

# AGUAS FRESCAS

Homemade fresh fruit water made with real fruit. Flavors vary based on season.

Sold by the gallon



- PIÑA COLADA \$45 / gal
- HORCHATA (RICE MILK) \$40 / gal
- SANDIA (WATERMELON) \$30 / gal
- PIÑA (PINEAPPLE) \$30 / gal
- DURAZNO (PEACH) \$30 / gal
- LIMÓN (HOMEMADE LIMEADE) \$30 / gal
- MELÓN (CANTALOUPE) \$30 / gal
- PEPINO (CUCUMBER) \$30 / gal
- NARANJA (ORANGE) \$30 / gal



TACOS AL CARBON

# Salsa

. MENU .

**\*ALL SALSAS ARE HOMEMADE WITH NO PRESERVATIVES THEREFORE THEY MUST BE REFRIGERATED\***



- CREMA** 50¢ / oz  
Sour Cream
- SALSA VERDE** 75¢ / oz  
Very Mild - Tomatillo Salsa  
No Pica - Salsa de Tomatillo
- SALSA TAQUERA** 75¢ / oz  
Medium - Creamy green salsa  
No Pica - Salsa verde
- SALSA RANCHERA** 75¢ / oz  
Medium - Chunky Salsa  
Media Pica - Salsa de Molcajete
- PICO DE GALLO** \$1 / oz  
Spicy - Diced tomatoes, onions, cilantro & jalapeños.  
Pica - Gitomate, cebolla, cilantro & jalapeños picado.
- SALSA ROJA** 75¢ / oz  
Extra Spicy - Chile de Árbol Salsa  
Extra Picante - Salsa de Chile de Árbol



# Tacos Al Carbon

107 Peach St. Hammonton, NJ

## Party Tray Menu



Scan to schedule a pick up now

**(609)491-9860**

**TacosAlCarbon.org**

Prices are subject to change at any time due to change in cost of produce & meat. Please ask us for the most up to date menu.

# Party Tray Menu

## Tacos

Our tacos are made on soft corn tortillas and topped with onions and cilantro. Trays includes Pico de Gallo, limes, salsa ranchera



Choose meat up to 2 meat choices per tray.

**\$115 / 25**

**\$60 / 12**

## Burritos/ Quesadillas

**\$225 / 25**

Made on flour tortillas with cheese, cabbage, onions, & cilantro. (Burrito also has rice and beans inside)

Choose meat up to 2 meat choices per tray.



## Taquitos/Flautas

**\$100 / 50**



Includes salsa, cabbage and Queso Cotija

- Pollo: Shredded Chicken
- Papa: Mashed Potato
- Half and Half



## Taco, Burrito & Quesadilla Meat Selection

- Al Pastor: Pork in red sauce with pineapple
- Barbacoa (Cabeza): Shredded beef
- Carnitas: Pulled pork
- Tinga de Pollo: Shredded chicken in chipotle sauce
- Chorizo con Huevo: Mexican sausage & egg
- Chicharrón: Pork rinds softened in a mild salsa.
- Bistec Asada: Thin steak & cooked onions

# Platillo Menu



Half tray feeds about 15-20 Guests

Full Tray feeds about 35-40 Guests

**Full Tray: \$ 175 Half Tray \$ 100**

## Chicken

**Fajita de Pollo:** Boneless chicken breast strips with onions and peppers

**Pollo Enchilado:** Boneless chicken breast strips and onions in a chipotle sauce.

**Pollo Guisado:** Sautéed boneless thighs with stewed potatoes and carrots.

**Pollo Con Calabacitas:** Party chicken wings sautéed with zucchini, tomatoes, and onions.

**Molé de Pollo:** Chicken thigh prepared in a traditional sweet spicy chocolate sauce. **\*May Contain Peanut Oil\***

## Beef

**Bistec a la Mexicana:** Steak strips with sautéed onions, tomatoes, and jalapeño.

**Bistec Enchilado:** Steak strips with sautéed onions in a chipotle sauce.

## Seafood

**Full Tray: \$ 225 Half Tray \$ 125**

**Camarones A La Diabla:** Jumbo shrimp in chipotle sauce

**Fajitas de Camarones:** Grilled Shrimp with sautéed onions and peppers.

**Ceviche:** Seafood cocktail prepared with shrimp, crabmeat, diced onions, tomatoes, cilantro, and shredded carrots.

# TACOS AL CARBON

## Sides

### MENU



**30 FOR \$20**

## TOSTADAS

Homemade fried corn tortillas



**FULL TRAY \$70** **HALF TRAY \$35**

## ARROZ MEXICANO

Mexican Rice with carrots, corn and peas



**FULL TRAY \$50** **HALF TRAY \$25**

## FRIJOLES GUISADOS

Stewed pinto beans

**\$1.25 PER OZ**



## GUACAMOLE

Avocado, tomatoes, onions, cilantro, and lime



**FULL TRAY \$28** **HALF TRAY \$14**

## TOTOPOS

Corn tortilla chips

**FULL TRAY \$72** **HALF TRAY \$36**



## CHICHARRÓN BOTANERO

Fried pork rinds