

Tacodeli™

SERVING THE BEST TACOS IN AUSTIN SINCE 1999

TACODELI'S SPECIALTY TACOS

BLUE PLATE COMBO ~ \$8 - 9.50

Your choice of any 2 tacos served with rice & beans. Brillante!

PLATTER ~ \$9.75 - 11.50

Choose a taco filling! Served on tortillas with rice & beans

Frontera Fundido Sirloin ~ \$3.50

Grilled sirloin glazed with Monterrey Jack cheese and garnished with sautéed poblanos & onion rajas

Mexico City Sirloin ~ \$3.25

Grilled sirloin garnished with diced onion & cilantro

Cowboy Taco ~ \$3.75

Cowboy-rubbed beef tenderloin with grilled corn, caramelized onions and roasted peppers, topped with guacamole and queso fresco

Mole Taco Sirloin ~ \$3.50

Grilled steak smothered with a traditional, made-from-scratch mole garnished with cilantro, onion & crumbled queso fresco *(sauce contains nuts)*

Tacoloco ~ \$3.25

Adobo braised brisket with caramelized onions and mushrooms topped with guacamole, cilantro and queso fresco

Akaushi Picadillo ~ \$3.75

Ground Akaushi (Texas Wagyu) Beef seasoned with roasted garlic, tomato, caramelized onion, Jack cheese & jalapeño, topped with fresh cilantro & onions

Picadillo ~ \$3.25

Ground Wagyu beef seasoned with tomato, garlic and jalapeno, garnished with lettuce & chopped farm fresh tomatoes

Carne Asada ~ \$3.95

All natural beef ribeye, grilled and served with avocado, cilantro, onion & a lime wedge

Puerco Borracho ~ \$3.25

Slow-roasted, succulent pork braised in tequila & sherry and seasoned with fresh basil and pasilla pepper sauté

Cochinita Pibil ~ \$3.25

Yucatecan style roasted pork marinated and cooked in citrus and achiote - a unique tropical flavor garnished with pickled purple onions & serranos

Mole Taco Pork ~ \$3.50

Shredded pork smothered with a traditional, made-from-scratch mole garnished with cilantro, onion & crumbled queso fresco *(sauce contains nuts)*

Al Pastor ~ \$3.25

Diced & trimmed pork marinated and cooked in our homemade adobo sauce using chipotle, ancho & guajillo peppers, garnished with cilantro & onions

Puerco Verde ~ \$3.25

Tender pork shoulder simmered in a delicious tomatillo salsa and topped with queso fresco, cilantro & onion

Your choice of **flour, whole wheat or gluten-free corn**. In fact, our entire menu is gluten-free except for just a few items.



Items Containing Gluten



Vegetarian items

Tacodeli is a locally owned and operated business and a proud supporter of the community, farms & taco lovers throughout Austin, Texas. **Lunch is served from 11am - 3pm seven days a week.**

Check out our **DAILY SPECIALS BOARD**

LUNCH

TORTILLA CREATIONS

El Dizzy Chick Wrap ~ \$6.50

Grilled chicken with lettuce, tomato, onion & cheese rolled in a 10" tortilla

Grilled Steak Wrap ~ \$6.95

Grilled steak with lettuce, tomato, onion and cheese rolled in a 10" tortilla

Tacodeli Quesadilla ~ \$6.95

Our special veggie mix of carrots, onion, celery, red bell, poblano, zucchini, mushroom and cabbage sautéed to order with olive oil and sherry stuffed in a cheese quesadilla. **With chicken or sirloin add \$2.**

TORTAS

Panini toasted Mexican sandwiches served on authentic telera buns with black bean & serrano lime spread, lettuce, tomato, onion & cheese

Pepito (sirloin) ~ \$6.95

Pastor (pork) ~ \$6.50

Borracho (shredded pork) ~ \$6.50

Ranchera (chicken) ~ \$6.95

Adobada (adobo chicken) ~ \$6.50

La Flaca (veggies) ~ \$6.50

TORTA PLATE

Add rice, beans and a small salad for \$1.50

ENSALADAS Y SOPA

Dressings: **Jalapeño Ranch, Avocado Yogurt, Guajillo Vinaigrette, Serrano Lime & TD House Vinaigrette. Sub Spinach \$1**

