

STARTERS & SALADS

- CHIPS &...** ALL SERVED WITH 100% ORGANIC MASA CHIPS
- SALSA (Verde, Roja, Doña®)** 2.50 | 3.75 | 7.50
- GUACAMOLE** 3.95 | 6.95 | 9.95
- QUESO** 3.75 | 6.50 | 8.50
- ROBERTO'S BRAZO FUERTE QUESO** 7.25 | 9.75
Queso, guacamole, pico de gallo, HeartBrand Akaushi ground beef

SALADS & SOUP ALL PREPARED IN-HOUSE

Salads served with your choice of our housemade dressings:
Jalapeño Ranch, Serrano-Lime, Avocado Yogurt, Garlic-Lime Vinaigrette, Guajillo Vinaigrette

ADD CHICKEN OR SIRLOIN 2.50 | SALMON OR SHRIMP 3.50

- ENSALADA TACODELI**
- CHICKEN OR SIRLOIN 8.50
- SALMON OR SHRIMP 9.50
- AVOCADO 6.50
- Romaine, guacamole, sour cream, pico de gallo, jack cheese, onion, tomato

- ENSALADA AGUACATE** 8.25
- Romaine, avocado, pico de gallo, sour cream, onion, tomato, guacamole, serrano-lime dressing, queso fresco

- ENSALADA CORAZÓN** 4.25 | 6.75
- Romaine, organic whole black beans, organic brown rice, avocado, roasted red peppers, pico de gallo

- ENSALADA ESPINACA** 4.25 | 6.75
- Spinach, romaine, bacon, avocado, grilled corn, red cabbage, pickled red onion & serranos, toasted pepitas

- ENSALADA JARDIN** 2.95
- Romaine, red cabbage, tomato, queso fresco

- SOPA DE POLLO** 3.95
- Housemade chicken broth, shredded chicken, tomato, jalapeño, tortilla chips, avocado, cilantro, onion

FOR THE KIDS

- BEAN & CHEESE TACO** 1.95
- Organic refried black beans, jack cheese
- CHEESE QUESADILLA** 2.50
- WITH SIRLOIN OR CHICKEN 3.50

DRINKS

- Maine Root Fountain Soda 2.25
- Freshly Brewed Iced Tea 2.25
- Tacodeli House Aguas Frescas 2.50
- Tacodeli House Horchata (contains almonds) 2.50
- Tacodeli Cold Brew Coffee 2.50
- Locally Roasted Fair Trade Coffee 2.25
- Cuvee Nitro Cold Brew 3.95
- Freshly Handcrafted OJ 3.75

- Shade Tree Organic Lemonade 2.95
- Horizon Organic Milk 1.95
- Topo Chico Sparkling Water 2.50
- Rambler Sparkling Water 1.50
- Sky Springs Bottled Water 1.50 | 2.25
- Kombucha 3.95
- MoonShine Bottled Tea 2.50
- Mexican Coca-Cola Bottle 2.50

LUNCH TACOS WITH FLOUR, CORN OR WHEAT TORTILLAS OR CHOOSE NO TORTILLA

CHICKEN NO ANTIBIOTICS EVER & FED ALL-VEGETARIAN DIET

- POLLO FANTASTICO** 3.95
- Shredded chicken, roasted green chile sauce, crema Mexicana, green onion

- FRONTERA FUNDIDO CHICKEN** 3.95
- Grilled chicken breast, jack cheese glaze, sautéed poblano-onion rajas

- POLLO EN PIPIÁN ROJO** 3.50
- Shredded chicken, red pipián, avocado, sesame seeds

- POLLO ADOBADO** 3.75
- Chicken breast, red chile adobo, cilantro, onion

- HAPPY TACO** 3.75
- Shredded chicken, sautéed mushroom, jack cheese glaze, cilantro, onion

- MEXICO CITY CHICKEN** 3.75
- Grilled chicken breast, cilantro, onion

- POLLO EN MOLE (contains nuts)** 3.95
- Shredded chicken, housemade mole, queso fresco, cilantro, onion

BEEF PREMIUM CUTS & AKAUSHI GROUND BEEF

- FRONTERA FUNDIDO SIRLOIN** 3.95
- Grilled sirloin, jack cheese glaze, sautéed poblano-onion rajas

- COWBOY** 3.95
- Dry-rubbed beef tenderloin, grilled corn, caramelized onion, roasted peppers, guacamole, queso fresco

- EL PICOSITO** 3.95
- Grilled beef tenderloin, chipotle-sesame sauce, avocado, queso fresco

