



Huarache



Carne Asada



Nachos Fajita



A la Carta

Tacos: Grilled meat (your choice) served on a small soft corn tortilla, topped with cilantro and onion. (4) **\$7.00**

Taco Salad: Fried flour tortilla bowl filled with rice, beans, lettuce, meat (your choice) sour cream, cheese and pico de gallo and guacamole. **\$8.99**

Burrito: Rolled flour tortilla filled with beans, rice, meat (your choice) onion, cilantro, cheese, sour cream and salsa. **\$7.99**

Burrito Supreme: Rolled flour tortilla filled with beans, rice, meat (your choice) sour cream, cheese, lettuce, pico de gallo, guacamole. **\$8.99**

Burrito California: Rolled flour tortilla filled with beans, rice, meat (your choice) pico de gallo, guacamole, lettuce, sour cream, cheese dip and fresh made fries. **\$9.99**

Torta: Mexican sandwich filled with beans, grilled meat (your choice), cheese, mayonnaise, onion, tomato, lettuce and avocado. **\$7.99**

Torta Loca: Unique Mexican sandwich filled with beans, carne asada, adobada, pork ham, sausage, cheese, lettuce, tomato and avocado. **\$9.99**

Torta Milanese: Mexican sandwich that comes with a thin slice of beef, that is dipped into beaten eggs then covered with seasoned bread crumbs filled with beans, mayonnaise, onion, tomato, lettuce, cheese and avocado. **\$8.99**

Torta Ahogada: A salsa drowned sandwich filled with Fried Pork(carnitas) topped with tomato sauce and dipped in an optional Chile de árbol hot sauce. **\$8.99**

Fajita Burrito: Stuffed with grilled Chicken or Steak, along with tomato, onion, bell pepper topped with cheese sauce and a side of rice. **\$8.99**

Zincronizada: Grilled flour tortilla, filled with ham and cheese cooked to perfection. **\$6.99**

Pambazo: Mexican bread dipped in a guajillo sauce, filled with potatoes and chorizo, lettuce, sour cream and cheese. **\$8.99**

Quesadilla: Grilled flour tortilla toasted to perfection filled with grilled meat (your choice), cheese, onion and cilantro. **\$5.99**

Sopes: (4) Fried hand made corn shallow shell topped with a base of beans meat of your choice, onion, tomato, lettuce, sour cream and cheese. **\$8.99**

Gordita: (4) Small cake made with masa, filled with your choice of meat, lettuce, onion, tomato and cheese. **\$8.99**

Tamal: Corn based dough "masa" wrapped in Corn husk, stuffed with your choice of meat: pork with chile rojo or chicken with chile verde *sold individually **\$1.79** each

Flautas: (4) Rolled corn tortilla filled with shredded chicken or beef, fried to perfection and topped with lettuce, onion, tomato, cheese, sour cream and avocado. **\$8.99**

Tacos Dorados: (4) A crispy golden corn taco filled with shredded chicken or beef that's deep fried and topped with lettuce, onion, tomato, sour cream and cheese. **\$8.99**

Super Nachos: Fresh made corn tortilla chips, topped with meat (your choice), beans, nacho cheese, pico de gallo, sour cream and guacamole. **\$10.99**

Nachos Fajitas: Nachos topped with your favorite fajita (chicken or steak) cooked with onion, tomato, green bell pepper and covered with our house made cheese sauce. **\$8.99**

Super Fries: Fresh made fries, topped with meat (your choice), nacho cheese, pico de gallo, guacamole and sour cream. **\$8.99**

Tostada: (3) Corn tortilla fried until crisp topped with re-fried beans, meat (your choice), onion, lettuce, tomato, cheese, sour cream, and avocado. **\$8.99**

Huarache: An oblong masa base topped with fried beans, meat (your choice), nopales, cheese, avocado, and sour cream. **\$7.99**

Viva Mexico Burrito: 3 en 1 steak, chicken, carnitas, filled with rice, beans, cilantro, onions, tomato topped with sour cream red and green salsa and guacamole on side. **\$9.99**

Tostadas de Ceviche



Camarones a la Diabla



Tostada de Ceviche: (3) Cold Raw fish marinated in lime juice mixed with pico de gallo and shredded carrot served on a tostada. **\$11.99** or **\$3.99** each.

