



La Botana

Nachos Tijuana

Corn tortilla chips, Chihuahua cheese, guacamole, pico de gallo and beans, choice of carne asada, or grilled chicken, with spicy chimichurri. | \$18

Guacamole Frontera

Traditional guacamole made with buttery avocados, tomatoes, onions, jalapeños, and cilantro. | \$12

NEW Guacamole Loreto

Made fresh to order with whole avocados, jalapeños, lime juice, tomatoes, cilantro, onions, choice of chopped mango or roasted corn. | \$14

Cheese Dip

Traditional white cheese sauce dip. | \$6 Add chorizo, bacon, mushroom, or spinach | \$3.50 extra.

NEW Shrimp a la Catarina

Eight succulent shrimp cooked with onions and red bell peppers in a mango habanero sauce, topped with tortilla strips, and cilantro. | \$18

Traditional Wings

Chicken bone-in wings cooked to perfection, tossed in one of our homemade sauces. Tamarindo BBQ | Buffalo | Mango Habanero | A la Diabla | 6 for \$10 | 12 for \$19

Soups & Salads

TJ's Caesar Salad*

Fresh romaine lettuce, homemade Caesar dressing, croutons and choice of grilled shrimp or chicken. | \$18

Taco Salad

Fried tortilla shell filled with ground beef, or shredded chicken, lettuce, tomato, sour cream, refried beans, and cheese. | \$13 Upgrade to grilled steak, or grilled chicken. | \$18

Caldito de la Abuela

Beef or chicken grandma's soup with vegetables and the chef's special touch, with cilantro, onion and lime. Served with corn or flour tortilla. Available spicy tlalpeño style. | \$15

Burritos

Tijuana's Burrito

Grilled steak, grilled chicken, al pastor, carnitas, or birria (beef), with pico de gallo, guacamole, whole pinto beans, and rice. | \$22

NEW Burrito Bishop

Large burrito filled with steak, chicken, chorizo, and onion. Topped with cheese dip, sweet pineapple slice, and cilantro, served with rice. | \$18

NEW Burrito Mexicali

Large burrito filled with grilled chicken and onions. Topped with jumbo shrimp, and cheese dip. Served with rice. | \$18

Quesadillas

Quesabirria

Flour tortilla quesadilla stuffed with cheese, juicy birria beef, onion, and cilantro. Served with Mexican rice, and birria consommé. | \$22

Fajita Quesadilla

Flour tortilla quesadilla filled with steak, chicken, or shrimp, and grilled vegetables. Choice of rice or beans. | Steak and chicken. \$22 | Shrimp \$ 24

Zonkey Mula Quesadilla

Tijuana style corn or flour quesadilla with carne asada, al pastor or grilled chicken, guacamole, whole pinto beans, cilantro, and onion. | \$22

Browse our Food Gallery

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TJ's Street Tacos

Order of Three (3) Tacos with choice of Mexican rice, whole pinto beans, refried pinto beans, or black beans.

Tacos Tijuana

Choice of carne asada or grilled chicken, Tijuana style guacamole, whole pinto beans, cilantro, onion, and red sauce in a soft corn tortilla. | \$18

Tacos San Felipe

Choice of Mahi Mahi or shrimp, in a deep fried beer batter, cabbage, pico de gallo, and spicy mayonnaise in a soft corn tortilla. | \$18

Tacos al Pastor

Marinated pork, fresh pineapple topped with cilantro, onion, and taquera sauce in a soft corn tortilla. | \$15

Tacos de Birria

Brisket meat cooked in a guajillo chile marinade and tasty spices, with melted cheese in a soft corn tortilla. Topped with cilantro and onion. Served with birria consommé. | \$15

Tacos de la Costa*

Chargrilled fresh tuna (pink middle), charred mango, pineapple sauce, and avocado in a soft corn tortilla. | \$18

Tacos de Carnitas

Pork confit, guacamole, and pico de gallo in a soft corn tortilla. | \$15

Tacos de Rib-Eye

Grilled rib-eye, cilantro and onion in a soft corn tortilla. | \$18

Tacos Tecate

Steak, chorizo, pineapple, cilantro, onion in a soft flour tortilla. | \$15

Tacos San Ysidro

Steak, bacon, sliced poblano pepper, and melted cheese in a soft flour tortilla. | \$15

Tacos Rosarito

Shrimp, fresh pico de gallo, and avocado in a soft flour tortilla. | \$18

Tacos Vegetarianos

Chargrilled zucchini, black beans, al ajillo mushrooms, onion, green bell pepper, squash, sweet corn, and avocado. Choice of whole pinto beans, refried pinto, or black beans. Served with rice. | \$15

Choose up two (2) Salsas: Green Tomatillo, De Arbol, Tamarindo, Fresh Habanero, Mango Habanero, A la Diabla, Hot Taquera, Tijuana's Signature

Antojitos & Enchiladas

Flautas

Four beef or chicken fried corn tortilla taquitos topped with lettuce, tomato, onion, cream, and queso fresco, with rice and beans. | \$13

Sopecitos

Two corn masa sopes, choice of grilled shrimp, chicken, carne asada, al pastor (marinated pork), or potatoes, with beans, lettuce, tomato, onion, sour cream, and queso fresco. | \$17

Enchiladas Placeras

Three guajillo red salsa enchiladas stuffed with queso fresco and onion, shredded beef, or chicken, topped with lettuce, tomato, onion, sour cream, and queso fresco, with rice and beans. | \$17

