

Project: Taco Ville Restaurant

Date: 01/09/2022

Location: Abu Dhabi, UAE.

Subject: Menu Regular

## TACO VILLE RESTAURANT

### STARTERS

#### QUESO FUNDIDO

Mix of Mexican cheeses, melted with chile poblano, served with pico de gallo, coriander leaves and wheat tortillas

#### GUACAMOLE

Mexican avocado Hass, red onion, lime, pico de gallo, pomegranate, served with crispy totopos/corn chips tortillas

#### DYNAMIT CAULIFLOWER

Tempura cauliflower florets, glazed in buffalo tamarind sauce and coriander leaves

#### PAPAS BRAVAS

Baked baby potatoes, served with ajillo butter sauce, sour cream and parsley

#### FLAUTAS

Rolled hardshell tacos, stuffed with shredded chicken, served with sour cream, cotija cheese and green sauce.

#### TACO VILLE NACHOS

Signature corn chips nachos, served with refried beans, melted cheese, sour cream, pico de gallo, guacamole, and pickled jalapeno chili

Rib-Eye

Chicken

Shrimps

### SOUPS & SALADS

#### CALDO TLALPENO

traditional Tlalpan style, light chicken broth, served with vegetables, tortilla strips, marinated chipotle, avocado, chickpeas and cilantro leaves.

#### CREMA DE ELOTE

Smooth sweet corn soup, garlic crouton, and chives oil

#### KALE SALAD

Crispy kale leaves, served with pomegranate, jicama, mango, pumpkin seeds, and avocado yogurt dressing

#### CESAR SALAD

Original version, lettuce romain, handmade cesar dressing, garlic crouton, and parmesan cheese

#### CEVICHE DEL CAMPO

Prepared with chargrilled wild mushrooms, lime coriander, tomato, red onion and chile habanero roasted

### TACOS - The Mexican Way

#### TACOS DE ASADA

Juicy Rib-Eye steak, coriander, onion, served with lime, radish and grilled onion

#### TACOS GRILLED CHICKEN

Marinated chicken breast, coriander, onion, served with lime, radish and grilled onion

#### TACOS ADOBADA

Marinated chicken breast in chile guajillo, coriander, onion, served with lime, radish and grilled onion

#### TACOS DE BIRRIA

Slow-cooked beef brisket birria, served with coriander, onion, lime and green sauce

#### TACOS BAJA FISH

Breaded fish fillet, coleslaw salad, mayo-chipotle, pico de gallo, served with wheat tortilla

#### TACOS CARIBE SHRIMP

Tempura/coconut shrimps, coleslaw salad, mayo-chipotle, tamarind sauce, pico de gallo, served with wheat tortilla

#### TACOS MAZATLAN

Fried softshell crab, coleslaw salad, mayo-chipotle, tamarind sauce, pico de gallo, served with wheat tortilla

### MAIN COURSES

#### TULANCINGO STYLE ROASTED CHICKEN

House special recipe marinated rotisserie chicken served with spicy red sauce, roasted cabbage, refried beans and tortillas

#### ENCHILADAS VERDES

Corn tortillas stuffed with shredded chicken, topped with spicy green sauce, sour cream, cotija cheese, fresh lettuce, avocado, and fresh red onion

#### ENCHILADAS ROJAS

Corn tortillas stuffed with shredded chicken, topped with spicy red sauce, sour cream, cotija cheese, fresh lettuce, avocado, and fresh red onion

#### HUARACHE

Thick handmade corn tortilla, stuffed with refried beans, nopales salad and cheese

Rib-Eye

Chicken

#### JUMBO CALIFORNIAS QUESADILLA

Jumbo wheat tortilla 12inches, stuffed with cheese, refried beans

with the filling of your choice:

RIB-EYE

GRILLED CHICKEN

ADOBADA

SHRIMP

#### FAJITAS

Prepared with onion, capsicum and secret sauce of the house, served with wheat tortillas

RIB-EYE

GRILLED CHICKEN

MUSHROOMS

SHRIMP

#### MAKE YOUR OWN BURRITO

Jumbo wheat tortilla 12inches

RIB-EYE

MEXICAN RICE

SOUR CREAM

GRILLED CHICKEN

REFRIED BEANS

CHIPOTLE SAUCE

MUSHROOMS

MELTED CHEESE

GUACAMOLE

SHRIMP

LETTUCE

PICO DE GALLO

### TO SHARE

#### REFRIED BEANS

Refried bayo beans served with cotija cheese and totopos/corn chips tortillas

#### MEXICAN RICE

Mexican rice from Morelos Mexico, simmered in tomato broth and spring vegetables

#### FRIJOLE CHARROS

Traditional Guadalajara style. bayo beans stew mixed with beef meat, bacon, vegetables and chile chipotle

### MEXICAN SWEETS

#### CHURROS

Warm Mexican street style, served with salted caramel sauce and peanut icecream

#### EMPANADAS

Stuffed with arroz con leche, cinnamon served with vainilla caramel sauce and red fruits

#### TRES LECHES

Grandma recipe, Tres Leches Cake from Mexico City

Pistaccio, Vainilla, Nutella, Chocolate

### MEXICAN BEVERAGES

#### AGUA DE JAMAICA

Mexican hibiscus flower, sweetened with pilloncillo/Raw sugar

#### AGUA DE HORCHATA

Cantaloupe horchata made with, condensed milk, and hint of cinnamon

#### AGUA DE LIMON & PEPINO

Lime, mint and cucumber fresh drink sweetened agave syrup