- CARNE ASADA** 4.50
- All-natural grilled ribeye, avocado, cilantro, onion, lime wedge

- AKAUSHI PICADILLO** 3.95
- Seasoned HeartBrand Ranch Akaushi ground beef, jack cheese glaze, cilantro, onion

- TACOLOCO** 4.25
- Red chile adobo braised brisket, caramelized onion, mushroom, guacamole, cilantro, queso fresco

- MEXICO CITY SIRLOIN** 3.75
- Grilled sirloin, onion, cilantro

PORK USDA ORGANIC CERTIFIED HUMANE

- EL CONQUISTADOR** 4.25
- Roasted organic pork shoulder, chile pasilla sauce, avocado, cilantro, onion

- PUERCO VERDE** 3.95
- Organic pork shoulder, salsa verde, queso fresco, cilantro, onion

- AL PASTOR** 3.95
- Organic pork shoulder, red chile adobo, cilantro, onion

SEAFOOD RESPONSIBLY SOURCED

- SHRIMPOSITO** 4.25
- Grilled Texas Gulf Shrimp, chipotle-sesame adobo, queso fresco, avocado

- TIKIN XIC** 4.50
- Achiote-marinated grilled salmon, spicy salsa negra, habanero-onion escabeche, cilantro

- SHRIMP TACO** 3.95
- Grilled Texas Gulf shrimp, jack cheese glaze, sautéed poblano-onion rajas

- MOJO FISH** 4.25
- Grilled line-caught Texas Gulf Drum, mojo-garlic sauce, guacamole, pico de gallo

VEGETARIAN LOCAL & ORGANIC WHEN WE CAN

- THE HEATHER** 3.75
- Grilled queso fresco, organic refried black beans, guacamole, lettuce, tomato

- FRONTERA FUNDIDO PORTOBELLO** 3.75
- Roasted Kitchen Pride portobello, jack cheese glaze, sautéed poblano-onion rajas

- SPACE COWBOY** 3.75
- Roasted Kitchen Pride portobello, grilled corn, caramelized onion, roasted pepper, guacamole, queso fresco

- PAPADULCE** 3.25
- Roasted sweet potato, grilled corn, roasted peppers, caramelized onion, toasted pepitas, chipotle-camote sauce

- FREAKIN' VEGAN** 2.85
- Organic refried black beans, avocado, pico de gallo

DAILY LUNCH SPECIALS

- MON AKAUSHI HANGER** 4.50
- Grilled HeartBrand Akaushi steak, cilantro-mexichurri, queso fresco, green onion

- TUE BÁNH MI** 3.95
- Organic pork shoulder, chile tomatillo sweet & sour sauce, carrot-daikon escabeche, basil, cilantro

- WED DELIBELLY** 4.50
- Pork belly, Goodflow Honey tomatillo-serrano salsa, avocado, cilantro, onion

- CHILE RELLENO** 3.95
- Roasted poblano pepper filled with organic pork cochinita pibil, orange ancho sauce, pickled onion & serrano, queso fresco

- COCHINITA PIBIL** 3.75
- Achiote marinated roasted pork, pickled red onion & serrano

- THU SCALLOPS** 4.75
- Grilled scallops, mojo garlic sauce, roasted peppers, grilled corn

- FRI CEVICHE YUCATAN** 3.95
- Lime-cured mahi, roasted peppers, grilled corn, serrano, onion, cilantro (served as an appetizer with chips or as a taco garnished with guacamole)**

- GUACASABI TUNA** 4.25
- Chile dry-rubbed ahi tuna, soy-wasabi glaze, avocado, roasted peppers**

- SAT CEVICHE YUCATAN** 3.95
- Lime-cured mahi, roasted peppers, grilled corn, serrano, onion, cilantro (served as an appetizer with chips or as a taco garnished with guacamole)**

- DELIBELLY** 4.50
- Pork belly, Goodflow Honey tomatillo-serrano salsa, avocado, cilantro, onion

- TACODELI POZOLE** 4.95
- Organic pork shoulder, red chile broth, hominy, tomato, green cabbage, radish

- SUN TACODELI POZOLE** 4.95
- Organic pork shoulder, red chile broth, hominy, tomato, green cabbage, radish

- BARBACOA** 3.75
- Braised HeartBrand Akaushi beef barbacoa, salsa de arbol, cilantro, onion, avocado

- SPECIAL OF THE MOMENT**
- Ask about our Special of the Moment, where we're constantly exploring new flavors and ingredients

ADD-ONS

- Jack Cheese/Queso Fresco, Guacamole, Pico de Gallo TACO .50 | SIDE 1.50
- Jalapeño, Sour Cream, Avocado, Cilantro/Onion TACO .25 | SIDE .75
- Extra Salad Dressing50

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Fish items may contain small bones.

