

Take out MENU

TACOS

TRADICIONALES

Mexican Style Cilantro & Onions
American Style Lettuce & Tomato

Asada Grilled Steak	\$2.4
Pastor Marinated Pork	\$2.4
Chorizo Mexican Style Sausage	\$2.4
Picadillo Ground Beef	\$2.4
Pollo Asado Grilled Chicken	\$2.4
Tinga de Pollo Chicken Tinga	\$2.4
Carnitas Pork	\$2.4
Lengua Beef Tongue	\$2.7
Tripa Tripe	\$2.7
Shredded Beef Carne Deshebrada	\$2.4
Taco Campechano Steak, chorizo, melted cheese	\$3

Add-ons \$0.5
Shredded cheese / Sour Cream / Jalapeños

OUR CHEF RECOMMENDS

Camarón Tropical Shrimp	\$3.5
Grilled shrimp, pico de gallo, avocado and pineapple	
Cochinita Pibil	\$3.5
Braised pork with lime-pickled onions and cilantro	
Pescado Chipotle	\$3.5
Grilled tilapia and pico de gallo garnished with red cabbage, avocado and chipotle sauce	

Vegan Chorizo Taco \$3
Delicious vegan chorizo served on a corn tortilla and garnished with your favorite toppings. A perfect match if you are into a healthy and happy eating!

TORTAS

All tortas are made with lettuce, tomato, mayonnaise, beans and avocado. Served with rice and beans.

Asada Grilled Steak	\$8
Pastor Marinated Pork	\$8
Chorizo Mexican Style Sausage	\$8
Pollo Asado Grilled Chicken	\$8
Pollo Deshebrado Shredded Chicken	\$8
Carnitas Pork	\$8
Milanesa Breaded Steak	\$8
Shredded Beef Carne Deshebrada	\$8
Lengua Beef Tongue	\$9
Cochinita Pibil Slow Roasted Pork	\$10
Torta Cubana	\$10

Milanesa, pastor, grilled vienna dog, grilled pineapple, cheese, tomato, onion, cilantro, mayonnaise.



BURRITOS



B.Y.O. (Build Your Own) Burrito \$7
Literally build your own burrito! Pick your favorite meat and add any of the following ingredients: rice, beans, lettuce, tomato, cilantro, onions, pico de gallo, black beans. Also add for an additional charge:

Shredded Cheese	\$0.50	Sour Cream	\$0.50
Guacamole	\$1.75	Melted Cheese	\$1.00
Grilled Onions	\$0.50	Jalapeños	\$0.50
Avocado	\$1.75	Corn	\$0.50

Chipotle Burrito \$10
Grilled chicken or steak tossed in our signature chipotle sauce and wrapped along with black beans, rice, lettuce and sour cream. Served with fries.

Burrito Bowl \$9
A bed of red rice, black beans and corn topped with chicken, ground beef or steak and garnished with shredded lettuce, pico de gallo and sour cream.

Fajita Burrito \$11
Grilled chicken or steak fajitas and refried beans wrapped and smothered in melted cheese, red and green sauce. Served with rice, lettuce and sour cream.

LOS FAVORITOS

Platter #1 Burrito \$9
Our signature burrito toasted on the grill stuffed with lettuce, tomato, rice, beans and your choice of ground beef, shredded beef, shredded chicken or steak.

Add Cheese \$0.50 Add Sour cream \$0.50 Add Guacamole \$2.50

Platter #2 Quesadilla \$9
Ground beef, shredded beef, shredded chicken or steak as the stuffing of a large and toasty flour tortilla filled with melted cheese. Served with rice, beans, lettuce and sour cream.

Add guacamole for \$2.50

Platter #3 Enchiladas \$9
Two savory enchiladas with your choice of sauce (red, green or authentic mole) and filled with ground beef, shredded beef, shredded chicken or cheese.

Served with rice, beans, lettuce and sour cream.

Platter #4 Nachos \$9
Crunchy tortilla chips smothered in melted cheese and beans with ground beef, shredded chicken or steak and topped with shredded lettuce, diced tomato, and sour cream.

Add Guacamole \$2.50 Add Corn \$0.50 Add Jalapeños \$0.50

Platter #5 Flautas \$9
Three corn tortillas rolled up with ground beef, shredded beef or shredded chicken, and deep-fried until they reach perfection. Served with rice, beans, lettuce and sour cream.

