

The Matador Restaurant

In the early 50's, Raymond Tejada, Sr. and his father, Alfred opened a small diner on Van Born Road in Taylor and called it the Matador Drive-In. Mexican food wasn't popular at the time, but the Tejadas started the Matador Drive-In with their own family recipes for tamales, enchiladas, tacos and tostadas. The rest of their fare was American. The original building including kitchen and dining area is now the main dining room, north of the brick arches (you can see a picture of Al & Sandy and Ray & Margaret in the reception area). The Matador did mostly carryouts because the dining room could only handle a dozen customers.

Alfred operated the business until 1970, when he retired and turned the restaurant over to Ray, who was then a millwright at General Motors. Ray and Margaret, his wife, ran the restaurant with the help of their five children and many friends.

In 1975, the restaurant expanded to its present size. Both Alfred and Ray, Sr. have passed away, but Margaret and the Tejada family continue to carry on the business. Now, we have a fourth generation working at the Matador, maintaining the Tejada legacy, Margaret still works at the Matador and loves cooking.

In September 2004, the Matador marked its 50th year in business under the same family ownership. The family has a stack of written memories created for them by many of their longtime customers. The accounts offer a litany of special family moments - marriage proposals, expectant mothers revealing their good news, birthdays, graduations and anniversaries - all celebrated at the Matador over the years.

We hope you feel, as we do, that when you come to the Matador, you are part of the family.



MATADOR RESTAURANT

Tapas

*Guacamole Made
Fresh Daily*

Guacamole & Chips

Fresh avocado dip with hot corn tortilla chips - 7.00



Bean Dip

With melted cheese served with fried tortilla chips - 6.50

Cheese Sticks

6 battered mozzarella sticks - 6.00

Potato Munchers - 6.00

COMBO PLATTER

3 Poppers,
3 Chicken Fingers
and 6 Mini Tacos
with choice
of dip - 8.25

Queso Dip & Chips - 6.00

Mini Taco

10 bite sized chicken tacos - 6.00

Poppers

Five jalapeños stuffed with cheddar cheese - 6.00

soup & chili

All American Homemade Vegetable Soup

Simmered vegetables (seasonal)
Cup - 3.25 Bowl - 5.50

Soup of the Day

Cup - 3.75 Bowl - 6.00

Menudo

As chicken soup is to Americans, "Menudo" is to Mexicans. Used by some as a remedy for stomach ailments and hangovers, homemade Menudo is beef tripe soup. Add oregano, lemon or onions to suit your taste. Served with tortillas.

A truly authentic Mexican dish - 5.50

Matador Chili

Chili made the Mexican way with bean broth and spiced ground beef.

Mild not hot.

Cup - 3.25
Bowl - 5.50

Vince's Chili

Over 50 years ago while living in Texas our friend Vincente brought this unique recipe which includes peanut butter and chocolate. A thick meaty chili that is somewhat spicy hot.

Cup - 3.75 Bowl - 6.00

Willie's Chili

A customer once requested cheese on his Vince's chili and because of it's popularity we've added it to the menu under his name.

Cup - 4.50
Bowl - 6.50

salads

Taco Salad

Chicken or Beef with lettuce, tomatoes, cucumber, avocados, onion, cheese and corn chips in a crisp flour tortilla shell. Topped with sour cream and our special blend of salad dressing - 8.50

Chicken Fajita Salad

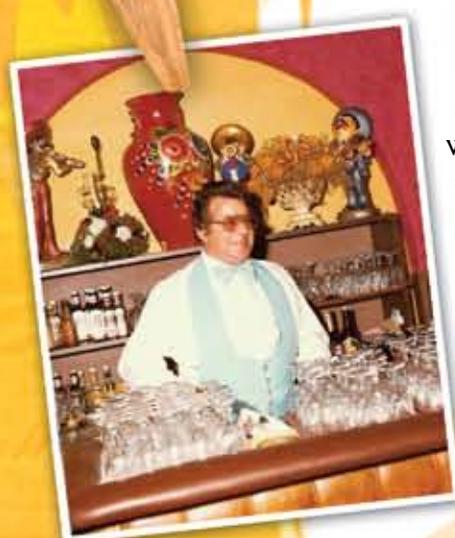
Fresh tossed garden salad with onions, cucumbers, cheese and tomatoes, topped with a marinated chicken breast, grilled to perfection - 8.50

Side Salad - 3.75

**WE FRY IN PEANUT OIL.
FLOUR TORTILLA CHIPS AT
ADDITIONAL COST.**



LOOK FOR OUR HOUSE SPECIALTIES!



**WE FRY IN
PEANUT OIL.**

Mexican Favorites

Dinners include rice and beans. Topped with chili.

Chico dinners have two same items and Matador dinners have 3 same items.

