



ANDALE TACO BAR \$14.99

per person

CHOICE OF MEAT

Carne Asada

(steak)

Pollo Asado

(grilled chicken)

Cochinita Pibil

(slow roasted pork)

Birria

(shredded brisket)

Al Pastor

(grilled pork)

Grilled Veggies

(seasonal veggies)

CHOICE OF SIDES

Mexican Rice or Cilantro lime Rice

Black Beans or Refried Beans

TOPPINGS

Lettuce

Sour Cream

Chihuahua Cheese

Pico de Gallo

Jalapeños

Cilantro

Onions

Limes

Salsa Verde

Salsa Roja

Corn Tortillas

Flour Tortillas

Chips & Salsa

(Minimum of 10 people)

Kit of disposable equipment and warmers available

REFRESHERS & MARGARITAS

MARGARITAS \$17

32 oz Lime,
Strawberry or Mango.

HORCHATA \$20

Mexican rice water.
1 gallon

BERRY HIBISCUS REFRESHER \$20

1 gallon

MANGO PINEAPPLE REFRESHER \$20

1 gallon

MEXICAN ANTOJITOS

(Half Tray serves 10-15 people)

GUACAMOLE \$60

Fresh made guacamole.
Regular or Spicy, chips.

CHEESE DIP \$55

Homemade queso, chips.

CORN IN A CUP \$40

Sweet corn, Mexican mayonnaise,
lime juice, cotija cheese, Tajin.

CEVICHE \$70

Shrimp marinated in citrus sauce. Avocado,
cucumber, onions, tomatoes,
Cilantro, jalapeños, saltine crackers, chips.

RICE \$25

Mexican Rice or Cilantro Lime Rice

BEANS \$25

Refried Beans or Black beans

CHURROS \$40

Fried dough, sugar, cinnamon,
chocolate, caramel, berries.



Thank you for choosing Andale Taco Shop Family Restaurant to cater your next event. please send your questions to andaletacoshop@icloud.com or contact Mike 331-575-5514