

El Jefe Taco Bar

APPETIZERS

- GUACAMOLE** (Market Price)
Freshly made with avocado, onion, cilantro, jalapeño, tomato, garlic, salt and lime.
- EMPANADAS**.....9
2 Empanadas (one chicken, one steak). Served with pico de mango and avocado dipping sauce.
- SWEET PLANTAINS**.....8.75
Fried sweet plantains with a side of our gordita sauce.
- BACON-WRAPPED JALAPEÑOS**.....9.25
4 Jalapeño peppers filled with cheese, wrapped in crispy bacon.
- QUESO FUNDIDO**.....11
Chihuahua and Oaxaca cheese fondue served on an iron skillet with your choice of corn or flour tortilla. Select add on for an extra charge.
- EL JEFE NACHOS**.....14
Nacho chips with refried beans, chicken and chorizo. Topped with jalapeño, pico de gallo, guacamole, sour cream and cheese.
- CHIPS AND SALSA**.....4.49
With one refill.
- CHEESE DIP** (Market Price)
Blend of cheese.
- MEXICAN STREET CORN**.....11.50
4 Pieces with mayo, tajin, lemon and cotija cheese.
- CORN FRITTERS**.....10.75
4 Pieces topped with cotija cheese and a side of gordita sauce.
- PUPUSAS**.....8.50
2 Thick corn tortillas filled with beans, cheese and pork grinds. Served with coleslaw and a side of sauce.

SALAD & SOUPS

- TORTILLA SOUP**.....11
Chicken broth, rice, shredded chicken, vegetable medley, garnished with pico de gallo, avocado, crispy tortilla, sour cream and cheese.
- LA JEFA SALAD**.....13
Mixed greens, strawberries, cucumber, pineapple, avocado, red onion, queso fresco, croutons, dried cranberries and pumpkin seeds in a honey vinaigrette dressing. Add ons for an extra charge.
- FLAKA SALAD**.....13
Chopped romaine lettuce, tomato, onions, avocado, toasted corn, black beans, cucumber, queso fresco with a piquin chile raspberry citrus vinaigrette, garnished with crispy tortilla strips. Add ons for an extra charge.

ADD ONS

-Spinach 2.50	-Steak 4.00
-Chicken 3.50	-Trio 7.00
-Shrimp 5.00	<input type="checkbox"/> Chicken, Steak and Shrimp
-Chorizo 3.50	

TACOS

PRICE PER TACO
ALL OF OUR TACOS COME IN A
HOMEMADE CORN TORTILLA

- CALIFORNIA FISH TACO**.....4.75
Tempura fish fillet over coleslaw. Topped with red cabbage and avocado sauce.
- SHRIMP**.....4.75
Tempura shrimp topped with avocado sauce, cabbage and coleslaw.
- TACOS AL PASTOR**.....4
Pork confit with pineapple in al pastor marinade. Topped with onions and cilantro.
- TACOS DE CARNE ASADA**.....4
Steak topped with onions, cilantro and chile de arbol sauce.
- TACOS DE CARNITAS**.....4
Pork confit topped with onions, cilantro, and chile habanero sauce.
- TACOS DE POLLO**.....4
Grilled chicken with pico de gallo, cotija cheese, topped with avocado sauce.
- TACOS CHORIZO**.....4
Savory Mexican sausage topped with cilantro and onions.
- SMOKY ASADA**.....4.5
Tender rib eye marinated in a smoky chipotle sauce, topped with cilantro and onions.
- PORK BELLY**.....4.75
Pork belly glazed. Topped with pickled red onions and cilantro.
- TUNA TACOS**.....4.75
Seared raw tuna served in a lettuce wrap with soy glaze topped with cilantro and sesame seeds.

SUBSTITUTE ANY PROTEIN FOR TOFU

VEGETARIAN / VEGAN

- FALAFEL TACO**.....4
Crispy falafel balls, served on a tzatziki sauce, topped with sriracha and cilantro.
- IMPOSSIBLE TACO**.....4.25
Savory street taco made with impossible (plant-based meat) topped with chipotle sauce, pico de gallo and avocado. (Make it vegan by ordering without chipotle sauce).
- TOFU AL PASTOR**.....3.75
Tofu confit marinated al pastor with pineapple chunks. Topped with onions and cilantro. (Vegan)
- GLAZED TOFU**.....3.75
Braised tofu caramelized in a sweet chile de árbol glaze. Topped with cilantro and pickled onions. (Vegan)
- PORTOBELLO:**4
Portobello mushrooms and jalapeños topped with onions and cilantro. (Vegan)

ADD ONS TOPPINGS

Cotija cheese 0.5	Sour Cream 0.5
Avocado 1.5	Pico de gallo 0.75
Lettuce 0.5	Pico de mango 0.75
Shredded cheese 0.75	Chipotle sauce 1
	Tomatoes 0.5

SWAP A CORN TORTILLA FOR LETTUCE \$0.25 EXTRA.

MOST OF OUR DISHES ARE GLUTEN-FREE OR HAVE A GLUTEN-FREE OPTION AVAILABLE

*Cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

TACO BOWLS

Black beans / lettuce / rice / pico de gallo / cheese / sour cream / sweet corn / tortilla strips.

