

HAPPY HOUR

5-6pm Wk days / 'til 5pm Wknds
\$8 PINTS + \$14 MARGARITAS

TACO TUESDAYS

3 TACOS FOR \$14 ALL NIGHT



FIESTA FRIDAYS

\$6 TEQUILA SHOTS ALL NIGHT

@JUANATACOSTKILDA

@JUANA__TACO

TACOS

All tacos are served on 100% corn, gluten free tortillas from El Cielo and are always fresh with our homemade salsas and authentic traditional Mexican fillings.

Three Tacos \$18

*Add Guac \$2

Six Tacos \$32

*Add Guac \$4

FILLINGS

*Six taco plates are limited to 3 filling options

Pork Carnitas

Pineapple habanero salsa, onion/coriander

Carne Asada

Roasted tomato salsa, onion/coriander

Grilled Chicken

Tomatillo salsa verde, onion/coriander

Fish Taco

Chipotle mayonnaise, pico de gallo, pickled cabbage

Grilled Mushroom (V, VG)

Roasted tomato salsa, onion/coriander

Re-fried Beans (V, VG)

Roasted tomato salsa, onion/coriander

Vegan Beef (V, VG)

Roasted tomato salsa, onion/coriander

BIRRIA TACOS

(3 per serve \$20) (V, VG)

Beef, Mushroom or Vegan Mushroom

Beef or mushroom braised in our house made smokey birria salsa. We put the tortillas in the salsa before putting them on the grill where we add cheese, beef or mushroom, onion/coriander, and tomatillo salsa. Served with a pot of birria consommé for you to dip your tacos in for the ultimate flavour!

JUANA TACO

ENCHILADAS

Chicken, Beef, Re-fried Beans, Vegan Beef \$22

Four tacos covered in our house made smokey salsa roja (salsa verde for chicken) and melted cheese. Topped with sour cream, fresh cut onions, coriander & pickled habanero onions

Make it Vegan

Swap dairy for coconut based shredded Cheese

BURRITOS

Re-fried beans, cheese, pico de gallo, pickled cabbage, salsa, sour cream, guacamole served on a wheat tortilla \$22

Charred Chicken

Beef Birria

Pork Carnitas

Fish

Grilled Mushroom

Vegan Grilled Mushroom

QUESADILLAS

Served on a wheat tortilla with melted cheese, fresh pico de gallo & creamy jalapeño salsa.

Cheese \$11 (V)

Re-fried Beans \$13 (V)

Mushroom \$14 (V)

Beef Birria \$14

Pork Carnitas \$14

Chicken \$14

*Add Guac \$3 *Make it vegan \$1

TO SHARE

Chips, Guacamole & Salsa \$13 (V, VG)

Corn Elote \$10 (V, VG)

Full ear of char grilled corn seasoned with dried chilli and chipotle mayonaise

Flautas \$17 (V, VG)

Four fried re-fried bean tacos, served with pico de gallo, salsa, sour cream, and guacamole

*Make it vegan by subtracting sour cream

Juana's Nachos \$22

Corn chips with pinto beans, home style red salsa, melted cheese, jalapeños, sour cream, coriander, and guacamole

*Add Beef, Pork, Chicken, Mushroom \$5

Juana's Vegan Nachos \$23 (V, VG)

Corn chips with pinto beans, home style red salsa, house made jalapeño vegan cheese, jalapeños, coriander, and guacamole

Aguachile \$23

Prawns on a base of lime juice, chiles, green tomatillo, cilantro, marinated cabbage, topped with cucumber, avocado and red onion. Served with totopo corn chips

DESSERTS

Juana's Churros \$12

Fresh made churros accompanied with a side of Nutella

Mexican Flan \$12

A classic Mexican dessert of sweetened egg custard with a caramel topping

Best Cheese Cake Ever \$12

A super rustic cheesecake from our amigos at Buba Local Shuk