



CATERING SERVICE WITH FRESH PRODUCE OF THE EARTH
AND PROUDLY MADE WITH OUR OWN HANDS

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GUACAMOLE

with Corn chips, fresco cheese & ancient seeds
\$4 p/p



COCKTAILS



Classic Margarita \$10

100% Agave blanco tequila Ocho, Cointreau,
fresh lime juice, natural syrup



TACOS



Chicken \$8

with tinga sauce, guacamole, lettuce, citrus
cream & fresco cheese

Mezcal Margarita \$12

100% Agave espadin mezcal, Cointreau, fresh
lime juice, natural syrup

Pulled Pork \$8

with pibil marinade, caramelised pineapple &
habanero pickled onion



Beef Cheeks \$8

beer braised, burnt spring onion crema &
crunchy sweet potato

Beef Rib Eye \$8

with onion, capsicums, bacon & crispy
cheese

ALLOWED SERVICES INCLUDE:

Your Choices of Tacos • Toppings for each
choice of Tacos • Hot and Mild Homemade
Sauces • Limes • Tortillas • 2 hours Chef
Service • Napkins, Plates and Cutlery.

BBQ Salmon \$8

with zarandeado sauce, crunchy sweet potato



Al Pastor Bonito \$8

achiote relish, grilled bonito, pineapple
salsa

EXTRA (Priced by weight):

Guacamole • De la Olla Beans •
Mexican Rice • Tortillas (Corn or
Wheat)

Octopus \$8

with chorizo, confit potatoes, chipotle mayo &
pico de gallo

Vegan Chorizo \$8

with confit potatoes, guacamole & pico de
gallo

ASK FOR OUR BREAKFAST
TACO OPTIONS

Al Pastor Vegan \$8

al pastor marinade, salsa takera & pineapple
salsa