For an extra treat, add beans, cheese, ground beef and/or chicken to any item for an additional charge.



Tacos

Flour tortilla (corn shell on request) folded and fried crisp with your choice of filling: Ground Beef, Chicken or Beans. Topped with crisp shredded lettuce, our own taco sauce and sprinkled with grated parmesan cheese.
Chico - 8.00 Matador - 10.00

Burrito

Soft flour tortilla wrapped around your choice of delicious Spiced Beef, Chicken or Beans.
Chico - 8.00 Matador - 10.00

Tamale

Grandma's recipe. Seasoned corn meal filled with tender strips of pork slowly steamed in corn husks. Topped with Matador chili. A truly authentic Mexican dish!
Chico - 8.00 Matador - 10.00

Tostada

Flat corn tortilla fried crisp and layered with beans, shredded lettuce, our special taco sauce and a sprinkling of parmesan cheese.
Chico - 8.00 Matador - 10.00

Sarape

Burritos topped with chili and cheese.
Chico - 9.00 Matador - 11.00

Enchilada

Soft corn tortillas grilled in our zesty enchilada sauce, then rolled and stuffed with cheese and diced Spanish onions.
Chico - 8.00 Matador - 10.00

Try a milkshake!



Nachos

You've never had nachos like this before! Homemade chorizo (Mexican sausage) is mixed with refried beans and poured over fried corn chips. Melted mozzarella and hot pepper cheeses are layered thick on top.
Plate - 7.50 Small - 8.80 Large - 12.00
Make it supreme with green peppers, olives, onions, pepper rings and tomatoes - 1.25



Botana

The Mexican appetizer! Corn chips or flour tortilla chips (additional charge) smothered with refried beans, mozzarella cheese and guacamole. Ask for Chicken or Spiced Ground Beef to make it complete.
Plate - 7.25 Small - 8.00 Large - 11.50
Add Chicken or Beef - 1.25
Make it supreme with green peppers, olives, onions, pepper rings and tomatoes 1.25 together or .25 each

Matador Specialties

All dinners served with rice and beans. Topped with chili.

Quesadillas

Soft flour tortillas and cheese grilled in butter with melted cheese, sour cream, lettuce and tomatoes.
Chico: 2 quesadillas - 8.00
Dinner: 3 quesadillas - 9.50

Chili Relleno

Stuffed green peppers with your choice of filling then fried in egg batter.
One pepper with Cheese or Beef - 8.80
Two peppers with Beef or Cheese - 9.75

Chimichanga

Fried flour tortilla stuffed with Beef, Ground Beef or Chicken topped with sour cream, lettuce and tomatoes - 10.75

Macho Grande Burrito

10" flour tortilla filled with Beef or Chicken with mozzarella cheese, lettuce, tomato and sour cream - 9.75

Mexican Sandwich

Flour tortillas layered with beans and rice covered with stew of pork, beef and potatoes - 11.00

El Desayuno

Mexican breakfast served anytime. Scrambled eggs and chorizo with rice, beans and tortillas - 7.00

El Toro

Savor the flavor of a 16 Oz. T-Bone cooked in our hot sauce - 17.00



Fajitas

Half pound of chicken grilled with green peppers and onions. Served with flour tortillas, lettuce, tomatoes and cheese - 12.00
Steak Fajitas - 13.00
Shrimp Fajitas - 13.00
Combination - 14.25

Enjoy a Margarita!

Combination Platters

Served with rice and beans. Topped with chili.

Large Combination

Beef Taco, Bean Tostada, Cheese Enchilada and Seasoned Pork Tamale - 12.75

Small Combination

Beef Taco, Bean Tostada and Cheese Enchilada - 10.50

Build Your Own Combination

Choose from: Burrito, Enchilada, Mini Chimichanga with Chicken, Taco, Tamale and Tostada, Quesadilla or any combination
2 Items - 8.50 3 Items - 10.75
4 Items - 13.00

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.



LOOK FOR OUR HOUSE SPECIALTIES!

American Dinners

Fried Chicken

Four piece honey stung chicken served with French fries and a roll - 8.75

Fantail Shrimp

A generous portion of large fantail shrimp lightly breaded and served with French fries and a roll - 8.75

Shrimp Basket

8 oz. of bite size shrimp, lightly breaded and served with French fries and a roll - 8.25

Cod Dinner

A tasty beer batter coats North Atlantic cod, quick frozen for freshness. Served with French fries and a roll - 8.50

Hot Dog

1/4 lb. with French fries - 5.25

Coney Dog

1/4 lb. with French fries and Vince's chili and onions - 6.00

not pre-cooked Hamburger*

We hand press our patties to 1/3 lb. and cook to your specifications. Served with French fries - 6.00 With cheese - 7.00

Matador Hamburger*

Our hand pressed patty is drowned in chili and cheese - 7.50

T-Bone Steak*

16 oz. of mouth watering steak charbroiled and served with choice of French fries or baked potato - 16.00

Chicken Fingers

Fine breaded and marinated chicken tenderloins, fried and served with French fries or a baked potato - 8.75

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sides

Spanish Rice - 3.50

Half Order - 2.00

Frijoles (refried beans) - 3.50

Half Order - 2.00

Beans & Chorizo - 4.25

Beans with Melted Cheese - 4.25

French Fries - 2.50

Sour Cream - 1.00

Additional 15% gratuity for tables over eight people.

