

## Tacos

<b>Taco / Tamale Plates</b>	
<b>Your choice of 2 tacos/tamales with rice and beans</b> .....	<b>\$11.00</b>
<b>Your choice of 3 tacos/tamales with rice and beans</b> .....	<b>\$14.00</b>
<b>Smoked Pork Taco</b> .....	<b>\$4.95</b>
with chipotle BBQ sauce and slaw in a flour tortilla.	
<b>Fried Chicken Taco</b> .....	<b>\$4.50</b>
Jalapeño batter fried chicken pineapple chipotle sauce and romaine lettuce on a soft flour tortilla.	
<b>Smoked Brisket Taco</b> .....	<b>\$5.50</b>
with roma tomato salsa and crispy fried onions on a soft corn tortilla.	
<b>Taco Americano</b> .....	<b>\$4.50</b>
A hard shell taco with ground beef, shredded cheese, lettuce, pico de gallo and sour cream.	
<b>Smoked Pork Belly Taco</b> .....	<b>\$5.00</b>
House smoked pork belly basted with a tequila cantaloupe glaze on a flour tortilla with cabbage, pico de gallo, sour cream and queso fresco.	
<b>Fried Shrimp Taco</b> .....	<b>\$5.00</b>
Three batter fried shrimp with mango jicama slaw and a chipotle habanero aioli in a flour tortilla.	
<b>Pastor Taco</b> .....	<b>\$4.50</b>
Adobo marinated grilled sliced pork with fresh pineapple, onions and cilantro on a soft corn tortilla.	
<b>*Beef Tenderloin Taco</b> .....	<b>\$5.50</b>
Chimichurri marinated sliced beef tenderloin with tomato tomatillo pico de gallo, Chihuahua cheese and cilantro crema on a soft corn tortilla.	
<b>Fish Taco</b> .....	<b>\$4.95</b>
Fresh catch grilled or batter fried with jicama mango slaw and smoked pepper scallion aioli on a soft corn tortilla.	
<b>Carnitas Taco</b> .....	<b>\$4.50</b>
Slow cooked pork shoulder with salsa verde, roasted jalapeño and fresh lime on a soft corn tortilla.	
<b>Vegetable Taco</b> .....	<b>\$3.25</b>
Fresh Cabbage, poblano peppers, roasted corn, red onions and mushrooms on a soft corn tortilla.	
<b>Chorizo Taco</b> .....	<b>\$4.25</b>
Mexican chorizo with roasted corn and arbol chile salsa in a hard corn shell.	
<b>Carne Asada Taco</b> .....	<b>\$5.25</b>
Grilled skirt steak with onions and cilantro on a soft corn tortilla.	
<b>Cheese Burger Taco</b> .....	<b>\$4.95</b>
Ground beef , Chihuahua cheese, mayonnaise, red onion, tomato, lettuce and avocado on a soft corn tortilla.	
<b>Smoked Chicken Taco</b> .....	<b>\$4.75</b>
Roma tomato salsa, avocado and queso fresco on a soft corn tortilla.	

## Tamales

Freshly made corn dough stuffed with one of three choices below. Steamed in corn husks. **\$4.50 each.**

**Tamal de Res with Arbol Tomatillo Salsa:** shredded skirt steak with arbol tomatillo salsa

**Mole con Pollo:** chicken with mole sauce

**Puerco con Salsa Verde:** braised pork with green sauce

*All prices and menu items subject to change. v03/18*

# Take Away Menu



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## BIG BLACK BOX BBQ MENU



### Meats

Pulled Smoked Pork  
Chopped Smoked Brisket  
Chopped Smoked Chicken  
Smoked Salmon add \$3

**ONE meat with ONE side \$8**  
**ONE meat with TWO sides \$11**  
**TWO meats with ONE side \$14**  
**TWO meats with TWO sides \$16**  
*Choose Sides from page 3*

