



# 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 † \$12

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

### NORTENOS TAMALE † \$11

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

## TAMALES

### OAXAQUEÑOS TAMALE † \$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.

### NORTENOS TAMALE † \$5.25

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 † \$2.75

Mexican rice cooked with onion, garlic, and tomato.

### FRIJOLES PUERCOS † \$2.75

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

### ESQUITES † \$2.75

Corn roasted with chipotle, onion, and epazote.

## DRINKS

### MEXICAN COKE † \$3.00

### DIET COKE † \$2.00

### BOTTLED WATER † \$2.00

 Vegan  Peanuts  Dairy  Soy