26747 Van Born • Taylor, MI 48180
(Between Beech Daly & Inkster)
Phone 313 292-6364 • Fax 313 292-0635

MATADOR RESTAURANT

Hours of Operation

Monday - Thursday

11:00 am - 9:30 pm

Friday

11:00 am - 11:00 pm

Saturday

12:00 noon - 11:00 pm

Sunday

12:00 noon - 8:00 pm

WE FRY IN
PEANUT OIL.



Daily Lunch Specials

Served with a soft drink - 6.00

Monday

Enchilada

A cheese enchilada with rice and beans.

Tortilla Soup

A steaming bowl of tomatoes, roasted chiles, corn and chicken, flavored with lively jalapeños and cilantro. Finished with a pyramid of tortilla strips.

Tuesday

Burrito

A flour tortilla wrapped around Chicken, Beef, Beans or Cheese. Served with rice and beans.

Tostada

Beans spread over a flat fried tortilla and served with rice and beans.

Wednesday

Nacho Plate

Homemade chorizo (sausage) and two cheeses cover a generous portion of chips.

Quesadilla

A grilled flour tortilla and cheese garnished with lettuce, tomatoes and sour cream.
Served with beans and rice.

Thursday

Mexican Breakfast

Two scrambled eggs combined with our homemade chorizo. Served with tortillas, rice and beans.

Mini Chimichanga

6" flour tortilla stuffed with our chicken and deep fried.
Served with rice and beans.

Friday

Taco

A deep fried flour tortilla filled with our Chicken or Ground Beef and served with rice and beans.

Botana Plate

Guacamole, cheese and beans spread generously over corn chips. Our most popular item.

Desserts



Fried Ice Cream

We roll cinnamon crisp ice cream in a corn flake batter and quickly deep fry it. Topped with honey, whipped cream, chocolate syrup and a cherry - 5.00

Coconut Fried Ice Cream - 4.50

Xango

Creamy cheesecake wrapped in a pastry tortilla - 4.50

Chocolate Peanut Butter Brownies - 4.50

Churros

Mexican style donuts filled with strawberry or Bavarian cream - 4.50



Margaritas

All margaritas can be frozen or on-the-rocks.

Standard

Tequila and Triple Sec
Glass - 5.00 Grande - 10.00

Especial Margarita

Cuervo Gold and
Grand Marnier
Glass - 6.00 Grande - 12.00

Blue Margarita

Sanzo Blanco and
Blue Curacao
Glass - 6.00 Grande - 12.00

Golden Margarita

1800 Tequila
and Gran Gala
Glass - 7.00 Grande - 14.00

Mango Margarita

Mango Schnapps and
Orange Curacao
Glass - 6.00 Grande - 12.00

Deluxe Shelf

Patron and Cointreau
Glass - 9.00 Grande - 17.00

Strawberry or Raspberry Margarita

Glass - 5.00 Grande - 10.00

Beer

Draft

Leinenkugel's seasonal or a Michigan based beer.

Ask your waitress for specifics - 4.00

Small Pitcher (32 oz.) - 7.50

Large Pitcher (64 oz.) - 12.00

DOMESTIC (12 oz. bottle)

Bud Select, Bud Light Lime, MGD,
MGD 64, Ultra - 3.50

Aluminum Bottles (16 oz.) - 4.00

Budweiser, Bud Light

MEXICAN BEERS (12 oz. bottle)

Carta Blanca, Corona, Corona Light, Dos Equis (Amber
or Lager), Tecate, Modelo Especial, Negra Modelo - 4.00

Wine

**Chardonnay, Lambrusco, Merlot,
Piesporter, Sauvignon Blanc, White
Zinfandel, Sangria**

Glass - 3.50 Half Carafe - 6.75 Carafe (Liter) - 13.00

Beverages

Soft Drinks

Soda

Coke, Diet Coke, Sprite,
Cherry Coke, Root Beer,
Mello Yello

Coffee or Tea

Milkshake

Vanilla, Chocolate,
Strawberry or Raspberry

Milk

2% or Chocolate

Juice

Cranberry, Orange, Apple,
Pineapple or Tomato

Iced Tea or Lemonade



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