Cocktail de Camaron: Cooked shrimp served on a glass in a special house cocktail sauce with pico de gallo, avocado, and saltine crackers aside. **\$13.99**

Mariscos

Mojarra Frita



Cocktail de Camaron



Camarones a la Diabla: Seasoned shrimp sautéed on a smoky spicy sauce cooked on a skillet. Served with rice and tortillas. **\$12.99**

Mojarra Frita: Fried Tilapia served with rice salad and hand made tortillas. **\$10.99**

Tilapia Fillet: Two 4oz fillet served with rice salad and tortillas. **\$9.99**

Appetizers

Guacamole: Mashed avocado mixed with onion, tomato, pepper and seasoning served with fresh made tortilla chips. **\$4.99**

Cheese Dip and Chips **\$3.99**

Queso Fundido: Spiced hot melted cheese served with fresh made tortilla chips. **\$3.99**

Chori-Queso: Melted cheese with Mexican chorizo served with fresh made tortilla chips. **\$4.99**

Chips and salsa: First round FREE any additional **\$1.25**

Grilled Meat Choice For your Item / Opciones de Carne

- Carnitas / Fried Pork
- Asada / Steak
- Pastor / Spicy Pineapple Pork
- Chorizo / Mexican Sausage
- Tripa / Tripe
- Adobada / Spicy Pork
- Pollo / Chicken



Flautas



Enchiladas

Lunch Specials

10 am - 2pm

- #1 Burrito, shredded beef or chicken with rice and beans. **\$5.99**
- #2 Enchilada, flauta and salad. **\$5.99**
- #3 Quesadilla, rice and beans. **\$5.99**
- #4 Soft taco, enchilada and salad **\$5.99**
- #5 2 Flautas shredded chicken or beef and salad. **\$5.99**
- #6 Scrambled eggs with ham, pico de gallo, rice and beans. **\$6.99**
- #7 Scrambled eggs with chorizo, rice and beans. **\$6.99**
- #8 Mini super Nachos. **\$6.99**
- #9 Lunch Fajitas chicken or steak, served with rice and beans. **\$7.99**
- #10 Two Tamales chicken or pork, served with rice and beans. **\$7.99**

Sides

Beans	\$1.99
Rice	\$1.99
(3) Tortillas flour or corn	\$1.89
French Fries	\$1.99
Nopales (cactus)	\$1.99
Cebollitas (spring onion)	\$1.25
Pico De Gallo	\$1.99
(3) chiles toriados	\$0.99

Menudo



WEEKEND/FIN DE SEMANA

- Carnitas **\$8.50 / 1lb**
- Menudo **\$9.99** (con tortillas)
- Caldos (varian durante el invierno)



Molcajete

Platillos

All plates are served with handmade tortillas
Todos los platos incluyen tortillas hechas a mano

Carne Asada: Grilled thin marinated beef steak served with rice, beans, spring onions, cactus and salad. **\$12.99**

Bistec Encabollado: Spiced flavored skillet steak served with grilled onions, rice and beans. **\$11.99**

Bistec a la Mexicana: Diced beef steak, slow cooked with potato, green pepper, tomato, onion on its juice served with rice and beans. **\$10.99**

Costilla de Res Asada: Grilled beef short ribs cooked to perfection served with rice, beans, chile toreado. **\$13.99**

Enchiladas Mineras: Corn tortilla dipped in a guajillo sauce rolled up and filled with onion, cheese, topped with potato, carrots, sour cream and cheese. served with rice, beans and salad. **\$10.99**

