

## Salsa Bar

Our Magical Home-made Salsas will bring lively and exciting taste to your Tacos. It's time you master this simple secret. You will be Thrilled with the Mexican Home-made Salsas results. Now you can fire up the taste of your Tacos. Yes, we're inspired by authentic Mexican Salsas, but our lust for new tastes and flavors means we've added a few other family traditions. All the Salsas are Home-made daily with fresh ingredients.



## Special Thanks,

We give our appreciation for the art works of Mexican artists Manuel Gilavalos y Garcia and Ricardo Ramirez as well all the Furniture and interior decoration which was sponsored by

BELLAS ARTES  
De  
MEXICO

## La Condesa

*gourmet taco shop*

Inspired in the heart of Mexico, made fresh in the heart of Phoenix. Our aim is to deliver everything that is exciting and fresh about Mexican cuisine to the people of Arizona, banishing old perceptions of heavy, greasy, taste bud-searing, so-called Tex-Mex.

From the beaches of Baja and Cancun, to the mountains of the Sierra Madre, Mexico has an incredible variety of fresh and vibrant flavors to offer. All of this in rich delicious burritos, tacos, and quesadillas. We enjoy Mexican flavors with a dash of our family's own special character.

We combine fresh, local produce from farms with the unique flavors of chipotle chilies, bright green tomatillos, soft, Oaxacan cheese, pillowy flour and corn tortillas from Mexico.

We love this food and believe that you will too.

Tel: 602 254 6330  
1919 N. 16th. St. Phoenix, Az. 85006

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Inspired in the heart of Mexico, made fresh in the heart of Phoenix.

## Gourmet Tacos

### Baja Sur Dogfish Shark Taco

A Baja Sur Specialty! Corn tortilla stuffed with beer battered Dogfish Shark.

a la carte 2.99 2 taco plate, rice & beans 6.99

### Cabo Shrimp Taco

A Cabo Specialty! Corn tortilla stuffed with beer battered shrimp.

a la carte 2.99 2 taco plate, rice & beans 6.99

### Sonoran Carne Asada Taco

A Sonoran Specialty! Arrachera steak, marinated with Mexican herbs, fresh garlic & olive oil, charbroiled over mesquite charcoal.

a la carte 2.99 2 taco plate, rice & beans 6.99

### Aztec Tinga Taco

A Mexico City Specialty! Freshly made shredded chicken with tomato, onion & Aztec chipotle salsa.

a la carte 2.99 2 taco plate, rice & beans 6.99

### Mayan Cochinita Pibil Taco

A Yucatan specialty ! Roasted pork shoulder with achiote rojo, wrapped in banana leaves and slow-cooked until fork tender. Topped with lime marinated onions & Salsa Habanera Maya.

a la carte 2.99 2 taco plate, rice & beans 6.99

### Oaxaca Black Mole Chicken Taco

A Oaxacan specialty ! A legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, mixed with shredded chicken.

a la carte 2.99 2 taco plate, rice & beans 6.99

### La Condesa Veggie Taco

Toasted Oaxacan cheese, mushrooms, poblano pepper, onion, spinach & fresh garlic, grilled with olive oil.

a la carte 2.99 2 taco plate, rice & beans 6.99

Any 2 different tacos

2 taco plate, rice & beans 7.59

Add a Soda to any plate 1.59

## Gourmet Handmade Corn-Quesa

Simply the best ~ Handmade Corn Quesadillas are served with Mexican sour cream, Queso Cotija Anejo and a choice of Salsa Roja or Salsa Verde.

### Traditional Quesa

Oaxaca Cheese 5.49

### La Condesa Mahi Mahi Quesa

Oaxaca Cheese, Mahi Mahi fish, Poblano pepper, mushrooms, onion, fresh garlic, Mexican herbs 7.59

### La Condesa Shrimp Quesa

Oaxaca cheese, shrimp, Poblano pepper, mushrooms, onion, fresh garlic, Mexican herbs 7.59

### Sonora Arrachera Quesa

Oaxaca Cheese & Char-broiled Arrachera Steak 7.29

### Azteca Tinga Quesa

Oaxaca Cheese & freshly made shredded chicken with tomato, onion & Aztec chipotle salsa 7.29

### Mayan Cochinita Pibil Quesa

Oaxaca Cheese, roasted pork shoulder with achiote rojo and Mexican herbs 7.29

### Oaxacan Black Mole Chicken Quesa

Oaxaca cheese & chicken—a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce. 7.29

### Maria Sabina Quesa

Oaxaca cheese with sautéed wild mushroom mélange 6.99

### Puebla Quesa

Oaxaca cheese & roasted poblano pepper 6.99

### La Condesa Veggie Quesa

Oaxaca cheese, mushrooms, Poblano pepper, onion, spinach, fresh garlic 7.20

Add home made Beans & a soda to any Quesadilla 1.99

### Extra Toppings

Oaxaca cheese, mushrooms, poblano pepper, onion spinach, fresh garlic, mole, chicken 1.59

Arrachera, Tinga, Cochinita Pibil, Mole Chicken, Dogfish-Shark, Mahi Mahi & Shrimp 2.19

## Gourmet Burros

### La Condesa Mahi Mahi Burro

Special cilantro cream, Poblano pepper, onion, mushrooms, bacon, fresh garlic, Oaxaca cheese, and rice, grilled with olive oil 7.29

### La Condesa Shrimp Burro

Special cilantro cream, Poblano pepper, onion, mushrooms, bacon, fresh garlic, Oaxaca cheese, and rice grilled with olive oil 7.29

### Sonoran Carne Asada Burro

A Char-broiled Mesquite Arrachera Steak, with Home-made beans 6.99

### Azteca Tinga Burro

Freshly made shredded chicken with tomato, onion,, Aztec chipotle salsa & Home-made beans 6.99

### Mayan Cochinita Pibil Burro

Slow Roasted pork shoulder with achiote rojo, topped with lime marinated onions, Salsa Habanera Maya & Home-made beans 6.99

### Oaxacan Black Mole Burro

A legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, mixed with shredded chicken, red onion-lime with a traditional rice 6.99

### La Condesa Veggie Burro

Toasted Oaxaca cheese, mushrooms, Poblano pepper, onion, spinach, fresh garlic & rice grilled with olive oil 6.99

### The Bullet Burro

Home-made beans & Oaxaca cheese 3.99

### Santo Plato

Choose a Taco and a Burro with Grilled Calabazitas. add .60 for any of La Condesa Burro. 8.99

### Add home made beans & a soda to any burro

Side orders 1.99  
Grilled Mexican Calabacitas, 2.99  
Home made beans, or rice 1.59

### Our special Drinks

Horchata with fruit and pecans, 32oz. 3.99  
Jamaica, 32.oz 2.99

Soda & Iced Tea Regular 1.59/ Large 1.89  
Pepsi, Diet Pepsi, Mtn Dew, Sierra Mist, Crush,  
Manzanita sol, Pink Lemonade, Raspberry