

Tacos

Taco / Tamale Plates	
Your choice of 2 tacos/tamales with rice and beans	\$15.00
Your choice of 3 tacos/tamales with rice and beans	\$18.00
Smoked Pork Taco	\$6.00
Chopped smoked pork with chipotle BBQ and grilled pineapple in a flour tortilla.	
Fried Chicken Taco	\$5.75
Jalapeño batter fried chicken pineapple chipotle sauce and romaine lettuce on a soft flour tortilla.	
Smoked Brisket Taco	\$6.25
12 hr smoked brisket, air dried roma tomatoes and crispy fried onions on a soft corn tortilla.	
Taco Americano	\$5.50
A hard shell taco with ground beef, shredded cheese, lettuce, pico de gallo and sour cream.	
Smoked Pork Belly Taco	\$6.00
House smoked pork belly basted with a tequila cantaloupe glaze on a flour tortilla with cabbage, pico de gallo, sour cream and queso fresco.	
Fried Shrimp Taco	\$6.00
Three batter fried shrimp with mango jicama slaw and a chipotle habanero aioli in a flour tortilla.	
Pastor Taco	\$5.75
Adobo marinated grilled sliced pork with fresh pineapple, onions and cilantro on a soft corn tortilla.	
Birria Queso Taco	\$6.25
Lamb braised in a homemade red chile adobo, shredded and served in adobo dipped tortillas with onions, cilantro and lime.	
Fish Taco	\$6.00
Grouper grilled or batter fried with jicama mango slaw and smoked pepper scallion aioli on a soft corn tortilla.	
Carnitas Taco	\$5.75
Slow cooked pork shoulder with salsa verde, roasted jalapeño and fresh lime on a soft corn tortilla.	
Vegetable Taco	\$4.00
Fresh Cabbage, poblano peppers, roasted corn, red onions and mushrooms on a soft corn tortilla.	
Chorizo Taco	\$5.50
Mexican chorizo with roasted corn and arbol chile salsa in a hard corn shell.	
Carne Asada Taco	\$6.00
Grilled skirt steak with onions and cilantro on a soft corn tortilla.	
Cheeseburger Taco	\$5.50
Chipotle seasoned ground beef, chihuahua cheese, mayonnaise, red onion, tomato, lettuce and avocado on a soft corn tortilla.	
Smoked Chicken Taco	\$5.95
Roma tomato salsa, avocado and queso fresco on a soft corn tortilla.	
Taco Campechano	\$6.00
Skirt steak, chorizo, grilled onions and salsa morita on a corn tortilla.	
Taco Halambre	\$6.00
Skirt steak and jack cheese with grilled peppers and onions on a corn tortilla.	
Korean BBQ Taco	\$6.00
Bulgogi marinated skirt steak with Asian slaw and Korean BBQ sauce on a flour tortilla.	

Tamales

Freshly made corn dough stuffed with one of three choices below. Steamed in corn husks. \$6.00 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. v03/22

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 \$4

ONE meat with ONE side \$10
ONE meat with TWO sides \$13
TWO meats with ONE side \$16
TWO meats with TWO sides \$18
Choose Sides from page 3

So good you'll want to take some home!

Smoked Pulled Pork
Shredded Smoked Beef Brisket
Pulled Smoked Chicken
Smoked Salmon
ALL Market Price

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

Email Rob: rob@taqueriaelvecino.com

Appetizers & Soups

Poblano Relleno (w/ roasted tomato chipotle sauce)	\$7.00
Choriqueso (cheese dip spiked with chorizo)	\$6.50
Queso Dip	(add jalapeños 75¢) \$6.00
Bean Dip (Refried beans and queso)	\$5.50
Guacamole (homemade w/ avocado, lime and pico de gallo)	\$7.25
Breaded Avocado (fried wedges w/ creamy tomato chipotle aioli)	\$6.25
Chile con Queso (Arbol chile salsa, grilled onions & poblano chiles)	\$6.50
Mexican Chicken Soup	Cup \$3.50 Bowl \$6.50
Pozole	Cup \$3.50 Bowl \$6.50
Large Salsa and Chips TO GO	\$6.00

Salads

Vecino Salad	\$14.00
Crispy romaine and spinach topped with grape tomatoes, roasted corn, red onions, poblano pepper and guacamole. With your choice of: Smoked Salmon, Grilled Marinated Skirt Steak, Shrimp, Grouper, Smoked Chicken or Roasted Chicken. Add bacon \$1.	
Taco Salad	\$12.00
A Gluten FREE tortilla shell filled with crisp lettuce, pico de gallo, guacamole, refried beans, cheddar jack cheese and sour cream. Choose chicken or steak.	

