



EXPERIENCE THE VIBRANT FLAVORS OF MEXICO CRAFTED WITH AUTHENTIC RECIPES AND FRESH INGREDIENTS.

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## BOWLS

ALL YOUR FAVORITE BURRITO INGREDIENTS SERVED IN A BOWL FOR A LIGHTER OPTION, TOPPED WITH FRESH PICO DE GALLO, GUACAMOLE AND GREEN OR RED SALSA. ADD 3 CORN TORTILLAS TO ANY BOWL WITH NO ADDITIONAL COST. CORN OR FLOUR TORTILLA FOR GF OPTION

<b>ASADA</b> .....	14
GRILLED STEAK, SEASONED TO PERFECTION WITH A SMOKY BLEND OF SPICES, DELIVERING BOLD AND JUICY FLAVORS.	
<b>AL PASTOR</b> .....	13
MARINATED PORK COOKED ON A VERTICAL SPIT, INFUSED WITH TANGY PINEAPPLE AND A HINT OF CHILI FOR A PERFECT SWEET-AND-SAVORY BITE.	
<b>CHORIZO</b> .....	13
SPICY MEXICAN SAUSAGE PACKED WITH ROBUST FLAVORS, OFFERING A SATISFYING KICK WITH EVERY BITE.	
<b>POLLO</b> .....	13
TENDER GRILLED CHICKEN, MARINATED WITH CITRUS AND SPICES FOR A ZESTY AND SAVORY EXPERIENCE.	
<b>BARBACOA DE BORREGO</b> .....	15
SLOW-COOKED LAMB, MELTINGLY TENDER, WITH DEEP, SMOKY FLAVORS THAT PAY HOMAGE TO TRADITIONAL MEXICAN COOKING.	
<b>CARNITAS</b> .....	13
A SAVORY AND SATISFYING BOWL LAYERED WITH PERFECTLY SEASONED CARNITAS, MEXICAN RICE, REFRIED BEANS, FRESH PICO DE GALLO, SHREDDED CHEESE, AND GUACAMOLE. TOPPED WITH CILANTRO AND SERVED WITH A LIME WEDGE FOR ADDED ZEST.	

## BURRITOS

OVERSIZED FLOUR TORTILLAS FILLED WITH FLUFFY RICE, SAVORY BEANS, COOEY CHEESE, AND YOUR CHOICE OF PROTEIN, WRAPPED UP FOR A MEAL IN EVERY BITE. GREEN OR RED SALSA

<b>ASADA</b> .....	15
GRILLED STEAK, SEASONED TO PERFECTION WITH A SMOKY BLEND OF SPICES, DELIVERING BOLD AND JUICY FLAVORS.	
<b>AL PASTOR</b> .....	14
MARINATED PORK COOKED ON A VERTICAL SPIT, INFUSED WITH TANGY PINEAPPLE AND A HINT OF CHILI FOR A PERFECT SWEET-AND-SAVORY BITE.	
<b>CHORIZO</b> .....	14
SPICY MEXICAN SAUSAGE PACKED WITH ROBUST FLAVORS, OFFERING A SATISFYING KICK WITH EVERY BITE.	
<b>POLLO</b> .....	14
TENDER GRILLED CHICKEN, MARINATED WITH CITRUS AND SPICES FOR A ZESTY AND SAVORY EXPERIENCE.	
<b>BARBACOA DE BORREGO</b> .....	16
SLOW-COOKED LAMB, MELTINGLY TENDER, WITH DEEP, SMOKY FLAVORS THAT PAY HOMAGE TO TRADITIONAL MEXICAN COOKING.	
<b>CARNITAS BURRITO</b> .....	14
A HEARTY BURRITO FILLED WITH TENDER, SLOW-COOKED CARNITAS, RICE, BEANS, FRESH PICO DE GALLO, SHREDDED CHEESE, AND A DOLLOP OF SOUR CREAM. WRAPPED IN A SOFT FLOUR TORTILLA AND SERVED WITH YOUR CHOICE OF SALSA.	

