

ZAVALA'S MENU

STREET TACO **\$3.00**

Our Street Taco is topped with onion and cilantro. Or topped with lettuce and tomato.

Meat Choice: steak, chicken, al pastor, chorizo, barbacoa, carnitas, potato and chorizo, campechanos, tongue (1.00 upcharge), trip (1.00 upcharge)

MILANESA DE POLLO **\$12.99**

Milanesa De Pollo (breaded chicken) served with rice, beans, lettuce, pico, avocado, lime and tortillas.

GORDITA **\$4.50**

Filled with beans, queso fresco. Choice of meat: steak, al pastor, chorizo, tongue or tripa (1.00 upcharge), chicken, carnitas, papa y chorizo, campechano, ground beef.

TOSTADA **\$10.50**

Meat Choice: Pollo or Ham
Topped with Beans, lettuce, potato, carrots, tomato, onion, sour cream, avocado and queso fresco.
2 tostadas in Order

SOPE **\$4.99**

Fried homemade corn masa base, topped with beans, lettuce, onions, queso fresco, and sour cream. Side of salsa. Meat of choice: steak, al pastor, chorizo, chicken, carnitas, potato and chorizo, campechano, ground beef, (Tripa or Lengua upcharge of .50)

EMPANADAS **\$11.99**

3 freshly made empanadas, topped with lettuce, sour cream and queso fresco. Side of salsa. Meat of choice: steak, al pastor, chorizo, chicken, carnitas, potato and chorizo, campechano, ground beef, Lengua or Tripa (upcharge of 1.00)

TACOS DORADOS **10.99**

4 fried tacos (rolled), filled with chicken, Ground Beef, Carnitas or Barbacoa (\$2 upcharge). Topped with lettuce, potato and carrots, sour cream, queso fresco, pico, and Avocado.

18% AUTO-GRATUITY FOR PARTIES OF 4 OR MORE



HUARACHE ESTILO MOROLEON **\$14.99**

Folded Large Homemade corn tortilla filled with onion, cilantro, avocado, mozzarella cheese. Side of grilled onion, jalapeno. Choice of meat: steak, chicken, al pastor, barbacoa, chorizo, carnitas, Potato and chorizo, or campechano. tongue, shrimp or tripa (4.00 upcharge)

QUESABIRRIA ORDER **\$12.99**

3 Tacos, filled with cheese, barbacoa, onion, and cilantro. Accompanied with dipping broth.

QUESAPIZZA **\$19.99**

12in Flour tortilla layered with mozzarella cheese, barbacoa meat, onion, cilantro, more cheese and another flour tortilla. Accompanied with side of consume.

TORTA CUBANA **\$18.99**

Telera bread, breaded chicken, Steak or Carnitas topped with beans, queso oaxaca, ham, sausage, chorizo, egg, queso fresco, American cheese, onions, lettuce, tomato, mayo, and avocado.

Choice of jalapenos or chipotle sauce

TORTA **\$13.99**

Telera Bread is filled with beans, avocado, lettuce, tomato, mayo, queso fresco, onion, and jalapeno. Choice of meat: Breaded chicken, breaded Steak, grilled steak

TORTA DE JAMON Y SALCHICHA **\$12.99**

Telera bread with Ham and Salchicha (hotdog) filled with lettuce, onions, jalapenos, tomato, avocado, queso fresco, mayo, ham.

