

TACOS

Big Super Taco \$8.79

A crispy fried taco shaped whopping 14 inch tortilla stuffed with Protein, Lettuce, Cheddar and Cotija Cheeses, Guajillo Corn, Crema and Chile!

Mini Super Taco \$4.79

Exactly like its big brother just on an 6 inch fried shell!

The Yanik Asada Taco \$3.99

Our Asada on a soft flour Tortilla topped with Cheddar, PMC, Guajillo Corn and Tomato with Green Chile (MILD)

The Pollo Taco \$3

Our Grilled Pollo in a soft flour tortilla with Lettuce, Cheddar, Pico and Crema

The Griff Taco \$3.49

A crunchy Taco wrapped in a soft Taco with a layer of Liquid Queso or Beans stuffed with Pollo, Crisp Lettuce, Pico and Cheddar

Fajita Taco \$3.39

Our marinated Pollo with Fajita Vegetables in a soft flour shell stuffed with Lettuce, Cheddar, Pico, Crema and Chile

LA Taco \$3 (Los Angeles Street Taco)

Hand pounded choice Flank, Seasoned and Seared served on Corn Tortillas with Chile, Onion, Cilantro and Lime

Authentic Taco \$2

Your choice of Protein on Corn Tortillas with White Onion, Cilantro, and Chile. Served with a Lime Wedge

Carnitas Taco \$2.59

Our Carnitas on a soft Corn Tortilla with our new spicy slaw (Red and Red Cabbages, Rainbow Carrot and Green Onion)

SEAFOOD

Atlantic Cod or Shrimp Taco \$3.49

Seasoned and Seared Atlantic Cod or Plump Shrimp topped with Red Cabbage, Pineapple Mango Chutney and Mild Chipotle Crema. Served with a Lime wedge.

Both available in Fried

ADD OR SWAP TO OUR SPICY SLAW FOR ONLY \$3.39

TACO I.C.U.
The hotter the Better!

DEATH BY TACO A truly Flavorful yet scorching hot combination of Indian and Mexican Chilies and Spices. Topped with Lettuce, Guajillo Corn, Red Onion Fresh Tomato and Cilantro. Served with a Lime wedge on the side

SCORPION SWEET HEAT The beloved yet scorching Scorpion Peppers. This is a sweet at first then smacks you with some serious heat but oh so flavorful. Ginger, Honey, Garlic, Mango and Spices making it a truly scorching delight. Topped with Lettuce, White Onion, Cilantro and Fresh Tomato with a Lime wedge on the side

SRIRACHA BLOOD ORANGE What is better than Sriracha? Sriracha and Blood Orange with Organic Agave, Hints of Garlic and of course, our blend of spices. Not too hot but hot enough to make our I.C.U. list. Topped with Lettuce, Red Cabbage, Red Onion, Cilantro and a Lime wedge on the side

INCAN FIRE A fiery but slightly sweet blend of Puya Chile, Agave, Garlic and Spices native to the Incan Culture. Super delicious but not too spicy! Topped with Lettuce, Cilantro and White Onion with a Lime wedge on the side

NEW ISLAND NUCLEAR Our newest yet the 2nd Hottest Taco for only the Chile Heads. 5 Citrus Fruits blended with Fresh Herbs and a super-secret spice blend makes a very Flavorful yet FIERY taco. Topped with Cilantro, Red Onion, Fresh Jalapeno, Pineapple Mango Chutney and a Cotija Cheese

SPOON OF PAIN Our HOTTEST TACO made with the heat of Reaper, Jolokia and Scorpion Chiles combined with spices, fruit and herbs. Its good but it is so hot, you must sign a waiver

BURROS

California Asada Burro \$9.99

Hand Pounded Flank Steak (Asada), Fresh Guac, Pico, Cheddar and Fries rolled in a super soft 14" Tortilla

The Jaime Wet Carnitas Burro \$8.89

Our signature super soft 14 Inch Tortilla stuffed with Pinto Beans, Carnitas, Pico, Jack then rolled and topped with Verde and Crema

