



TAMALE BOY



TAMALEBOY.COM | WE ACCEPT CREDIT CARDS | OUR ENTIRE MENU IS GLUTEN FREE

Our tamales are made with Non GMO whole corn masa flour processed without preservatives or additives.



TAMALE PLATES

OAXAQUEÑOS TAMALE † \$11

Choice of one Oaxaqueños tamale, two side dishes, pickled onions, and housemade salsa roja or salsa verde.

NORTEÑO TAMALE † \$10

Choice of one Norteño tamale, two side dishes, pickled onions, and housemade salsa roja or salsa verde.

» TAMALES

OAXAQUEÑOS TAMALES † \$6

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. **Wrapped and steamed in a banana leaf.**

TAMALE FILLINGS

COCHINITA PIBIL

Slow roasted pork in citrus juices, achiote, and a variety of spices

MOLE NEGRO

Chicken cooked with traditional black mole.

VEGETALES

Sauteed carrot, onion, spinach, and zucchini.

NORTEÑO TAMALES † \$5

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. **Wrapped and steamed in a corn husk.**

TAMALE FILLINGS

CHILE VERDE

Pork cooked in a green tomatillo sauce.

TINGA DE POLLO

Chicken cooked with onion, garlic, and chipotle in adobo.

RAJAS

Roasted pasilla peppers, onion, corn, and queso asadero.

» SIDES

ARROZ MEXICANOS † \$2.50

Mexican rice cooked with onion, garlic, and tomato.

FRIJOLES PUERCOS † \$2.50

Native to Sinaloa, these refried beans are cooked with bacon, chorizo, onion, and chipotle.

ESQUITES † \$2.50

Corn roasted with chipotle, onion, and epazote.

» DRINKS

MEXICAN COKE † \$2.75

DIET COKE † \$1.50

BOTTLED WATER † \$2.00