

RESTAURANT WEEK 2026

AUGUST 24 - SEPT 7

\$15* LUNCH

Choice of one appetizer & one entrée.
Available from 11am - 3 pm. Dine-In Only.

ENJOY
A CLASSIC
MARGARITA
FOR ONLY
\$9!

+ \$1 FOR A FRESH FRUIT FLAVOR

APPS (Choose one app; Individual size)

CHIPS & GUAC

Avocado, lime juice, cilantro, roasted poblano, corn tortilla chips

CUCUMBER BRAVO

Sliced cucumber, dried cili salsa, toasted sesame seeds, lime, jardin, pickled red onion (contains mayo)

MADUROS

Sweet plantains, poblano salsa, crema, queso

ESQUITES

Fresh charred corn off the cob, queso fresco, dried chili crema, cilantro (contains dairy & mayo)

CHILAQUILES

Crispy tortillas simmered in house-made salsa verde, crema, avocado, queso fresco, cilantro

CHIPS & SALSA

Homemade salsa roja, corn tortilla chips

ENTREES (Choose one entree)

BIRRIA TACOS (2)

Two (2) slow cooked beef tacos, ancho chiles, guajillo, & chile de arbol, jardin, queso chihuahua, consomé

BAJA FISH TACOS (2)

Two (2) Modelo beer battered fish tacos, Citrus slaw, avocado-jalapeno salsa, chiptole mayo, pickled red onion, cilantro

FLAUTAS DE POLLO (3)

Three (3) chicken & cheese filled crispy tortillas, crema, cabbage, onion, cilantro, cotija, house-made salsa (choice of salsa verde or roja)

GRILLED FISH TACOS (2)

Two (2) grilled fish tacos, citrus slaw, avocado-jalapeno salsa

MEXICAN CESAR SALAD

Romaine, grilled corn, tomatoes, queso fresco, dry chile & jalapeno cesar dressing, tortilla chips, jardin

EL JARDIN SALAD

Romaine, cherry tomato, queso, avocado, cucumber, queso fresco, red onion, olives, grilled corn, jalapeno- vinaigrette

BURRITO

Rice, black beans, cheese, pickled red onions, esquites (contains dairy & mayo), jardin, spicy avocado-lime salsa + choice of protein (see list of proteins)

BOWL

Rice, black beans, cheese, shredded romaine pickled red onions, esquites (contains dairy & mayo), jardin, spicy avocado-lime salsa + choice of protein (see list of proteins)

TACOS (3)

Choice of any 3 Street Tacos (mix & match!) served with side of rice & beans.
(Please see regular menu for full description of our Street Tacos, & their associated toppings / allergens).

Make your taco "Costra"! In Mexico City costra indicates adding grilled cheese skirt to the taco (+ \$1 per taco)

SELECT YOUR (1) PROTEIN: (not required)

Pollo Asado	Chicharron Verde (Pork Belly)	Carnitas (Pulled Pork)
Tinga de Pollo	Chorizo	Champiñón
Pork Belly Al Pastor	Cauliflower	Carne Asada (+\$4/entree & \$1/taco)

Jardin is Spanish for 'garden' = our cilantro & white onion mix

☞ = Made with Gluten (Please Note: **We are NOT a gluten-free kitchen.** Therefore, items NOT already labeled as containing gluten may STILL be fried in, cooked with / on or exposed to gluten-containing items. If you or a guest has GLUTEN allergy or CELIAC condition, or any other allergy, please always inform your server.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

114 Broad Street | STAMFORD, CT | (203) 274-7377 | IG: @MasaTacoBar | www.MasaTacoBar.com

*Note: Plus tax & gratuity. No substitutions. Cannot be combined with other offers, promos, Happy Hours, or discounts. Regular menu still available during Rest. Weeks.



RESTAURANT WEEK 2026

AUGUST 24 - SEPT 7



\$30* DINNER

Choice of one appetizer, one entrée, one beverage, & one dessert. Available after 5pm. Dine-In Only.

APPS (Choose one app; Individual size)

CHIPS & GUAC

Avocado, lime juice, cilantro, roasted poblano, corn tortilla chips

MADUROS

Sweet plantains, poblano salsa, crema, queso

ESQUITES

Fresh charred corn off the cob, queso fresco, dried chili crema, cilantro (contains dairy & mayo)

CHIPS & SALSA

Homemade salsa roja, corn tortilla chips

ENTREES (Choose one entree)

BIRRIA TACOS (2)

Two (2) slow cooked beef tacos, ancho chiles, guajillo, & chile de arbol, jardin, queso chihuahua, consomé

GRILLED FISH TACOS (2)

Two (2) grilled fish tacos, citrus slaw, avocado-jalapeño salsa

FLAUTAS DE POLLO (3)

Three (3) chicken & cheese filled crispy tortillas, crema, cabbage, onion, cilantro, cotija, house-made salsa (choice of salsa verde or roja)

BAJA FISH TACOS (2)

Two (2) Modelo beer battered fish tacos, Citrus slaw, avocado-jalapeño salsa, chiptole mayo, pickled red onion, cilantro

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Tinga de Pollo
Pork Belly Al Pastor

Chicharron Verde (Pork Belly)
Chorizo
Cauliflower

Carnitas (Pulled Pork)
Champiñón
Carne Asada ☼ (+\$4/entree & \$1/taco)

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DESSERT

CHURROS

Fried dough, sugar, cinnamon, sweet condensed milk dipping sauce

ICE CREAM

Vanilla or Chocolate

SORBET

Passionfruit or Mango

DRINKS

NON-ALCOHOLIC

House-made: Lemonade, Arnold Palmer, or Iced Tea

Coca-Cola, Sprite, Ginger Ale, or Juice (any flavor) - OR -

VIRGIN MARGARITA + \$2

CLASSIC MARGARITA + \$4

+ \$1 – add a fresh fruit-flavor to your marg!

NOTE: ** Cocktails using premium liquors are subject to regular menu pricing and excluded from WRW Special.

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