

CONDADO

TACOS • TEQUILA • MARGARITAS

CHIPS + DIPS

GUACAMOLE

Traditional | half | \$5 • full | \$8
jalapeño, cilantro, lime, pickled red onions (Veg/V/GF) | 160/220cal

Pineapple | half | \$5 • full | \$8
chipotle honey (GF) | 180/250cal

Pico Guac | half | \$5 • full | \$8
tomatoes, peppers, cilantro, lime (Veg/V/GF) | 110/220cal

QUESO

Blanco | half | \$4 • full | \$7
pickled jalapeños, paprika (Veg/D/GF) | 370/740cal

Elote | half | \$4 • full | \$7
corn, spices (Veg/D/GF) | 280/560cal

Chorizo | half | \$5 • full | \$8
house-made chorizo (GF/D) | 310/620cal

Dirty 🔥 | half | \$5 • full | \$8
chicken, black beans, onions, dirty sauce (GF/D) | 220/440cal

Buffalo Chicken 🔥 | half | \$5 • full | \$8
chicken, spicy buffalo, blue cheese (D/GF) | 300/600cal

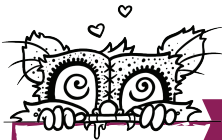
SALSA

Corn | half | \$3 • full | \$5
cilantro-lime aioli (Veg/GF) | 160/220cal

Roja | \$1.5
(Veg/V/GF) | 30cal

Pineapple | half | \$3 • full | \$5
chipotle honey (GF) | 50/100cal

Verde | \$1.5
(Veg/V/GF) | 40cal



TRY THEM ALL!

Three Buds | half | \$12 • full | \$21
choose any three from above

NACHOS

Try ours or ask a server how to build your own!

Skywalker Nachos | \$7.5
rice, black beans, queso blanco, roasted chicken, lettuce, tomatoes, cilantro + onions, pickled jalapeños, corn salsa, and salsa roja over house-made chips (GF/D) | 959cal

TACO SUGGESTIONS

ROASTED CHICKEN

Ooey-Gooley 🔥 \$4
Hard corn shell, black beans, queso blanco, roasted chicken, cilantro + onions, and dirty sauce (GF/D) | 270cal

Lucy's Fire (shhh, secret shell!) 🔥 \$5
Sweet Lucy with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli (D) | 660cal

El Santo \$4
Sweet Lucy shell, roasted chicken, lettuce, tomatoes, queso fresco, and salsa roja (D) | 400cal

Up in Smoke 🔥 \$4
Flour soft + hard corn shells with refried beans, roasted chicken, cilantro + onions, Middlefield smoked cheddar, corn salsa, chipotle honey, and dirty sauce (D) | 410cal

Plain Jane \$3.7
Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde (GF/D) | 300cal

CHORIZO

El Tradicional \$3
Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco (D) | 360cal

NO MEAT

High Rise (aka our breakfast taco!) 🔥 \$4
Flour soft shell, queso blanco, rice, black beans, scrambled eggs, cilantro + onions, and dirty sauce (Veg/D) | 400cal

The Mantis 🔥 \$4
Sweet Lucy shell, pulled jackfruit, cilantro + onions, tomatoes, pepper jack cheese, and habanero-mango sauce (Veg/D) | 480cal

Dutch Dragon \$4
Flour soft + hard corn shells with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde (Veg/V) | 404cal

BEEF

Blue Dream (shhh, another secret shell!) \$5
Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce (D) | 560cal

Cali Green \$5
Flour soft + hard corn shells with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey (D) | 690cal

Braised + Confused \$5
Flour soft, rice, brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema (D) | 530cal

Sweet Heat 🔥 \$5
Flour soft + hard corn shells with queso blanco, brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, habanero-mango sauce, and chipotle honey (D) | 480cal

The Heater 🔥 \$5
Sweet Lucy shell, tequila-lime steak*, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli (D) | 730cal

Bad Habit 🔥 \$5
Ju-Ju shell, tequila-lime steak*, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce (D) | 700cal

PULLED PORK

Bubba Kush \$4
Peezler shell, pulled pork, jackfruit BBQ sauce, cilantro + onions, jicama + cabbage slaw, Middlefield smoked cheddar, and pineapple salsa (D) | 540cal

KIDS

Small Bud \$3.7
Double flour soft shell, roasted chicken or ground beef, and Middlefield smoked cheddar (D) | 530-700cal

*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.

