

**Takito Street Menu**  
**Dec 2019**

**TO SHARE**

**Chunky Guacamole**

pico de gallo or spicy pineapple/jicama/radish/chips.

D: Chunky avocado, serrano-lime, with choice of toppings /pico de gallo or spicy pineapple, served with jicama and radish slices, tortilla chips

**Queso Fundido**

*chihuahua-manchego cheeses/tequila/chorizo*

D: blend of Manchego and chihuahua cheeses, seasoned with garlic- mojo

A hint of tequila and Mexican sausage also known as chorizo, served in a hot skillet

**Gringas (quesadillas)**

**blend of Chihuahua and manchego cheese**

*steak chimichurri or chicken tinga*

D: two flour tortillas covered with our blend of cheeses, chihuahua-manchego medium soft consistency manchego from Spain and chihuahua from Mexico with a choice of chicken tinga or steak marinated in chimichurri.

**Takito Bowls**

*cilantro jasmine green rice/vegetables/choice of toppings*

chicken tinga, pork belly, steak adodo, or green farm/vegetarian

D: jasmine rice is a flavorful and fragrant rice with cilantro/topped with choice and vegetables, carrots, potatoes, red peppers.

**Soups and salad**

**Tortilla Soup**

*pasilla chicken broth/chicken/avocado/fresco cheese/ tortilla strips/crema*

D: hearty soup with shredded roasted chicken, diced avocado, fresco cheese, sour cream and crispy tortilla strips, garnish with crispy pasilla strips.

**Pozole Soup**

*chicken broth with hominy corn, chicken /chicharron/cabbage/radish*

cilantro, onion and chili piquin powder, crispy corn tortillas.

D: this is a hearty soup full of flavor and textures adding all this ingredient That come on the side as condiments to elevate this flavorful concoction.

**Avocado-Tomato Salad**

*arugula/roasted corn/avocado/grilled cherry tomato/fresco cheese/*

*jicama/pineapple /creamy jalapeno dressing/potato chips*

Add steak or chicken + \$3 more

D: Refreshing salad with creamy jalapeno-avocado dressing.

Adding a protein make this salad q greater dish.

**Chicharron**

*valentina salsa/togurashi*

D: crispy pork skins, topped with togarashi chile powder and served with valentina salsa a medium heat spicy salsa from Mexico

### **Street Esquites**

*grilled fresh corn kernels/epazote lime butter/fresco cheese/togarashi chili*

D: Esquites **Eez-ki-ts** a street favorite snack grilling the fresh corn in the husk gives a natural smoky flavor, adding the lime- butter for silky texture and The topping of fresco cheese with tagarashi a Japanese chili powder adds and explosion of flavors.

### **Chips and salsa**

*crunchy tortilla chips and homemade-house salsa*

## **Tacos**

### **Steak Adobado (steak)**

*flour tortilla/slow braised steak combo/tomato relish/crispy potato.*

D: served in flour tortillas/ steak combination of sirloin, ribeye and tenderloin braised with tomatoes, onion, garlic, herbs and spices a beef stew with rich homemade memories of our founder Mario Ponce; topped with refreshing pico de gallo without onion, shredded lettuce and crispy potatoes.

### **Arrachera Asada (skirt steak)**

*grilled skirt steak/zesty avocado/chimichurri/crispy onion*

D: served in corn tortilla, layered with tasty avocado then grill skirt steak marinated in herbs and spices, and topped with chimichurri an Argentinian relish made with parsley, garlic, chili and vinegar, and garnish with crispy onion.

### **Al Pastor en Trompo (pork)**

*spit roasted pork/charred pineapple/smoky morita salsa*

D: served in corn tortilla, roasting pork marinated with guajillo adobo in the trompo or horizontal spit grill. A Mexico City specialty, with layers of roasted pineapple, onions and topped with morita salsa, garnish with cilantro.

### **Takito Fried Chicken**

*chicken tender/crispy rice coat/mango-roasted corn relish*

D: served in corn tortilla, crispy chicken ,topped with chipotle aioli, mango -roasted corn relish and cilantro.

### **Crispy Fish**

*pacific cod/tempura batter/pickled slaw/pineapple relish/chipotle aioli/toasted coconut*

D: served in corn tortilla lightly batter made with Modelo beer and rice flour Topped with chipotle mayo, lime pickled carrot-cabbage slaw garnish with pineapple Relish and toasted coconut flakes.

### **Chicken Tinga**

*guajillo roasted chicken/epazote cream/pickled jicama/farmer's cheese*

D: served in flour tortilla, roasted marinated guajillo chicken, onions, tomatoes Smoky morita Chile, topped with jicama (a vegetable between an apple and radish texture

Refreshing and crispy, macerated in hibiscus concentrate liquid to take a crimson red Color) epazote cream, fresco cheese and spicy pepitas as garnish.

### **Smoked Pork Belly**

*spicy tamarind glazed /carrot slaw/pickled red onion/potato chip.*

D: served in corn tortilla. smoked pork belly sliced and then seared in the flat top adding tamarind-morita glazed, carrot slaw, pickled red onion and crispy. Potato chips for garnish.

### **Tempura Shrimp Taco**

*coconut batter/grilled pineapple relish /tangy tomatillo serrano salsa*

D: served in corn tortilla, crispy shrimp in rice flour tempura with coconut Flakes, topped with tangy tomatillo -serrano medium spice salsa, pineapple Salsa.

### **Koreano (skirt steak)**

*thinly sliced steak /bbq -kimchi slaw/sesame seeds/scallion/serrano*

D: served in flour tortilla/ flash seared skirt steak, thinly slice and marinated in Korean Bbq sauce, kimchi-cabbage and garnish with toasted sesame seeds Thin sliced green scallions and serrano chile. Kimchi (fermented Napa Cabbage with Korean chili paste and vinegar)

### **Green Farm (vegetarian/brussel sprouts)**

*crispy brussels sprouts/roasted potato /aji peanut sauce/roasted peanuts.*

D: served in corn tortilla, seared brussels sprouts in the flat top, mixed with diced russet potatoes, Peruvian yellow aji peanut sauce and roasted peanuts for garnish.

### **Make it a Meal**

Add rice @1.25

Add beans @ 1.25

Or both @ 2.

### **Crunchy Flautas w/ Lettuce Wraps (two of the same type)**

*tasty avocado/carrot slaw/romaine/tangy tomatillo-serrano*

choices: steak/chicken/cheese-potato

D: rolled-up crispy corn tortilla, also know Flauta for his flute shape line, topped with zesty avocado, carrot slaw, and a pair Romaine lettuce leaves for wrapping the flauta, fresco cheese on the side for garnish.

### **Dulce (Sweet)**

#### **Bunuelos con Helado de Canela.**

*crispy pastry tortilla / dust in cinnamon -sugar / cinnamon ice cream/ cajeta.*

D: crispy flour tortilla dust with cinnamon and sugar and topped with Cinnamon ice cream and caramel like sauce also known as Cajeta.

#### **Hot Chocolate Abuelita**

Grandma's Coffee with a rich cinnamon flavor

#### **Cotton Candy**

spun sugar confection