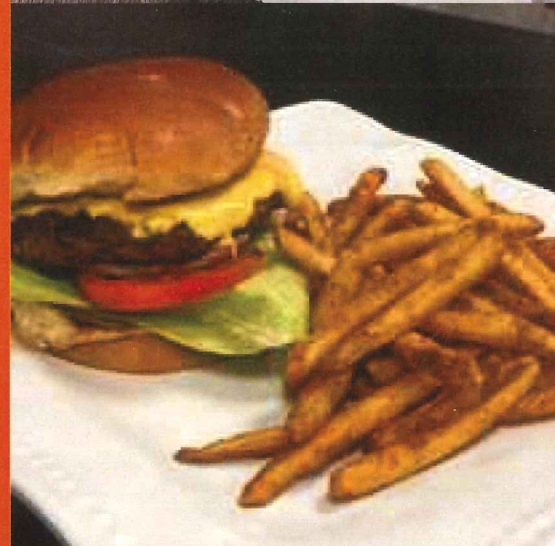
NACHOS DELUX **\$14.99**

Nachos topped with rice, beans, lettuce, pico, jalapenos, cheese sauce, black olives, salsa, sour cream. Choice of meat: steak, al pastor, chorizo, chicken, carnitas, ground beef, tripa (\$4 upcharge), or lengua (\$4 upcharge).

CHEESEBURGER **\$10.99**

FIREHOUSE BURGER **\$12.99**

Filled with lettuce, pico, jalapeno cream cheese, chipotle mayo, and Jalapenos torreado.

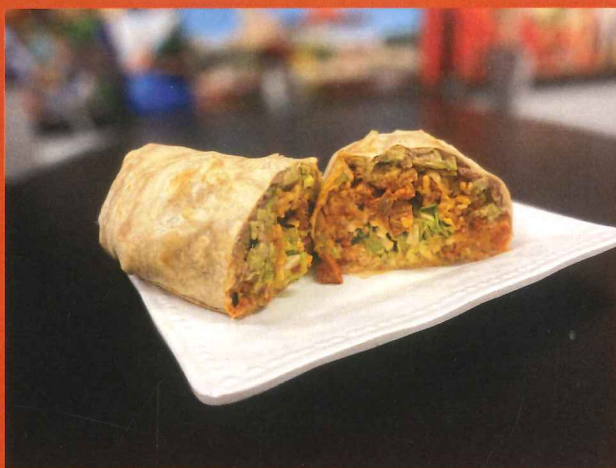


TACO SALAD **\$10.99**

Corn Shell Filled with onions, tomatoes, cheese, black olives, sour cream.
Choice of meat: steak, chicken, carnitas, or ground beef. Side of salsa

QUESADILLA **\$13.99**

Flour Tortilla with mozzarella cheese and choice of meat: Steak, al pastor, chorizo, tongue (\$3 upcharge), tripa (\$3 upcharge), chicken, carnitas, papa y chorizo, campechano, or ground beef. Served with a side of rice, beans, sour cream, avocado, and salsa.



BURRITO **\$10.99**

Flour tortillas with rice, beans cheese, pico, lettuce, corn, sour cream and choice of meat: steak, chicken, al pastor, chorizo, tongue (3.00 Upcharge), tripa (\$3.00 Upcharge), papa and chorizo, campechano, ground beef, and carnitas.

BURRITO CALIFORNIA **\$12.99**

Flour Tortilla, filled with Steak, guacamole, fries, cheddar jack cheese, Pico, corn and sour cream.

BREAKFAST BURRITO **\$10.99**

Flour Tortilla, filled with Potato and Chorizo, egg, bacon, cheese, jalapeno and sour cream.



TACO PLATTER **\$9.99**

2 Tacos with choice of meat: steak, al pastor, chicken, chorizo, potato and chorizo, carnitas, campechanos, steak and al pastor, Ground Beef, tripa and lengua (upcharge of 1.00). Served with rice and beans.

PLATTER **\$12.99**

Choice of meat: 1/2 lb Barbacoa or 1/2 lb carnitas or 1/2 chicken served with rice, beans, tortillas, onion, cilantro, and limes.

WINGS **\$11.99**

Choice of sauce Buffalo, BBQ or Plain. Accompanied with Fries and side of Ranch.

CHICKEN TENDERS **\$8.99**

4 Tenders accompanied with fries. Choice of sauce: Buffalo, BBQ or Plain.

CHICKEN WRAP **\$11.99**

Crispy chicken in flour wrap with lettuce, pico, cheese, jalapenos, and ranch. Accompanied with fries. (Choice of plain chicken or buffalo chicken.)



