



[www.taqueriaelvecino.com](http://www.taqueriaelvecino.com)

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# appetizers & soups

## Guacamole

Homemade with avocado, lime juice and pico de gallo. \$7.25

## Cheese Dip

\$6.00 with jalapeños add 75¢

## Choriqueso

Cheese dip spiked with chorizo. \$6.50

## Bean Dip

Refried beans and queso. \$5.50

## Chile con Queso

Arbol chile salsa, grilled onions and poblano chiles swirled into queso dip. \$6.50

## Poblano Relleno

A roasted poblano pepper filled with chihuahua cheese, battered, fried and served with chipotle tomato sauce and Mexican crema. \$7.00

## Breaded Avocado

Breaded and fried avocado wedges with creamy tomato chipotle aioli. \$6.25

## Mexican Chicken Soup

cup \$3.50 | bowl \$6.50

## Pozole

A traditional Mexican soup with pork and hominy. cup \$3.50 | Bowl \$6.50



# salads

## Vecino Salad

Crisp romaine lettuce and spinach topped with grape tomatoes, roasted corn, red onions, poblano pepper and guacamole. \$15.00

Add bacon \$1.00

With your choice of:

- Smoked Salmon
- Grilled Marinated Skirt Steak\*
- Shrimp
- Grouper
- Smoked Chicken
- Roasted Chicken

## Taco Salad

A jumbo gluten free tortilla shell filled with crisp lettuce, pico de gallo, refried beans, guacamole, cheddar jack cheese, sour cream and your choice of chicken or steak. \$14.00

# sides & extras

Small house salad.....	\$6.00
Mexican rice .....	\$3.00
Black, charros or refried beans .....	\$4.00
Rice and beans.....	\$6.00
Grilled broccolini with garlic red chile olive oil .....	\$6.50

Sweet potato fries.....	\$5.00
Hand cut fries.....	\$6.00
Cilantro corn cakes.....	\$5.00
Large to go salsa w/chips .....	\$7.00

A gratuity of 18% will be added to parties of 6 or more. Thank you!  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*



# TACOS

## Taco and Tamale Plates

Your choice of 2 tacos and/or tamales with rice and beans. \$15.00

Your choice of 3 tacos and/or tamales with rice and beans. \$18.00

## Taco Americano\*

A hard shell taco with chipotle ground beef, shredded cheese, lettuce, pico de gallo and sour cream. \$5.50

## Baja Fish Taco

Grilled or fried grouper with shredded cabbage, pico de gallo, chipotle ranch on a soft flour tortilla. \$6.00

## Smoked Pork Taco

House smoked pulled pork tossed in chipotle BBQ sauce and topped with coleslaw on a soft flour tortilla. \$6.00

## Chorizo Taco

Mexican chorizo with roasted corn and arbol chile salsa in a hard corn shell. \$6.00

## Smoked Pork Belly Taco

House smoked pork belly basted with a tequila cantaloupe glaze on a flour tortilla with cabbage, pico de gallo, sour cream and queso fresco. \$6.00

## Fried Shrimp Taco

Three batter fried shrimp with mango jicama slaw and a chipotle habanero aioli in a soft flour tortilla. Sweet then spicy and “OH” so awesome! \$6.00

## Fried Chicken Taco

Jalapeño batter fried chicken with pineapple chipotle sauce and romaine lettuce on a soft flour tortilla. \$6.00

## Birria quesotaco

Lamb braised in a homemade red chile adobo, shredded and served in crisped adobo dipped tortillas with jack cheese, onions and cilantro. \$6.50

## Carnitas Taco

Slow cooked pork shoulder with salsa verde, roasted jalapeño, lime and onion on a soft corn tortilla. \$6.00

## Carne Asada Taco\*

Grilled skirt steak with onions and cilantro on a soft corn tortilla. \$6.00



## Smoked Chicken Taco

House smoked chicken, air dried tomatoes, avocado and queso fresco on a soft corn tortilla. \$6.00

## Smoked Brisket Taco

12 hour house smoked beef brisket, air dried roma tomatoes and crispy fried onions on a soft corn tortilla. \$6.25

## Pastor Taco

Adobo marinated grilled sliced pork with fresh pineapple, onions and cilantro on a soft corn tortilla. \$6.00

## Cheeseburger Taco\*

Chipotle seasoned ground beef, chihuahua cheese, red onion, tomato, lettuce, avocado and chipotle ranch on a soft corn tortilla. \$6.00

## Vegetable Taco

Fresh cabbage, poblano peppers, roasted corn, red onions and mushrooms on a soft corn tortilla. \$4.50

## Taco Campechano

Skirt steak, chorizo, grilled onions and salsa morita on a corn tortilla. \$6.00

## Taco Halambre

Skirt Steak and jack cheese with grilled peppers and onions on a flour tortilla. \$6.00

## Korean BBQ Taco

Bulgogi marinated skirt steak with Asian slaw and Korean BBQ sauce on a flour tortilla. \$6.00