Ensalada Tacodeli ~ Verde \$6.25, Chicken or Sirloin \$7.95

A bed of romaine lettuce topped with guacamole, sour cream, pico de gallo, shredded cheese, onion, tomato & your choice of avocado, chicken or sirloin

Ensalada Avocado ~ \$7.95

For avocado aficionados! Fresh avocados with pico de gallo, guacamole & romaine lettuce with serrano lime dressing & queso fresco

Espinaca ~ \$3.95 small / \$6.25 large

Fresh spinach, romaine, bacon, avocado, grilled corn, red cabbage, toasted pepitas, pickled red onions

Corazon ~ \$3.95 small / \$6.25 large

Romaine topped with black beans, avocado, brown rice, roasted red pepper & pico de gallo

Jardin ~ \$2.95

Romaine, shredded red cabbage, farm-fresh tomatoes & crumbled queso fresco

Sopa Las Mañanitas ~ \$3.95

Cuernavaca inspired tortilla soup made with a homemade chicken broth, chicken, fresh onion, tomatoes, jalapeños, cilantro, tortilla strips, avocado & lime

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

CHICKEN

Frontera Fundido Chicken ~ \$3.50

Grilled chicken glazed with Monterrey Jack cheese and garnished with sautéed poblanos & onion rajas

Mole Taco Chicken ~ \$3.50

Grilled chicken smothered with a traditional, made-from-scratch mole, garnished with cilantro, onion & crumbled queso fresco *(sauce contains nuts)*

Mexico City Chicken ~ \$3.25

Grilled chicken garnished with diced onion & cilantro

Adobados ~ \$3.25

Scrumptious adobo marinated chicken topped with cilantro and onions. Our adobo is made from scratch using chipotle, ancho & guajillo peppers

Happy Taco ~ \$3.25

Seasoned shredded chicken with sautéed mushrooms and melted Jack cheese, garnished with cilantro & onion

Mojo Fish Taco ~ \$3.75

Tilapia fillets grilled with a mojo-garlic sauce & garnished with our homemade guacamole and pico de gallo

Fish Taco ~ \$3.25

Grilled Texas farm-raised catfish garnished with shredded cabbage & pico de gallo

The Heather ~ \$3.25

Grilled Mexican queso fresco, refried black beans, with guacamole, lettuce and tomato. *Wow!*

Frontera Fundido Portobello ~ \$3.25

Oven roasted portobellos glazed with Monterrey Jack cheese and garnished with sautéed poblanos & onion rajas

Poblano ~ \$3.25

Mama's chile relleno recipe: cheese stuffed roasted poblano pepper, battered & fried

Florentino ~ \$3.25

Healthy fresh spinach taco sautéed in olive oil & sherry with portobello mushroom, red bell peppers & onion

Papadulce ~ \$3.25

Oven roasted sweet potatoes, grilled corn, roasted peppers, caramelized onions, toasted pepitas & a spicy camote sauce

Veggie Taco ~ \$3.25

Our special veggie mix of carrots, onion, celery, red bell, poblano, zucchini, mushroom and cabbage sautéed in olive oil & sherry

Freakin' Vegan ~ \$2.95

Refried black beans, avocado & pico de gallo

CHICKEN

FISH

VEGETARIAN

BEEF

PORK

STARTERS & SIDES

Chips & Salsa ~ \$1.75 Roja / \$1.75 Verde / \$2 Doña

Chips & Guacamole ~ \$3.95 small / \$8.95 large

Chips & Queso ~ \$3.25 small / \$6.50 large

Roberto's Brazo-Fuerte Dip with Chips ~ \$7.50

A power combo of queso, guacamole, pico & spicy ground beef

Rice ~ \$1.50 small / \$2.75 large

Choose between traditional Mexican red rice or steamed brown rice

Beans ~ \$1.50 small / \$2.75 large

Choose between pinto beans, black beans or refried black beans

50/50 (Rice & Beans) ~ \$1.50 small / \$2.75 large

Sautéed Spinach ~ \$2.25 small / \$4.95 large

Mexican Mashed Potatoes ~ \$2.25 small / \$4.95 large

Sautéed Veggie Mix ~ \$2.25 small / \$4.95 large

Toreados ~ .75¢ (Three grilled whole serrano peppers)

