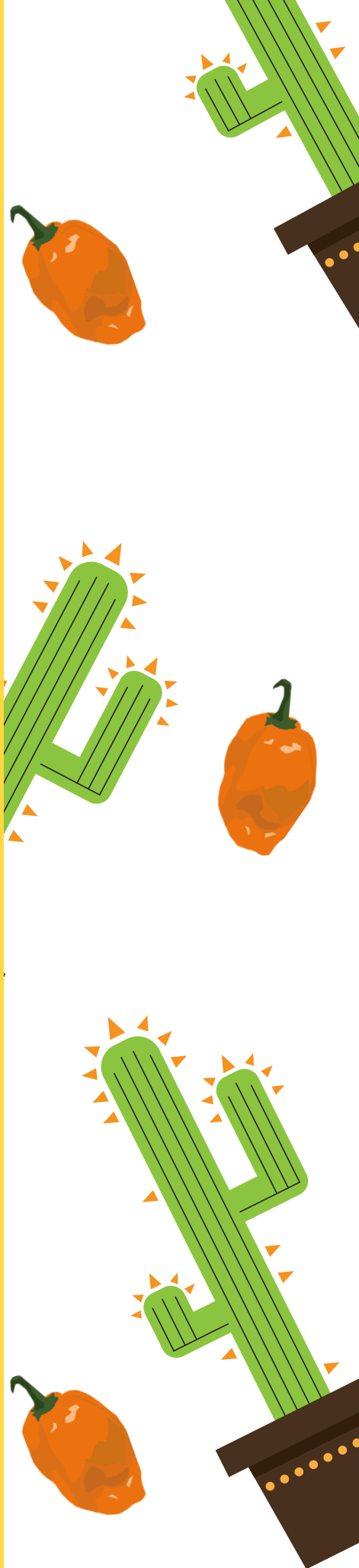


TAQUERIA HABANERO

99% MEXICAN

Puebla-Style
in
COLLEGE PARK, MARYLAND



PLATOS FUERTES

99% MEXICAN

FAJITA MIXTA \$18

Beef, shrimp, chicken
fajita medley with
rice and black beans

ENCHILADAS DE MOLE POBLANO \$14

Shredded chicken, chorizo
bits, mole poblano, queso
fresco, crema fresca and
onion

MOLCAJETE \$45

Nopales, bell peppers,
chicken, shrimp,
Mexican pork sausage,
steak, queso fresco,
and smoked green
sauce in a sizzling
Molcajete dish.

CHILAQUILES \$10 (verdes o rojos)

Tossed tortilla chips,
sauce of your choice,
organic egg, queso
fresco, crema, onions

Add protein +2

CARNE ASADA \$25

Grilled T-Bone steak served
with rice and black beans

POLLO CON MOLE POBLANO \$12

Grilled chicken breast,
Pueblan style mole,
sesame seed

ENCHILADAS DE POLLO \$12

Green or red sauce
chicken and pork
sausage enchilada rolls

CAMARONES ENCHIPOTLADOS \$13

Sauted shrimp with
special chipotle sauce.

MEATY QUESO FUNDIDO \$10

Chihuahua cheese with
spicy Mexican chorizo,
served with corn
tortillas

*all platos fuertes bring a side of tortillas

 **Chef Dio's Favorites**



STARTERS

99% MEXICAN

PAPAS CON MOLE \$7

House-cut fries, sea salt, mole Poblano sauce, queso fresco, and sour-cream.

FLAUTAS \$7

(3 per order)

Crispy corn tortilla rolls stuffed with shredded chicken Tinga, topped w/ sour cream, cheese, & pico de gallo.

CEVICHE DE ARTURO \$10

Lime marinated Tilapia fish, shrimp, crab meat, serrano peppers, purple onions, & avocado.

TACOS CAMPECHANOS \$12

Steak, chorizo, caramelized onions, yellow rice & Dio's green sauce.
(3 per order)

FRIJOLES CHARROS \$6 (MEXICAN COWBOY BEANS)

Pinto beans, ham, chorizo, and bacon bits w/ green onions.

NACHOS \$12

Corn tortilla chips, beans, jalapenos, guacamole, sour cream & Pico de Gallo.

- Chicken
- Steak

COCTEL DE CAMARONES \$8

Shrimp, avocado, serrano pepper in cocktail sauce.

