

# TACO SUGGESTIONS

## FEATURES

### Soy Chorizo Taco \$3

Flour soft shell, guacamole, soy chorizo + poblano peppers, lettuce, pico de gallo, and salsa verde (Veg/V)

### Dirty Soy Chorizo Taco \$5

Sweet Lucy shell with soy chorizo + poblano peppers, lettuce, pico de gallo, pickled jalapeños, Middlefield smoked cheddar, and dirty sauce (Veg/D)

## GROUND BEEF

### Blue Dream (shhh, secret shell!) \$5

Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce (D) | 560cal

### Cali Green \$5

Flour soft + hard corn shells with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey (D) | 690cal

## PULLED PORK

### Bubba Kush \$4

Peezler shell, pulled pork, jackfruit BBQ sauce, cilantro + onions, jicama + cabbage slaw, Middlefield smoked cheddar, and pineapple salsa (D) | 540cal

## ROASTED CHICKEN

### Ooey-Gooley \$4

Hard corn shell, black beans, queso blanco, roasted chicken, cilantro + onions, and dirty sauce (GF/D) | 270cal

### Lucy's Fire (shhh, another secret shell!) \$5

Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli (D) | 660cal

### El Santo \$4

Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and salsa roja (D) | 400cal

### Up in Smoke \$4

Flour soft + hard corn shells with refried beans, roasted chicken, cilantro + onions, Middlefield smoked cheddar, corn salsa, chipotle honey, and dirty sauce (D) | 410cal

### Plain Jane \$3.7

Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde (GF/D) | 300cal

## BRISKET

### Braised + Confused \$5

Flour soft, rice, brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema (D) | 530cal

### Sweet Heat \$5

Flour soft + hard corn shells with queso blanco, brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, habanero-mango sauce, and chipotle honey (D) | 480cal

## STEAK

### The Heater \$5

Sweet Lucy shell, tequila-lime steak\*, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli (D) | 730cal

### Bad Habit \$5

Ju-Ju shell, tequila-lime steak\*, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce (D) | 700cal

## CHORIZO

### El Tradicional \$3

Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco (D) | 360cal

## VEGETARIAN + VEGAN

### High Rise (aka our breakfast taco!) \$4

Flour soft shell, queso blanco, rice, black beans, scrambled eggs, cilantro + onions, and dirty sauce (Veg/D) | 400cal

### The Mantis \$4

Sweet Lucy shell, pulled jackfruit, cilantro + onions, tomatoes, pepper jack cheese, and habanero-mango sauce (Veg/D) | 480cal

### Dutch Dragon \$4

Flour soft + hard corn shells with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde (Veg/V) | 404cal

## KIDS

### Small Bud \$3.7

Double flour soft shell, roasted chicken or ground beef, and Middlefield smoked cheddar (D) | 530-700cal

## SIDES

**Black Beans** | \$1.5  
(Veg/D/GF) 120cal

**Bacon Refried Beans** \$1.5  
(GF) 130cal

**Rice** | \$1.5  
(Veg/V/GF) 200cal

## + EXTRAS

**Pickled Jalapeños** | \$1  
(Veg/V/GF) 40cal

**Sour Cream** | \$1  
(Veg/D/GF) 110cal

**Traditional Guac** | \$2  
(Veg/V/GF) 80cal

**Queso Blanco** | \$2  
(Veg/D/GF) 175cal

## LET US CRASH YOUR PARTY

Email [catering@condadotacos.com](mailto:catering@condadotacos.com) or  
call (614) 902-1440!

