# Falacos taco balls

Our hummus, toppings and sauces take your mouth on an adventure. All Falacos contain a pair of deep-fried falafel balls, cradled in a corn tortilla or on spinach or fries.

#### The O.G.

Our version of a "traditional" falafel taco. (?!? Oh yes, we did that!)
Of course, we had to go traditional! Falafel the way most know - roasted garlic hummus, fresh greens topped with a fresh cucumber, tomato and onion salad with cashew tzatziki. Refreshing and light, your mouth will be happy!

#### **Paulie**

Italian flava smackin' yo face.

A classic you know and love – Italian flava, in yo mouth. Falafel balls are nestled in roasted garlic hummus, topped with a tomato gravy, fresh spinach and nutritional yeast... OHHHhhhh!

#### Dr. Thumbs

We hold these balls near to our heart, friend-inspired and savory. A cheesy herb hummus, two fried falfel balls, baby spinach, a sweet and tangy ball-samic reduction and topped with dried cranberries and candied walnuts.

#### **Down South**

Think "fajita". Yeah, it's like that!

Cilantro lime hummus, our enchilada sauce on two fried falafels, loads of peppers and onions and fresh spicy guacamole. Órale!

## **Bangcock**

Everybody loves that rooster sauce!

Who loves Sriracha?! WE DO! Falafel seemed a natural next step. Ever try a lemongrass and ginger hummus? A sweet and spicy sriracha chili glaze for the fried falafel balls, curried veggiesand scallions. Oh yes, we LOVE the heat!

## Kimchichis SEP

The ultimate party in your mouth that will get your forehead sweatin! Spicy, sweet, salty and sour, Kimchichis have it all. Agave pecan hummus, green apple slices, spicy chili sauce on the fried falafels, a sweet hoisin sauce, scallions and of course, kimchi!

#### **Texas**

Our funky twist on a southern favorite - BBQ.

Dill pickle hummus, fresh chopped slaw, fried pickles, onions and jalapenos, and our own homemade BBQ sauce. OOooohWEE it's good!!

#### The Island

Our tropical balls

2 falafels, fresh greens, our spicy jerk sauce, sweet pineapple salsa, and toasted coconut.

#### **Amazeballs**

You just have to try them. Amazeballs are simply amazing! Quinoa creations topped with fresh hummus, mango chutney, banana peppers and smoked paprika. Oh man, so much flavor!

### **Hummus & Dippins**

A little accompaniment for your Falacos.

A cup of hummus with fresh cut veggies or four fried falafels.

#### **Fries**

We have them plain with ketchup, or dress em' with your favorite Falaco topping.

## **Nutty Chocolate Balls**

The size of a cake ball and dense like fudge, this is a sweet and rich ball of cashews, coconut, dates, cacao, maple syrup, coconut oil & salt. Real food ingredients and REALLY delicious!

## **Blueberry "Cheese"cake**

A frozen sweet treat. Pecan and date crust, creamy cashew lemon-tea "cheese" cake topped with blueberries.

## **Peanut Butter & Dippins**

A little accompaniment for your Falacos. A cup of our homemade hummus and your choice of either celery, cucumbers and carrots, or four of our fried falafel balls.

#### **Infused Waters**

Delicious infused waters.

Our drink of the day: A unique infusion of water with different fruits, veggies and herbs. No added sugar, just freshness!