

#1 ~ choose your favorite way ~

TACO\$2.99

One soft corn or flour tortilla with your choice of filling and taco veggies (add cheese + \$0.30).
(Add \$0.50 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

BURRITO\$6.99

Your choice of filling, taco veggies and cheese wrapped in an X-large flour tortilla.
(Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

BURRITO PREÑADO\$6.99

X-large flour tortilla stuffed with your choice of filling, Mexican rice, refried beans, taco veggies and cheese.
Sour cream on the side. (Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS).

QUESADILLA\$6.79

Large flour tortilla folded, filled with your choice of filling, taco veggies and cheese, then grilled.
(Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

TORTA Mexican sandwich.....\$6.79

Fresh baked bread, slathered with refried beans and mayo with your choice of filling, taco veggies, jalapeno strips and cheese. (Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

TOSTADA\$3.49

Crunchy flat corn tortilla slathered with refried beans, topped with your choice of filling, taco veggies and cheese.
(Add \$0.50 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

PAPOS PLATO \$8.49

Your choice of filling over Mexican rice, taco veggies and cheese. Served with crispy tostadas.
(Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS).

EL PLATO\$7.99

Plate piled high with your choice of filling, Mexican rice, refried beans, taco veggies and a side of tortillas.
(Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS).

ENSALADA DE LA CASA.....\$7.49

Baby lettuce, baby spinach, red romaine, red oak, frisee, arugula, and romaine, tomatoes, corn and palm hearts topped with your choice of filling. Choice of Cilantro or Ancho vinaigrette. (Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)



\$8.89 ~ MEAL DEAL ~ \$8.89

2 TACOS (choice of filling) served with Mexican rice & refried beans

OR

1 BURRITO (choice of filling) served with Mexican rice & refried beans

Upcharge of \$0.50 on each taco and \$2 in a burrito for shrimp, tempeh or vegan steak strips

#2 ~ choose your filling ~

MEATS

.....

CARNE ASADA - Diced steak marinated in Mexican seasonings and grilled to perfection

CARNE DE RES DESEBRADA - Shredded beef cooked "Northern Mexico style" with tomatoes and chiles (MILD).

BARBACOA - Braised beef shredded and seasoned.

POLLO - Deliciously seasoned chicken.

POLLO VERDE DESEBRADO - Shredded chicken in a green tomatillo sauce.

COCHINITA PIBIL - Shredded pork marinated in achiote and bitter orange, then wrapped in banana leaves and slow roasted in a smoker. (BASED ON A 5,000 YEAR OLD MAYAN RECIPE!)

LENGUA - Beef tongue.

SEAFOOD

.....



PESCADO - Beer battered swai FISH topped with a swirl of white cream sauce. Original recipe straight from Guaymas. Chile de arbol on the side.

CAMARONES - Grilled and seasoned SHRIMP with a hint of chile de arbol (MEDIUM HOT).

* VEGETARIAN

.....

RAJAS CON QUESO - Strips of roasted poblano peppers (MILD) in a creamy sauce with queso fresco (Mexican white cheese), salsa ranchera and sweet corn kernels.

THE VEGETARIAN - Mexican rice, refried beans, taco veggies and cheese (OPTIONAL).
Sour cream on the side.

TOFU - Grilled tofu strips marinated with northern Mexican spices. Great vegetarian protein source.

BUTTERNUT SQUASH - Diced butternut squash grilled with sweet red peppers, tomatoes, and onions. Topped with a sprinkling of queso cotija Mexican cheese (OPTIONAL). Original recipe from the Yucatan Peninsula.

VEGAN "STEAK STRIPS" - Textured soy protein, seasoned and grilled.

VEGAN TEMPEH - Non-processed fermented soybeans (highly nutritious source of protein and enzymes), seasoned and grilled.

*PLEASE NOTE: Vegetarian and vegan dishes may be prepared with the same utensils and cooking surfaces used to prepare animal products, but all appliances are cleaned thoroughly after each process.

#3 ~ choose your veggies ~

TACO VEGGIES - tomatoes, shredded cabbage, onions, marinated purple onions and cilantro.

~ filling specials ~

MONDAY

Chilorio - Pulled pork in ancho pepper sauce (MILD).
Delicious and traditional dish from Sinaloa, Mexico.

TUESDAY

Alambres (PINCHOS) Beef Kabobs - Diced
beef steak, bacon, onion and bell peppers.

