

## TACOS

All of our tacos are served on nixtamalized, non-GMO, heirloom blue corn tortillas made daily on our Lenin tortilla machine, imported from Mexico. We proudly partner with Tortilleria Nixtamal in Queens to provide our fresh masa.

### LAND

#### Al Pastor 5.5

duroc pork shoulder/roasted pineapple/chipotle

#### Chicken Shawarma 5.5

joyce farms chicken thigh/jalapeño tahini/  
israeli pickles

#### Braised Short Rib 7

creekstone farms /massaman curry/potato chips/pickled onion

#### LaFrieda Dry-Aged Cheeseburger 6

queso chihuahua & oaxaca/green tomato chile relish

### SEA

#### Tempura Fried Alaskan Cod 6

szechuan sauce/chinese celery slaw

#### Roasted Local Porgy 6.5

campari tomato & serrano chile pico de gallo

#### Spicy Shrimp 6.5

calabrian chile/shaved garlic/shredded cabbage/aioli

#### Crispy Oyster 6.5

chipotle tartar sauce/hearts of palm/butter lettuce

### VEGAN

#### Vegan Chorizo 6

house ground mushrooms/hon shimeji/smoked paprika

#### Fried Brussels Sprouts 4.5

poblano pepper/banana pepper sunflower seed salsa

#### Roasted Cauliflower 4.5

heirloom bean puree/jalapeño salsa/cilantro

#### Fingerling Potato & Lacinato Kale 5.5

caramelized onion/avocado salsa

## ROTISSERIE CHICKEN

#### Spice Rubbed Green Circle Chicken

half 18 whole 32

#### The Works +6

choice of two sides, warm tortillas



## NOT TACOS

#### Guacamole 12

cilantro lime puree/serrano chile

#### ½ Dz East Coast Oysters 18

cucumber/pineapple/lime/pequin chile

#### Barramundi Aguachile 16

tomatillo broth/persian cucumber/red onion/avocado

#### Shrimp Ceviche 14

fresh corn puree/oyster mushroom/hearts of palm/green onion

#### Yellowfin Tuna Tostada 16

cauliflower puree/okinawan sweet potato/spicy aioli/lime leaf dressing

#### Golden Beet Tostada 11

macadamia nut salsa/sheep's milk feta/orange/pickled onions/  
spiced pepitas

#### Al Pastor Quesadilla 10

roasted pork shoulder/grilled spring onion/chipotle salsa

#### Mushroom Chorizo Quesadilla 10

fingerling potato/grilled spring onion/jalapeño salsa

## BOWLS

#### Farmer's Green Salad 10

watermelon radish/charred corn/green onion/queso fresco/  
grapefruit dressing

#### Veggie Bowl 12

shredded brussels sprouts & green cabbage/okinawan sweet potato/cauliflower/avocado/pepitas/tequila tomatillo dressing

#### Grain Bowl 11

farro/kale/smoked heirloom beans/campari tomato/shredded queso oaxaca/tamarind dressing

**Top Your Bowl:** Chicken Shawarma 5 / Spicy Shrimp 7

4 oz Dry Aged Cheeseburger 5.5 / Roasted Golden Beets 3

## SIDES

#### Roasted Corn 5

aioli/meyer lemon/queso fresco/chipotle morita

#### Heirloom Beans 5

smoked onion sofrito

#### Jasmine Rice 5

paprika/ginger/soy

#### Rice & Beans 5

queso cotija

#### Farro 5

toasted ancho chile

#### Brussel Sprouts 5

green chilaquiles/  
queso fresco

#### Heirloom Blue Corn Tortillas 4

#### Blue Corn Chips 3



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EVERYTHING BETTER.

PRESSED TORTILLAS, BETTER INGREDIENTS MAKE

SEAFOOD TO SMALL-FARM GREENS AND HOUSE-

HERITAGE MEAT & POULTRY AND SUSTAINABLE

TO OFFER OPTIONS FOR EVERY KIND OF EATER, FROM

WE START LOCAL, SOURCE ETHICALLY, AND STRIVE

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