



# Menu

## Tacos R volution

1070 Rue Notre-Dame, Lachine QC H8S 2C2, Canada | (514) 705-3873

### Most Ordered



#### Birria

CA\$17.00

Bouf mijot  lentement dans un bouillon de guajillo, fromage gratin , oignon, coriandre et un petit bouillon. / Slowly simmered beef in a guajillo broth, gratinated cheese, onion, coriander and a little stock.



#### Pastor

CA\$15.00

Porc marin  au sauce pastor avec ananas, oignon et coriandre. / Pork marinated in pastor sauce with pineapple, onion and coriander.



#### Carnitas

CA\$15.00

Confit de porc, oignon, coriandre, pico de gallo et sauce au guacamole. / Pork confit, onion, cilantro, pico de gallo and guacamole sauce.



#### Asada

CA\$16.00

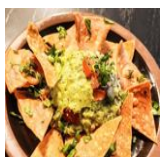
Viande de bouf a la plancha, oignon et coriandre fromage gratin . / Beef a la plancha, onion and coriander cheese au gratin.



#### Tinga

CA\$15.00

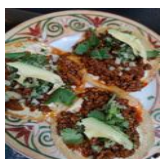
Poulet au sauce tomate et chipotle, oignon rouge, salade, fromage et cr me sure. / Chicken with tomato and chipotle sauce, red onion, salad, cheese and sour cream.



#### Guacamole grande

CA\$10.00

Avec chips et pico de gallo



#### Chorizo

CA\$15.00

Chorizo de pork (fait maison), pommes de terre, fromage gratin , oignon et coriandre. / Pork chorizo (homemade), potatoes, cheese au gratin, onion and cilantro.

# Menu Tacos Révolution



## Guacamole Petit

Avec chips et pico de gallo

CA\$7.00



## Asada

Viande de bœuf à la plancha, oignon et coriandre fromage gratiné. / Beef à la plancha, onion and coriander cheese au gratin.

CA\$17.00

## Birria

Bœuf mijoté lentement dans un bouillon de guajillo, fromage gratiné, oignon, coriandre et un petit bouillon. / Slowly simmered beef in a guajillo broth, au gratin cheese, onion, coriander and a little stock.

CA\$19.00

## Guacamole et extras



## Mini nachos

Chips, purée de haricots, fromage gratinée, Pico de Gallo, crème sûre

CA\$8.00

## Chips (nachos)

Corn tortilla chips typically served with melted cheese and guacamole.

CA\$3.00

## Crème sure mélange maison

House-made sour cream blend, typically includes fresh herbs and a hint of lime for a tangy and creamy addition to your meal.

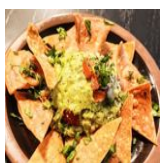
CA\$3.00



## Guacamole grande

Avec chips et pico de gallo

CA\$10.00



## Guacamole Petit

Avec chips et pico de gallo

CA\$7.00

# Menu Tacos R volution

## Aguas et Boissons

### Tamarindo

CA\$3.50

Tangy Tamarind Juice, Refreshingly Sweet with a Hint of Sour

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### Gazeuses

CA\$3.00

Canada Ginger, Coca cola, Sprite, Coca z ro, Coca ligh, Fanta

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### Coca cola mexicain (canne a sucre)

CA\$4.50

Coca-Cola Mexicain (Canne   Sucre): Imported from Mexico, this cola is made with real cane sugar, providing a distinct and authentic flavor.

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### Horchata

CA\$3.50

Refreshing rice-based cinnamon beverage, a traditional Mexican delight.

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### Jamaica (Hibiscus)

CA\$3.50

Infused with dried hibiscus flowers, this traditional Mexican beverage offers a refreshing and slightly tart flavor.

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## Nachos

### Sudadero (brisket confit) boeuf and pork

CA\$19.00

Corn chips with melted cheese, black beans, brisket confit, and pork. Topped with guacamole, pico de gallo, and sour cream.

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### Carne asada (steak boeuf maison)

CA\$19.00

Nacho chips topped with carne asada, beans, guacamole, sour cream, pico de gallo, and cheese.

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### Nopales (cactus)

CA\$18.00

Corn tortilla chips topped with nacho cheese sauce, beans, onion, cilantro, diced tomato, sour cream, and nopales (cactus).

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# Menu Tacos R volution

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## Carnitas (porc confit)

CA\$19.00

Carnitas, beans, guacamole, pico de gallo, sour cream, and cheese on crispy tortilla chips.

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## Chorizo (pork)

CA\$18.00

Crispy tortilla chips topped with Mexican pork chorizo, refried beans, melted cheese, pico de gallo, jalape os, sour cream, and guacamole.

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## Pastor (pork)

CA\$18.00

Tortilla chips topped with marinated pork, refried beans, cheese, pineapple, pico de gallo, sour cream, and jalape os.

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## Burritos Norte os

### Chorizo

CA\$18.00

Chorizo chorizo fait maison, fromage gratin e, coriandre, oignon, guacamole pur e de haricots rouge

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### Carnitas

CA\$18.00

Confit de porc, fromage gratin e, pico de gallo, guacamole, pur e de haricots rouges,

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### Sudadero (confit de brisket )

CA\$18.00

Brisket boeuf confite au Saindoux de porc oignon, coriandre, guacamole, pur e de haricots rouges, fromage gratin e

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### Alambre poulet

CA\$17.00

Poulet grill  marinne, oignon, poivron doux vert et fromage gratin , coriandre. / Coriandre, sweet bell pepper and cheese au gratin.