### Bulk Prices to Take Home!

Smoked Pulled Pork \$7.50 1/2 lb / \$15.00 lb  
Shredded Smoked Beef Brisket \$9.00 1/2 lb / \$18.00 lb  
Pulled Smoked Chicken \$6.00 1/2 lb / \$12.00 lb  
Smoked Salmon \$9.00 1/2 lb / \$18.00 lb

**We can cater your next event from the BBQ or the Taqueria menu!**

**Email Rob: rob@taqueriaelvecino.com**

## Appetizers & Soups

<b>Poblano Relleno (w/ roasted tomato chipotle sauce)</b> .....	\$6.00
<b>Choriqueso (cheese dip spiked with chorizo)</b> .....	\$5.25
<b>Cheese Dip</b> .....	(add jalapeños 50¢) \$4.75
<b>Bean Dip (Refried beans and queso)</b> .....	\$4.50
<b>Guacamole (homemade w/ avocado, lime and pico de gallo)</b> .....	\$5.25
<b>Breaded Avocado (fried wedges w/ creamy tomato chipotle aioli)</b> .....	\$5.00
<b>Vegetable Chili (w/ chips)</b> .....	\$5.00
<b>Red Chili con Carne (w/ chips)</b> .....	\$5.00
<b>Pozole</b> .....	Cup \$2.75 Bowl \$4.25
<b>Soup of the Day</b> .....	Cup \$2.75 Bowl \$4.50

## Salads

<b>Vecino Salad</b> .....	\$12.00
Crispy romaine and spinach topped with grape tomatoes, roasted corn, red onions, poblano pepper, bacon and guacamole. With your choice of: Smoked Salmon, Grilled Marinated Skirt Steak, Shrimp, Grouper, Smoked Chicken or Roasted Chicken.	
<b>Taco Salad</b> .....	\$7.50
A jumbo flour tortilla shell filled with crisp lettuce, pico de gallo, guacamole, refried beans, cheddar jack cheese and sour cream. Your choice: chicken or steak.	

## Enchiladas

<b>Goat Cheese Enchiladas</b> .....	\$12.00
Roasted corn and red pepper, spinach and Goat Cheese with salsa verde, black beans and rice.	
<b>Steak and Green Chile Enchiladas</b> .....	\$12.00
Grilled flank steak, green chiles, sour cream, queso fresco with salsa verde, rice and beans.	
<b>Mole Enchiladas</b> .....	\$10.00
Pulled chicken breast or pastor topped with our mole sauce with beans and rice.	
<b>Red Chile Enchiladas</b> .....	\$12.00
Mexican red chile con carne over 3 cheese enchiladas with queso, sour cream and avocado.	
<b>Sweet Potato Plantain Enchiladas</b> .....	\$10.00
Sweet potato & plantain with mole, queso fresco, black beans & rice.	

## Quesadillas

<b>Smoked Salmon Quesadilla</b> .....	\$12.00
Red chile rubbed smoked salmon with fresh avocado, black beans & queso fresco with a sweet and spicy jalapeño sauce.	
<b>Spinach and Portobello Quesadilla</b> .....	\$9.00
With jack and manchego cheeses.	
<b>Steak Quesadilla</b> .....	\$12.00
Garlic and spice grilled skirt steak, roma tomato salsa, roasted poblano peppers, grilled onions and jack cheese.	
<b>Vegetable Quesadilla</b> .....	\$9.00
Grilled cabbage, red onions, corn poblano chiles and portobellos on whole wheat tortilla with jack cheese.	
<b>Chicken Quesadilla</b> .....	\$10.00
Brined and roasted chicken breast, jack cheese, roasted poblanos and grilled onions.	
<b>Smoked Chicken Quesadilla</b> .....	\$10.00
With jack cheese, pineapple coleslaw, chipotle ranch and BBQ sauce.	
<b>Cheese Quesadilla</b> .....	\$7.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Traditional Favorites