Add guacamole for an additional \$2.50

Platter #6 Chimichanga \$9
Ground beef, shredded beef, shredded chicken or steak inside a large flour tortilla, deep fried until crisp on the outside and covered with our signature queso dip. Served with rice, beans, lettuce, and sour cream.

Platter #7 Pollo con Arroz \$9
Strips of tender grilled chicken covered in our signature cheese dip and placed on top of a bed of steamy Spanish red rice.

Served with corn or flour tortillas. Add guacamole for an additional \$2.50

Platter #8 Tamales \$9
Two authentic, homemade tamales filled with seasoned pork or vegetable-chicken, wrapped traditionally in a corn husk. Served with rice, beans, lettuce and sour cream.

Smother them in our traditional Mole sauce for an additional \$1

Platter #9 Tacos \$9
Three corn tortilla tacos with your favorite meat and melted cheese inside a large flour tortilla.

Served with rice and beans.

Platter #10 Taco Salad \$9
Ground beef, shredded beef, shredded chicken or steak sitting on fresh lettuce along with melted cheese, tomato, and sour cream, all inside a crispy flour shell. Add more of your favorite toppings for additional charge!

Add guacamole for \$2.50, Add corn for \$0.50

SPECIALTIES

Carne Asada \$13
Tender grilled skirt steak served with rice, beans, tortillas, and fresh garnishes.

Carne Asada con Camarones \$16
Tender grilled skirt steak and grilled shrimp served with rice, beans and tortillas.

Carne Asada a la Tampiqueña \$15
Tender grilled skirt steak served with a cheese enchilada with red suce rice, beans and tortillas.

Chile Relleno \$9
A roasted poblano pepper stuffed with melted chihuahua cheese, coated in egg batter and topped with an authentic tomato-based sauce. Served with rice, beans, and your choice of tortillas.

Caldo de Res \$10
The Mexican version of beef stew! A hearty and satisfying soup made up of chunks of beef, corn, carrots, potatoes and garbanzo beans. Served with a side of Spanish red rice and your choice of corn or flour tortillas.

Enchiladas Verdes \$10
Three shredded chicken enchiladas covered in melted cheese, our signature green tomatillo sauce and a drizzle of sour cream. Served with red rice.

Enchiladas Mexicanas \$10
Three enchiladas: chicken tinga, cheese and ground beef topped with green, red and mole sauce.

Carne con Chile \$12
Tender chunks of grilled steak cooked in traditional red sauce, served with red rice, refried beans and tortillas.

Torta Ahogada \$10
Chopped, fried carnitas inside a traditional birote bread with a spread of refried beans and covered in a unique and spicy red sauce.

Chilaquiles Rojos \$9
Lightly fried corn tortillas bathed in our signature red sauce until tender and topped with a fried egg, queso fresco, onions, and a drizzle of sour cream. With chicken or steak.

Sizzling Fajitas \$13
Available in chicken or steak and accompanied with rice, beans, and tortillas. Served with guacamole, sour cream and pico de gallo.

Substitute shrimp for \$2.00

Slow Braised Carnitas \$10
Pork shoulder carefully braised and fried until crisp on the outside yet tender in the center. Served as a dinner platter with rice, beans, and tortillas.

The Mexi Salad \$10
Grilled chicken over fresh romain lettuce topped with black beans, corn, cherry tomatoes and crispy onion strings. Served with our creamy jalapeño ranch dressing on the side.

Also available in grilled steak +\$1

Fajita Nachos \$12
Grilled steak or chicken fajitas served on top of crispy tortilla strips and smothered in cheese dip and beans. Garnished with lettuce, tomato and sour cream.

Carnitas en Salsa Verde \$10
Tender chunks of pork carnitas tossed in green tomatillo sauce, served with red rice, refried beans and tortillas.

SEAFOOD

Camarones al Mojo de Ajo \$15
Succulent shrimp in garlic butter sauce. Served with rice, salad and tortillas.

Camarones a la Diabla \$15
Succulent shrimp in a spicy specialty red diablo sauce. Served with rice, salad and tortillas.

Pescado Frito (weekends only) \$16
Bone-in cat fish fried and covered in our garlic butter sauce or a la diablo sauce. Served with rice, salad and tortillas.

Caldo de Mariscos \$16
Tender shrimp, fish, clams, mussels, corn, carrots, potatoes and garbanzo beans in a flavorful broth made with stewed tomatoes, chilies and garlic. Served with rice and tortillas.

