



Taco Dia

TACO DIA

20 *comida* ^{FOR}_{TU} *soul* 24

NEWTOWN, CT



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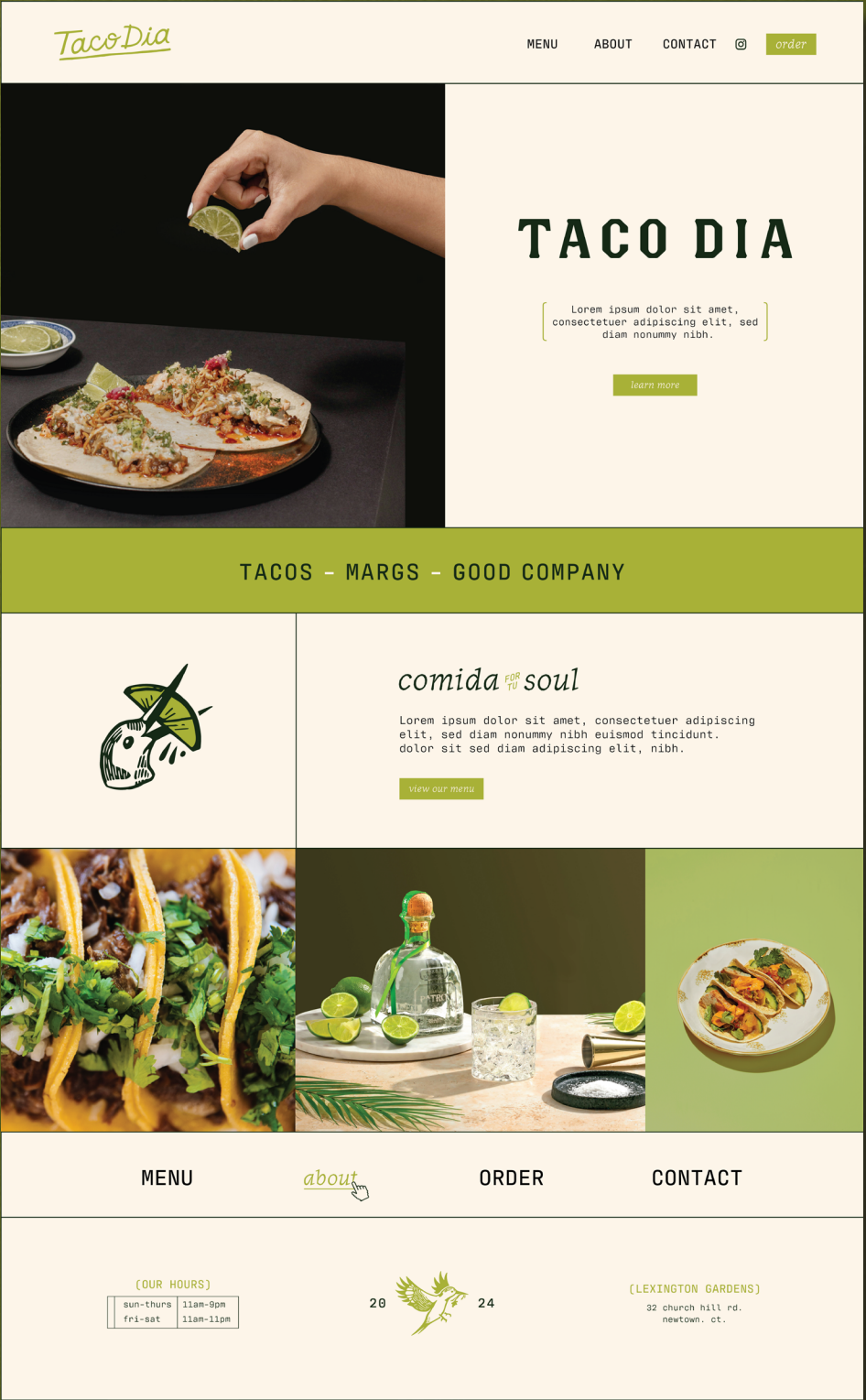
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comida ^{FOR}_{TU} *soul*

