

TACOS

Takito Steak "Ponce" family recipe \$2.95
flour tortilla / slow braised steak combo / grilled cherry tomato / crispy potato

Arrachera Asada (skirt steak) \$2.95
corn tortilla / grilled skirt steak / zesty avocado chimichurri / crispy onion

Al Pastor en Trompo (pork) \$2.95
corn tortilla / spit roasted pork / charred pineapple smoky morita salsa

Takito Fried Chicken \$2.95
corn tortilla / chicken tender / crispy rice coat / mango - roasted corn relish

Crispy Fish \$2.95
corn tortilla / pacific cod / tempura batter / pickled slaw pineapple relish / chipotle aioli / toasted coconut

Chicken Tinga \$2.95
flour tortilla / guajillo roasted chicken / epazote cream pickled jicama / farmer's cheese

Smoked Pork Belly \$2.95
corn tortilla / spicy tamarind glazed / carrot slaw pickled red onion / potato chip

Tempura Shrimp Taco \$2.95
corn tortilla / coconut batter / grilled pineapple relish tangy tomatillo serrano salsa

Koreano (skirt steak) \$2.95
flour tortilla / thinly sliced steak / bbq -kimchi slaw sesame seeds / scallion / serrano

Green Farm (vegetarian/brussel sprouts) \$2.95
corn tortilla / crispy brussels sprouts / roasted potato aji peanut sauce / roasted peanuts

Make it a Meal

add rice @ \$1.50 or refried beans @ \$1.50 or both @ \$2.50

TO SHARE

Chips and Homemade Salsa \$1
crunchy light tortilla chips & Chef's salsa

Chunky Guacamole \$5
pico de gallo or spicy pineapple / jicama / radish / chips

Takito Bowls \$7
cilantro jasmine green rice / vegetables / choice of toppings chicken, steak, or green farm/vegetarian

Chicharron \$4
Smokey guajillo salsa

Street Esquites \$5
grilled fresh corn kernels / epazote lime butter queso fresco / togarashi chili

SOUP AND SALAD

Pozole Soup \$4.50 (cup) or \$7.50 (bowl)
chicken broth with hominy corn / chicken/ chicharron cabbage / radish

Thank you for supporting your local restaurant

We do try/work harder for you

Chicago'bred

visit our other two Takito Brand restaurants (Chicago-bred) Takito Kitchen (7 yrs); Bar Takito (5.5 yrs)

www.takitobrand.com



March 16, 2020