



# TAQUERIA HABANERO

"FROM PUEBLA, WITH LOVE AND FRESH TORTILLAS"

99% MEXICAN

**PUEBLA - STYLE**  
**Cooking**  
99% MEXICAN

**TACOS**

All tacos are made with corn tortillas and cilantro + onion garnish

<b>POLLO</b> Grilled chicken	\$ 3.00
<b>TINGA POBLANA</b> Chicken and sausage in mild chipotle marinade	\$ 3.00
<b>CARNITAS</b> Fried pork	\$ 3.00
<b>CHORIZO</b> Mexican sausage (pork)	\$ 3.00
<b>HONGOS</b> Mushroom medley, guacamole	\$ 3.50
<b>NOPALES</b> Cactus taco w/avocado	\$ 3.50
<b>AL PASTOR</b> Marinated pork w pineapple	\$ 3.50
<b>BARBACOA</b> Slow-cooked Goat	\$ 3.50
<b>BISTEC</b> Char-grilled beef	\$ 3.50
<b>LENGUA</b> Beef tongue	\$ 3.50
<b>CAMARON</b> Shrimp	\$ 3.50
<b>PESCADO</b> Tilapia	\$ 3.50
<b>SALMON</b>	\$ 3.50
<b>PULPO</b> Grilled Octopus	\$ 4.00
<b>GRASSHOPPER</b>	\$ 5.00

**SIDES**

<b>RICE AND BEANS</b>	\$ 5.00
<b>GUACAMOLE</b>	\$ 5.50
<b>NOPALES A LA PLANCHA</b>	\$ 5.00
<b>PICO DE GALLO</b>	\$ 2.50
<b>CREMA FRESCA</b>	\$ 2.00
<b>EXTRA CORN TORTILLAS ( 3 PER ORDER )</b>	\$ 1.50
<b>CHIPS + SALSA REFILL</b>	\$ 3.00

**QUESADILLAS**

Chihuahua Cheese, pico de gallo, sour cream, and crumbled queso fresco

**MEAT OF YOUR CHOICE**  
\$ 9

<b>BARBACOA OR LENGUA</b>	\$ 9.50
<b>BISTEC</b>	\$ 9.50
<b>MUSHROOM AND SPINACH</b>	\$ 9.50
<b>SHRIMP, SALMON, or TILAPIA</b>	\$ 14

**HUARACHES**  
**\$ 8.50**

MASA TORTILLA FILLED W/REFRIED BLACK BEANS, SAUTEED JALAPENOS AND CACTUS, GRATED CHEESE, CILANTRO AND MEAT OF YOUR CHOICE.

\*STEAK, LENGUA OR BARBACOA HUARACHE \$10

\*SHRIMP, SALMON, OR TILAPIA HUARACHE \$14

**SOPE \$ 3.50**

BLACK BEANS, LETTUCE, PICO DE GALLO, QUESO FRESCO, CREMA FRESCA AND CHOICE OF PROTEIN.

<b>BISTEC, LENGUA OR BARBACOA</b>	\$ 4.50
<b>SEAFOOD SOPE</b>	\$ 5.50

**MEMELAS \$ 2.50**

PURED BLACK BEANS, HOUSE - MADE GREEN AND RED SAUCE, DICED ONIONS AND QUESO FRESCO.

# HOUSE DISHES

**FAJITA MIXTA** ----- \$ 18

Beef, shrimp, chicken fajita, medley with assorted peppers, served with rice and black beans.

**CARNE ASADA** ----- \$ 25

Grilled T-bone steak served with rice and black beans.

**POLLO CON MOLÉ POBLANO** ----- \$ 14

Grilled chicken breast, pueblan style molé, sesame seed and Mexican-style rice and beans.

**CAMARONES ENCHIPOTLADOS** ----- \$ 15

Chipotle shrimp with house salad, Mexican rice and beans.

**ENCHILADAS DE POLLO** ----- \$ 13

Green or red sauce chicken and pork sausage enchilada rolls.

**ENCHILADAS DE MOLE POBLANO** ----- \$ 14

Shredded chicken, chorizo bits, mole poblano, queso fresco.

**CHILAQUILES** ----- \$ 10

( Verdes o rojos ) Tossed tortilla chips, sauce of your choice, organic egg, queso fresco, crema, onions.

**ADD PROTEIN + \$3.00    ADD SEAFOOD + \$4**

**QUESO FUNDIDO** ----- \$ 11

Chihuahua cheese with spicy Mexican chorizo, served with corn tortillas.