BYO TACOS, NACHOS + BOWLS

CHOOSE YOUR BASE *One per build | Starting at \$3.7*

TACOS

- Hard Corn** (Veg/V/GF) | 60cal
- Firecracker** 🍋 (Veg/V/GF) | 60cal
our fiery-flavored hard corn shell
- Kewl Ranch** (Veg/D/GF) | 100cal
our ranch-flavored hard corn shell
- Flour Soft** (Veg/V) | 90cal

DOUBLE DECKERS

- Ju-Ju** (D) | 300cal | +\$1
flour soft, hard corn, queso blanco, chorizo
- Sweet Lucy** (Veg/D) | 270cal | +\$1
flour soft, hard corn, queso blanco, guac
- Peezler** (D) | 270cal | +\$1
flour soft, hard corn, bacon refried beans, sour cream, guac

Upgrade your double decker hard shell to a Firecracker or Kewl Ranch shell + **\$0.25** | +60-100cal

NACHOS

- Nachos** | \$7.5
house-made chips w/
queso blanco (GF/D) | 720cal

BOWLS

- Packed Bowl** | \$7.5
rice, black beans
(Veg/D/GF) | 320cal
- Packed Kale Bowl** | \$7.5
kale, red onion, sweet + peppery
vinaigrette (Veg/V/GF) | 50cal

PROTEIN

Double protein +\$2 | Protein calories double for bowls + nachos

- Roasted Chicken (GF) | 55cal
- Tex-Mex Ground Beef 🍋 (GF) | 160cal
- House-Made Chorizo (GF) | 130cal
- Braised Beef Brisket +\$0.5 (GF) | 90cal
- BBQ Pulled Jackfruit (Veg/V/GF) | 60cal
- Scrambled Eggs (Veg/D/GF) | 60cal
- Tequila-Lime Steak* 🍋 +\$0.5 (GF) | 115cal
- Pulled Pork (GF) | 70cal
- Thai Chili Tofu (Veg/V/GF) | 190cal
- Roasted Portobellos (Veg/V/GF) | 97cal
- Rice + Black Beans (Veg/D/GF) | 80cal

TOPPINGS

Add me to your taco, nachos, or bowl!

- Fajita Peppers + Onions (Veg/V/GF) | 15cal
- Lettuce (Veg/V/GF) | 5cal
- Tomatoes (Veg/V/GF) | 5cal
- Cilantro + Onions (Veg/V/GF) | 10cal
- Black Beans +\$1 (Veg/D/GF) | 30cal
- Jicama + Cabbage Slaw 🍋 (Veg/V/GF) | 20cal
- Red Cabbage (Veg/V/GF) | 20cal
- Pickled Red Onions (Veg/V/GF) | 10cal
- Rice +\$1 (Veg/V/GF) | 50cal

CHEESE

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

SALSA

We suggest only one!

- Corn | (Veg/V/GF) | 20cal
tomatoes, peppers, onions
- Pineapple | (Veg/V/GF) | 10cal
tomatoes, peppers, onions
- Roja (Veg/V/GF) | 10cal
- Verde (Veg/V/GF) | 10cal

SAUCES

We suggest only one!

- Avocado Ranch | (Veg/D/GF) | 55cal
cool + creamy
- Mexican Chimichurri | (Veg/V/GF) | 90cal
mild + garlicky
- Cilantro-Lime Aioli | (Veg/GF) | 160cal
mild + creamy
- Chipotle Crema 🍋 | (Veg/D/GF) | 50cal
creamy + spicy
- Chipotle Honey 🍋 | (GF) | 25cal
sweet + spicy
- Habanero-Mango 🍋 | (Veg/V/GF) | 20cal
sweet + spicy
- Dirty Sauce 🍋 | (Veg/V/GF) | 10cal
VERY HOT



SIDES

- Rice** | \$1
(Veg/V/GF) 200cal
- Pickled Jalapeños** | \$1
(Veg/V/GF) 40cal
- Sour Cream** | \$1
(Veg/D/GF) 110cal
- Black Beans** | \$1.5
(Veg/D/GF) 120cal
- Traditional Guac** | \$2
(Veg/V/GF) 80cal
- Bacon Refried Beans** 🍋 | \$1.5
(GF) 130cal



**LET US CRASH
YOUR PARTY**

Get Condado catered — email
catering@condadotacos.com or call (614) 902-1440!

condadotacos.com/catering



Veg = Vegetarian V = Vegan GF = Gluten Free
D = Contains Dairy 🍋 = Spicy

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