Factory Pollo Burro \$8.59

Our Marinated Pollo, Factory Rice, Cheddar and Cotija Cheeses, Chile Verde (Mild) and Pico wrapped in a 14 Inch Tortilla

The Fajita Pollo Burro \$8.99

Our Marinated Pollo, Seasoned Fajita Veggies, Crisp Lettuce, Cheddar and Jack Cheeses, Pico, Tangy Crema, Guac and Chile all wrapped in a super soft 14 Inch Tortilla

INTERNATIONAL T ACOS

THAI CURRY SHRIMP \$3.50

A mild and slightly sweet Thai coconut curry glaze. Topped with a shredded blend of Bok Choy, Napa and Red Cabbage, Cotija Cheese, Fresh Cilantro, White onion with a lime wedge on the side

INDIAN TANDOORI CHICKEN \$3

Classic House made Indian Tandoori on a flour tortilla bread topped with caramelized White onion and Fresh Cilantro. Lime wedge on Side

BRAZILIAN ASADA \$4

Seasoned with Chimichurri spices (NOT spicy) then grilled to perfection served on our warm tortillas and topped with Lettuce, Tomato and Cotija Cheese

VIETNAMESE BBQ PORK \$3

Authentic as it gets. Your choice of Protein served on a warm tortilla topped with red cabbage, carrot, red onion, cilantro, mint and cucumber.

FILIPINO ADOBO CHICKEN \$3

Simmered in a traditional Philippine spiced soy glaze. Served with Cilantro and White Onion with a Lime Wedge

KOREAN STICKY BBQ CHICKEN \$3

Our marinated Pollo grilled to perfection with an authentic Korean BBQ Glaze. Topped with Red Cabbage, Chinese Cabbage, Green Onion, Matchstick Carrot, Cilantro and Red Onion with a Lime Wedge

MALAYSIAN LIME ASADA \$4

A fantastic blend of Malaysian spices with a kick of Lime and Chile Pepper. Topped with Lettuce, Cheddar and fresh Pico

INDONESIAN CITRUS HONEY CHICKEN \$3

5 Citrus Fruits and Honey carefully hand blended with Indonesian spice to create a fantastic taco. Topped with Cilantro, White onion and a Lime wedge on the side

HONG KONG ORANGE CHICKEN \$3

A beautiful Harmony of Orange, Honey and Gentle spices coated on Crispy Chicken on a soft Flour Tortilla then topped with Napa Cabbage and Green Onion

TERIYAKI CHICKEN \$3

Our house prepared Teriyaki Glaze with hints of Pineapple, Ginger, Lemongrass and Garlic all on a soft Flour Tortilla topped with Lettuce, Matchstick Carrot, Red Bell, Green Onion, Cilantro and Lime Wedge on the side

BOMBAY GINGER CHICKEN \$3

Another dynamic flavor combination from India! Ginger and spices on your protein then seared to caramelization and served on a soft flour Tortilla topped with Cilantro, White Onion and a Lime wedge.

SPICY THAI CHICKEN \$3

Authentic Spices, Hoisin and Chilies make the base for this truly delectable glaze that is cooked right on our Marinated Chicken. Topped with Napa Cabbage, Green Onion, Carrot and Cucumber

HUJA TIKKA CHICKEN \$3

This is good and spicy! Also from the Hyderabad region of India served with Mint, Clove, Garlic, Ginger and spice that makes this worth the trip. Served on Flour tortillas SPICY

BUILD YOUR OWN

Taco
Single \$3
3 Pack \$7.99

Burro \$9
Wet Burro \$9 Burro slathered in our Mole Sauce
Burro Bowl \$9 Burro without the Tortilla

PROTEIN
Extra Protein \$2.50

Carne Asada (+\$1)
Molido (Ground Beef)
Pollo (Chicken)
Pollo Oaxaca (Shredded Chicken)
Pollo Colorado..(Spicy!)
Carnitas
Puya Pork (Spicy Carnitas)