# TORTAS

Mexican-style sandwiches

**MILANESA DE POLLO**

Lightly fried breaded chicken ----- \$ 10

**CHORIQUESO**

Mexican sausage and cheese ----- \$ 10

**JAMÓN**

Ham ----- \$ 9

**TAQUERA**

Meat of your choice ----- \$ 10  
**+ Seafood \$4.00** ----- \$ 10

**CUBANA**

Chicken, lightly fried ham and sautéed onions ----- \$ 12

WE ARE NOW A CASH PREFERRED ESTABLISHMENT, NOT REQUIRED, JUST PREFERRED.

WE ARE TOO SMALL A COMPANY FOR EXCESSIVE BANK FEES.

PARTIES OF 5 OR MORE, GRATUITY IS SUBJECT TO BE ADDED.

# POSTRES

**TRES LECHES CON PIÑA**

Sponge cake filled with mild trifecta, raspberry marmalade and whipped cream.

----- \$ 8



**COCKTAILS**

- MEXICAN MOJITO** ----- \$ 11  
Tequila, fresh lime juice + mint.
- MARGARITA CLÁSICA** ----- \$ 10 / 35 Jarro  
Tequila blanco, simple syrup, fresh lime juice, served on the rocks .
- SPICY MEZCAL MARGARITA** ----- \$ 14  
Mezcal, spicy habanero syrup, simple syrup, lime juice, chilli salt rim, lime foam.
- PARADISO DE PUEBLA** ----- \$ 12  
Tequila, mango or guava simple syrup, chili salt rim.
- MAYAN MULE** ----- \$ 10  
Tequila, lime juice, angostura bitters, ginger beer
- TAMARINDO CONQUISTADOR** ----- \$ 12  
Silver tequila, lime juice, tamarind syrup.
- BLOOD ORANGE MARGARITA** ----- \$ 10  
Tequila blood orange liquor, lime juice, simple syrup.
- MEZCAL HIBISCUS MARGARITA** ----- \$ 12  
Mezcal, lime juice, hibiscus syrup and simple syrup.
- HABANERO MARGARITA** ----- \$ 12  
Añejo tequila, habanero syrup, lime juice, simple syrup, strawberry habanero foam.
- HABANERO SANGRIA** ----- \$ 8 / 32 Jarro  
Tequila, wine, fresh fruits.
- MEZCAL NEGRONI** ----- \$ 14  
Illegal Mezcal, campari, sweet vermouth.
- ISRAEL'S MATADOR** ----- \$ 12  
Mezcal, hibiscus / pineapple- habanero syrup, lime juice.
- PEAR CACTUS PALOMA** ----- \$ 12 (O.P.P)  
Tequila, sugar cane syrup, pear cactus syrup, lime juice, grapefruit soda.
- PIÑATA** ----- \$ 13  
Seasonal Fruit, tequila, honey syrup, lime juice, grapefruit soda.
- FRESCA FRESA** ----- \$ 12  
Strawberry infused tequila, passion fruit syrup, lime and grapefruit juice water.

**BOTTLED SODAS**

MEXICAN COKE	\$ 3
JARRITOS	\$ 3
SANGRIA ( NON-ALCOHOLIC )	\$ 3
SIDRAL ( APPLE SODA )	\$ 3
BOING DE GUAYABA	\$ 3.50
BOING DE MANGO	\$ 3.50
AGUA FRESCA ( SELECTION CHANGES DAILY )	\$ 3

**BEERS**  
**\$ 5.50**

CORONA	4.5 %
MODELO ESPECIAL	4.4 %
MODELO NEGRA	5.40 %
VICTORIA	4.0 %
PACIFICO	4.5 %
DOS XX LARGER	4.2 %
DOS XX AMBER	4.6 %
TECATE	4.5 %
SOL	4.5 %

**\$ 6.00**

MINI FAMILAR	
BOCA NEGRA - PILSNER / DUNKEL	5.0%
MEXICALI	4.5 %
CORONA FAMILIAR <b>\$ 13</b>	6.0%
MICHELADA	\$ 7.50
(Mexican Style Bloody Mary)	
TOMATO+LIMEJUICE, HOMEMADE SPICY SAUCE AND BEER	





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Join us at our new location

TEQUILA & MEZCAL

@ 3475 14th st NW Washington DC / 202.450.2193