[condadotacos.com/catering](http://condadotacos.com/catering)

# BUILD YOUR OWN

## STEP 1: CHOOSE YOUR BASE

### TACOS

Starting at \$3.75

**Hard Corn** (Veg/V/GF) | 60cal

**Flour Soft** (Veg/V) | 90cal

**Firecracker** \$ (Veg/V/GF) | 60cal  
our fiery-flavored hard corn shell

**Kewl Ranch** (Veg/D/GF) | 100cal  
our ranch-flavored hard corn shell

### DOUBLE DECKERS

**Sweet Lucy** (Veg/D) | 270cal | +\$1  
flour soft, hard corn, queso blanco, guac

**Ju-Ju** (D) | 300cal | +\$1  
flour soft, hard corn, queso blanco, chorizo

**Peezler** (D) | 270cal | +\$1  
flour soft, hard corn, bacon refried beans, sour cream, guac

Upgrade your double decker hard shell to a Firecracker or Kewl Ranch shell + \$0.25 | +60-100cal

### PACKED BOWLS

**Rice + Black Beans** | \$8  
(Veg/D/GF) | 400cal

**Kale** | \$8  
kale, red onion, sweet + peppery vinaigrette (Veg/V/GF) | 50cal

**Shredded Lettuce** | \$8  
(Veg/V/GF) | 30cal

### NACHOS

**Build-Your-Own Nachos** | \$8  
Tortilla chips made fresh in-house w/ queso blanco + whatever crazy toppings you're cravin' (GF/D) | 720cal

## STEP 2: MAKE IT YOUR OWN!

Veg = Vegetarian

V = Vegan

D = Contains Dairy

GF = Gluten Free

🔥 = Spicy

### PROTEINS

Double protein +\$2 | Protein calories double for bowls + nachos

Roasted Chicken (GF) | 55cal

Tex-Mex Ground Beef 🔥 (GF) | 160cal

House-Made Chorizo (GF) | 130cal

Braised Beef Brisket +\$0.5 (GF) | 90cal

Tequila-Lime Steak\* 🔥 +\$0.5 (GF) | 115cal

Pulled Pork (GF) | 70cal

no meat

Thai Chili Tofu (Veg/V/GF) | 190cal

Roasted Portobellos (Veg/V/GF) | 97cal

Rice + Black Beans (Veg/D/GF) | 80cal

BBQ Pulled Jackfruit (Veg/V/GF) | 60cal

Scrambled Eggs (Veg/D/GF) | 60cal

### TOPPINGS

We recommend 2-3!

Fajita Peppers + Onions (Veg/V/GF) | 15cal

Lettuce (Veg/V/GF) | 5cal

Tomatoes (Veg/V/GF) | 5cal

Cilantro + Onions (Veg/V/GF) | 10cal

Jicama + Cabbage Slaw 🔥 (Veg/V/GF) | 20cal

Red Cabbage (Veg/V/GF) | 20cal

Pickled Red Onions (Veg/V/GF) | 10cal

extra

Rice +\$1 (Veg/V/GF) | 50cal

Black Beans +\$1 (Veg/D/GF) | 30cal

cheese

Pepper Jack 🔥 (Veg/D/GF) | 100cal

Queso Fresco (Veg/D/GF) | 90cal

Middlefield Smoked Cheddar (Veg/D/GF) | 110cal

### SALSAS

We suggest only one!

Corn (Veg/V/GF) | 20cal  
tomatoes, peppers, onions

Roja (Veg/V/GF) | 10cal

Pineapple (Veg/V/GF) | 10cal  
tomatoes, peppers, onions

Verde (Veg/V/GF) | 10cal

### SAUCES

We suggest only one!

Avocado Ranch  
cool + creamy  
(Veg/D/GF) | 55cal

Mexican Chimichurri  
mild + garlicky  
(Veg/V/GF) | 90cal

Cilantro-Lime Aioli  
mild + creamy  
(Veg/GF) | 160cal

Chipotle Crema 🔥  
creamy + spicy  
(Veg/D/GF) | 50cal

Chipotle Honey 🔥  
sweet + spicy  
(GF) | 25cal

Habanero-Mango 🔥  
sweet + spicy  
(Veg/V/GF) | 20cal

Dirty Sauce 🔥  
VERY HOT  
(Veg/V/GF) | 10cal

\*Contains or may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information available upon request.