



THE TACO PROJECT

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

TACO PROJECT QUESADILLAS

Cheese Quesadillas \$6.95

w/Chicken \$9.95 w/Steak \$10.95 w/Shrimp \$10.45

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 HABAÑERO CHICKEN SALAD

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

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

*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..
\$5.95

COCONUT TRÈS LECHE

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.