**The Taco Project**

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**House Starters**

**Guacamole**
with House-Made Yellow Corn Tortilla Chips. $6.95

**Taco Project Salsa**
with House-Made Yellow Corn Tortilla Chips. $3.95

**Mexican Corn**
On the Cob with Cotija, Mayo, and Lemon Cayenne Pepper. $3.95

**Rice and Beans**
Spiced Mexican Rice and Black Beans served with Cotija Cheese, Sour Cream, Radish, and Cilantro. $4.95

**SideWinder Fries**
Sidewinder Cut Potatoes Created with Craft Beer Batter and Served with Chipotle Aioli, Jalapeño Ketchup, and Mexican Blue Cheese. $6.95

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**Taco Project Quesadillas**
Cheese Quesadillas. $6.95
w/Chicken $9.95 w/Steak $10.95 w/Shrimp $10.45

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**Tacos**
All Tacos are (2) Two to an Order and Served on Yellow Corn Tortilla on Hard Shell Add $0.50.
Add Guacamole $1.50.

**Chicken**
Free Range Chicken Rolled in Chipotle topped with Cilantro, Jicama, and Radish. $8.45

**Fish**
Atlantic Cod topped with Red Cabbage Slaw, Guaca Salsa, Cilantro, and Radish. (Sautéed or Battered) $8.95

**Steak**
Skirt Steak topped with Guaca Salsa, Chimmichurri, Cilantro, and Radish. $9.95

**Shrimp**
Tempura Battered Shrimp topped with Mango Salsa, Tomatillo Sauce, Cilantro, and Radish. $8.95

**Short Rib**
Braised Short Rib Rolled in Mole Sauce topped with Caramelized Onions, Cilantro and Radish. $8.95

**Chorizo**
Mexican Crumbled Sausage topped with White Onions, Cilantro and Radish. $8.45

**Pork Belly**
Braised Pork Belly topped with Pineapple Glaze, Pineapple Salsa, Cilantro, and Radish. $8.95

**Classic Beef**
Seasoned Ground Beef topped with Cheddar Cheese, Pico de Gallo, Lettuce, and Sour Cream. Served on a Hard Shell Corn Tortilla. $8.45

**Veggie Taco**
Rice, Black Beans, Lettuce, Cherry Tomatoes, Smoked Corn, Jicama, Cilantro, and Radish. $8.45

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**Salads**

**Smoked Corn and Field Green Salad**
Smoked Corn, Queso Fresco, Grape Tomatoes, Radish in a Jalapeño Cilantro Vinaigrette. Served with Tortilla Crisps. $7.45
w/Chicken $10.45 w/Steak $11.45 w/Shrimp $10.95

**Honey Habanero Chicken Salad**
Free Range Chicken, Mixed Greens, topped with Queso Fresco, Tortilla Crisps, and tossed in a Honey Mustard Habanero Dressing. $9.95

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*Please Notify Your Server of Any Food Allergies when You Order.*
BURRITOS
ALL BURRITOS ARE FILLED TO ORDER IN A FLOUR TORTILLA AND SERVED WITH RICE, BEANS, COTIJA CHEESE, SOUR CREAM AND YOUR FAVORITE PROTEIN.

Steak $10.45  Chicken $8.95  Shrimp $9.95
Vegetable $8.95

BURRITO BOWLS
ALL BOWLS ARE FILLED TO ORDER IN A FLOUR TORTILLA SHELL AND SERVED WITH RICE, BEANS, COTIJA CHEESE, SOUR CREAM, AND YOUR FAVORITE PROTEIN.

Steak $10.45  Chicken $8.95  Shrimp $9.95
Vegetable $8.95

DESSERT
CHURROS
House-Made Fried Churros Rolled in Cinnamon Sugar served with Chocolate Mole and Caramel Dipping Sauce.
$3.95

COCONUT TRÉS LECHES
House-Made with Caramel Sauce, Toasted Coconut, and Homemade Whipped Cream.
$6.45

FLAN
House-Made Flan Caramel Custard Cake.
$6.45

AGUAS FRESCAS
HOUSE MADE MEXICAN FRESH JUICES
Tamarind, Hibiscus, and Horchata
$3.50

BEVERAGES
MEXICAN COKE $3.00
MEXICAN SPRITE $3.00
DIET COKE $2.00
ICED TEA $3.00
POLAND SPRING $2.00

JARRITOS
Mango, Mandarin, Lime, Pineapple, Fruit Punch, Sparkling Water.
$3.00

CERVEZAS
ASK YOUR SERVER

VIÑOS
ASK YOUR SERVER

TACO PROJECT SANGRIA
HOUSE MADE FRUITY AND FLAVORFUL WINE
SANGRIA.
Glass $8.00  Pitcher $28.00

TARRYTOWN
(914) 909-4455

YONKERS
(914) 375-4000

BRONXVILLE
(914) 356-8226

ORDER ONLINE:
eatthetacoproject.com

*Speak to Your Server if You Have Any Allergies.