TACOS AL YUCATAN

(3 PER ORDER) GRILLED SHRIMP, FONDUE CHEESE & CACTUS \$10

ENSALADAS

DEL MAR \$10

Romaine lettuce, salmon, avocado, queso fresco, cucumbers & creamy avocado dressing.

HABANERO'S HOUSE SALAD \$8

Mixed greens, cherry tomatoes, purple onions, avocado, & garlic-vinagrette dressing.



QUESADILLAS \$9 **HUARACHES** \$8.50

Folded corn tortilla filled with chihuahua cheese, and your choice of protein. Topped w/ pico de gallo, sour cream, and crumbled queso fresco.

*Protein of your choice
*Mushrooms and spinach
*Seafood *\$14

SOPES \$3.50 e.

Homemade corn shell tortilla w/ black beans, lettuce, pico de gallo, queso fresco, crema fresca, and your choice of protein.

Seafood sope \$5.50

BURRITOS \$10

Rice, black beans, guacamole, green sauced with your choice of protein. Topped with crema fresca, queso fresco and pico de gallo.

Seafood Burrito \$12.50

*EXCLUSIVE PICK

FAJITA MIXTA BURRITO
(FAJITA MIXTA IN A BURRITO)

Masa tortilla filled w/ refried black beans. Topped w/ sauteed jalapenos and cactus, grated cheese, cilantro, and your choice of meat.

MEMELAS \$2.50 e.

Fried corn tortilla topped w/ pureed black beans, house-made green and red sauce, diced onions and queso fresco.

TORTAS

MILANESA DE POLLO \$9
lightly fried breaded chicken

CHORIQUESO \$10
Mexican sausage and chihuahua cheese

CUBANA \$11
breaded chicken, lightly fried ham, and sautéed onions

JAMON \$8
ham

TAQUERA \$9
meat of your choice

*All tortas consist of tomatoes, lettuce, jalapeno, black beans, avocado and mayonnaise.



WHAT WE ARE KNOWN FOR!!!!

99% MEXICAN

TACOS \$3.00

Pollo

GRILLED CHICKEN

Tinga Poblano

MARINATED SHREDDED CHICKEN AND
SAUSAGE IN CHIPOTLE SAUCE

Carnitas

FRIED PORK

Al Pastor

MARINATED PORK WITH PINEAPPLE

Chorizo

MEXICAN SAUSAGE (PORK)

Specialty Tacos \$3.50

Bistec

GRILLED STEAK

Lengua

BEEF-TONGUE

Nopales

CACTUS + AVOCADO
SLICE

Barbacoa

Goat

Salmon

SALMON

Camaron

SHRIMP

Pescado

TILAPIA FISH

Pulpo \$4

OCTOPUS

Hongos

MUSHROOM MEDLEY +
GUACAMOLE

*CORN OR FLOUR TORTILLA GARNISHED WITH CILANTRO, AND
ONIONS



POSTRES \$8

Tres Leches Con Pina

Sponge cake filled with milk trífecta, raspberry marmalade, vanilla ice cream, and garnished with house made pineapple marmalade.

GLASS SODAS \$3

Mexican Coca Cola

Sprite

Fanta

Sidral

apple soda

Cafe de Olla

Mexican-Style Coffe

Jarritos

variety of flavors

Sangria

(Non-alcoholic)

Boing

Guayaba or Mango

AGUAS FRESCAS \$3

Made daily and fresh.

CHECK OUT TODAY'S FLAVOR!

JUGOS FRESCOS \$3

Freshly Squeezed Orange Juice

Carrot Juice

WHILE YOU WAIT TO ORDER

Taqueria Habanero opened it's doors in 2014, it is a family-owned restaurant. Their roots are based on Pueblan-style cooking. Every plate delivered is made with fresh ingredients. Starting from our daily made sauces to our corn tortillas, we want our customers to enjoy every bite of their meal. We aim to provide a casual environment, with no fancy frills attached. With that being said, time to **EAT!**



Sides

Rice and beans \$5

Guacamole \$15

Freshly made table side
guac.

Nopales a la Plancha \$5

Pico de Gallo \$2

Crema Fresca \$1.50

Queso Fresco \$2

Extra Corn Tortillas

(3 per order) \$1.50

Chips + Salsa Refill \$3.00

