



TACOS | BURRITOS | MARGARITAS

We proudly serve handmade tortillas featuring heirloom corn from Mexico and Georgia.
Our team prepares fresh masa every morning to make our tortillas fresh for you daily.

To Start

Salsa Tasting | \$6

tasting of all 3 or choose 1

roja benne verde
fresh + traditional spicy + sweet mild + bright

Queso Dip and Chips | \$7

add chorizo + \$2

Guacamole and Chips | \$12

made fresh daily

Three Amigos Sampler | \$14

queso dip, salsa roja, guacamole

Crab Dip and Chips | \$16

fresh crab meat, poblano, corn, green onion, topped
with cotija cheese (served warm)

Queso Fundido | \$12

house-made chorizo, chihuahua cheese, pico de gallo,
served with corn tortillas (dine-in only)

Elote | \$6

Toasted corn on the cob topped with chipotle lime
aioli, cotija cheese, tajin and green onion

Salad

Minero Chopped Salad | \$11

romaine, corn, tomatoes, cucumber, red onion,
radish, pepitas, queso fresco, tortilla strips
choice of: pasilla ranch or jalapeño lime vinaigrette

Add Ons:

Cauliflower | \$3 Ancho Chicken | \$4

Grilled Chipotle Steak | \$6

Burritos and Quesadillas

The Minero Burrito or Burrito Bowl

white rice, beans, oaxaca cheese, crema,
poblano, cabbage, cilantro, salsa verde, avocado

Heirloom Mexican Beans (veggie) | \$14

Ancho Chicken | \$17

Al Pastor Pork | \$17

Grilled Chipotle Steak | \$19

Quesadilla

chihuahua cheese, crema, chipotle sauce, crispy
tortilla chip, pickled peppers, red onions, cilantro

Heirloom Mexican Beans (veggie) | \$14

Ancho Chicken | \$17

Al Pastor Pork | \$17

Grilled Chipotle Steak | \$19

* Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tacos

all served on house-made corn tortillas

any 2 tacos | \$11

any 3 tacos | \$16

Fried Catfish

green tomato tartar, cabbage,
red onion, radish, cilantro

Crispy Shrimp

chipotle-lime aioli, pickled corn and
pepper salsa, red onion, cilantro

Cauliflower

salsa macha (contains peanuts), red onion,
cotija cheese, cilantro

Ancho Chicken

pickled red onion, cotija cheese,
pasilla de oaxaca (spicy), cilantro

Al Pastor Pork

charred pineapple, white onion,
avocado purée, cilantro

Grilled Chipotle Steak

pickled peppers, green onion, queso fresco, cilantro
+\$1 per steak taco

Taco Lunch Plate | \$14

served monday-friday until 3pm (dine-in only)

not offered on select holidays

choice of any two tacos,
with white rice and refried beans
+\$1 per steak taco

Sides

Arroz Rojo (red rice) | \$4

Heirloom Mexican Beans | \$4

Refried Beans | \$4

Sliced Avocado | \$4

White Rice | \$3

Extra Corn Tortillas (5) | \$2.5

Side of Guacamole 2 oz | \$4

Side Queso Dip 2 oz | \$2

Side of Any Salsa | \$1.75

Side of Crema | \$1

Pico de Gallo | \$1

Fresh/Pickled Jalapeño | \$.5



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wifi
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password: PonceMinero136

Please inform your server of any allergies or dietary restrictions.
Maximum of 6 split checks per table.