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### Nopales (cactu)

CA\$18.00

Cactus   la plancha, pico de gallo, feta, guacamole, fromage gratin e pur  de haricots rouges

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# Menu Tacos R volution

## Alambre porc

CA\$18.00

Grilled pork, bell peppers, onions, and melted cheese wrapped in a flour tortilla, typically accompanied by beans and guacamole.

## Carne Asada de boeuf

CA\$18.00

Steak de boeuf maison, fromage gratin e, pur e des haricots rouges, guacamole, oignon et coriandre

## Pastor

CA\$18.00

Marinated pork, rice, beans, pico de gallo, and cheese wrapped in a flour tortilla.

## Tacos



### Birria

CA\$17.00

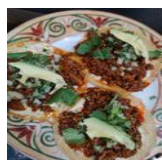
Bouf mijot e lentement dans un bouillon de guajillo, fromage gratin e, oignon, coriandre et un petit bouillon. / Slowly simmered beef in a guajillo broth, gratinated cheese, onion, coriander and a little stock.



### Asada

CA\$16.00

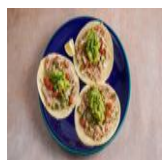
Viande de boeuf a la plancha, oignon et coriandre fromage gratin e. / Beef a la plancha, onion and coriander cheese au gratin.



### Chorizo

CA\$15.00

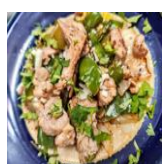
Chorizo de porc (fait maison), pommes de terre, fromage gratin e, oignon et coriandre. / Pork chorizo (homemade), potatoes, cheese au gratin, onion and cilantro.



### Carnitas

CA\$15.00

Confit de porc, oignon, coriandre, pico de gallo et sauce au guacamole. / Pork confit, onion, cilantro, pico de gallo and guacamole sauce.



### Alambre poulet

CA\$17.00

Poulet marin e, oignon, poivron vert, coriandre fromage gratin e. / Onion, sweet bell pepper and cheese au gratin.

# Menu Tacos R volution

## Suadero

CA\$15.00

Bouf confit au saindoux (de porc), oignon et coriandre. / Beef confit with pork lard, onion and coriander.



## Nopales

CA\$14.00

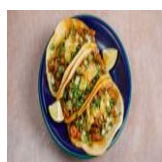
Cactus a la plancha, oignon, pico de gallo, guacamole, feta et fromage gratin . / Cactus a la plancha, onion, pico de gallo, guacamole, feta and cheese au gratin.



## Alambre pork

CA\$17.00

Viande de Porc grill , bacon, oignon, poivron vert, bacon, fromage gratin , coriandre. / Onion, sweet bell pepper and cheese au gratin.



## Pastor

CA\$15.00

Porc marin  au sauce pastor avec ananas, oignon et coriandre. / Pork marinated in pastor sauce with pineapple, onion and coriander.



## Tinga

CA\$15.00

Poulet au sauce tomate et chipotle, oignon rouge, salade, fromage et cr me sure. / Chicken with tomato and chipotle sauce, red onion, salad, cheese and sour cream.

## Quesadillas

### Alambre poulet / Chicken Fajitas

CA\$18.00

Poulet grill  marinn , oignon, poivron doux vert et fromage gratin , coriandre. / Coriandre, sweet bell pepper and cheese au gratin.

## Birria

CA\$19.00

Bouf mijot  lentement dans un bouillon de guajillo, fromage gratin , oignon, coriandre et un petit bouillon. / Slowly simmered beef in a guajillo broth, au gratin cheese, onion, coriander and a little stock.



## Asada

CA\$17.00

Viande de bouf a la plancha, oignon et coriandre fromage gratin . / Beef a la plancha, onion and coriander cheese au gratin.

# Menu Tacos R volution

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## Chorizo

CA\$18.00

Chorizo de pork (fait maison), pommes de terre, fromage gratin , oignon et coriandre. / Pork chorizo (homemade), potatoes, cheese au gratin, onion and cilantro.

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## Suadero

CA\$17.00

Bouf confit au saindoux (de porc), oignon et coriandre. / Beef confit with pork lard, onion and coriander.

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## Carnitas

CA\$17.00

Confit de porc, oignon, coriandre, pico de gallo et sauce au guacamole. / Pork confit, onion, cilantro, pico de gallo and guacamole sauce.

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## Nopales

CA\$16.00

Cactus a la plancha, oignon, pico de gallo, guacamole, feta et fromage gratin . / Cactus a la plancha, onion, pico de gallo, guacamole, feta and cheese au gratin.

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## Alambre porc

CA\$18.00

Porc grill , oignon, poivron doux vert fromage gratin , coriandre/ Onion, sweet bell pepper and cheese au gratin.

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## Pastor

CA\$17.00

Porc marin  au sauce pastor avec ananas, oignon et coriandre. / Pork marinated in pastor sauce with pineapple, onion and coriander.

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## Tinga

CA\$17.00

Poulet au sauce tomate et chipotle, oignon rouge, salade, fromage et cr me sure. / Chicken with tomato and chipotle sauce, red onion, salad, cheese and sour cream.

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