



Burritos

Price: £18.00

Customize Your Burrito Your Way!

Make it mild, spicy, or extra cheesy—your burrito, your rules!

Step 1: Choose Your Style

Burrito (Wrapped in a warm flour tortilla)

Naked Burrito Bowl (Served in a bowl, No tortilla)

Naked Nachos Bowl (swap your tortilla for nachos)

Step 2: Choose Your Rice

Choose 1

Mexican Rice (Seasoned with bold spices)

Brown Rice (Wholesome and hearty)

Step 3: Choose Your Beans

Choose 1

Pinto Beans (Tender and flavorful)

Black Beans (Rich and hearty)

Step 4: Choose Your Protein

Choose 3

Slow-Cooked Pork (Succulent and smoky)

Bash events

Al pastor (Cooked the traditional way as a kebab with pineapple)

Steak (Rump steak lightly seasoned & grilled to perfection)

Chicken Asado (Flavourful and juicy grilled chicken little smoky and a hint of spice)

Chicken tinga (Slow cooked chicken thighs with chipotle chillies, caramelized onions, light spices and tomatoes served saucy)

Grilled Veggies (Perfect for plant lovers)

Step 5: Add Your Toppings

Fresh Salads (Crisp lettuce, spinach, and more)

Guacamole (Creamy and rich)

Pico de Gallo (Fresh tomato salsa)

Coriander and onion salad (perfect flavour and texture)

Step 6: Finish with Cheese

Cheese Sauce (Our own special cheese blend melted to perfection)

Queso fresco (Grated Cheese)

Including a drink:

Homemade Mexican Horchata

What's included:

Option for service from our fully equipped cooking van or from our gazebo

Experienced street food Chefs

Allergies & dietaries catered for such as vegan and gluten free

2 hours food service

Biodegradable plates & wooden cutlery

Travel cost

The logo for 'Hitched' is written in a stylized, cursive purple font.