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# HUNGER<sup>ST</sup> TACOS

2103 W Fairbanks Ave, Winter Park, FL 32804 • 321-444-6270 • HungerStreetTacos.com

If it's on this menu, it can be found in the streets and markets of Mexico City

## TACOS

All tacos made on gluten-free soft corn tortillas

### Suadero (Brisket) 3.75

Seared brisket, onion, cilantro, avocado salsa, lime

### Campechano 3.75

Seared brisket, chorizo, onion, cilantro, avocado salsa, lime

### Chori-Pollo 3.25

Chorizo, shredded chicken, onion, cilantro, avocado salsa, lime

### Hibiscus & Guac 3.00

Sautéed hibiscus, guacamole

### Grilled Cheese 4.00

Halloumi grilling cheese, refried beans, tomato red onion, serrano-lime salsa, mint

### Fried Avocado 3.75

Panko breaded and fried avocado, shredded cabbage, red onion, serrano-lime crema, cilantro, queso cotija

### El Mañanero 4.00

Seared brisket, chorizo, refried beans, scrambled egg, Chihuahua cheese, avocado salsa, lime

## SIDES

### Street Chips 2.50

Potato chips with hot sauce and lime

### Chips & Guac

Small 3.50/Large (serves 2-3) 6.00

### Esquites 3.95

Fresh corn off the cob, marrow broth reduction, epazote, queso cotija, crema fresca, lime

### Cucumber Salad 2.50

Cucumber, radish and garlic lime vinaigrette

## KIDS MEALS

All kids' meals served with a drink and seasonal fruit

### Cheese Quesadilla 4.50

### Brisket & Cheese Taco 4.50

### Chicken & Cheese Taco 4.50

## QUESADILLAS

All quesadillas made on grilled flour tortillas

### Suadero (Brisket) 6.00

Seared brisket, Chihuahua cheese, avocado salsa

### Campechana 6.00

Seared brisket, chorizo, Chihuahua cheese, avocado salsa

### Squash Blossom 6.00

Squash blossoms, Chihuahua and Oaxaca cheeses, sautéed onion, garlic, epazote, salsa roja

### Mushroom 4.75

Sautéed mushroom, Chihuahua cheese, garlic, epazote, tomato and Serrano salsa

### Chicken Tinga 4.85

Chihuahua cheese, shredded chicken, chorizo, sautéed onion, tomato-chipotle sauce

### Vegetarian Tinga 4.75

Chihuahua cheese, sautéed onion, cabbage, tomato-chipotle sauce, black beans

### Chorizo 4.85

Chorizo, Chihuahua cheese, avocado salsa

### Chicken 4.85

Shredded chicken, Chihuahua cheese, avocado salsa

### Bean 4.00

Chorizo-infused refried beans, Chihuahua and Oaxaca cheeses, salsa roja

### Rajas Con Crema 4.75

Poblano peppers, Chihuahua cheese, crema fresca

## DESSERTS

### Xocoflan 5.00

Layer of chocolate cake topped with a layer of flan de queso

### Flan 4.70

### Key Lime Pie 4.00

 vegetarian  vegan



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Ask about our full service catering:  
[catering@hungerstreettacos.com](mailto:catering@hungerstreettacos.com)



**Fresh, authentic and creative.**

Our mission is to highlight and celebrate the food found in the markets and streets of Mexico City, in a venue that honors modern Mexican culture and art.



# OUR STORY:

**A passion for Mexican food, culture, and art is the inspiration for Hunger Street Tacos**

Joseph and David Creech spent much of their childhood in Mexico. As they grew older and returned for occasionally, they grew especially enamored with the exciting flavors, ingredients, culture, and history of the local cuisine.

In the meantime, Seydi Plata was growing up in Mexico City. Her mother and grandmother loved to cook the family's meals and Seydi spent a lot of time in the kitchen helping. On Friday nights, the family would go out, usually eating food from the street vendors along "La Calla del Hambre," or Hunger Street.

Joseph and David loved exploring the street markets as well. The brothers, both considering a career in food, loved watching the locals making food their families had been preparing for generations -- usually with the same equipment and methods. "It became an obsession with me," Joseph said. "I couldn't get enough of it."

When David considered going to culinary school several years ago, he decided to go back to Mexico instead, and learned to cook from "a bunch of local Abuelitas."

After Joseph and Seydi met and began dating, he became even more knowledgeable and appreciative of the local cuisine. "I had to school him on a few things," Seydi says with a laugh.

Relocated back in America, Seydi developed a craving for her favorite street food, Tacos de Suadero. Unable to find an authentic version of it in Central Florida, the couple began experimenting. After many attempts and a few trips back to Mexico to taste the original, they settled on a recipe that is now the backbone of the Hunger Street Tacos menu.

## For your best Hunger Street experience:

- 1. All items are served a la carte,** and are great for sharing. We suggest 2-3 items per person.
- 2. Be adventurous!** We've included only items we absolutely love, so order across the menu and discover your favorites.
- 3. Try it!** If you don't like it, we'll be happy to let you try something else.

"We made them for friends and they were overwhelmingly blown away," Joseph said. "It was great."

Joseph brought the idea to David, who had been working in a corporate food environment, to start a catering company using the street market recipes they loved so much. "I was in immediately," David said. I told Joseph "let's go with our passion."

They catered everything from small private weddings to giant corporate events. They ran a Little League concession stand and set up shop at local Farmers Markets. They set out a five-year plan to have a restaurant open. It took two.

All of their love and respect for Mexican cuisine can be seen on Hunger Street's menu and tasted in the food. The menu includes ingredients and items you will not find on other local menus, but you can find them in any street market in Mexico. Authenticity, a word that has become trite in the restaurant world of late, really means something to the two brothers and Seydi. They refuse to compromise when it comes not just to authenticity, but quality.

And it's not just about the food. The art, culture and vibrancy of Mexico is also celebrated at Hunger Street Tacos. Beautiful murals by a Oaxacan artists collective, Lapiztola, adorn the walls.

"We just want to have a place that raises up Mexican food and culture," Joseph said. "Because it so deserves it."



We proudly serve antibiotic-free and hormone-free Creekstone Farms Premium Brisket



Ask about our full service catering: [catering@hungerstreettacos.com](mailto:catering@hungerstreettacos.com)



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