## TACOS

SERVED ON YOUR CHOICE OF CORN OR FLOUR TORTILLAS, TOPPED WITH ONIONS, CILANTRO, AND A SIDE OF GREEN OR RED SALSA. OFFER CHOICE OF LETTUCE AND TOMATO

<b>ASADA</b> .....	4.5
GRILLED STEAK, SEASONED TO PERFECTION WITH A SMOKY BLEND OF SPICES, DELIVERING BOLD AND JUICY FLAVORS.	
<b>AL PASTOR</b> .....	4
MARINATED PORK COOKED ON A VERTICAL SPIT, INFUSED WITH TANGY PINEAPPLE AND A HINT OF CHILI FOR A PERFECT SWEET-AND-SAVORY BITE.	
<b>CHORIZO</b> .....	4
SPICY MEXICAN SAUSAGE PACKED WITH ROBUST FLAVORS, OFFERING A SATISFYING KICK WITH EVERY BITE.	
<b>POLLO</b> .....	4
TENDER GRILLED CHICKEN, MARINATED WITH CITRUS AND SPICES FOR A ZESTY AND SAVORY EXPERIENCE.	
<b>BARBACOA DE BORREGO</b> .....	5
SLOW-COOKED LAMB, MELTINGLY TENDER, WITH DEEP, SMOKY FLAVORS THAT PAY HOMAGE TO TRADITIONAL MEXICAN COOKING.	
<b>CARNITAS TACO</b> .....	4
A STREET-STYLE TACO FEATURING SUCCULENT CARNITAS, TOPPED WITH FRESH ONIONS, CHOPPED CILANTRO, AND A SQUEEZE OF LIME. SERVED ON WARM CORN TORTILLAS WITH YOUR CHOICE OF SALSA ON THE SIDE.	
<b>3 CHOICE TACO FLIGHT</b> .....	13

## QUESADILLAS

GOLDEN-BROWN TORTILLAS FILLED WITH MELTED CHEESE AND YOUR CHOICE OF FILLING, SERVED WITH A SIDE OF SOUR CREAM AND GREEN OR RED SALSA.

<b>ASADA</b> .....	13.5
A HEARTY COMBINATION OF GRILLED STEAK AND COOEY CHEESE, PERFECT FOR MEAT LOVERS.	
<b>JAMÓN</b> .....	12
SAVORY HAM PAIRED WITH MELTED CHEESE FOR A COMFORTING CLASSIC.	
<b>CHORIZO</b> .....	12
SPICED SAUSAGE PAIRED WITH RICH CHEESE, CREATING A FLAVORFUL BLEND OF HEAT AND CREAMINESS.	
<b>POLLO</b> .....	12
JUICY CHICKEN AND MELTED CHEESE, A SIMPLE YET IRRESISTIBLE FAVORITE.	
<b>ONLY CHEESE</b> .....	9
A TIMELESS TREAT OF MELTED CHEESE OOZING OUT OF A PERFECTLY GRILLED TORTILLA.	
<b>CARNITAS QUESADILLA</b> .....	12
GOLDEN, CRISPY FLOUR TORTILLAS STUFFED WITH MELTED CHEESE AND JUICY CARNITAS. GRILLED TO PERFECTION AND SERVED WITH A SIDE OF GUACAMOLE, SOUR CREAM, AND SALSA.	

## TORTAS

TRADITIONAL MEXICAN SANDWICHES SERVED ON FRESH, TOASTED BOLILLO BREAD, LOADED WITH FILLINGS AND GARNISHED WITH AVOCADO, BEANS, LETTUCE, TOMATO, AND A SMEAR OF MAYO.