BREAKFAST TACOS WITH FLOUR, CORN OR WHEAT TORTILLAS OR CHOOSE NO TORTILLA

THE OTTO <small>Organic refried black beans, double bacon, avocado, jack cheese</small>	2.95
HUEVOS AHOGADOS <small>Scrambled eggs, Salsa Verde, queso fresco, cilantro</small>	2.95
SIRLOIN, EGG & CHEESE <small>Scrambled eggs, grilled sirloin, jack cheese</small>	3.35
MIGAS TACO <small>Scrambled eggs, tomato, onion, jalapeño, tortilla chips, jack cheese</small>	2.35
JESS SPECIAL <small>Migas, jack cheese, avocado</small>	2.85
EL POPEYE <small>Scrambled eggs, sautéed spinach, queso fresco</small>	2.95
THE VAQUERO <small>Scrambled eggs, grilled corn, roasted peppers, jack cheese</small>	2.85
TACO BLANCO <small>Egg white & choice of one item</small>	2.50
FRONTERA FUNDIDO <small>SIRLOIN OR CHICKEN PORTOBELLO</small>	3.95 3.75
<small>Jack cheese glaze, sautéed poblano-onion rajas</small>	
FREAKIN' VEGAN <small>Organic refried black beans, avocado, pico de gallo</small>	2.85
MIGAS ROYALE PLATE <small>Migas, queso, jack cheese, avocado, pico de gallo; sides of Tacodeli Mashed Potatoes, organic refried black beans, queso fresco & tortillas</small>	6.50

DRINKS

Maine Root Fountain Soda	2.25
Freshly Brewed Iced Tea	2.25
Tacodeli House Aguas Frescas	2.50
Tacodeli House Horchata (contains almonds)	2.50
Tacodeli Cold Brew Coffee	2.50
Locally Roasted Fair Trade Coffee	2.25
Cuvee Nitro Cold Brew	3.95
Freshly Handcrafted OJ	3.75
Shade Tree Organic Lemonade	2.95
Horizon Organic Milk	1.95
Topo Chico Sparkling Water	2.50
Rambler Sparkling Water	1.50
Sky Springs Bottled Water	1.50 2.25
Kombucha	3.95
MoonShine Bottled Tea	2.50
Mexican Coca-Cola Bottle	2.50

BUILD YOUR OWN

2 INGREDIENTS 2.05	3 INGREDIENTS 2.45	4 INGREDIENTS 2.70	
ORGANIC EGGS	JACK CHEESE	QUESO FRESCO	BACON
HOUSEMADE CHORIZO	HOUSEMADE SAUSAGE	SIRLOIN ADD 1.00	CHICKEN ADD 1.00
ORGANIC REFRIED BLACK BEANS	ORGANIC WHOLE BLACK BEANS	TACODELI MASHED POTATOES	AVOCADO
PICO DE GALLO ADD .50	TOMATO	RAW OR SAUTÉED SPINACH ADD .50	KITCHEN PRIDE PORTOBELLO
JALAPEÑO	POBLANO-ONION RAJAS	ONION	CILANTRO

SIDES

Tacodeli Mashed Potatoes	2.25 3.95 4.95
Organic Beans (Whole or Refried Black Beans)	1.75 2.95 4.50
Sautéed Spinach	2.50 4.50 6.95
Serranos Toreados75

ADD-ONS

Jack Cheese/Queso Fresco, Guacamole, Pico de Gallo	TACO .50 SIDE 1.50
Diced Jalapeño, Sour Cream, Avocado Cilantro/Onion	TACO .25 SIDE .75

THE WORDS - WE COOK BY -



LOCAL

We proudly source from more than 20 local farmers, ranchers and fishermen.



FRESH

We use organic produce whenever possible and only organic, cage-free eggs.



RESPONSIBLE

We serve high-quality meats, including sustainable salmon and certified humane pork.



INSPIRED

We get our flavors from Mexico City and our creative fire from Austin.



BALANCED

We close at 3PM, because our tacos taste better when our people aren't overcooked.

HAVE TACOS, WILL TRAVEL.

Our restaurants aren't the only places to get your taco fix. We also cater. Let us help make your next meeting, event or fiesta a little tastier.

[TACODELI.COM/CATERING](https://tacodeli.com/catering)