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# Food Review: Monterrey Tacos a cozy Shippensburg gem with great food

Charles Herrick For The Sentinel

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With a variety of taco options, pictured is Monterrey Tacos' traditional order with tortilla, pulled pork, onions and cilantro. Photo by Charles Herrick

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**I** recently had the pleasure of visiting Monterrey Tacos in Shippensburg. Ever since they opened in June last year, I wanted to make a visit as I had heard nothing but good things. After spending my lunch hour with them, I have to admit, they deserve all of the praise they get.

Located at 29 E. King St., Monterrey Tacos is a little cozy Mexican cuisine restaurant that serves some of the freshest and most tasteful food I have eaten in a very long time. As soon as I walked in, I noticed how busy they were and the nice seating arrangements in the restaurant. There are six booths that can comfortably seat four people each. There are also two tables that can seat four people, and one long table that can seat eight. Green, orange and white cover the seating, and there is some nice hardwood flooring. The place is small, but cozy.

Walking up to the register, you can see the cooks hard at work making food. I noticed how clean the kitchen was despite all of the cooking that was happening. In fact, the entire place is clean.

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Monterrey Tacos has a multitude of things to order. They have soft and hard-shell tacos, quesadillas, burritos, bowls, sandwiches, nachos and salads. For dessert you can order smoothies, ice cream, churros and cake. As for drinks, you have your

standard coke, root beer and the like. I was pleased to see they had genuine Mexican coke for sale, complete with the glass bottle.

I ordered the No. 1, or the “Traditional” as they call it. It consisted of four freshly made soft tortillas with the meat of your choice, cilantro, onions, lime and hot sauce. There were three options of hot sauce, and I chose the mild one. I decided to go with the pulled pork as my choice of protein. I also ordered a large side of chips and guacamole and one drink. In total, the order was \$26.17.

Within seven minutes of ordering my food, my chips and guacamole was delivered to my table. I was impressed with how quickly I received them considering how busy the staff were. The chips were fresh, with a nice crunch to them, and a bit salty. The guacamole was fantastic. It is easily the best guacamole I have ever tasted. Good texture with a hint of lime at the end.

My tacos came to me four minutes after my chips had come. I squeezed the lime wedges on my tacos and began to eat them. The soft shells were very nice, with good texture and thickness, and I could taste their freshness. The pulled pork was done perfectly. It was not dry, and it had a hint of pepper to them. The onions were cut into bite-size pieces, just enough for flavor and added texture but not too large to overtake the flavor of the pulled pork. Finally, the cilantro hit my palate at the end, and I was delighted to have experienced such a good array of flavors.

I enjoyed my time at Monterrey Tacos. The food was fresh and full of flavor, and the staff were all professional and friendly. When I left, the woman at the counter who was in the middle of taking an order actually stopped so she could say goodbye to me and wish me a good day. That’s something I wanted to point out. When you go there to eat, you are not just a paying customer to them. Instead, it feels like you are a friend or family member who is simply stopping by for a visit. I highly recommended any fan of Mexican cuisine to give Monterrey Tacos a try. The place is clean and presentable, and the food is fantastic.

Hours of operation are 10 a.m. to 8 p.m. Monday to Saturday. You can order online at **<https://order.toasttab.com/online/monterreytacos>**.

*Charles Herrick is a student at Shippensburg University writing for the Reviewing the Arts for Publication course.*



Did you know it's believed that the origin of the taco started in Mexican silver mines? Watch today's 5 to Know for more history of tacos.