<b>Smoked Pork Rib Tostadas</b> .....	\$13.00
Smoked pork back rib meat pulled from the bone, on two tostada shells with refried black beans, romaine, chipotle BBQ sauce and mango salsa.	
<b>Chipotle Chicken Flautas</b> .....	\$10.00
With shredded lettuce, tomato, avocado, sour cream and queso fresco.	
<b>Stuffed Avocado</b> .....	\$12.00
Fried avocado stuffed with shredded chicken and cheddar jack cheese with roasted tomato sauce. Served with a chicken enchilada and rice and beans.	
<b>Poblanos Rellenos</b> .....	\$14.00
One cheese filled and batter fried poblano pepper and one broiled poblano pepper with shredded chicken, roasted tomato chipotle sauce, rice and beans.	
<b>Carne Asada</b> .....	\$14.00
Garlic and spice grilled skirt steak with roasted peppers and onions, pico de gallo, warm tortillas, rice and beans.	
<b>*Bistec Ranchero</b> .....	\$14.00
Grilled beef tenderloin smothered in a chipotle pepper, onion and tomato sauce. Served with warm corn tortillas, beans and rice.	
<b>*Huevos Rancheros</b> .....	\$9.00
Two eggs over black beans with salsa verde, grilled queso fresco and tortillas.	
<b>Nachos</b> .....	\$10.00
Fresh tortilla chips topped with refried beans, melted jack cheese, queso dip, pico de gallo, pickled jalapeños, sour cream, guacamole and a choice of grilled skirt steak, ground beef, smoked chicken or pulled roasted chicken.	
<b>Chipotle Shrimp</b> .....	\$14.00
Sautéed shrimp, red onion and portobellos in a chipotle cream sauce over rice. Served with an orange avocado salad.	
<b>Puerco en Salsa Verde</b> .....	\$12.00
Carnitas simmered in salsa verde with poblano chiles. Served with warm tortillas, rice and beans.	

## Burritos

<b>Burrito Mojado</b> .....	\$13.00
Garlic and spice seasoned grilled skirt steak, roma tomato salsa, jack cheese, roasted corn, onions, rice and beans.	
<b>RobBurrito</b> .....	\$10.00
A jalapeño tortilla stuffed with Pastor in Mole sauce, black beans, pico de gallo, grilled onions, cilantro and fresh jalapeños.	
<b>*Steak Burrito</b> .....	\$13.00
Grilled skirt steak, jack cheese, rice, beans, roasted corn, onions and cilantro.	
<b>Smoked Butt Burrito</b> .....	\$12.00
Pulled smoked pork, chipotle BBQ sauce, fried pickled jalapeños, mashed sweet potatoes in a jalapeño tortilla.	
<b>Pulled Chicken Burrito</b> .....	\$11.00
Brined and roasted chicken breast, arbol chile salsa, cilantro crema, black beans, rice and jack cheese.	
<b>Bean Burrito</b> .....	\$7.00
Your choice of charros, black or refried beans in a flour tortilla with jack cheese, raw onion and pico de gallo.	
<b>Smoked Beef Brisket Burrito</b> .....	\$13.00
Fresh avocado, caramelized onions, charros beans and roasted tomato salsa.	

## Sides & Extras

<b>Mexican Rice</b> .....	\$2.00
<b>Black, Charros or Refried Beans</b> .....	\$2.00
<b>Rice and Beans</b> .....	\$3.75
<b>Extra side of fresh salsa</b> .....	\$1.00
<b>Extra Cheese</b> .....	\$1.00
<b>Sweet Potato Fries</b> .....	\$3.25
<b>Hand cut Fries</b> .....	\$3.25
<b>Cilantro Corn Cakes</b> .....	\$3.00
<b>Large Salsa and Chips To Go</b> .....	\$4.50
<b>Small house salad</b> .....	\$3.25