

Menu

Tacos Frida

4350 Rue Notre-Dame Ouest, Montréal, QC H4C 2W6, Canada | (514) 935-9696

Most Ordered



Guacamole - Large

CA\$9.00

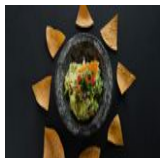
Creamy mashed avocado mixed with diced tomatoes, onions, cilantro, and a hint of lime, served with crispy tortilla chips.



Tacos Pastor

CA\$13.00

Marinated pork, pineapple, and onion tacos with choice of green salsa.



Guacamole - Small

CA\$5.00

Creamy avocado mash with diced tomatoes, onions, cilantro, and a hint of lime, served with crispy tortilla chips.



Tacos Carnitas

CA\$13.00

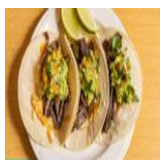
Tender pork with pico de gallo



Tacos Tinga

CA\$12.00

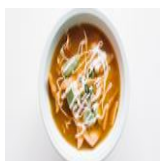
Tender shredded chicken in a smoky, spicy sauce with lettuce and sour cream.



Tacos El Flaco

CA\$16.00

grilled cecina (tender beef) with cheese and guacamole / Cecina grillée (bouf tendre) avec fromage et guacamole.



Tortilla Soup - Small

CA\$5.00

Crispy tortilla strips, avocado slices, and fresh herbs in a savory chicken based broth with a drizzle of sour cream.

Menu Tacos Frida



Tortilla Soup - Large

CA\$7.00

Crispy tortilla strips, avocado slices, and fresh herbs in a savory chicken based broth with a drizzle of sour cream.

Tacos Birria

CA\$16.00

Slow-braised beef, served with melted cheese, onions, fresh cilantro, and a flavorful beef broth / Bouf braisé lentement, servi avec du fromage fondant, des oignons, de la coriandre fraîche et un bouillon de bouf savoureux.

Tacos Camaron

CA\$18.00

Grilled shrimp tacos with cheese, red cabbage, pico de gallo and mayo-chipotle sauce. / Tacos de crevettes grillées avec fromage, chou rouge, pico de gallo et sauce mayo-chipotle.

Starters



Nachos Chorizo

CA\$19.00

Crispy corn tortilla chips loaded with melted cheese, black beans, guacamole, sour cream and chorizo (pork)

Nachos Beef

CA\$21.00

Crispy corn tortilla chips loaded with melted cheese, black beans, guacamole, sour cream and beef.



Pozole - Large

CA\$15.00

Hearty hominy stew with tender pork, garnished with sliced radishes, shredded lettuce, chopped onions, and dried chili.

Nachos Vege

CA\$17.00

Crispy corn tortilla chips loaded with melted cheese, black beans, pico de gallo, guacamole and sour cream.

GUACAMOLE - 1/2 LITRE

CA\$18.00

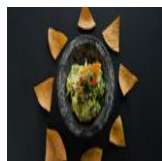
Avocado, diced tomatoes, onions, cilantro, and lime.

Menu Tacos Frida

Nachos Pastor

CA\$19.00

Crispy corn tortilla chips loaded with melted cheese, black beans, guacamole, sour cream and pastor (pork)



Guacamole - Small

CA\$5.00

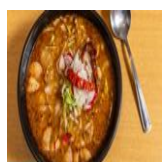
Creamy avocado mash with diced tomatoes, onions, cilantro, and a hint of lime, served with crispy tortilla chips.



Tortilla Soup - Large

CA\$7.00

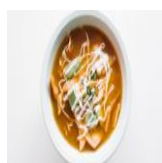
Crispy tortilla strips, avocado slices, and fresh herbs in a savory chicken based broth with a drizzle of sour cream.



Pozole - Small

CA\$10.00

Hearty hominy stew with tender pork, garnished with sliced radishes, shredded lettuce, chopped onions, and dried chili.



Tortilla Soup - Small

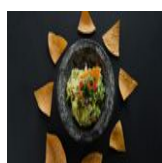
CA\$5.00

Crispy tortilla strips, avocado slices, and fresh herbs in a savory chicken based broth with a drizzle of sour cream.

1/2 Litre Riz/Rice

CA\$5.00

Homemade rice / Riz mexicain



Guacamole - Large

CA\$9.00

Creamy mashed avocado mixed with diced tomatoes, onions, cilantro, and a hint of lime, served with crispy tortilla chips.

