Taco Truck

Menu

**Independently Owned and Operated**

* **The Big Beef** Slow-braised brisket with sautéed mushrooms and onions. $3.75
* **El Pollo Taco** Citrus-marinated grilled chicken and Pico de Gallo. $3.75
* **Pineapple Shrimp Taco** Fried shrimp, spicy mango mayo, lettuce, and pineapple Pico. $4.25
* **El Grande Burrito** Choice of grilled chicken, grilled beef, or green chili pork, refried beans, rice, topped with cheese, lettuce and tomatoes. $6.75
* **Quesadillas** Mix of veggies with cheese, guacamole, Pico de Gallo & sour cream. $7.25 – Add chicken or beef $3.00 more
* **Rice or Refried Black Beans – $1.75**
* **Guacamole** – $1.75
* **Pico De Gallo or Sour Cream** –$0.75

Drinks

**Mexican Coke (it’s just better)** – $2.50

**Horchata** - $2.50

**Agua Fresca homemade fruit drink** – $2.25

**Fountain Drinks / Iced Tea** – $2.25

**Hours of Operation: 11:00AM to 6:00PM**

# Tacos

Tacos are as perfect a food you’ll find on this earth. Most tacos from a workaday truck are soft corn tortillas, a little bigger than a coaster, wrapped around whatever you wish — usually meat. Two tortillas are the norm for an L.A. streetside taco. But there are numerous variations you can encounter:

Tacos dorados are deep fried, giving the outer shell a satisfying crunch. The vegetables are placed on the outside of the taco — the inside is usually meat-only. The fried shrimp tacos from [Mariscos Jalisco](https://www.latimes.com/food/la-xpm-2012-aug-21-la-dd-crunchy-shrimp-tacos-at-east-los-angeles-taco-truck-mariscos-jalisco-20120820-story.html) are some of the most famous tacos dorados in the city.

# Tostadas and vampiros

A tostada is the crisp, open-faced sister of the taco; the tortilla is fried and golden and piled with toppings: meat, cheese, shredded lettuce, sour cream. The fragile tostada is prone to breakage, and beans are commonly smeared on the tortilla to prevent the toppings from tumbling off.

While tostadas are created with pre-made crunchy tortillas, the tortilla of a vampiro is grilled to order. Buckling sinisterly on the plancha, the tortilla is first covered in melted cheese before loaded up with other toppings — an effective way of preventing the tortilla from shattering, as frequently happens with tostadas.

Tacos árabes (literally “Arab tacos”) come from the city of Puebla, where immigrants from the Middle East adapted their cooking practices — specifically spit-roasting meat and baking pitas — to create a new style of taco. The juicy, marinated pork is cut from a rotating spit and served on pan árabe, a thin, pita-like bread, instead of a tortilla and served with a red, chipotle-powered salsa. Check out [Los Originales Tacos Árabes de Puebla](https://www.yelp.com/biz/los-originales-tacos-arabes-de-puebla-los-angeles) on East Olympic Boulevard to get your fix.

Tacos estilo Tijuana are usually served with a smear of guacamole and wrapped in a thin piece of parchment paper, used to pinch the taco closed. Tacos de adobada are Tijuana’s version of tacos al pastor — marinated, seasoned pork that’s sometimes treated with achiote paste to give it a vivid red color. A classic taco al pastor can be found at [Tacos Tamix](https://tacostamixtrucks.com/) or [Leo’s Tacos](https://www.leostacostruck.com/).