

INDIVIDUALLY PACKAGED MEALS

BUD BOX \$13.80

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

FEATURES

KOREAN BBQ PORK TACO *(shhh, secret shell!)* (D) | 530cal

Flour soft + hard corn shells with smoked cheddar queso, slow-roasted pulled pork, gochujang bbq sauce, pickled jalapeños, and pineapple salsa

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

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 shell, 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

VEGETARIAN + VEGAN

POWER PLANT 🔥 (Veg/D) | 420cal

Sweet Lucy shell with veggie chorizo + poblano peppers, lettuce, pico de gallo, pickled jalapeños, Middlefield smoked cheddar, and dirty sauce

JACKPOT 🔥 (Veg/D) | 383cal

Sweet Lucy shell with korean bbq pulled jackfruit, kale, pickled red onion, queso fresco, and avocado ranch

DUTCH DRAGON (Veg/V) | 404cal

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

CHORIZO

EL TRADICIONAL (D) | 360cal

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

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

PACKED BOWL \$10.70

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
- + Shredded 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
- + Braised Beef Brisket +\$1.75/person (GF) | 75-90cal
- + Tequila Lime Steak* 🔥 +\$1.75/person (GF) | 96-115cal

CHEESE

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

- + Pulled Pork (GF) | 58-70cal

no meat

- + Roasted Portobellos (Veg/V/GF) | 81-97cal
- + Thai Chili Tofu (Veg/V/GF) | 158-190cal
- + Korean BBQ Pulled Jackfruit (Veg/V) | 60-70cal
- + Veggie Chorizo + Poblanos (Veg/V/GF) | 60cal

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 + 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

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!)

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 \$135 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 +\$2.75/person | (GF) | 75-90cal
- + Tequila Lime Steak* 🍷 +\$2.75/person | (GF) | 96-115cal
- + Roasted Portobellos (Veg/V/GF) | 81-97cal
- + Thai Chili Tofu (Veg/V/GF) | 158-190cal
- + Korean BBQ Pulled Jackfruit (Veg/V) | 60-70cal
- + Veggie Chorizo + Poblanos (Veg/V/GF) | 60cal

TOPPING • 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
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- + 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° and get 10 of each!

(614) 902-1440

catering@condadotacos.com
condadotacos.com/catering

CHIP + DIP PARTY BOX \$79

Includes your choice of three 32oz. dips and plenty of house-made 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
- + Pineapple (Veg/V/GF) | 300cal
- + 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

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. \$10.50
Add a flavor +\$1

FRUIT PURÉES:

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

Veg = Vegetarian

V = Vegan

GF = Gluten Free

D = Contains Dairy

🍷 = Spicy

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⚡not all Taco Suggestions are available