Beans 1/2 Litre

CA\$6.00

Smooth purée of slow-cooked black beans, seasoned with onions and garlic.

Menu Tacos Frida

Quesadillas

Quesadilla Oaxaquena

CA\$20.00

Oaxaca-style quesadilla served black beans, cheese, cecina (tender beef) and guacamole.

Quesa-Birria

CA\$20.00

birria (braised beef) quesadilla with cheese, onions-coriander.

Quesadilla Camaronera

CA\$21.00

Shrimp quesadilla served with cheese, red cabbage, pico de gallo and mayo chipotle.

Quesadilla Chilanga

CA\$19.00

Beef quesadilla with cheese, onions and coriander. .

Quesadilla Fromage (Cheese)

CA\$12.00

quesadilla with cheese, (fromage)

Quesadilla Vege Mix

CA\$18.00

cactus and mushrooms quesadilla with cheese, pineapple, coriander-onions.

Quesadilla Chicken Fajitas

CA\$19.00

Grilled chicken quesadilla with cheese, sweet peppers and onions.



Quesadilla Gringa

CA\$18.00

Two flour tortillas, melted cheese, pastor (pork), onions and coriandre, pineapple.

Menu Tacos Frida

Tacos

Tacos Birria

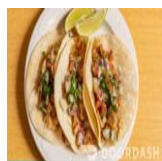
CA\$16.00

Slow-braised beef, served with melted cheese, onions, fresh cilantro, and a flavorful beef broth / Bouf braisé lentement, servi avec du fromage fondant, des oignons, de la coriandre fraîche et un bouillon de bouf savoureux.

Tacos Camaron

CA\$18.00

Grilled shrimp tacos with cheese, red cabbage, pico de gallo and mayo-chipotle sauce. / Tacos de crevettes grillées avec fromage, chou rouge, pico de gallo et sauce mayo-chipotle.



Tacos Carnitas

CA\$13.00

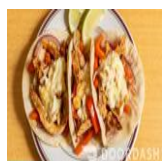
Tender pork with pico de gallo



Tacos Tinga

CA\$12.00

Tender shredded chicken in a smoky, spicy sauce with lettuce and sour cream.



Tacos Chicken Fajitas

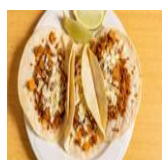
CA\$15.00

Grilled chicken tacos with sweet peppers, onions and cheese. / Tacos de poulet grillé avec poivrons doux, oignons et fromage.

Tacos Asada

CA\$15.00

Seasoned beef with onions and coriander.



Tacos Chorizo Con Papa

CA\$12.00

Chorizo (pork) with potatoes and cheese.

Tacos Champignon

CA\$12.00

Adobo sautéed mushrooms (pastor style) with onions, coriander and pineapple.

Menu Tacos Frida

Tacos Beef Fajitas

CA\$16.00

Tacos Beef Fajitas with sweet peppers, onions and cheese/ Tacos de fajitas de bouf avec poivrons doux, oignons et fromage.

Tacos Cochinita

CA\$13.00

marinated pork with achiote, red onions

Tacos Nopales

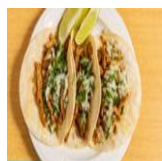
CA\$12.00

Tender nopales (cactus) with black beans and pico de gallo.

Tacos Beef Nopales

CA\$16.00

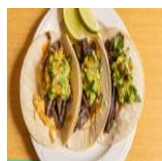
Tender beef with nopales and cheese.



Tacos Pastor

CA\$13.00

Marinated pork, pineapple, and onion tacos with choice of green salsa.



Tacos El Flaco

CA\$16.00

grilled cecina (tender beef) with cheese and guacamole / Cecina grillée (bouf tendre) avec fromage et guacamole.

