

FAJITAS ^{GF}

Sizzling platter of caramelized Spanish onions, green and red bell peppers and pico de gallo. Served with sour cream, guacamole, pico de gallo, rice and beans, choice of corn or flour tortilla.

Pollo

Sliced marinated grilled chicken breast. \$17

Carne

Sliced marinated charbroiled sirloin steak. \$19

Camaron

Sautéed jumbo gulf shrimp \$22

Vegetales

Sautéed green and red peppers, spanish onions, portobello mushrooms, roasted poblano peppers. \$15

Mixta Dos

Combine two of the above choices \$23

Mixta Tres

Combine three of the above choices \$27

BURRITOS

Cheese blend, grilled onions, pinto beans, pico de gallo, cilantro white rice, avocado, sour cream. Served Suiza style with choice of red or green sauce and melted Chihuahua cheese.

Al Pastor

Marinated pork, chile guajillo salsa, roasted pineapple pico de gallo. \$11

Carne Asada

Chile ancho marinated steak. \$12

Rajas

Roasted poblano peppers, crispy potatoes, roasted sweet corn, sour cream. \$10

Tinga de Pollo

Pulled chicken, chipotle sauce, caramelized onion. \$11

^{GF} If requested, all burritos can be prepared gluten free served in a bowl over lettuce.

ENCHILADAS ^{GF}

Three corn tortillas rolled with assorted fillings, baked with cheese, cilantro white rice, topped with red onion, radish and sour cream.

Salsa Verde

Choice of chicken tinga, ground beef or cheese \$13

Salsa Roja

Choice of chicken tinga, ground beef or cheese \$13

Moble Poblano

Choice of chicken tinga or cheese. \$13

Shrimp

Tequila shrimp, chihuahua cheese and choice of chipotle sauce or green sauce. \$14

TACOS ^{GF}

served on corn tortillas

Tinga de Pollo

Pulled chicken, chipotle salsa, caramelized onion, shredded lettuce, sour cream, queso fresco, avocado. \$3

Al Pastor

Chile guajillo marinated pork, roasted pineapple pico de gallo, onion, cilantro. \$3

Chorizo Potato

House made chorizo, Chihuahua cheese blend, crispy potatoes, chipotle salsa \$3

Beef Barbacoa

Braised “Birria” style beef, queso fresco, oregano onion. \$3

Carne Asada

Marinated steak, cilantro, grilled scallions, avocado salsa. \$3

Costilla

Braised beef short rib, tamarind chile guajillo BBQ sauce, corn esquites, cilantro, serrano peppers. \$3

Camaron

Achiote shrimp, roasted pineapple pico de gallo, lime, cilantro cream. \$3.5

Pepita Pesto

Sautéed shrimp, pumpkin seed pesto, Oaxaca cheese, arugula, goat cheese. \$3.5

Dorado

Mahi Mahi, chile de arbol aioli, sour cream, purple cabbage, avocado, roasted red peppers, sesame seeds. \$3.5

Pescado

Beer battered Atlantic Cod, pico de gallo, roasted serrano aioli slaw. \$3.5

Portabella Al Pastor

Guajillo marinated roasted portabella mushroom, grilled pineapple, pico de gallo, onion, cilantro. \$3

Rajas

Roasted poblano peppers, crispy potatoes, sweet corn, cotija cheese, sour cream. \$3

BEVERAGES

HORCHATA

JAMAICA

JARRITOS

Lime, pineapple, grapefruit or fruit punch

MEXICAN COCA-COLA

FANTA ORANGE

IBC ROOTBEER

TOPO CHICO

COCA-COLA FOUNTAIN

Coke, Diet Coke, Sprite, ginger ale or lemonade

FRESH BREWED ICED TEA

50/50



Menu may not list all ingredients. Please inform your server of any food allergies. Menu subject to change

trucotaco.com

^{GF} **Gluten Free**

This dish can be prepared gluten-free upon request.
+ Menu may not list all ingredients. Please inform your sesrver of any food allergies.

