

VEGETARIAN & VEGAN MENU

SALSALITO TACO SHOP

BAJA-STYLE FARE SINCE 2002 / SAUSALITO, CALIFORNIA

ITEMS WITH FLOUR TORTILLAS ARE NOT GLUTEN-FREE. OUR CORN TORTILLAS & CHIPS ARE GLUTEN-FREE.

STARTERS, SOUP & GREENS

🌶️ **HOUSEMADE CHIPS** and 2 fire-roasted salsas ~ 7.

🌶️ **SIDE OF PICO DE GALLO SALSA** made fresh ~ 4.

BASKET OF CHIPS AND GUACAMOLE ~ 12.

🌶️ **NACHOS**

Housemade tortilla chips topped with whole pinto beans, pico de gallo salsa, melted jack cheese and creamy guacamole ~ 19.

THE CLASSIC QUESADILLA (not gluten-free)

9" flour tortilla folded around jack cheese, pan-seared and crispy, served with lettuce and guacamole ~ 15.

• With sautéed vegan chorizo, onion, corn and red bell pepper ~ 21.

THE VEGGIE QUESADILLA (not gluten-free)

Corn, bell pepper, tomato and onion sautéed in garlic-wine sauce ~ 20.

🌶️ **BAJA LETTUCE WRAPS ("SKINNY TACOS")**

3 lettuce cups filled with pico de gallo salsa, avocado, corn, bell pepper, tomato and onion ~ 23.

VEGAN CHIPOTLE CORN SOUP

Smoky chipotle puréed with charred corn and onion, topped with cilantro. Served in a cup ~ 10. or in a bowl ~ 15.

MEX MIX SALAD

Crisp lettuce topped with radish, tomato, cucumber, tortilla strips and sliced avocado. Choice of cilantro-lime or chipotle creme dressing ~ 18.

CABO CHOP SALAD

Chopped lettuce topped with chilled corn and black beans, tomato, cucumber, avocado, cotija cheese and tortilla strips, tossed in a spiced citrus dressing ~ 19.

🌶️ **VEGGIE TOSTADA**

Crispy flat tortilla topped with whole pinto beans, shredded lettuce, radish, cucumber, jack cheese and fresh chopped tomato salsa ~ 16.

• Add vegan chorizo or sautéed veggies +6.

• Add guacamole or sliced avocado: +4.

TACOS, BURRITOS, ENCHILADAS, COMBOS & CHEF'S PICKS

🌶️ **TACO DE FRIJOLE Y ARROZ**

6" white corn tortilla with pinto beans and rice, topped with shredded lettuce, and pico de gallo salsa

Lite Bite: 2 tacos ~ 15. / **Taco Trio:** 3 tacos ~ 22.5

Perfect Plate: 2 tacos with a side of rice & pinto or black beans ~ 22.5

• Additional taco or rice & beans +7.5/ per item

• Substitute a flour tortilla +1./ea

• Add guacamole +1.25/ea or jack cheese +.75/ea

🌶️ **VEGETARIAN COMBO PLATE**

1 cheese enchilada and 1 taco de frijoles y arroz, served with a side of rice & beans (pinto or black) ~ 22.

🌶️ **THE "LIL DONKEY" BURRITO**

Large flour tortilla wrapped around whole pinto or black beans, Mexican rice, fresh pico de gallo salsa and sour cream ~ 15.

• With sautéed veggies ~ 16.

• With vegan chorizo ~ 17.

🌶️ **THE "BIG DONKEY" BURRITO**

Same as the Lil Donkey, plus jack cheese and guacamole ~ 17.

• With sautéed veggies ~ 18.

• With vegan chorizo ~ 19.

• Substitute avocado for guacamole: + 1.

SIMPLE STYLE BURRITO

• Rice & bean only or bean & cheese only ~ 12.

• Rice, bean & cheese only ~ 13.

Add: warm chipotle cream sauce or enchilada sauce to any burrito: +3.

QUESO ENCHILADAS (CHEESE)

2 corn tortillas wrapped around cheese, topped with red tomato sauce or spicy salsa verde. Served with a side of rice & pinto beans ~ 21.

BLACK BEAN AND CORN ENCHILADAS

2 corn tortillas wrapped around roasted corn and black beans, covered in tomatillo-chipotle sauce, and topped with melted jack cheese and a bit of spice! Served with rice and Mexican slaw ~ 24.

VEGGIE FAJITAS

Corn, bell pepper, tomato and onion sautéed in garlic wine sauce. Served on a skillet with 4 corn tortillas (flour tortillas: +1.) and a side of rice & beans ~ 27.

• Or, have it sautéed in spicy, creamy chipotle garlic sauce (+3.)

🌶️ **CHILAQUILES**

Housemade chips sautéed with your choice of salsa verde or chipotle verde, covered in melted jack cheese and topped with onion, cilantro, Mexican crema, avocado and queso cotija ~ 20.

• Add fried eggs: +4., or vegan chorizo: +7.

VEGAN CHORIZO STUFFED CHILE RELLENO

🌶️ Fire-Roasted pasilla pepper chile stuffed with sautéed vegan chorizo, onion, red bell pepper and corn over Mexican rice in salsa verde with cotija and cilantro. Served with black beans and 4 corn tortillas ~32.

VEGAN CHORIZO PLATO

🌶️ Plate of vegan chorizo sautéed with onion and finished with cilantro. Served with Mexican rice & beans (pinto or black), pickled red onions, pico de gallo salsa and guacamole. Served with 4 Corn Tortillas ~29.

• Add queso cotija + 3.