WEDNESDAY

Chicken Mole - Chicken in red mole sauce (MILD).

THURSDAY

Bistec Ranchero - Beef steak, poblano peppers
(MILD), onions, tomatoes and potatoes.

FRIDAY

Chicken Chipotle - Chunks of boneless chicken in a
creamy chipotle sauce.

SATURDAY & SUNDAY

Carnitas - Shredded and seasoned pork, slow-cooked
until it's "melt in your mouth" tender!

Menudo - Beef stomach soup. Large\$6.54
Small\$4.91

Tamales - Pork, chicken or vegan.....\$3.69

~ AVAILABLE ALL DAY EVERY DAY ~

Camarones Asados.....\$8.99
Unpeeled, slightly spiced and grilled shrimp. Finger
lickin' good! Served with Mexican rice and tortillas.

~ breakfast ~

Served daily until 10 am (11am on lazy Sundays)

Available at Hillsborough and St Pete ONLY

Choose your favorite Taco Bus way and fill it with
scrambled eggs, steak OR chorizo, tomatoes, onions,
jalapenos and cheese.

Taco\$2.25
Burrito\$4.49
Burrito Preñado\$4.49
Quesadilla\$4.49
Tostada\$2.49
El Plato\$5.99
Breakfast Meal Deal\$5.99

2 tacos OR 1 burrito, Mexican rice and refried beans

~ sides ~

Refried Beans\$1.69

Mexican Rice.....\$1.69

Guacamole\$1.00

Crema/Sour Cream \$0.30

Add some Taco Bus
to every meal - take home a
bottle of salsa today!
Red or Green Salsa (12 oz) \$2.95

~ dessert ~

Tres Leches Cake\$3.50
A moist and delicious sponge cake soaked
in three kinds of milk. Baked at Taco Bus daily.

Flan\$2.49
Traditional Mexican milk custard with caramel.

Arroz con Leche\$2.69
Homemade rice pudding topped with cinnamon.

~ drinks ~

Soda (20 OZ. BOTTLE)\$1.99

Coca ~ Cola Mexicana\$2.50

Jarritos Mexican Soda\$1.99

Agua Fresca\$2.50

- Agua de piña - pineapple water
- Agua de tamarindo - tamarind water
(Not available at every location)
- Agua de melon - cantaloupe water (seasonal)
- Agua de sandía - watermelon water (seasonal)
- Hibiscus Flower Lemonade
- Horchata - a traditional Mexican drink made from
rice, condensed milk, vanilla & cinnamon

Fresh Brewed Iced Tea.....\$2.50
Sweetened or unsweetened

Bottled Water\$1.50

TACO BUS™

~ appetizers ~

Quesadilla (3-4 ppl)\$8.89

Large flour tortillas filled with your choice of meat, seafood or vegetarian filling and cheese. Served with
guacamole, pico de gallo and sour cream on the side. (Add \$2 for SHRIMP, TEMPEH or VEGAN STEAK STRIPS)

Guacamole & Chips large (2-3 ppl).....\$5.50

small (1-2 ppl).....\$2.50

Fresh avocado, tomatoes, onions and cilantro. Served with tostada chips.

Ceviche.....\$6.49

Fresh Mexican seafood cocktail marinated in citrus. Choose from shrimp OR shrimp with octopus.
Served with tostada chips.

Butternut Squash Centro large (2-3 ppl).....\$6.49

small (1-2 ppl).....\$2.99

Diced butternut squash grilled with sweet red peppers, tomatoes, and onions. Topped with pico de
gallo and queso cotija/Mexican cheese (OPTIONAL). Original recipe from the Yucatan Peninsula.
Served with tostada chips.

Taco Bus 101

- #1 choose your favorite way
- #2 choose a meat, seafood or vegetarian filling (page 2)
- #3 choose your taco veggies (tomatoes, cabbage, onions, cilantro)
- #4 eat and enjoy!



TAMPA - 913 E. Hillsborough Ave, Tampa | 813.232.5889

ST. PETERSBURG - 2324 Central Ave, St. Pete | 727.322.5000

DOWNTOWN TAMPA - 505 N. Franklin Street, Tampa | 813.397.2800

U S F TAMPA - 2320 E. Fletcher Ave, Tampa | 813.977.6808

Save time by ordering online @ www.taco-bus.com