Enchiladas de Mole

Three artisan Oaxacan mole enchiladas stuffed with chicken, plantain, cheese, topped with mole, sour cream, queso fresco, and red onion. | \$22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Beef

Carne Asada*

Rib-eye with grilled onions, jalapeños, served with rice, beans, guacamole salad, and corn or flour tortillas. | \$22

Steak Ranchero*

Grilled Rib-eye topped with ranchero sauce, served with rice, beans, guacamole salad, and corn or flour tortillas. | \$22

Steak a la Mexicana*

Grilled Rib-eye topped with onion, tomato, and jalapeño pepper, served with rice, beans, guacamole salad, and corn or flour tortillas. | \$22

NEW Highland Heights*

Delicious Rib-eye and shrimp topped with melted cheese dip, served with salad, sour cream, pico de gallo, rice, and corn or flour tortillas. | \$26

Mexican Burger*

Homemade 8 oz. beef patty, grilled jalapeños, guacamole, melted cheese, bacon, lettuce, tomato, with fries. | \$18

Chicken

Pollo con Mole

Chicken breast with artisan Oaxacan mole, served with white rice, fried plantain, and corn or flour tortillas. | \$22

Baja Chicken

Grilled chicken breast marinated in a special sauce, served with rice, lettuce, tomato, onion, cheese, guacamole, and corn or flour tortillas. | \$18

Chori-Pollo

Grilled chicken breast topped with cheese dip and chorizo, served with rice, guacamole salad, and corn or flour tortillas. | \$18

Arroz con Pollo

Bed of rice topped with grilled chicken breast, onion, mushroom, and smothered with melted cheese. Served with corn or flour tortillas. | \$18

Pollo con Crema

Grilled chicken strips cooked in a creamy white sauce with grilled poblano and bell peppers, served with rice, guacamole salad, and corn or flour tortillas. | \$18

Traditionals

Rice Bowl

Grilled steak or chicken bowl with onion, red and green peppers on rice, with black beans, topped with shredded cheese, pico de gallo, and corn. | \$18

Chile Colorado

Grilled steak or chicken, cooked in a mild hot sauce, served with rice, beans, guacamole salad, and corn or flour tortillas. | \$18

Carnitas La Rumorosa

Pork confit cooked with onion, served with rice, beans, guacamole, pico de gallo, and corn or flour tortillas. | \$23

The Classics

Classic Burrito

Burrito Baja-style with ground beef, or shredded chicken topped with cheese sauce, with rice, beans and salad. | \$15

Classic Tacos

Two soft or hard tacos with ground beef, shredded chicken or shredded beef, with rice and beans. | \$13

Chimichangas

Two chimichangas with ground beef, shredded chicken or shredded beef with rice, beans and salad. | \$16

Quesadilla Rellena

Quesadilla with ground beef, shredded chicken or shredded beef with rice, beans and salad. | \$19

Seafood

Aguachile San Quintín*

Raw fresh shrimp marinated in a serrano chile and lime green sauce with cucumber, red onion, avocado, and tostadas. | \$25

Ensenada Ceviche

Fresh broiled shrimp ceviche marinated with tomato, red onion, serrano pepper spicy sauce, topped with avocado, choice of tostada or saladitas crackers. | \$25

Los Cabos Steak

Chargrilled tuna (pink-middle) or mahi-mahi steak over a mango and pineapple salsa, served with steam zucchini, carrots, squash, potatoes, and white rice. | \$25

NEW Garlic Baja Shrimp

Shrimp cooked in a creamy mild garlic sauce with broccoli, green and red chile, with rice, beans, fresh salad, and corn or flour tortillas. | \$25

NEW A la Diabla Shrimp

Shrimp cooked in our special hot spicy sauce, with rice, beans, guacamole salad, and corn or flour tortillas. | \$25

Vegetarian

Can be Vegan by removing the dairy products.

Tacos Vegetarianos

Chargrilled zucchini, black beans, al ajillo mushrooms, onion, green bell pepper, squash, sweet corn, and avocado. Choice of whole pinto beans, refried pinto, or black beans. Served with rice. | \$15

Portobello Burger

Chargrilled Portobello burger, caramelized onion, arugula, Chihuahua cheese, creamy avocado dressing, and toasted pecans. Served with fries. | \$15

Chile Relleno

Two delicious egg-battered mild green poblano peppers stuffed with cheese, and served with rice and beans. | \$15

Sopes de Papa

Two Mexican style potatoes Sopecitos, with beans, lettuce, tomato, sour cream, and queso fresco. | \$13

Veggie Wrap

Flour tortilla stuffed with refried beans, rice, onion, tomato, cilantro, lettuce, guacamole, optional cheese. | \$13

Skillet Fajitas

Alambre del Norte

Carne asada, al pastor, chorizo, bacon, poblano pepper, onions, and melted cheese, served with rice, beans, guacamole, pico de gallo, and corn on the cob. Served with corn or flour tortillas. | \$22

Classic

Your choice of steak, chicken, shrimp, or your favorite mix with bell peppers, onions, tomatoes, and mushrooms, served with rice, beans, and a fajita salad. Served with corn or flour tortillas. | \$22

Veggie

Grilled bell peppers, onions, tomatoes, portobello mushrooms, zucchini, squash, and green beans, served with rice, refried beans, and a fajita salad. Served with corn or flour tortillas. | \$20



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