

# INDIVIDUALLY PACKAGED MEALS

## BUD BOX \$15

Includes your choice of two Taco Suggestions, a half-sized dip, and house-made chips. 540–1460cal  
Choose one: Queso Blanco, Salsa Roja, or Traditional Guacamole (Smoked Cheddar Queso +\$1)

## GROUND BEEF

**Blue Dream** (shhh, another secret shell!) (D) | 560cal  
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

## PACKED BOWL \$12

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
- + Braised Beef Brisket +\$2/person | (GF) | 75–90cal
- + Tequila Lime Steak\* 🍷 +\$2/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
- + 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

no meat

### 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 +\$1.75/person | (Veg/D/GF) | 50cal

### SAUCES

- + Avocado Ranch cool + creamy | (Veg/D/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.

## CHORIZO

**El Tradicional** (D) | 360cal  
Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco

## ROASTED CHICKEN

**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

**Plain Jane** (GF/D) | 300cal  
Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde

## 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

## PORK

**Korean BBQ Pork** (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

## 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

**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

**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

\*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



## 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 **\$160 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 +\$3/person | (GF) | 75-90cal
- + Tequila Lime Steak\* 🍷 +\$3/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

### 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 | (Veg/D/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?

## ➤ 24 TACO PARTY BOX ➤

Choose your three favorite Taco Suggestions ♦ and get 8 of each!

## CHIP + DIP PARTY BOX \$99

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

### GUACAMOLE

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

### SALSA

- + Corn (Veg/V/GF) | 600cal
- + Pineapple (Veg/V/GF) | 300cal
- + Verde (Veg/V/GF) | 320cal
- + Roja (Veg/V/GF) 230cal

NEW

## BYO NACHO BAR \$300

Serves 25

Includes tortilla chips, queso blanco, lettuce, pico de gallo, corn salsa, salsa roja and sour cream.

**Choose two sauces and a protein!**

(614) 902-1440

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[condadotacos.com/catering](http://condadotacos.com/catering)

### 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 \$20 (chafers, foil pans, sternos)

Veg = Vegetarian

V = Vegan

GF = Gluten Free

D = Contains Dairy

🍷 = Spicy

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♦ not all Taco Suggestions are available