<b>ASADA</b> .....	13
JUICY GRILLED STEAK PACKED INTO A HEARTY SANDWICH.	
<b>AL PASTOR</b> .....	12
SWEET AND TANGY MARINATED PORK FOR A TROPICAL TWIST.	
<b>CHORIZO</b> .....	12
SPICED SAUSAGE WITH A BOLD, SAVORY FLAVOR.	
<b>POLLO</b> .....	12
TENDER GRILLED CHICKEN, PERFECTLY SEASONED.	
<b>BARBACOA DE BORREGO</b> .....	14
RICH AND TENDER LAMB FOR AN INDULGENT TREAT.	
<b>JAMÓN</b> .....	12
SAVORY HAM LAYERED FOR A CLASSIC FLAVOR.	
<b>CARNITAS TORTA</b> .....	12
A TRADITIONAL MEXICAN SANDWICH PACKED WITH FLAVORFUL CARNITAS, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO SLICES, AND PICKLED JALAPEÑOS. SERVED ON A SOFT, FRESHLY BAKED BOLILLO ROLL WITH A TOUCH OF MAYO.	

## PASTRIES

<b>FRESAS CON CRÉMA</b> .....	8
SWEET STRAWBERRIES LAYERED WITH LUSCIOUS MEXICAN CREAM AND A DRIZZLE OF SUGAR, A REFRESHING AND INDULGENT DESSERT.	
<b>FLAN</b> .....	7
SILKY SMOOTH CARAMEL CUSTARD WITH A RICH, CREAMY TEXTURE.	
<b>CHURROS</b> .....	7
CRISPY, GOLDEN DOUGH STICKS COATED IN CINNAMON SUGAR AND SERVED WITH A SIDE OF DULCE DE LECHE.	

## SIDES

<b>ARROZ (RICE)</b> .....	4.5
LIGHT, FLUFFY MEXICAN RICE WITH HINTS OF TOMATO AND SPICES, THE PERFECT ACCOMPANIMENT TO ANY DISH.	
<b>FRIJOLE CHARROS (COWBOY BEANS)</b> .....	7
HEARTY PINTO BEANS COOKED WITH BACON, SAUSAGE, AND SPICES FOR A SMOKY, COMFORTING FLAVOR.	
<b>GUACAMOLE (4OZ)</b> .....	7
CREAMY AND FRESH AVOCADO DIP WITH A HINT OF LIME, CILANTRO, JALAPEÑO, TOMATOES AND ONIONS	
<b>PICO DE GALLO</b> .....	3
A REFRESHING SALSA MADE WITH DICED TOMATOES, ONIONS, CILANTRO, JALAPENOS AND A SQUEEZE OF LIME.	
<b>JALAPEÑOS</b> .....	1.5
PICKLED JALAPEÑOS FOR A TANGY, SPICY KICK.	
<b>CRÉMA (2OZ)</b> .....	0.75
SMOOTH MEXICAN SOUR CREAM TO COOL DOWN YOUR DISH.	
<b>CHIPS AND GUACAMOLE</b> .....	9
<b>CHIPS AND SALSA</b> .....	4.5

## DRINKS

<b>MEXICAN COKE</b> .....	5
CLASSIC COCA-COLA WITH REAL CANE SUGAR FOR A DISTINCT FLAVOR.	
<b>JAMAICA (HIBISCUS WATER)</b> .....	3.5
A FLORAL AND TANGY ICED DRINK MADE FROM HIBISCUS FLOWERS.	
<b>HORCHATA</b> .....	3.5
SWEET, CREAMY RICE WATER INFUSED WITH CINNAMON.	
<b>FIJI</b> .....	3
PREMIUM NATURAL ARTESIAN WATER.	
<b>PELLEGRINO</b> .....	4
SPARKLING WATER WITH A CRISP, REFRESHING FINISH.	
<b>SODA</b> .....	2
YOUR CHOICE OF CLASSIC SOFT DRINKS.	

## GREEN SALSA

A VIBRANT AND TANGY TOMATILLO-BASED SALSA WITH A HINT OF SPICE, FEATURING FRESH CILANTRO AND ZESTY LIME. PERFECT FOR A REFRESHING KICK.

## RED SALSA

A SMOKY, RICH TOMATILLO-BASED SALSA MADE WITH ROASTED TOMATOES, EARTHY CHILES, AND A TOUCH OF GARLIC, OFFERING A BOLD AND SPICY FLAVOR.

AUTHENTIC MEXICAN FLAVORS MADE WITH PASSION AND TRADITION – BUEN PROVECHO

# CARRYOUT ONLY