

SAMPLE MENU ONLY



Tacos (\$3.50)

all tacos served on el milagro soft yellow corn tortillas with onion-cilanto & 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 cilanto, and grilled

Grilled Fish

sustainable grilled fish

Keep it simple combo

\$11.15 Two Tacos
One Side
One soda*

Big simple combo

\$14.55 Three Tacos
One Side
One soda*

Even simpler combo

\$10.15 Two Tacos
One Side

Big simpler combo

\$13.55 Three Tacos
One Side

Lit' charrito combo

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

(kid's combo; 12 & under)

*sub soda for beer +\$2

*sub soda for rreal margarita +\$3

*sub soda for texas margarita +\$4

*sub soda for premium margarita +\$5

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

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 \$3.25

vegan beans cooked with epazote & guajillo peppers

soup of the day \$3.50

ask any of our real friendly rreal tacos staff

**empanada de trompo \$3.75

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

*add any taco meat for \$3.50

fideos secos a la mexicana \$3.50

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

**crisp avocado \$3.75

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

refried beans \$3.50

served with a sprinkle of queso fresco

roasted sweet potato \$3.50

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

Sweets

platano macho with rompo \$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

queso con ate \$3.50

cheese served with a traditional mexican fruit jelly

empanada dulce \$3.75

dulce de leche

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

guacamole & tortillas \$5.00

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

molletes \$5.00

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)

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

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YES WE CATER!

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Drinks

mexican coke \$2.00

assorted sodas \$2.00

organic bottled tea \$2.50

assorted juices \$3.00

bottled waters \$2.00

brewed tea \$2.00

housemade aguas frescas \$3.00

organic kid's juice \$1.50

café de olla (mexican coffee) \$2.00

Drink-Drinks

tecate- \$3.00

tecate light - \$3.00

carta blanca - \$3.50

pacifico- \$3.50

victoria - \$3.50

millar lite - \$3.50

dos XX lager - \$3.75

dos XX amber - \$3.75

sol - \$3.75

bohemia - \$4.00

420, EPA - \$4.00

negra Modelo - \$4.00

Rreal Margarita: fresh house mix, triple sec - **\$5.00**

skinny Margarita: oranje juice, lime, agave - \$6.00

texas Margarita: house mix, oj, orange liquour - **\$6.00**

premium Margarita: premium tequila, house mix- **\$8.00**

henessy Margarita: fresh house mix, triple sec - **\$9.00**

michelada: choice of beer w lime, clamato, hot sauce - **\$6.00**
 worchestersire, pepper & salt

sangria: wine, brandy, season fruit - **\$7.00**

vampiro: tequila, sangrita, hot sauce, salt, orange & lime - **\$6.00**

cuba libre in bottle: rum & mexican coke - **\$7.00**

paloma in bottle: tequila & grapefruit soda - **\$7.00**

mojito: white rum, lime, sugar, mint, club soda - **\$7.00**

white wine- MP

red wine - MP

From us to you...

Our MISSION is to serve you great and authentic tasting mexican tacos: to do so with as natural, healthy and high quality products, 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:

Mexico's ancient civilizations: Some of the more influential city states in Mesoamerica were: **Olmeccs** (ca 1500 BCE-400 BCE); appearing in the Atlantic coast (now the state of Tabasco), they were the first Mesoamerican culture to produce an identifiable artistic and cultural style. **Mayan** (ca 2000 BCE-1650 CE); a politically fragmented society with multiple kingdoms born throughout the centuries, they settled thru the pacific coast all the way down to Guatemala. Originally an egalitarian society they morphed to an elite ruled society in later times. **Teotihuacano** (ca 100 BCE-600 BC); whether the city Teotihuacan was the center of a state empire is a subject of debate, but its influence throughout Mesoamerica is well documented and scholars have suggested that Teotihuacan was a multi-ethnic state. **Toltecs** (ca 800-1000 CE); they dominated a state centered in Tula, Hidalgo, in the early post-classic period of Mesoamerican. The Mexica saw them as their intellectual and cultural predecessors and epitome of civilization. **Mexica** (ca 1200-1521 BCE); with help of their military prowess the Nauha people that migrated to the valley of Mexico from the norther desserts quickly took over the region establishing Tenochtitlan, one of the largest cities of its time right up to the Spanish arrival.