



## HOUSE STARTERS

### GUACAMOLE \$9.95

with House-Made Yellow Corn Tortilla Chips

### TACO PROJECT SALSA \$5.95

with House made Yellow Corn Tortilla Chips

### MEXICAN CORN \$4.75

On the Cob with Cotija, Mayo, and Lemon Chili Pepper

### RICE AND BEANS \$6.45

Spiced Mexican Rice and Black Beans Served with Queso, Fresco, Sour Cream, Radish, and Cilantro

### SIDEWINDERS FRIES \$8.45

Sidewinder Cut Potatoes created with Craft Beer Batter and Served with Chipotle Aioli, Jalapeño Ketchup, and Mexican Blue Cheese

## TACOS

All Tacos are two to an Order and Served on Yellow Corn Tortillas  
on Hard Shell Add \$0.50 • Add Guacamole \$1.50

### CHICKEN \$10.45

Free Range Chicken Rolled in Chipotle topped with Chiptole Aioli, Cilantro, Jicama and Radish

### FISH \$10.95

Atlantic Cod topped with Red Cabbage Slaw, Guaca Salsa, Cilantro, and Radish  
Your Choice of Sauteed or Battered

### STEAK \$11.95

Skirt Steak Topped with Guaca Salsa, Chimmichurri, Cilantro, and Radish

### SHRIMP \$10.95

Tempura Battered Shrimp topped with Mango Salsa, Tomatillo Sauce, Cilantro, and Radish

### BBQ PULLED PORK \$10.45

Slow Cooked Pork Shoulder marinated in House Made BBQ sauce with Carmelized Onion, Cilantro, and Radish

### CHORIZO \$10.45

Mexican Crumbled Sausage topped with White Onions, Potatoes, Cilantro, and Radish

### PORK BELLY \$10.45

Braised Pork Belly topped with Pineapple Glaze, Pineapple Salsa, Cilantro, and Radish

### CLASSIC BEEF \$9.95

Seasoned Ground Beef topped with Cheddar Cheese, Pico de Gallo, Lettuce, and Sour Cream. Served on a hard shell corn tortilla

### CAJUN SALMON \$11.95

Topped with House Made Wasabi Slaw, Chiptole Aioli, Cilantro, and Radish

### VEGETABLE \$9.95

Rice, Black Beans, Guacamole, Salsa, Lettuce, Jicama, Red Cabbage, Grilled Corn, Radish, and Cilantro.

### TACO OF THE MONTH M/P

Chef's Culinary Mexican Creation

## BIRRIA

### BIRRIA TACOS \$16.45

3 Tacos, Slow Cooked Beef Brisket with melted Oaxaca cheese, white onion and cilantro served on corn tortillas dipped in consume and grilled pressed.

## BURRITOS

All Burritos are filled to order in a Flour Tortilla Shell and served with Rice, Beans, Cotija Cheese, Sour Cream and Your Favorite Protein.

### STEAK \$13.45

### CHICKEN \$11.45

### SHRIMP \$11.95

### VEGETABLE \$10.95

## BURRITO BOWLS

All Bowls are filled to order in a Flour Tortilla Shell and served with Rice, Beans, Queso Fresco Cheese, Sour Cream and Your Favorite Protein.

### STEAK \$14.95

### CHICKEN \$12.95

### SHRIMP \$13.95

### VEGETABLE \$12.95

## QUESADILLAS

### CHEESE QUESADILLAS \$10.45

### CHICKEN \$13.45

### STEAK \$14.95

### SHRIMP \$13.95

## SALADS

### SMOKED CORN AND FIELD GREEN SALAD \$11.45

Smoked Corn, Queso Fresco, Grape Tomatoes in a Jalapeño Cilantro Vinaigrette, Served with Tortilla Crisps with Chicken \$13.95 • with Steak \$14.45 • with Shrimp \$13.95

### HONEY HABAÑERO CHICKEN SALAD \$13.95

Free Range Chicken, Mixed Greens, topped with Queso Fresco, Tortilla Crisps, and tossed in a Honey Mustard Habañero Dressing

### TACO PROJECT SEASONAL VEGAN SALAD M/P

Healthy, refreshing, flavorful chef selected produce in season

## DESSERT

### CHURROS \$7.45

House-Made Fried Churros Rolled in Cinnamon Sugar served with Chocolate Mole and Caramel Dipping Sauce

### COCONUT TRÈS LECHES \$7.95

House-Made with Caramel Sauce, Toasted Coconut, and Homemade Whipped Cream

### FLAN \$7.95

House-Made Flan Caramel Custard Cake

## BEVERAGES

Mexican Coke \$3.50

Mexican Sprite \$3.50

Diet Coke \$2

Iced Tea \$3.25

Poland Springs \$2

Jarritos \$3.50

Choose from: Mango, Mandarin, Lime, Pineapple, Fruit Punch, Sparkling Water

## AGUAS FRESCAS

### HOUSE MADE MEXICAN FRESH JUICES

Hibiscus and Horchata \$4

## TACO PROJECT SANGRIA

House Made Fruity and Flavorful Wine Sangria  
Glass \$9.50 Pitcher \$35

## BEER

Corona \$6.50

Modelo Especial \$6.50

Modelo Negra \$6.50

Pacifico \$6.50

IPA \$7.50

White Claw \$6.50

## MARGARITAS

Classic \$11

Mango \$12

Pineapple \$12

Pomegranate \$12

Hibiscus \$12

Spicy \$12

Watermelon \$12

## COCKTAILS

Paloma (Cantarito) \$12.50

Mezcalita \$12.50

Michelada \$11

Moscow Mule \$11.50

Mojito \$12.50

Titos & Club \$11.50

Cuba Libre (Rum + Coke) \$11.50

## WINE

### \$10/GLASS OR \$30/BOTTLE

Malbec

Rose

Chardonnay

Pinot Grigio

Cabernet Sauvignon

*\*Please advise your server of any allergies when Ordering!*

## LET THE TACO PROJECT CATER YOUR NEXT EVENT!



### FOR QUESTIONS AND TO PLACE YOUR ORDER

Talk to your server or contact: [catering@thetacoproject.com](mailto:catering@thetacoproject.com)



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