Quesadilla Fajita \$11
Grilled chicken or grilled chicken fajitas and melted cheese inside a toasty flour tortilla. Garnished with lettuce and sour cream. Served with rice and beans.

QUESADILLAS

Cheesy Quesadilla con Carne \$7
Your favorite meat and melted cheese inside a large flour tortilla. Served with lettuce and sour cream.

Quesadilla Fiesta \$10
Grilled chicken or grilled steak, cheese, elote and pico de gallo inside a flour tortilla. Served with rice, beans, lettuce and sour cream.

Quesadilla Fajita \$11
Grilled steak or grilled chicken fajitas and melted cheese inside a toasty flour tortilla. Garnished with lettuce and sour cream. Served with rice and beans.

TOSTADAS

Crispy deep-fried tortilla topped with beans, lettuce, tomato, cheese, sour cream, avocado and your choice of meat:

Asada Grilled Steak \$5

Tinga de Pollo Chicken Tinga \$5

Picadillo Ground Beef \$5

Carne Deshebrada Shredded Beef \$5

DESSERTS

Flan Mexican style caramel custard \$4

Churros Fried dough sticks tossed in cinnamon and sugar \$3.5

Fried Ice Cream Breaded scoop of vanilla ice cream quickly deep-fried and served on a crispy cinnamon shell. \$5.5

Buñuelos Fried flour tortillas tossed on cinnamon and sugar. \$3

FRIED ICE CREAM



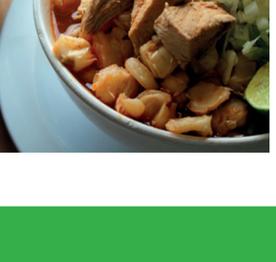
ELOTE

Mexican Street Corn \$3.5
Tender corn kernels topped with mayonnaise, crumbled cotija cheese, chili powder and lime.

POZOLE

Pork Hominy Soup \$10
Traditional pork and hominy stew garnished with cabbage, chile peppers, radishes and limes.

POZOLE



APPETIZERS

Chips & Salsa \$2

Guacamole Dip and Chips \$7

Cheese Dip and Chips \$5

Chorizo Dip and Chips \$6

Salsa Verde's Dip \$6
Cheese dip, ground beef and pico de gallo.

Carne Asada Fries \$7
Crispy French Fries topped with grilled steak, melted cheese and pico de gallo.

Queso Fundido \$8
Monterrey Jack cheese topped with grilled chorizo and served with tortillas



SIDE ORDERS

Side of Guacamole \$2.5

Side of Cheese Dip \$2.5

Grilled Onions \$0.5

Black Beans \$0.5

Grilled Jalapeños \$2.5

Jalapeños \$0.5

Avocado Slices \$2.5

Pico de Gallo \$0.5

Spicy Pickled Carrots \$1

Side of Red Rice \$2.5

Side of Refried Beans \$2.5

Side of French Fries \$3

KIDS MEALS

- Quesadilla
- Chicken Fingers
- Taco
- Pizza

Choice of Rice & Beans or French Fries

\$5 each



DRINKS

Refrescos Fountain Drinks \$2.4

Jarritos Mexican Bottle Soda \$2.7

Horchata Rice Water \$2.5

Mexican Bottled Coke / Pepsi \$2.7

Bottled Water \$1.5



ABOUT US

We are redefining the concept of modern, fast-casual food by proudly serving delicious dishes prepared from authentic Mexican recipes in a friendly and vibrant environment.

Established in 2012 in Yorkville, IL, Salsa Verde is a family owned business with the idea of connecting people through enjoyable food. Our loyal customers have quickly turned what began as a mom-and-pop shop into a bigger-scale business. We have now expanded throughout the Chicago West Suburbs and Indiana with locations in St. Charles, Oswego, Batavia and Indianapolis. Perhaps we'll be coming soon to a location near of you!

LOCATIONS

Yorkville
(630) 553 6931
634 W. Veterans Parkway
Yorkville, IL 60560

Indianapolis
(317) 986 4309
55 S. Raceway Rd.
Indianapolis, IN 46231

St. Charles
(630) 444 0673
1850 Lincoln Highway
St. Charles, IL 60174

Oswego
(630) 551 0200
2970 US 34
Oswego, IL 60543

New Location
Coming soon near you!

VISIT OUR OTHER STORES



Hacienda Real
585 E. Kendall Dr.
Yorkville IL 60560



El Jefe
(630) 340 3328
1271 N Lake St
Aurora, IL 60506