Burritos

Burrito Carnitas

CA\$17.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, pico de gallo, chipotle mayo and carnitas (pulled pork) Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, pico de gallo et carnitas (porc)

Burrito Chicken Fajitas

CA\$18.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo, grilled chicken with sweet peppers and onions Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, poulet grillé avec poivrons et oignons

Menu Tacos Frida

Burrito Pastor

CA\$17.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo and pastor (pork) with pineapple Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, pastor (porc) et ananas

Burrito Asada

CA\$19.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo and grilled beef. Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle et boeuf grillé

Burrito Beef Fajitas

CA\$19.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo, grilled beef with sweet peppers and onions Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, boeuf grillé avec poivrons et oignons

Burrito Camaron

CA\$21.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo, grilled shrimps. Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, crevettes grillés

Burrito Mix Vege

CA\$16.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo, cactus, mushrooms and pineapple. Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, cactus, champignons et ananas.



Burrito Beef Nopales

CA\$19.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo and grilled beef with cactus Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, boeuf grillé et cactus

Burrito Nopales

CA\$16.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo and cactus Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle et cactus

Burrito Chorizo Con Papa

CA\$17.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo and chorizo (pork) with potatoes Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, chorizo (porc) et pomme de terre

Burrito Cecina

CA\$20.00

Wheat flour tortilla filled with beans, cheese, rice, lettuce, red cabbage, chipotle mayo, grilled beef and guacamole Tortilla de blé garnie de haricots, de fromage, de riz, de laitue, de chou rouge, mayonnaise chipotle, boeuf grillé et guacamole

Menu Tacos Frida

Plates

Plate Birria

CA\$20.00

Plat Chicken Fajitas

CA\$19.00

Chicken fajitas with your choice of medium green sauce or salsa verde.

Plat Carnitas

CA\$18.00

Tender pork carnitas served with your choice of medium green sauce (Salsa Verde).

Plate Tinga

CA\$18.00

Tinga plate with choice of Salsa Verde.

Plat Camaron

CA\$22.00

Plat Asada

CA\$19.00

Plat Cochinita

CA\$18.00

Plate cochinita (pork), rice, beans, salad, guacamole & corn tortillas

Plat Beef Fajitas

CA\$20.00

Tender beef strips with peppers and onions. Served with a side of Salsa Verde sauce.

Menu Tacos Frida

Plat Chorizo Con Papa

CA\$18.00

Chorizo and potatoes served with medium green salsa.

Plat Vegetarian

CA\$17.00

Mixed vegetables. Choice of Salsa Verde.

Plate Beef Nopales

CA\$20.00

Beef with nopales, served with Salsa Verde.

Plat Pastor

CA\$18.00

Marinated pork with your choice of medium green sauce (Salsa Verde).

Plat Cecina

CA\$20.00

Drinks

Horchata - 1 L Pitcher

CA\$8.00

Rice, milk, cinnamon, and vanilla blend together in this traditional Mexican drink. Sweet and creamy, served in a 1-liter pitcher.



Coke - Can

CA\$2.50

Classic cola beverage in a can, known for its original taste.



Jarrito Guava

CA\$4.00

Refreshing guava-flavored soda with a light, fruity taste.

Menu Tacos Frida

Diet Coke - Can

CA\$2.50

Light and zero-sugar, perfect chilled refreshment.



Jarrito Lime

CA\$4.00

Tangy lime-flavored soda made with real sugar, offering a refreshing citrus taste.



Jarrito Mandarine

CA\$4.00

Bright mandarin-flavored soda with a refreshing citrus taste.



Jarrito Tamarin

CA\$4.00

Natural tamarind-flavored soda with a balanced sweetness.

Jarrito Pamplemousse

CA\$4.00

A Mexican soda, typically includes grapefruit flavor, offering a refreshing and effervescent taste.

Jarrito Mango

CA\$4.00

Jarritos mango is a carbonated Mexican soda, typically featuring the tropical and sweet taste of real mango fruit.

Fanta - Can

CA\$2.50

A zesty, refreshing orange soda, ideal with meals or as a standalone treat.

Nestea - Can

CA\$2.50

A refreshing blend of iced tea, typically infused with natural lemon flavor.

Perrier - Can

CA\$2.50

Sparkling water with a distinctively crisp taste, packaged in a convenient can.

Menu Tacos Frida

Pepsi - Can

CA\$2.50

Crisp, vibrant, a classic

Hibiscus Juice - 1 L Pitcher

CA\$8.00

Hibiscus juice: A traditional Mexican drink made by infusing dried hibiscus flowers in water, typically sweetened for a refreshing taste.

Jarrito Ananas

CA\$4.00

A Mexican pineapple-flavored soda made with real sugar, offering a refreshing tropical taste in every sip.
