

INDIVIDUALLY PACKAGED MEALS

BUD BOX \$12.50

Includes your choice of two Taco Suggestions and Queso Blanco or Traditional Guacamole and house-made chips.
540-1460cal

ROASTED CHICKEN

PLAIN JANE (GF/D) | 300cal

Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde

UP IN SMOKE 🔥 (D) | 410cal

Flour soft + hard corn shells with refried beans, roasted chicken, cilantro + onions, Middlefield smoked cheddar, corn salsa, chipotle honey, and dirty sauce

LUCY'S FIRE (shhh, secret shell!) 🔥 (D) | 660cal

Sweet Lucy shell with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli

EL SANTO (D) | 400cal

Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and salsa roja

BRISKET

BRAISED + CONFUSED (D) | 530cal

Flour soft, rice, brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema

SWEET HEAT 🔥 (D) | 480cal

Flour soft + hard corn shells with queso blanco, brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, chipotle honey, and habanero-mango sauce

GROUND BEEF

BLUE DREAM (shhh, another secret shell!) (D) | 560 cal

Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce

CALI GREEN (D) | 690cal

Flour soft + hard corn shells with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey

STEAK

BAD HABIT 🔥 (D) | 700cal

Ju-Ju shell, tequila-lime steak*, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce

THE HEATER 🔥 (D) | 730cal

Sweet Lucy shell, tequila-lime steak*, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli

VEGETARIAN + VEGAN

DUTCH DRAGON (V/Veg) | 404cal

Flour soft + hard corn shells with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde

HIGH RISE (aka our breakfast taco!) 🔥 (Veg/D) | 400cal

Flour soft shell, queso blanco, rice, black beans, scrambled eggs, cilantro + onions, and dirty sauce

THE MANTIS 🔥 (Veg/D) | 480cal

Sweet Lucy shell, BBQ pulled jackfruit, cilantro + onions, tomatoes, pepper jack cheese, and habanero-mango sauce

PORK + CHORIZO

BUBBA KUSH (D) | 540cal

Peezler shell, pulled pork, jackfruit BBQ sauce, cilantro + onions, jicama + cabbage slaw, Middlefield smoked cheddar, and pineapple salsa

EL TRADICIONAL (D) | 360cal

Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco

(614) 902-1440

catering@condadotacos.com
condadotacos.com/catering

PACKED BOWL \$9.25

Includes a rice + black bean or kale base with your choice of protein, cheese, toppings, salsa and sauces.

BASE • CHOOSE ONE

- + Rice + Beans (Veg/D/GF) | 320cal
- + Kale + Red Onion w/ Light 'N Sweet Vinaigrette (Veg/V/GF) | 50cal
- + Lettuce (Veg/V/GF) | 1-5cal
- + Rice (Veg/V/GF) | 50cal

PROTEINS

- + Roasted Chicken (GF) | 46-55cal
- + Tex-Mex Ground Beef 🔥 (GF) | 160cal
- + House-Made Chorizo (GF) | 108-130cal
- + Pulled Pork (GF) | 58-70cal
- + Braised Beef Brisket +\$1.5/person | (GF) | 75-90cal
- + Tequila Lime Steak* 🔥 +\$1.5/person | (GF) | 96-115cal
- + Roasted Portobellos (Veg/V/GF) | 81-97cal
- + Thai Chili Tofu (Veg/V/GF) | 158-190cal
- + BBQ Pulled Jackfruit (Veg/V/GF) | 50-60cal

CHEESE

- + Middlefield Smoked Cheddar (Veg/D/GF) | 110cal
- + Queso Fresco (Veg/D/GF) | 90cal
- + Pepper Jack 🔥 (Veg/D/GF) | 100cal

SALSA

- + Corn (Veg/V/GF) | 20cal
- + Pineapple (Veg/V/GF) | 10cal
- + Verde (Veg/V/GF) | 10cal
- + Roja (Veg/V/GF) | 10cal

TOPPINGS

- + Fajita Peppers + Onions (Veg/V/GF) | 15cal
- + Lettuce (Veg/V/GF) | 5cal
- + Tomatoes (Veg/V/GF) | 5cal
- + Cilantro + Onions (Veg/V/GF) | 10cal
- + Jicama + Cabbage Slaw 🔥 (Veg/V/GF) | 20cal
- + Red Cabbage (Veg/V/GF) | 20cal
- + Pickled Red Onion (Veg/V/GF) | 10cal
- + Black Beans +\$1.5/person | (Veg/D/GF) | 50cal

SAUCES

- + Avocado Ranch cool + creamy | (D/Veg/GF) | 55cal
- + Mexican Chimichurri mild + garticky | (Veg/V/GF) | 24-48cal
- + Cilantro-Lime Aioli mild + creamy | (Veg/GF) | 43-85cal
- + Chipotle Crema 🔥 creamy + spicy | (Veg/D/GF) | 13-27cal
- + Chipotle Honey 🔥 sweet + spicy | (GF) | 7-13cal
- + Habanero-Mango 🔥 sweet + spicy | (Veg/V/GF) | 5-11cal
- + Dirty Sauce 🔥 VERY HOT | (Veg/V/GF) | 3-5cal

Ordering tip:

We suggest one protein, one cheese, 3-4 toppings and 1-2 salsas or sauces.