Enchiladas

Goat Cheese Enchiladas V	\$15.00
Roasted corn & red pepper, spinach and Goat Cheese w/ salsa verde, black beans & rice.	
Roasted Chicken and Smoked Bacon	\$14.00
Brined and roasted chicken breast and smoked bacon in corn tortillas with a chipotle mushroom sour cream sauce with beans and rice.	
Hatch Green Chile Enchiladas	\$15.00
Grilled skirt steak OR roasted chicken w/ Hatch green chile sauce, jack cheese, rice and beans.	
Mole Enchiladas	\$14.00
Pulled chicken breast or pastor topped with our mole sauce with beans and rice.	
Red Chile Enchiladas	\$15.00
A trio of cheese enchiladas smothered in brisket chili with queso, sour cream and avocado.	
Sweet Potato Plantain Enchiladas V	\$13.00
Sweet potato & plantain with mole, queso fresco, black beans & rice. (Vegetarian: SUB Salsa Verde for Mole; vegan also remove cheese.)	

Quesadillas

Smoked Salmon Quesadilla	\$16.00
Red chile rubbed smoked salmon with fresh avocado, black beans & queso fresco with a sweet and spicy jalapeño sauce.	
Spinach and Portobello Quesadilla	\$10.00
With jack cheese.	
Steak Quesadilla	\$13.00
Garlic and spice grilled skirt steak, air dried roma tomatoes, roasted poblano peppers, grilled onions and jack cheese.	
Vegetable Quesadilla	\$10.00
Grilled cabbage, red onions, corn, poblano chiles and portobellos on whole wheat tortilla with jack cheese.	
Chicken Quesadilla	\$12.00
Brined and roasted chicken breast, jack cheese, roasted poblanos and grilled onions.	
Smoked Chicken Quesadilla	\$12.50
With jack cheese, pineapple coleslaw, chipotle ranch and BBQ sauce.	
Cheese Quesadilla	\$8.00

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

Taqueria Favorites

Smoked Chicken Rice Bowl	\$14.00
Smoked chicken, Mexican rice, black beans, roasted corn and poblano chile, adobe cheese and pico de gallo.	
Chipotle Chicken Flautas	\$11.00
With shredded lettuce, tomato, avocado, sour cream and queso fresco.	
Stuffed Avocado	\$15.00
Fried avocado stuffed with shredded chicken and cheddar jack cheese with roasted tomato sauce. Served with a chicken enchilada and rice and beans.	
Poblanos Rellenos	\$16.00
One cheese filled and batter fried poblano pepper and one broiled poblano pepper with shredded chicken, roasted tomato chipotle sauce, rice and beans.	
Carne Asada	\$16.00
Garlic and spice grilled skirt steak with roasted peppers and onions, pico de gallo, warm tortillas, rice and beans.	
*Huevos Rancheros	\$10.00
Two eggs over black beans with salsa verde, grilled queso fresco and tortillas.	
Nachos	\$12.00
Tortilla chips topped with refried beans, jack cheese, queso dip, pico de gallo, pickled japs, sour cream, guacamole and a choice of skirt steak, ground beef, smoked chicken or pulled roasted chicken.	
Shrimp Diablo	\$17.00
10 shrimp in diablo sauce with green onions over rice with grilled broccolini.	
Puerco en Salsa Verde	\$14.00
Carnitas simmered in salsa verde with poblano chiles. Served with warm tortillas, rice and beans.	
Smoked Chicken Fajitas	\$15.00
Seasoned smoked chicken with grilled peppers and onions, guacamole, sour cream, pico de gallo, lettuce and corn tortillas. Served with rice and beans.	

Burritos

Burrito Mojado	\$15.00
Grilled skirt steak OR roasted pulled chicken with jack cheese, roasted corn, rice, and beans rolled in a flour tortilla and topped w/ cheese dip and choice of salsa.	
Tofu Quinoa V	\$13.00
Harissa marinated tofu, quinoa, edamame, kale and garbanzo beans in a vegan GF tortilla with vegan cheese and salsa morita.	
Carne Molida Burrito	\$14.00
Chipotle seasoned ground beef, grilled onions, guacamole, sour cream, lettuce, Mexican rice and salsa roja.	
Smoked Butt Burrito	\$15.00
Pulled smoked pork, chipotle BBQ sauce, fried pickled jalapeños, mashed sweet potatoes in a jalapeño tortilla.	
Grilled Chicken Burrito	\$14.00
Grilled chicken breast, smoked bacon, guacamole, pico de gallo, Mexican rice, black beans, jack cheese and tomatillo salsa.	
Bean Burrito	\$8.00
Your choice of charros, black or refried beans in a flour tortilla with jack cheese, raw onion and pico de gallo.	
Smoked Beef Brisket Burrito	\$15.00
Fresh avocado, caramelized onions, charros beans and roasted tomato salsa.	
Grilled Broccolini with garlic red chile olive oil	\$6.25
Mexican Rice	\$2.50
Black, Charros or Refried Beans	\$3.00
Rice and Beans	\$5.00
Sweet Potato Fries	\$5.00
Hand cut Fries	\$5.00
Cilantro Corn Cakes	\$5.00
Small house salad	\$5.00
Substitute any tortilla with GLUTEN FREE	\$3.00