Chile Colorado: Tender and juicy chunks of pork slow simmered in a traditional red sauce served with rice and beans **\$10.99**

Chile Verde: Tender and juicy chunks of pork slow simmered in a traditional green sauce served with rice and beans. **\$10.99**

Alambre: Mixture of steak, ham, sausage, chorizo, peppers, onions, topped with melted cheese, served with rice and beans. **\$11.99**

Molcajete: Lava rock bowl filled with beans, carnitas, steak, chicken, chorizo, covered with melted cheese and topped with green onion springs, cactus and grilled jalapeño. **\$13.99** add Shrimp **\$3.99**

Mexican Mole: Slow cooked chicken leg and thigh covered with red mole sauce (a mixture of chiles and seeds) served with rice **\$10.99**

Carnitas: Slow cooked fried pork, served with rice, and beans. **\$10.99**

Cielo-Mar y Tierra Fajitas: Grilled beef, chicken and shrimp, topped with grilled onions, tomatoes and bell peppers. **\$13.99**

Chicken Fajitas **\$10.99**

Steak Fajitas **\$11.99**

Chicken and Steak **\$12.99**

*All fajitas served with rice, beans and salad.

Primo Especial: 2 flautas shredded chicken or beef, 1 tamal, rice, beans, salad and chips **\$9.99**

3 Enchiladas: Chicken, beef or cheese in a red or green sauce served with rice, beans and salad **\$10.99**

Costillas de Puerco en salsa roja: Chopped pork ribs in a red salsa mixed with cactus served with rice and beans. **\$9.99**

Costillas de Puerco en salsa verde: Chopped pork ribs in a green salsa mixed with cactus served with rice and beans. **\$9.99**

Kids Meals

Choice of taco, quesadilla, or tamal, served with rice and beans. **\$3.99**

Cheese Nachos **\$3.49**

Desayunos

Served ALL DAY



Huevos Rancheros

Huevos Rancheros: (2) Fried egg served upon lightly fried corn tortilla topped with a traditional tomato chili sauce, a slice of avocado with rice and beans. **\$9.99**

Huevos A la Mexicana: Beaten eggs cooked on a skillet with red tomato, onion and peppers served with beans, rice and tortillas. **\$9.99**

Huevos Revueltos: Scramble eggs cooked with your choice of ham or chorizo served with rice, beans and tortillas. **\$7.99**

Chilaquiles: Fried tortilla chips on a red or green salsa mixed with grilled onion and cheese. Served with beans and salad. **\$7.99** add egg **\$1.99** add meat **\$2.99**

Drinks

Coca Cola, Pepsi:
Bottle **\$1.99**

Jarritos **\$1.99**

Tamarindo, limon, pina, mandarina, sangria, fresa and cidral

Aguas Frescas **\$1.99** (1) Free Refill
Horchata, Pina, Tamarindo, Jamaica

Beer Bottle

Domestic **\$3.50**

Budweiser, Coors Light, Bud Light

Imported **\$3.75**

Corona, Bohemia, Tecate, Victoria, Sol, Modelo Especial, Pacifico, Negra Modelo, Dos Equis, Presidente, Heineken

Mix Cocktail

Margarita **\$4.99**

Margarona **\$10.99**



Michelada



Margarona



Cantarito

Cantarito (Mixture of hand squished citric fruit served with Tequila on a clay jar with salted rim) **\$7.99**

Cantarito Loco (Natural Tamarind drink mixed with Tequila and Fruit served on clay jar with salted rim) **\$7.99**

Michelada Beer - based cocktail mixed with lime, hot salsa, house tomato juice, diced pineapple & cucumber all served over ice on a glass with salted rim **\$6.99**



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BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY * ANTES DE REALIZAR SU ORDEN, POR FAVOR, INFORMENOS SI UNA PERSONA EN SU GRUPO TIENE UNA ALERGIA ALIMENTARIA