*Contains or may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information available upon request.

PARTY BOXES (Perfect for Groups!)

CONDADO
TACOS • TEQUILA • MARGARITAS

Catering

BYO TACO BOXES

Includes choice of taco shells, two proteins, two sauces and all the toppings.

Calorie ranges based on build for one taco.

Starting at \$130 for 10 persons, with options up to 100 persons.

Having more than 100?
➤ Contact us! ➤

SHELLS • CHOOSE ANY COMBO

- + Hard Corn (Veg/V/GF) | 60cal
- + Soft Flour (Veg/V) | 90cal
- + Variety



PROTEINS • PICK TWO

- + Roasted Chicken (GF) | 46-55cal
- + Tex-Mex Ground Beef ♠ (GF) | 160cal
- + House-Made Chorizo (GF) | 108-130cal
- + Pulled Pork (GF) | 58-70cal
- + Braised Beef Brisket +\$2.5/person | (GF) | 75-90cal
- + Tequila Lime Steak* ♠ +\$2.5/person | (GF) | 96-115cal
- + Roasted Portobellos (Veg/V/GF) | 81-97cal
- + Thai Chili Tofu (Veg/V/GF) | 158-190cal
- + BBQ Pulled Jackfruit (Veg/V/GF) | 50-60cal

TOPPINGS • INCLUDED

- + Lettuce (Veg/V/GF) | 1-3cal
- + Tomatoes (Veg/V/GF) | 1-3cal
- + Cilantro + Onions (Veg/V/GF) | 3-6cal
- + Jicama + Cabbage Slaw ♠ (Veg/V/GF) | 6-12cal
- + Red Cabbage (Veg/V/GF) | 6-12cal
- + Middlefield Smoked Cheddar (Veg/D/GF) | 65-100cal
- + Corn Salsa (Veg/V/GF) | 6-12cal

SAUCES • PICK TWO

- + Avocado Ranch cool + creamy | (D/Veg/GF) | 55cal
- + Mexican Chimichurri mild + garlicky | (Veg/V/GF) | 24-48cal
- + Cilantro-Lime Aioli mild + creamy | (Veg/GF) | 43-85cal
- + Chipotle Crema ♠ creamy + spicy | (Veg/D/GF) | 13-27cal
- + Chipotle Honey ♠ sweet + spicy | (GF) | 7-13cal
- + Habanero-Mango ♠ sweet + spicy | (Veg/V/GF) | 5-11cal
- + Dirty Sauce ♠ VERY HOT | (Veg/V/GF) | 3-5cal

Hate making choices?

➤ 30 TACO PARTY BOX ➤

Choose your three favorite Taco Suggestions^o and get 10 of each!

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CHIP + DIP PARTY BOX \$79

Includes your choice of three 32oz. dips and plenty of chips.

QUESO

- + Queso Blanco (Veg/D/GF) | 2,620cal
Served w/ Pickled Jalapeños on the side
- + Queso Chorizo (D/GF) | 2,520cal

SALSA

- + Corn (Veg/V*/GF) | 600cal
*Served w/ Cilantro-Lime Aioli (Veg/GF)
- + Pineapple (Veg*/V*/GF) | 300cal
*Served w/ Chipotle Honey (GF)
- + Verde (Veg/V/GF) | 320cal
- + Roja (Veg/V/GF) 230cal

GUACAMOLE

- + Traditional (Veg/V/GF) | 1,160cal
Topped w/ Pickled Red Onions
- + Pineapple (Veg*/V*/GF) | 880cal
*Served w/ Chipotle Honey (GF)

Veg = Vegetarian

V = Vegan

GF = Gluten Free

D = Contains Dairy

♠ = Spicy

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◊not all Taco Suggestions are available

ADD-ONS

- Black Beans 32oz. \$15 (Veg/D/GF) | 740cal
- Bacon Refried Beans ♠ \$15 32oz. (GF) | 1,385cal
- Rice 12oz. \$5 | 32oz. \$10 (Veg/V/GF) | 150/400cal
- Sour Cream 12oz. \$5 (Veg/D/GF) | 458cal
- Hot hold Kit \$15 (chafers, foil pans, sternos)

BEVERAGES

- House Margarita Kit 32oz. \$15
Includes house mix, limes, and choice of two fruit purées - just add tequila!
- Boozy House Marg 8oz. \$10
Add a flavor +\$1

FRUIT PURÉES:

- banana • blackberry • blood orange
- mango • muddled jalapeño • pomegranate
- prickly pear • strawberry • white peach