TACO DIA









COCKTAILS	
Taco Dia Margarita libelula joven tequila, combier liqueur d'orange, agave syrup, lime juice <i>make it spicy + muddled jalapeños</i>	\$12
The Californian libelula joven tequila, combier liqueur d'orange, agave syrup, lime juice, house-made green juice	\$13
Paloma Dia libelula joven, grapefruit, lime, peachoud's bitters, grapefruit bitters, sparkling water	\$12
Oaxacan Sunrise libelula joven, peachier liqueur, orange, mint, lime, passionfruit syrup, chili, montebello mezcal mist	\$13
Espresso Martini libelula, represso, cold brew coffee liqueur, cold brew coffee, vanilla, grated chocolate	\$14
On the Ranch libelula joven, lime juice, togo chile	\$11
The Caipirinha cachaca, elderflower, limes, oranges, sugar	\$10
Mojito flor de caña silver rum, limes, mint, sugar	\$12
Dia Drinker hayman's gin, cucumber, mint, mango nectar, lime juice	\$12
FREE-SPIRIT	
Paloma Basil basil, seedlip s4, lemon, grapefruit	\$7
Till Dawn pea flower tea, seedlip 106, lime juice	\$7



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TO SHARE	
Chips & Tomatillo Guac (v) plantain & corn chips, add toppings + bacon, roasted corn, pepitas, queso fresco +1	\$14
Coconut Shrimp scallions, avocado, peach crema, chili lime sauce	\$13
Black Bean Tortilla Soup (v) tortilla strips, corn, vegan queso, lime crema, guac	\$10
Queso Fundido house chorizo or mushroom & anisito served with house tortillas	\$11
Stuffed Sweet Potato Taquitos (v) black beans, pico, 'cotija', chimi, guac, chili 'mayo'	\$11
Nachos for Two chicken tinga, beef, or black bean veg, queso, shaved veg, pico, cream, jalapeño, scallions	\$15
Crunchy Atun Cruda citrus, avocado, ginger, ancho-soy chili & shishitos	\$15
BOWLS & MAINS	
Ahi Tuna Bowl* roasted corn, avocado, cucumber, carrot, ginger, radish, sesame, peruvian soy, edamame, chili mayo	\$16
Chicken Dragon Bowl (Loraspv or grilled) shaved veg, black beans, ginger, carrot, avocado, shallots, chipotle aioli, chili el dragon sauce	\$18
Seared Salmon Bowl* shaved veg, pickled ginger, edamame, baby peppers, purple potato, crispy onions, chipotle aioli, chili sauce	\$18
Sweet Potato & Cauliflower Bowl (v) baby peppers, guac, edamame, cabbage, vegan chili aioli, tajin-turmeric vinaigrette, vegan queso	\$11
Skirt Steak - Lomo Saltado* queso creamed spinach, peppers & onions, crispy mushrooms, mole-truffle sauce	\$27
Peruvian Beef Noodle Soup gf noodles, sweet potato, shishito, bone broth, shaved veg, poached egg, cilantro, kale, plantain, aji chiles, ginger	\$14
Mushroom & Green Chili Tamales (v) saffron rice, baby tomatoes, salsa roja, refried beans, vegan queso	\$28
ENSALADAS	
Street Corn Cobb lettuce, roasted corn, cucumber, cauliflower, avocado, bacon, hard egg, tomato, queso fresco & azul, chipotle aioli & cayenne-sherry dressing	\$15
Ensalada Verde (v) chickpea-tahini puree, pepino, toasted pistachios, baby peppers, shaved radish, citrus vinaigrette	\$15
BLT Wedge (v) baby iceberg, crispy poached egg, purple potato, queso fresco, tomato, jamon-bacon crumble, aji-dill ranch	\$15
Caesar romaine, goat cheese croutons, corn, tortilla chips, black beans, cotija & avocado caesar dressing	\$15
add protein - chicken +p, steak* +q, salmon* or shrimp +q.	
TACOS (SOFT CORN TORTILLA - \$6 ea.)	
Grilled Shrimp queso, pico, chili aioli, mango-guac	
Crispy Ahi Tuna* pineapple, coconut puree, pico, ginger	
House-Made Chorizo* cilantro crema, sweet potato & scallions	
Fork Carnitas onion, maple-tajin, cilantro, chili mayo	
Cauliflower (v) mole negro, pico, chili verde, sesame & cilantro	
Crispy Oaxacan Mahi Mahi* cabbage slaw, citrus mayo	
Skirt Steak chimi, queso fresco, pepitas, pico, onion	
SIDES	
Salterito (v) \$4 edamame, purple potato	
Fries \$9 house chipotle ketchup	
Loaded Fries \$13 guacamole, aji amarillo, fried egg, chili-cheese sauce, chipotle aioli	
Kale & Wild Mushrooms \$9 sauteed.	
Rice & Beans \$4 refried or black add bacon +2, cheese +1.	

(V = VEGAN) (*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)



