

## La Botana

### Nachos Tijuana

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

### Guacamole Frontera

Traditional guacamole made with buttery avocado, tomato, onion, jalapeño, and cilantro. | \$12

### **NEW** Guacamole Loreto

Made fresh to order with whole avocados, jalapeño, lime juice, tomato, cilantro, onion, 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 onion and red bell pepper in a mango habanero sauce, topped with tortilla strips, and cilantro. | \$18

### **NEW** Street Corn

Corn on the cob smothered in creamy cotija cheese and mayo, seasoned with chile powder; topped with green salsa. | \$8.5

### **NEW** Pizza Birria

Birria brisket served on a crispy pizza dough base layered with cheddar jack cheese and tomato sauce, topped with chopped onion, cilantro, and queso fresco. Served with a side of Birria consommé. | \$16

### 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, parmesan cheese, croutons and your 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

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

### **NEW** Burrito Bishop

A Large burrito filled with steak, chicken, chorizo, and onion, topped with cheese dip, sweet pineapple, and cilantro. Served with rice. | \$18

### **NEW** Burrito Mexicali

A Large burrito filled with grilled chicken and onion, 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 grilled vegetables and your choice of steak, chicken, or shrimp. Served with rice, and a salad bowl. | Steak and chicken. \$22 | Shrimp \$ 24

### Zonkey Mula Quesadilla

Tijuana-style corn or flour quesadilla choice of carne asada, al pastor, or grilled chicken, filled with guacamole, whole pinto beans, cilantro, onion, and served with rice | \$22



## 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 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 flour tortilla. | \$18

### Tacos al Pastor

Marinated pork and fresh pineapple topped with cilantro and onion 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, microgreens, and avocado in a soft corn tortilla. | \$18

### Tacos de Carnitas

Pulled pork, 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

### **NEW** Enchiladas de Mole

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



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## Beef

### Carne Asada\*

Rib-eye with grilled onion, jalapeño, 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 and served with white rice, fried plantain, and corn or flour tortillas. | \$22

### Baja Chicken

Grilled chicken breast marinated in a special sauce topped with cheese dip and grilled onion. 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 cheese dip. Served with corn or flour tortillas. | \$18

### Pollo con Crema

Grilled chicken strips cooked in a creamy 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 white rice, with black beans, topped with shredded cheese, pico de gallo, cilantro, and corn. | \$18

### Chile Colorado

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

### Carnitas La Rumorosa

Pulled pork cooked with onion and served with rice, beans, guacamole, lettuce tomato, and corn or flour tortillas. | \$23

## The Classics

### Classic Burrito

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

### Classic Tacos

Two soft or hard tacos with ground beef, shredded chicken or shredded beef, topped with lettuce and cheese. Served 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, Chihuahua cheese, avocado, 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  
Add ground beef or shredded chicken. | \$2

### 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

A succulent Fajita with carne asada, al pastor, chorizo, bacon, poblano pepper, onion, corn on the cob, and melted cheese. Served with rice, beans, guacamole, pico de gallo, and corn or flour tortillas. | \$22

### Classic Fajitas

Choice of steak, chicken, shrimp, or your favorite mix with bell pepper, onion, tomato, and mushroom. Served with rice, beans, fajita salad, and corn or flour tortillas.

Chicken | \$22      Steak | \$22

Chicken & Steak | \$22      Shrimp | \$22

Tijuana's Fajita: Steak, Chicken, and Shrimp | \$27

### Veggie

Grilled bell peppers, onion, tomato, 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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\*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.