EXTRAS

Add to Taco / 2 oz. Side:

Cheese / Queso Fresco 50¢ / \$1.50

Guacamole 50¢ / \$1.50

Avocado 50¢ / \$1.50

Sour Cream 50¢ / \$1.50

Diced Jalapeños 25¢ / 75¢

Pico de Gallo 50¢ / \$1.50

Cilantro / Onion 25¢ / 75¢

Extra Salad Dressing 50¢

DRINKS

House-made Aguas Frescas \$2.25

Orange or Grapefruit Juice \$3.25

Lemonade \$3.25

House-made Honey Limeade \$2.25

Topo Chico Sparkling Water \$1.75

Cielo Bottled Water \$1.50 / \$2.25

Buddha's Brew Kombucha \$3.25

Mexican Coca-Cola Bottle \$1.75

Dublin Dr. Pepper Bottle \$1.75

Maine Root Bottled Sodas \$2

Sweet Leaf Bottled Tea \$1.75

Fountain Soda or Iced Tea \$1.75

Tacodeli™

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Your choice of **flour, whole wheat or gluten-free corn**. In fact, our entire menu is gluten-free except for just a few items.

 **items with Gluten**  **Vegetarian items**

Tacodeli proudly serves **Vital Farms organic eggs**. Vital Organics birds are not confined to cages, and no herbicides, pesticides, hormones or antibiotics are used EVER. Their hens are fed non-GMO, USDA Certified Organic feed.



BREAKFAST

SPECIALTY BREAKFAST TACOS

Breakfast tacos are served from 7am to 11am on weekdays & 8am to 3pm on weekends. Please, no substitutions on our specialty breakfast tacos.

Taco Blanco ~ \$2.35

Egg white with choice of one additional item

Migas Taco ~ \$2.15

Eggs scrambled with our migas mix and topped with Monterrey Jack cheese

The Jess Special ~ \$2.65

Eggs scrambled with our migas mix and topped with Monterrey Jack cheese and fresh sliced avocado

The Otto ~ \$2.65

A house favorite! Refried black beans, bacon, avocado and cheese



Migas Royale Plate ~ \$6.25

A plateful of our migas topped with Tacodeli queso, Monterrey Jack cheese, avocado and pico de gallo. Served with Mexican mashed potatoes, refried black beans and tortillas

The Sirloin, Egg & Cheese ~ \$2.65

Grilled sirloin, scrambled egg and Monterrey Jack cheese

El Popeye ~ \$2.65

Spinach and scrambled egg breakfast taco topped with crumbled queso fresco

The Vaquero ~ \$2.65

Eggs scrambled with grilled corn, roasted poblano & red peppers, and Monterrey Jack cheese

BUILD YOUR OWN

2
TWO
ITEMS
\$1.75

3
THREE
ITEMS
\$2.10

4
FOUR
ITEMS
\$2.35

- Vital Farms Organic Eggs
- Monterrey Jack Cheese
- Queso Fresco
- Bacon
- Chorizo
- Ham
- Sausage 
- Sirloin (Add \$1)
- Chicken (Add \$1)
- Mexican Mashed Potatoes
- Beans
- Avocado
- Tomato
- Spinach
- Portobello Mushrooms
- Jalapeño
- Poblano & Onion Rajas

DRINKS

- Locally Roasted Fresh-Brewed Coffee \$2
- House-made Aguas Frescas \$2.25
- Orange Juice \$3.25
- Grapefruit Juice \$3.25
- Lemonade \$3.25
- House-made Honey Limeade \$2.25
- Topo Chico Sparkling Water \$1.75
- Cielo Bottled Water \$1.50 / \$2.25
- Buddha's Brew Kombucha \$3.25
- Mexican Coca-Cola Bottle \$1.75
- Dublin Dr. Pepper Bottle \$1.75
- Maine Root Bottled Sodas \$2
- Sweet Leaf Bottled Tea \$1.75
- Fountain Soda or Iced Tea \$1.75



Since 1999, Tacodeli has been the local spot for award-winning Mexican flavors for breakfast and lunch. Including our famous Salsa Doña, Cowboy and Frontera Fundido tacos, we hand-make from scratch all of our menu items, salsas and sauces and use locally sourced & organic ingredients. Tacodeli is a locally owned and operated business and a proud supporter of the community, farms & taco lovers throughout Austin, Texas.