APPETIZERS

Guacamole

Smashed avocado, tomato, serrano peppers, onion, garlic, cilantro, fresh lime juice. Prepared tableside. **\$10**

Empanadas

Two turnovers, served with queso cotija, sour cream, choice of ground beef with chimichurri sauce or chicken tinga with habanero salsa. **\$5**

Quesadillas

Made with Chihuahua cheese. **\$10**
+ Add steak, chorizo or chicken + \$3

Tamales

Two tamales filled with chicken tinga and Chihuahua cheese topped with Mole poblano. **\$8**

Ceviche

Lime juice marinated shrimp, tomato, jalapeño peppers, cucumber, red onion. **\$11**

Flautas de Tinga

Corn tortillas rolled with chicken tinga, salsa verde, shredded chicken, lettuce, sour cream, queso fresco and pico de gallo. **\$9**

Queso al Horno

Baked panela, asadero and Chihuahua cheeses, served with roasted habanero salsa. **\$9**
+ Add poblano peppers and corn, veggies or chorizo +\$3

SALADS

Taco Salad

Shredded lettuce, three cheese blend, pinto beans, roasted poblano peppers, Mexican rice, pico de gallo, guacamole and sour cream in a crispy tortilla shell. **\$10**

Truco Chopped Salad

Romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, radishes, roasted poblano peppers, avocado, agave nectar lime vinaigrette, cotija cheese. **\$11**

Spinach Quinoa Salad

Baby spinach, mixed greens, candied walnuts, crumbled bleu cheese, sliced apples, dried cranberries, mandarin orange wedges, quinoa and cranberry vinaigrette. **\$11**

Compliment your salad with:

Ground beef +\$3
Grilled chicken or charbroiled steak + **\$4**,
Sautéed shimp + **\$5**

EXTRAS

Esquites \$4

Pinto beans \$4

Black beans \$4

Plantains \$4

Fried sweet plantains served with queso fresco and sour cream.

Sweet potato fries \$4

Guacamole \$5

Shoestring fries \$4

Mexican rice \$4

Cilantro white rice \$4

ENTREES

Carne Asada Brava

Charbroiled, marinated skirt steak, poblano peppers, caramelized onions, cactus and spicy red salsa topped with queso fresco and served with Mexican rice & black beans. **\$22**

Carne Asada Tampiquena

Charbroiled, chile ancho marinated skirt steak, cheese enchilada with Mole poblano, poblano mashed potatoes. **\$22**

Carne Chihuahua

Charbroiled marinated skirt steak, bell peppers, mushrooms, onions, Chihuahua cheese, poblano mashed potatoes, guacamole, sour cream, pico de gallo. **\$22**

Camarones con Chile Pasado

Jumbo gulf shrimp, garlic and epazote, julienned chile pasado, white wine reduction, cilantro white rice. **\$22**

Chile Relleno

Soufflé-battered cheese stuffed poblano pepper, tomato sauce and cilantro white rice & black beans. **\$14**

Bacalao con Chorizo

Wild Alaskan cod, spinach, chorizo, pinto beans. **\$20**

Pechuga Rellena con Salsa Morita

Chicken breast stuffed with spinach, crisp bacon, goat cheese, morita pepper cream sauce, cilantro white rice. **\$18**

FLATBREADS

Costilla Flatbread

Braised short rib, tamarind BBQ sauce, three cheese blend, Serrano peppers, scallions, sliced avocado and radish. **\$12**

Camaron Flatbread

Shrimp, adobo salsa, goat cheese, cilantro, pickled purple onion, sliced avocado, arugula. **\$13**

Hongos Flatbread

Roasted Portobello mushrooms, serrano peppers, roasted corn, Oaxaca cheese, crispy epazote, salsa verde. **\$11**

VEGETARIAN

Enchiladas de Vegetales

Three corn tortillas rolled with spinach, mushroom and onions. Served with cilantro white rice & black beans topped with sour cream and baked with cheese. **\$13**
+ Served with red or green sauce

Quesadilla de Espinacas

Flour tortilla filled with Oaxaca cheese, sautéed spinach, mushrooms and pico de gallo. Served with guacamole, sour cream and cilantro white rice. **\$11**

Rajas Taco

Roasted poblano peppers, crispy potatoes, sweet corn, cotija cheese, sour cream. **\$3**

Portabella Al Pastor Taco

Guajillo marinated roasted portabella mushroom, grilled pineapple, pico de gallo, onion, cilantro. **\$3**

The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk for every one, but specially for elderly, young children and under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness. For more information contact your physician or public health department.