Shrimp or Fish
Add \$3.99 for Burro

TOPPERS
3 for tacos & 4 for Burros
Additional Toppers \$.25 Each

Lettuce
Diced Tomato
Diced White Onion
Diced Red Onion
Cilantro
Cool Black Beans
Guajillo Corn
Sliced Black Olive
Fresh Jalapeno

CHILE & CHUTNEY
One choice per item

Green (Mild)
Yellow (Medium)
Red (Hot)
Authentic Red (XXX Hot)
Pineapple Mango
Cilantro Lime Pesto
Pico de Gallo (Mild)

CREMA
One choice per item

Crema
Chipotle Crema (Mild)
Avocado Lime Crema

BEANS
One choice per item

Black Beans
Pinto Beans

FACTORY SPECIALTIES

Pravo \$8.89

Our 14" Tortilla stuffed with our Pollo, Melting Cheddar, Jack and Cotija Cheeses, Pico and your choice of Chile, then grilled on two sides for a Crispy Crunch! Served with a side of Crema and Guacamole

Quesadilla \$7.89

Our 14" Tortilla with your choice of Protein and lots of melting Cheese. Served with sides of Chile and Crema

Flautas \$6.25

Our Pollo with Cheese wrapped in a warm Corn Tortilla, pan fried and topped with Lettuce, Tomato, Queso Cotija, Crema and Chile (4 Flautas per order)

Nachos \$5.99

A Plate of Fresh Chips topped with our signature Liquid Queso, your choice of Beans, Pico de Gallo, Black Olive, Jalapenos and Choice of Crema

Loaded Nachos \$7.89

A Plate of Fresh Chips topped with Pollo, Liquid Queso, Black Beans, Guacamole, Pico de Gallo, Black Olive, Jalapenos, Crema and Chile

SIZZLING Fajitas \$9.99 *(Shrimp or Atlantic Cod, add \$3.99)*

Your choice of Protein and Beans with Grilled Veggies, Rice, Crema, Lettuce, Pico de Gallo, Guacamole, Cheese, Chile and 3 Tortillas

CHIPS

Fresh Chips \$1.99
Fresh Chips and Chile \$2.99
Fresh Chips & Guacamole \$3.99

SIDES

Regular \$1.69/Large \$2.79
Pinto Beans
Black Beans
Factory Rice
Guajillo Corn
Fries
Chips (Side)

ADD-ON-

Vegetables \$1.99
Extra Protein \$2.50
Tangy Guacamole \$1.79

FOR KIDS

All Kids meals come with a 16 oz. drink, small side and Sopapillas

Quesadilla - A Flour stuffed with Cheddar cheese with Green Chile on the side
8 inch Quesadilla \$5.99 / 12 inch Quesadilla \$7.99

Taco - Hard or Soft shell stuffed with Carne Molido, Lettuce and Cheddar Cheese
1 Taco \$5.99 / 2 Tacos \$7.99

Senor Doug Trio \$8.99

3 Authentic Tacos, one side and a Mexican Glass Soda

San Diego Trio \$12.99

Choose any 3 Seafood Tacos, one side and a Medium Fountain

SALADS

Taco Salad

Crisp Lettuce, Pico, Black Olive, Choice of Protein, Beans, Cheese, Crema and Dressing \$8.79

Fajita Salad

Crisp Lettuce, Sautéed Fajita Vegetables, Pico, Guacamole, Choice of Cheese, Beans, Crema, Protein and Dressing \$8.89

Breakfast Burro/ Bowl \$8

Served all day

14" warm Tortilla Stuffed (Bowl has no Tortilla) with Eggs, Potatoes, Cheese, Pico de Gallo, Crema and your choice of Chorizo, Maple Sausage, Turkey Sausage or Bacon

BEVERAGES

Fountain or Fresh brewed Ice Tea \$1.75
Mexican Glass Bottled Soda \$1.99



"Cleveland's Southern California Style Taco Shoppe"

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