

5x10 STREET FOOD PLAYBOOK

SALCHIPAPA CART FIELD MANUAL

Ecuadorian / Latin Loaded Fries, Hot Dogs, Sausage & Street-Food Bowls for a 5x10 Cart

SALCHIPAPA / LATIN LOADED FRIES

Veteran Food Cart Ops

Cart concept, menu engineering, service SOPs, pricing, QR pickup, compliance checkpoints, and launch plan.

5x10 STREET FOOD PLAYBOOK

CARIBBEAN PATTY CART FIELD MANUAL

Jamaican-Style Patty Flip, Coco Bread Combos,
Warmer Service & QR Pickup for a 5x10 Cart

CARIBBEAN PATTY / HIGH-SPEED FLIP

Veteran Food Cart Ops

Cart concept, menu engineering, service SOPs, pricing, QR pickup, compliance checkpoints, and launch plan.

5x10 STREET FOOD PLAYBOOK

PUERTO RICAN CUCHIFRITO CART FIELD MANUAL

**Alcapurrias, Papas Rellenas, Empanadillas,
Bacalaitos & Combo Boxes for a 5x10 Cart**

PUERTO RICAN CUCHIFRITO / FRIED COMBO BOXES

Veteran Food Cart Ops

Cart concept, menu engineering, service SOPs, pricing, QR pickup, compliance checkpoints, and launch plan.

5x10 STREET FOOD PLAYBOOK

LOW-SUGAR BBQ BOWL CART FIELD MANUAL

**Pulled Beef, Chicken Thighs, Salmon Bites,
Meatballs, Rice Bowls & Loaded Potatoes for a
5x10 Cart**

LOW-SUGAR BBQ / STREET BOWLS

Veteran Food Cart Ops

Cart concept, menu engineering, service SOPs, pricing, QR pickup, compliance checkpoints, and launch plan.

VETERAN FOOD CART OPS

OPEN-FLAME SKEWER CART FIELD MANUAL

Cumin - Pincho - Jerk - BBQ Sofrito

Red, orange, black, yellow, and smoke theme

FLAME CART

PROPANE SAFETY

STARTUP COSTS

QR PICKUP

Mission: Build a high-smell, high-visual skewer concept safely.

Warning: Open flame requires serious FDNY/DOH/compliance planning.

VETERAN FOOD CART OPS

OPEN-FLAME SKEWER CART FIELD MANUAL

Cumin - Pincho - Jerk - BBQ Sofrito

Red, orange, black, yellow, and smoke theme

FLAME CART

PROPANE SAFETY

STARTUP COSTS

QR PICKUP

Mission: Build a high-smell, high-visual skewer concept safely.

Warning: Open flame requires serious FDNY/DOH/compliance planning.

Veteran Food Cart Ops: Startup Cost Matrix

Realistic launch-budget ranges for 5x10 street-food concepts

Use this matrix to decide which concept to launch first. The lean tier assumes a used/approved unit or a pilot event setup. The turnkey tier assumes a more complete build, heavier repairs, higher compliance corrections, and larger inventory.

Concept	Lean Pilot	Standard Launch	Turnkey Launch	Cost Risk
Salchipapa Cart	8,000-25,000	30,000-75,000	75,000-145,000	Fryer + hot holding
Caribbean Patty Cart	6,000-20,000	22,000-55,000	55,000-110,000	Inventory + warmer quality
Puerto Rican Cuchifrito Cart	15,000-42,000	45,000-100,000	100,000-210,000	Fry oil + fire/vent
Low-Sugar BBQ Bowl Cart	14,000-38,000	40,000-95,000	95,000-190,000	Protein + hot holding
Open-Flame Skewer Cart	22,000-65,000	65,000-160,000	160,000-300,000	Open flame + FDNY/propane

Best launch order by cash intensity

1. Caribbean Patty Cart: easiest low-cash test if sourcing is solved.
2. Salchipapa Cart: best food-cart identity + strong add-on profit.
3. Low-Sugar BBQ Bowl Cart: best lunch/cart hybrid if commissary prep is strong.
4. Puerto Rican Cuchifrito Cart: strong culture and margins, but fry/fire costs rise.
5. Open-Flame Skewer Cart: best visual/smell, highest fire-compliance cost.