GUACAMOLE

ENSALADAS

ENSALADA MEX mix GF 8.50
mixed greens, cotija cheese, pico de gallo, guacamole, avocado ranch dressing

ENSALADA DE TACO 18.00
crispy flour tortilla filled with spicy ground beef, romaine lettuce, cotija cheese, pico de gallo, sour cream, guacamole, avocado ranch dressing

MEXICAN COBB SALAD 18.50 grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle lime vinaigrette dressing

BURRITOS & BOWLS

BURRITO 6.00
rice, beans, cheese, salsa verde, tortillas, pico de gallo, guacamole

BURRITO BOWL 6.00
rice, beans, cheese, salsa, tortillas, pico de gallo, guacamole

DORAN BURRITO 5.25 grilled chicken, avocado, salsa,pico de gallo, guacamole, rice, beans, cheese, tortillas

TORTAS & QUESADILLAS

ENCHILADAS 19.95
two corn tortillas rolled in sauce, baked with chihuahua cheese, served with beans refrijoles and yellow rice

HAMBURGER 17.95
Beef sirloin patty, chalal Hun, LT & French fries

TACO BURGER 19.00
crispy tortillas, guacamole, house salad, chihuahua cheese, sour cream, lettuce, fries

SIDES

BLACK BEANS 4.75

YELLOW RICE 4.75

BEANS "REFRIGI OLES" 6.00

MARKET VEGETABLES 6.00

SWEET PLANTAINS 6.50

ELOTES/ESQUITES 7.50
mexican street corn, grilled with cotija cheese, chipotle aioli, Rocco's spice

SHELL & BURRITO BOWL 32.00
marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

CARNE 30.00
marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

SURF & TURF 32.00
marinated grilled steak, chicken, chorizo, salsa roja and tequila

SEAFOOD VERACRUZ 30.00
shrimp, scallops, fish, tomato, onions, green olives, capers

MONDAY: 20% OFF WET BURRITO
topped with rojo and chihuahua cheese

“DORADO” BURRITO 21.00
griddled and served with salsa verde

BURRITO BOWL GF 19.00
filled with yellow rice, black beans, chihuahua cheese, cotija cheese, Rocco’s hot sauce, guacamole, cilantro, served with sour cream, pico de gallo and guacamole

pork, chicken or beef 19.00

skirt steak or shrimp 21.00

slow roasted pork 20.00

slow roasted chicken in adobo 14.00

pork, chicken and shrimp in a Mexican street corn, grilled with cotija cheese, Rocco’s hot sauce, black beans, chihuahua cheese, pickled jalapenos, chili de arbol and chipotle aioli, baked in a skillet with flour tortillas

BEEF RIB 30.00
marinated grilled steak, chicken, chorizo, chili rajas, salsa roja and tequila

TACOS

DE CASA served on flour tortillas

QUESO FUNDIDO chihuahua and cheese, chile rajas, baked in a skillet with flour tortillas [*GF when served with corn tortillas] with carne molida or chorizo

AUSTIN QUESO tex-mex cheese dip with Rocco’s chips and veggies

GRILLED WINGS GF chickpea honey lime bbq, avocado ranch

CAMARONES AL AJI ALLOGF shrimp soaked with garlic, chili de árbol, lemon, tequila, corn tortillas

DE CALLE platter of three tacos served on handmade corn tortillas

PORK BELLY TACO GF 17.00
crispy pork belly, chipotle BBQ

MACHA SHRIMP TACOS GF 20.00
crispy shrimp, peanut salsa macha, shaved cabbage, avocado, pico de gallo, sesame seeds

THE TRADICIONAL GF 21.00
carnitas style pork, cotija, onion, salsa brava

CRISPY FISH TACOS GF 21.50
battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro

BIRRITA TACOS GF 21.50
chili braised beef brisket served in crispy white corn tortillas with pickled red onions, crema, lime and café Brahita dip

LETTUCE CUPS AVAILABLE UPON REQUEST (GF)