SEAFOOD

FISH FRY SANDWICH	\$13.99	FISH FRY	\$13.99
Filled with lettuce tomato and American cheese accompanied with consaw, fries & tartar sauce		3 Fish fry accompanied with fries, coleslaw, and tartar side.	
TOSTADA DE CAMARON	\$6.99	TACO	\$4.00
Shrimp mixed with onion, cilantro, tomato, avocado and lime, on top of a tostada with mayo spread.		shrimp or Tilapia taco on corn tortilla	
CAMARONES ALA DIABLA	\$17.99	QUESADILLA DE PESCADO	\$12.99
Shrimp bathed in our hot chili oil sauce. Accompanied with a side of mexican rice, tortillas, lettuce, pico and avocado.		3 tilapia fried tacos. Accompanied with a side of mexican rice, lettuce, pico, avocado and a side of hot chili oil.	
MOJARRA	\$17.99	TILAPIA EMPANIZADA	\$13.99
Fried Mojarra, with a side of french fries, mexican rice, tortillas, lettuce, pico and avocado.			

WEEKEND

CARNITAS PER LB	\$8.99	MENUDO	\$13.99
BARBACOA PER LB	\$14.99	To Go \$15.99	
TAMALES	\$20.00	POZOLE	\$13.99
Red Pork/ Green Chicken/ Rajas Cheese, Tomato and jalapeno Half Dozen \$10.00 Individual \$3.50		To Go \$15.99	
		TAMAL PLATTER	\$10.99
		Chicken and Pork tamal served with side of rice and beans	

SIDES

CHIPS AND CHEESE DIP	\$4.99	CHIPS AND SALSA	\$3.99
GUACAMOLE	\$6.99	FRIES	\$3.99
CHIPS TRIO	\$9.99	BEANS	\$2.99
CHEESE CURDS	\$8.99	RICE	\$2.99
BONELESS WINGS	\$8.99		
BEER BATTERED ONION RINGS	\$8.99		

BEER

DOS EQUIS

CORONA

SPOTTED COW

MODELO

MILLER LITE

PACIFICO

SOL

TACTE

BOHEMIA

VICTORIA

Business Plan

Executive Summary:

We are a family owned small business. We started from our small condo giving food to our family and friends. Our overall goal is to have a full restaurant and market. We are currently waiting for the building next to us to leave in order to break the wall and expand. We do wish to build a bar as well in order to serve full service of alcohol and food.

We want to bring the best service to all of our customers.

Company Description:

We are an authentic Mexican restaurant. Bringing dishes from our hometown Guanajuato Mexico. All of our dishes were first made at home and tweaked with time to accommodate everyone. Our food is made with love and our drinks will be too!

Products and Services:

If you visit our restaurant/market, you will get to try our food and pick up some of our items in the market. Our menu consists of tacos, tortas, burritos, Huaraches (our most sold), Quesabirrias and much more!
We have a variety of non alcoholic drinks that we serve and to go. We wish to do the same with our beer license. Our market has items from cleaning products, produce to snacks and Mexican candy!

Management team:

There will always be a front server taking care of all of the customers and making sure that everything is done currently. That is food coming out as expected and carding people for alcoholic beverages. There will also be a Kitchen manager cooking and training everyone to set rules and expectations. Plan is to get a Cashier once we have a beer license so that nothing is being missed.

Marketing Analysis:

We plan to send out flyers, business cards to everyone that we know or see on the street. We do run a facebook, instagram, and tik tok page where we plan to post everything going on in the restaurant.

Financial Plan:

We want the restaurant to run fluently financially. That is where all employees can get paid decent enough and have benefits. We would like to eventually have less investments and more gains.

Operational Plan:

We will run this restaurant very seriously because we want our dream to succeed and our food and drinks to be loved by all Madison!
We will continue to give the best customer service to our customers and be aware of all their needs and expectations.

market.

Entrance

Fridge

Produce
Fridge

Register

market

market

market

Freezer

market

Table 1

T2

T3

T4

T5

T6

T7

closet.

Freezer
Fridge

dishes

table.

bathroom

Supplies

Backdoor

window

Table

Steam
table

Codler
table

shelf

shelf

Table

grill

fryers

flat
grill

grill