



TACO TRUCK FOOD MENU

Awesome Mexican food served from our vintage Renault Estafette taco truck

Tacos

Our signature tacos made with pure corn tortillas for that unique Mexican taste

Choose any three fillings from the list below

Quesadillas

Our delicious burnt cheese quesadillas. Corn tortillas filled with cheese and your choice of three fillings from the list below

Punk'd Nachos

Blue and yellow corn tortillas chips with melted cheese topped with your choice of three fillings, tomato and corn pico de gallo, jalapeños, avocado cream and Punk Ancho sauce

Burritos

A large flour tortilla filled with your choice of three fillings, green or red rice, Chipotle black beans and taco toppings depending on filling (e.g. red cabbage slaw, pink onions, tomato and corn pico de gallo)

Burrito Bowls

A naked burrito in a bowl with your choice of three fillings, green or red rice, Chipotle black beans and taco toppings depending on filling (e.g. red cabbage slaw, pink onions, tomato and corn pico de gallo)



Sides and Salads

Blue and yellow corn tortilla chips with choice of three dips - Guacamole, roast tomato and tomatillo, chickpea and yoghurt with chipotle, fresh tomato and mango pico de gallo, fresh tomato and pineapple pico de gallo, salsa verde

Mexican green rice or Mexican tomato rice

Chipotle Black beans

Watermelon salad with cucumber, feta, pumpkin seeds with mint vinaigrette

Five bean salad with coriander vinaigrette

Tomato and mozzarella salad with watercress/rocket and lime coriander vinaigrette

Chopped salad with tomatoes, corn, avocado, black beans, and roasted poblano and peppers with a mango coriander vinaigrette

Fillings

Classic Mexican pibil pork -- Slow cooked in our homemade achiote paste and topped with orange infused pink onions and orange spiked sour cream

Ancho Chicken -- Ancho grilled chicken topped with pink onions, red cabbage slaw, toasted pumpkin seeds and chimichurri

Jalisco Beef -- Tangy slow cooked spicy beef Birria. Slow cooked beef brisket with guajillo and ancho chillis. Topped with red cabbage slaw, crumbled cheese and orange spiked sour cream. Allegedly a good hangover cure!

Just Like Honey Habanero -- Pulled pork shoulder infused in orange, honey and habanero. Topped with pink onions, Punk Mango Habanero Sauce, and lime spiked sour cream.

Chicken Tinga -- Shredded chicken in a chipotle tomato sauce served with tomato and corn salsa and lime spiked sour cream

Yucatán Chicken -- Grilled chicken marinated for 24 hours in our unique blend of ancho and pasilla chillies. With guacamole, tomato and mango salsa and lime spiked crema

Chilli con Carne -- Slow cooked beef brisket and beans spiced with New Mexico and Mulato chillis. with guajillo and ancho chillis. Topped with red cabbage slaw, crumbled cheese and sour cream

Lamb with Chimichurri -- Slow cooked lamb shoulder lightly spiced with guajillo chillies. Topped with red cabbage slaw and chimichurri

5 Bean Chilli (vegetarian) -- Bean chilli spiced with guajillo, pasilla and chipotle chillis. Topped with red cabbage slaw, crumbled cheese and vegan yoghurt. (vegan version with no cheese).



Rage Against the Plantain (vegan) -- Grilled spicy plantain, chipotle refried black beans, tomato and corn salsa with our Punk Mexican BBQ sauce and orange spiked vegan yoghurt

Chipotle Cauliflower (vegan) -- Ancho and chipotle spice cauliflower, chipotle refried beans, red cabbage slaw with our Punk Mexican BBQ sauce, pink onions and lime spiked vegan yoghurt

Mushroom Mosh (vegan) -- Chipotle portabello mushroom with guacamole, pineapple and tomato salsa and lime spiked vegan yoghurt

Spicy Jackfruit (vegan) -- Pulled spiced jackfruit served with tomato and corn salsa, lime spiked vegan yoghurt and Punk BBQ sauce

Sweet Potato (vegetarian) -- Sweet potato with feta cheese, spring onions, toasted pumpkin seeds and salsa macha (contains nuts and sesame)