



SAMPLE MENU ONLY

Big simple combo

\$13.65 Three Tacos
One Side
One soda

*sub soda for beer +\$2
*sub soda for rreal margarita +\$3

Keep it simple combo

\$10.45 Two Tacos
One Side
One soda

*sub soda for beer +\$2
*sub soda for rreal margarita +\$3

Lit' charrito combo

\$5 One Taco
One Side
One Kid's juice

(kid's combo; 12 & under)

Rreal special days

Burrito Mondays

12" tortilla, rolled w/ any taco meat & the usual suspects

Torta Tuesdays

Big Mexican sandwich made with any taco meat

Tostada Wednesdays

crunchy corn tortilla topped with any taco meat

Tamal Thursdays

masa wrapped in corn husk with changing stuffing

Burrito bowl Fridays & Saturdays

Any Taco meat on top of rice, beans and other tastys

Pozole Saturdays

Traditional Chicken mexican soup & garnishes

Drinking w/ friends Fri. & Sat.

\$18 Rreal Margarita pitchers / \$12 beer buckets

Tacos (\$3.25)

all tacos served on el milagro soft yellow corn tortillas with onion-cilantro & lime

Pork Trompo

seasoned with smokey peppers and spices, spit roasted

Adobo Grilled Chicken

adobo marinated & grilled chicken breast

Marinated Grilled Beef

marinated with beer, guajillo and cilantro, and grilled

Grilled Fish

sustainable grilled fish

Pork Carnitas

slow cooked, crisped and shredded

Chicken a la Veracruzana

braised and shredded with tomato, capers, olives, onion & garlic

Beef Barbacoa

seasoned with oregano, garlic and onion, cooked for 12hrs & pulled

Veggie

crispy avocado & refried beans

25¢ Change to: housemade corn tortilla, flour tortilla or whole wheat tortilla

\$1 add melted cheese on one taco, get 2oz side of shredded cheese

Get something extra...

FREE shredded cabbage, fresh sliced jalapeño, diced tomato, shaved radish

50¢ sauteed peppers & onions, chayote slaw, queso fresco, sour cream, peppers toreados
pickled red onion, salsa tomatillo, salsa avocado, pico de gallo, salsa ranchera, salsa habanera

www.rrealtacos.com

tel: 404-458-5887

Sides

***Rreal salad \$3.75 / \$7.50 (for full size)**

mixed greens, tomato, onion, cucumber, garbanzo, crispy pork bits and mustard dressing

***abuela's salad \$3.75 / \$7.50 (for full size)**

shredded chard, chayote, onion, radish, fruit, queso fresco, avocado and cilantro dressing

guajillo bean soup \$3.00

vegan beans cooked with epazote & guajillo peppers

soup of the day \$3.50

ask any of our real friendly real tacos staff

****empanada de trompo \$3.75**

savory dough turnover stuffed with our pork trompo, adobo & queso fresco

***add any taco meat for \$3.25**

Sweets

platano macho with rompopo \$3.50

fried sweet plantain w/ mexican eggnog liqueur, crema & brown sugar

"tres leches" cake \$3.50

3 milk & brandy soaked sponge cake with chantilly cream

Snacks

chips & salsa \$2.00

charred tomato salsa & chips

mexican style pickles \$2.50

changing selection of pickled veggies

fried garbanzos \$2.50

fried chickpeas seasoned with chorizo spice

fideos secos a la mexicana \$3.50

traditional mexican short pasta stewed in tomato and chipotle, topped off with pico de gallo and crema

refried beans \$3.50

served with a sprinkle of queso fresco

****crisp avocado \$3.75**

vegan & gluten free breaded, fried avocado served with choice of dressing or our house salsas

roasted sweet potato \$3.25

served with crema, cilantro & queso fresco

****salt potatoes \$3.50**

salt crusted potatoes with choice of dressing or house salsas

****dressing options: cilantro, mustard & creamy adobo**

queso con ate \$3.50

cheese served with a traditional mexican fruit jelly

empanada dulce \$3.75

dulce de leche

guacamole & tortillas \$5.00

mashed avocado with tomato, chile, onion, cilantro lime & crema served with 3 soft grilled corn tortillas

molletes \$4.00

crisped bread bites with refried beans, melted thomasville tomme cheese, pico de gallo & jalapenos (add chorizo +\$1.00)

queso fundido \$5.00

melted chihuahua cheese, peppers & onion with soft grilled tortillas (add chorizo +\$1.00)

100, 6th street suite 110, 30308

YES WE CATER!

SAMPLE MENU ONLY

Drinks

mexican coke \$2.00	jarritos \$2.00	housemade aguas frescas \$3.00
assorted sodas \$2.00	bottled waters \$2.00	organic kid's juice \$1.50
organic bottled tea \$2.50	brewed tea \$2.00	café de olla (mexican coffee) \$2.00

Drink-Drinks

tecate- \$3.00	skinny Margarita: oranje juice, lime, agave - \$6.00
carta blanca - \$3.50	texas Margarita: house mix, oj, orange liquour - \$6.00
pacifico- \$3.50	premium Margarita: premium tequila, house mix- \$8.00
victoria - \$3.50	michelada: choice of beer w lime, clamato, hot sauce - \$6.00 worcestershires, pepper & salt
miller lite - \$3.50	mojito: white rum, lime, sugar, mint, club soda - \$7.00
dos XX lager - \$3.75	sangria: wine, brandy, season fruit - \$7.00
dos XX amber - \$3.75	vampiro: tequila, sangrita, hot sauce, salt, orange & lime - \$6.00
sol - \$3.75	cuba libre in bottle: rum & mexican coke - \$7.00
bohemia - \$4.00	paloma in bottle: tequila & grapefruit soda - \$7.00
420, EPA - \$4.00	today's red wine - MP
negra Modelo - \$4.00	today's white wine- MP

From us to you...

Our MISSION is to serve you great and authentic tasting mexican tacos: to do so with all natural products, local & organic when possible, while trying to do right by our planet. We deeply thank you for letting us feed you. Remember, life, unlike a taco, shouldn't be taken too seriously. But life, just like a taco, should be enjoyed.

Real Quick facts:

Posadas Navideñas is a traditional celebration centered around Christmas. It's a 9-day celebration, starting on December 16th and ending on December 24th. One day for every month of Mary's pregnancy. The word "posada" translates to shelter or inn. The Celebration consisted on gathering friends, family and neighbors every night to participate on a procession. It usually involves a person playing Joseph and another person playing Mary. Every night they march to a different house while singing carols and holding candles along the way. Once they arrive to the home there is a group of carolers singing outside and asking for shelter. Another group inside will deny the request until after a few back and forth singing. When the "inn keeper" finally agrees everybody comes inside to continue the celebration. If you are lucky there will be a star shaped piñata filled with candy

The tradition started around 400 years and it is attributed to friar Pedro de Gante. In Mexico, the dates closely resembled the birth date of Huitzilopochtli, the Aztec's sun god, and their Winter solstice festival. This enabled a pretty seamless merging of both holy days. Regional variations exist in other Spanish ex-colonies like Philippines, Colombia, Venezuela, Ecuador and Cuba as well.