Veggie	13	Carnitas	14
Tofu	13	Steak	14
<i>Plain, al pastor, glazed</i>			
Falafel	13.25	Mahi Mahi	15.25
Impossible	14	Shrimp	15.25
Al Pastor	14	Chicken	14
Chorizo	13.75	Smokey Asada	14.75
Pork Belly	14	ADD GUACAMOLE +3	

FAJITAS

All fajitas are served in a sizzling skillet with grilled bell peppers and onions. Served with a side of rice, refried beans, pico de gallo, grated cheese and sour cream.

**TOP ANY OF YOUR FAVOURITE
FAJITAS WITH MELTED CHEESE +2**

CHICKEN	18
<i>Grilled tender sliced chicken.</i>	
BEEF	20
<i>Grilled tender sliced steak.</i>	
SHRIMP	22
<i>Grilled shrimp.</i>	
TEXAS	22
<i>Grilled steak, chicken and shrimp.</i>	
FALAFEL FAJITAS	17
<i>Grilled seasonal vegetable medley garnished with four crispy falafels.</i>	
VEGGIE FAJITAS	16
<i>Zucchini, yellow squash, broccoli, onions, peppers and mushroom.</i>	
CHIHUAHUA	20
<i>Grilled steak, chicken and bacon cooked to perfection. Topped with melted cheese.</i>	

CEVICHE

TROPICAL*	16
<i>Mahi Mahi cooked in a lime juice, mixed with pico de mango and olive oil topped with avocado.</i>	
SHRIMP CEVICHE*	15
<i>Shrimp, pico de gallo, lime and avocado.</i>	

ASK YOUR SERVER
ABOUT OUR
TACO FLIGHT

El Jefe
Taco Bar

www.legendofeljefe.com

@jefetacobar

ESPECIALIDADES DE LA CASA

SUBSTITUTIONS ADD \$1

ENCHILADAS CHIPOTLE	15.75
<i>3 Chicken enchiladas topped with a creamy chipotle sauce, sour cream and pico de gallo. Served with rice.</i>	
ENCHILADAS MOLE POBLANO	15.75
<i>3 Chicken enchiladas topped with mole sauce, sour cream, red onion and queso fresco. Served with a side of rice.</i>	
ENCHILADAS SUIZAS	16
<i>3 Chicken enchiladas topped with a creamy tomatillo sauce, topped with guacamole salad and sour cream. Served with rice and beans.</i>	
EL CHINGON BURRITO	15.50
<i>10" Flour tortilla filled with grilled chicken, chorizo, rice, and beans. Topped with cheese sauce, sour cream and pico de gallo. SUBSTITUTION FOR STEAK: 16.75</i>	
LOWELL CHIPOTLE	15.75
<i>Flour tortilla filled with grilled chicken, peppers, and your choice of rice or beans. Topped with creamy Chipotle sauce, sour cream and pico de mango. SUBSTITUTION FOR STEAK: 16.75</i>	
POLLO POBLANO	18.50
<i>Breaded chicken breast topped with mole poblano sauce, sesame seeds and queso fresco. Served with rice.</i>	
CHORI POLLO	18.50
<i>Grilled chicken breast topped with Mexican chorizo and cheese sauce. Served with a side of rice, black beans and tortillas. Add shrimp +\$5</i>	
CARNE ASADA*	24
<i>Rib eye steak with rice, beans, pico de gallo and flour tortillas. Add shrimp +\$5</i>	
CARNITAS DINNER	18
<i>Tender pork cubes in a citrus an Mexican spices marinade. Pork is slowly roasted until golden and is served with a side of onions, pico de gallo, rice, beans and tortillas.</i>	
QUESADILLAS	17.5
<i>Flour tortilla filled with chicken, steak, shrimp, bell peppers and onions. Served with your choice of rice or beans.</i>	
CHICKEN FLAUTA	15.75
<i>4 Flautas topped with lettuce, sour cream and cotija cheese. Served with a choice of rice or beans.</i>	
CHORISTEAK	22
<i>Grilled steak topped with Mexican chorizo and cheese sauce served with a side of rice, beans and tortillas.</i>	
CHICKEN PAISANO	20
<i>Grilled chicken breast topped with shrimp, mushrooms, onions, and peppers drizzled with our cheese sauce, served with a side of rice and beans.</i>	
STEAK EL PAISANO	25
<i>Rib eye steak topped with shrimp, mushrooms, onions, and peppers drizzled with our cheese sauce. Served with a side of rice and beans.</i>	
MOLCAJETE	35
<i>A hot volcanic stone bowl filled with juicy steak, chicken breast, grilled shrimp, chorizo, poblano peppers, onions, pineapple chunks and pasilla sauce. Topped with cheese, cambay onions, nopales and jalapeños toreados. Served with two sides of rice and beans, and corn tortillas.</i>	
CAMARON AL MOJO	20
<i>Sautéed shrimp in garlic mojo sauce, onion, tomato and fresh avocado. Served with rice and beans.</i>	

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