



@JUANATACOSTKILDA

@JUANA\_\_TACO



**JUANA TACO**

## TACOS

All tacos are served on 100% corn, gluten free tortillas from El Cielo and are always fresh with the best homemade salsas and authentic traditional Mexican fillings.

**Three Tacos \$15**

\*Add Guac \$2

**Six Tacos \$27**

\*Add Guac \$4

## FILLINGS

\*Six taco plates are limited to 3 filling options

### Pork Carnitas

Juana's own braised pork with roasted pineapple salsa, topped with fresh coriander and diced onion

### Carne Asada

Steak marinated in lime juice, roasted red salsa, topped with fresh coriander & diced onion

### Grilled Chicken

Marinated chicken, tomatillo salsa, topped with fresh coriander & diced onion

### Fish Taco

Market fresh Blue Grenadier, gluten free beer batter, pickled red cabbage, chipotle mayonnaise, fresh coriander & diced onion

### Grilled Mushroom (V, VG)

Grilled mushrooms with home style red salsa, topped with fresh coriander & diced onion

### Re-fried Beans (V, VG)

Re-fried beans with roasted red salsa, topped with fresh coriander & diced onion

### Textured Vegetable Protein

Seasoned textured vegetable protein, recreating the taste and texture of beef mince with Juana's salsa Verde, fresh coriander & diced onion

## ENCHILADAS

### Chicken, Beef or Refried Beans \$18

Four tacos covered in our house made smokey salsa roja (salsa verde for chicken) and covered in melted cheese. Topped with sour cream, fresh cut onions, coriander & pickled habanero onions

### Vegan Enchiladas - Refried beans or Textured Vegetable Protein \$18

Four tacos covered in our house made smokey salsa roja and in a combination of a coconut based shredded and our house made jalapeño vegan cheese. Topped with cashew based sour cream, fresh cut onions, coriander & pickled habanero onions

## QUESADILLAS

Served on a wheat tortilla with melted Mexican style cheese accompanied by our fresh pico de gallo & creamy jalapeño salsa.

\*Add Guac \$3

\*Make it vegan \$1

**Queso \$9 (V)**

Cheese

**Frijoles \$12 (V)**

Cheese & Refried Beans

**Champiñones \$12 (V)**

Cheese & Mushroom

**Carne \$12**

Cheese & Beef

**Carnitas \$12**

Cheese & Pork

**Pollo \$12**

Cheese & Chicken

### Vegan Quesadillas

Served on a wheat tortilla with a combination of our house made vegan queso and our coconut based shredded cheese.

Accompanied with fresh pico de Gallo & creamy jalapeño salsa.

Solo (vegan cheese only) \$9

Mushroom or Re-fried Beans \$13

Add guac \$3

## TO SHARE

### Empanadas Corn Esquites & Queso \$13 (GF)

Prepared using a base of corn masa and filled with corn esquites, Mexican style cheese. Topped with pico de gallo and accompanied with a side of chipotle mayonnaise

### Flautas \$16 (V, VG)

Four fried re-fried bean tacos, served with pico de gallo, salsa, sour cream, and guacamole

\*Make it vegan by subtracting sour cream

### Juana's Nachos \$19

Corn chips with pinto beans, home style red salsa, melted cheese, jalapeños, sour cream, coriander, and guacamole

\*Add Beef, Pork, Chicken \$5

### Juana's Vegan Nachos \$20

Corn chips with pinto beans, home style red salsa, house made jalapeño vegan cheese, cashew based sour cream, jalapeños, coriander, and guacamole

### Chips & Guacamole \$9 (V, VG)

\*Add salsa \$2

### Chips & Vegan Queso \$9 (V, VG)

House made vegan cheese dip with a jalapeño twist. Loved by vegans and non vegans alike!

\*Add salsa \$2

## DESSERTS

### Juana's Churros \$10

Fresh made churros accompanied with a side of Nutella

### Mexican Flan \$8

A classic Mexican dessert of sweetened egg custard with a caramel topping