Throughout the year, we get ingredients from these local & Texas farms & ranches:

Buena Tierra, Fredonia
Burgundy Pasture Beef, Grandview
Cooper Orchards, Fairfield
Engel Farms, Stonewall
Fikes Family Farms, Stonewall
G&S Orchards, Mission
Hairston Creek Farm, Burnet
Heartbrand Ranch, Harwood
Itz Garden, Fredericksburg
Jenschke Farms, Fredericksburg
Johnson Backyard Garden, Austin
Lightsey Farms, Mexia
Martinez Farms, Pleasanton

Nagegelin Farms, Lytle
Oak Hill Farms, Poteet
Orange Blossom Orchards, Carrizo Springs
Pedernales Valley Farms, Fredericksburg
Richardson Farms, Rockdale
Strube Ranch, Pittsburg
The Farm Patch, Pleasanton
Thunder Heart Bison
Twin County Dorpers, Harper
Verstuyft Farm, Lytle
Village Farms, Marfa
Vital Farms

Tacodeli
proudly serves only
Vital Farms organic eggs.

Vital Organics birds are not confined to cages, and no herbicides, pesticides, hormones or antibiotics are used EVER. Their hens are fed non-GMO, USDA Certified Organic feed.

Come visit us at your local farmer's market!

Sustainable Food Center Farmer's Markets:

The Triangle at 46th & Lamar

Wednesday 4pm - 8pm

3200 Jones Rd at the Toney Burger Center

Saturday 9am - 1pm

Downtown at Republic Square Park

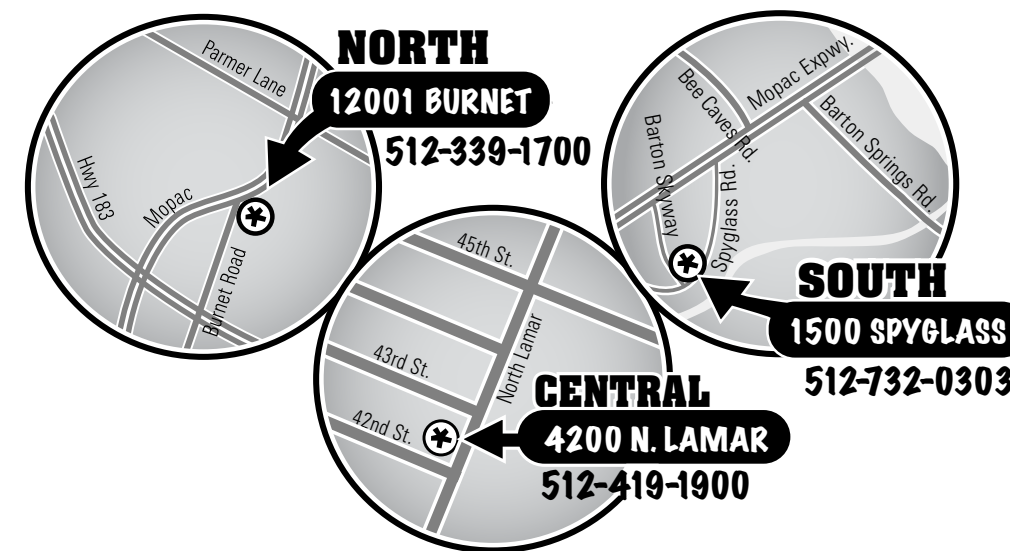
Saturday 9am - 1pm

Barton Creek Farmer's Market:

Barton Creek Square

Saturday 9am - 1pm

THREE AUSTIN LOCATIONS



Open Weekdays 7am to 3pm: Breakfast served 7am - 11am, Lunch served 11am - 3pm.
Open Weekends 8am to 3pm: Breakfast served all day, Lunch served 11am - 3pm.