

HAVING A PARTY? AN OFFICE CELEBRATION? FRIENDS OVER FOR DINNER?

Have The Taco Truck roll up to your next catering event*



*Truck available for hire

Whatever the occasion, order our delicious party size packages and let The Taco Truck cater your next event.

For our catering menu visit our website or to book your next event, call us (201) 683 4048

thetacotruck.com

Our commitment to sustainability

- Our beef, chicken and pork are raised on a vegetarian diet without hormones and antibiotics
- All of our to-go packaging is biodegradable and compostable
- We compost all of our food waste
- And to top it off, our restaurant is LEED-certified



The **TACO TRUCK**

STORE - (201) 850 1400

62 Newark Street, Hoboken, NJ 07030

Mon-Fri: Lunch & Dinner

Sat-Sun: Breakfast, Lunch & Dinner
visit thetacotruck.com for store hours

(\$10 delivery minimum)

TRUCK - (201) 577 4214

visit thetacotruck.com for our locations
follow us on twitter and facebook
[@thetacotruck](https://www.facebook.com/thetacotruck)

ORDER YOUR TACOS
ONLINE

TACOS

two soft corn tortillas with your choice of salsa (green, red, chipotle or habanero) add guacamole or queso cotija \$.75

Barbacoa de Costilla \$5

pasilla braised shredded beef with onions and cilantro

Carnitas Michoacan \$4.50

slow braised sweet pork with onions and cilantro

Chorizo con Papas (*) \$4.50

Mexican sausage with potato, crema and cilantro

Pollo Asado \$4.50

guajillo marinated grilled chicken with lime-pickled onions

Al Pastor (*) \$4.50

adobo marinated pork with onions, cilantro and pineapple

Hongos \$4.50

mixed mushrooms and seasonal vegetables with lime-pickled onions

TACOS DEL MAR

flour tortilla taco

add guacamole or queso cotija \$.75

Pescado \$5

crispy catfish, Mexican slaw, pico de gallo, chipotle salsa and Mexican tartar sauce

Camaron (*) \$5

seared shrimp, Mexican slaw, pico de gallo and chipotle salsa

TORTAS

Mexican sandwiches are toasted and come with white onions, avocado, crema, pickled jalapeños, and black bean spread add queso Oaxaca \$1

Barbacoa de Costilla \$7

pasilla braised shredded beef with chipotle salsa

Carnitas Michoacan \$6.50

slow braised sweet pork with cilantro

Pollo Asado \$6.50

guajillo marinated grilled chicken

Hongos \$6.50

mixed mushrooms and seasonal vegetables with chipotle salsa

SALSAS

2 oz/\$1 each

Fresh Green

tomatillo, cilantro and avocado

Roasted Red

roasted tomato, cilantro, serrano pepper and onion

Chipotle

roasted tomatillo and chipotle pepper

Habanero

roasted habanero, jalapeño and chile de arbol

SOPA

La Capital de Pollo y Arroz \$4 (seasonal Oct-Apr)

chicken, rice, garbanzos, zucchini, carrots, cilantro, lime and chipotle (mild or spicy)

ENSALADAS

add pollo, carnitas, costilla, al pastor, hongos, camaron or pescado \$3

La Unica Ensalada \$6

mixed greens, baby spinach, queso cotija, tomato, avocado, toasted pumpkin seeds and crispy tortillas with a pineapple vinaigrette

Ensalada del Frutero (*) \$6 (seasonal Apr-Sep)

mixed greens, baby spinach, seasonal fruits and candied pecans with a jamaica vinaigrette

AL LADO

selection of savory and sweet sides

Guacamole \$2.50

ripe avocado, tomato, cilantro and lime

Esquites (*) \$3

corn kernels, mayonnaise, queso cotija, chile de arbol in lime broth

Arroz \$2.50

red rice with carrots and corn

Frijoles Negros de Oaxaca \$2.50

black beans cooked with avocado leaves and chiles de arbol with queso cotija

Arroz y Frijoles \$2.50

red rice and Oaxaca black beans combo

Totopos \$4

lime seasoned crispy corn tortilla chips with your choice of 2 salsas or guacamole

sweets:

Platanos Fritos \$2.50

fried sweet plantains with crema and sugar

Camote con Piña (*) \$2.50

sweet potato mash, roasted pineapple and chile de arbol honey

BEBIDAS

Aguas Frescas \$2

choice of jamaica, tamarindo or horchata

Jarritos - Mexican Sodas \$2

choice of pineapple or mandarin

Diet Coke \$2

Mexican Coca-Cola \$2.50

"The Real Thing"

NOW SERVING
BREAKFAST!
Saturdays and Sundays
9am - 12pm

(*) Item available in-store and for delivery/pick-up only.