# BURRITOS

## Verde Chicken Tinga Burrito

Our delicious green Tinga rolled in a flour tortilla with queso fresco, avocado, lettuce, sour cream, black beans, onions and cilantro. \$15.00

## Carne Molida Burrito

Chipotle seasoned ground beef, grilled onions, guacamole, sour cream, lettuce, Mexican rice and salsa roja. \$14.00

## La Jolla Burrito

Grilled skirt steak, guacamole, pico de gallo, jack cheese, sour cream, fried potatoes. \$15.00

## Burrito Mojado

Grilled skirt steak or roasted pulled chicken with rice, beans, roasted corn and jack cheese rolled in a flour tortilla and topped with cheese dip and choice of salsa. \$16.00

## Smoked Beef Brisket Burrito

12 hour house smoked beef brisket, fresh avocado, caramelized onions, charros beans and roasted tomato salsa. \$15.00

## Bean Burrito

Your choice of charros, black or refried beans in a flour tortilla with jack cheese, raw onion and pico de gallo. \$9.00

## Tofu Quinoa Burrito (V)

Harissa marinated tofu, quinoa, edamame, kale and garbonzo beans in a vegan GF tortilla with vegan cheese and salsa morita. \$15.00

**\*Substitute Gluten Free for any Tortilla for \$3\***

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# QUESADILLAS

## Smoked Chicken

Jack cheese, pineapple coleslaw, chipotle ranch and BBQ sauce. \$14.00

## Smoked Salmon\*

In house red chile rubbed smoked salmon in a crisp tortilla with fresh avocado, black beans and queso fresco with a sweet and spicy jalapeño dipping sauce. \$16.00

## Steak\*

Garlic and spice grilled skirt steak, air dried roma tomatoes, roasted poblano peppers, grilled onions and jack cheese. \$15.00

## Cheese

Straight up jack cheese on a flour tortilla. \$8.00

## Chicken

Brined and roasted chicken breast, jack cheese, roasted poblano peppers and grilled onions. \$13.00

## Spinach and Portobello

Spinach and portobello mushrooms with jack cheese. \$12.00

## Vegetable

Grilled cabbage, red onions, corn, poblano chiles, and portobello mushrooms on a whole wheat tortilla with jack cheese. \$12.00

# ENCHILADAS

## Roasted Chicken and Smoked Bacon

Brined and roasted chicken breast and smoked bacon in corn tortillas with a chipotle mushroom sour cream sauce. beans and rice. \$15.00

## Mole

Pulled chicken breast OR pastor with our mole sauce, beans and rice. \$15.00

## Goat Cheese (V)

Roasted corn, roasted red Pepper, spinach and goat cheese with salsa verde, black beans and rice. \$16.00

## Sweet Potato Plantain

Sweet potato and plantain with mole, black beans and rice. \$14.00  
*\*Make them vegan – switch to salsa verde and remove the queso fresco*

## Red Chile

A trio of cheese enchiladas smothered in brisket chili with queso, sour cream and avocado. \$16.00

## Hatch Green Chile

Grilled skirt steak or roasted chicken with hatch green chile sauce, jack cheese, beans and rice. \$16.00

# TAMALES

## Tamales \$6.00 each

Freshly made corn dough stuffed with one of three choices below. Steamed in corn husks.

- **Tamal de Res con Arbol Tomatillo Salsa:** seasoned ground beef with arbol tomatillo salsa
- **Mole con Pollo:** mole sauce and chicken
- **Puerco con Salsa Verde:** braised pork with green sauce

# Taquería Favorites

## Nachos

A mountain of crispy tortilla chips 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. \$14.00

## Carne Asada\*

Garlic and spice grilled skirt steak with roasted peppers and onions, pico de gallo, warm tortillas, rice and beans. \$16.00

## Smoked Chicken Rice Bowl

Mexican rice, black beans, smoked chicken, roasted corn and poblano chile, adobe cheese and pico de gallo. \$15.00

## Stuffed Avocado

Fried avocado stuffed with shredded chicken and cheddar jack cheese over roasted tomato sauce served with a pulled chicken enchilada and rice and beans. \$15.00

## Poblanos Rellenos

One cheese filled and batter fried roasted poblano pepper and one broiled roasted poblano pepper with seasoned shredded chicken. Served with roasted tomato chipotle sauce, rice and beans. \$16.00

## Huevos Rancheros\*

Two eggs over black beans with salsa verde, grilled queso fresco and warm tortillas. \$12.00

## Chipotle Chicken Flautas

Served with shredded lettuce, tomato, avocado, sour cream and queso fresco. \$12.00

## Beef Brisket Machaca

Chile and spice braised beef brisket with rajitas (poblano and red bell peppers simmered in cream with onions, garlic and oregano), corn tortillas, salsa verde and guacamole. \$18.00

## Puerco en Salsa Verde

Carnitas simmered in salsa verde with poblano chiles. Served with warm tortillas, rice and beans. \$14.00

## Smoked Chicken Fajita Plate

Seasoned chicken fresh from the smoker with grilled peppers and onions, guacamole, sour cream, pico de gallo, lettuce and warm corn tortillas. Served with rice and beans. \$16.00

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