



Nuestra Cocina
- WELCOME -

Call 503 232-2135 to place your order. Pay over the phone. Come pick up.

- ANTOJITOS -

GUACAMOLE CON TOTOPOS

Guacamole with chips \$8

CEVICHE DEL DIA

Nuestra Cocina ceviche- Chef's choice \$12

SOPA DE LIMA CON POLLO

Traditional Yucatan lime soup with chicken, epazote & tortilla strips \$8

SOPE DE CHORIZO, FRUJOS Y CHILE DE ARBOL CON QUESO

Crisp masa cakes filled with chorizo, black beans, chile and cheese \$8

COLIFLOR CON VINAGRETA DE PEPITA

Roasted cauliflower, Oaxacan cheese with a pumpkin seed vinaigrette \$7

ENCHILADAS DIVORCIADAS

Chicken enchiladas with a tomatillo & chile Guajillo mole, crema & cotija cheese \$9

TAQUITOS DE CARNE DESEBRADA

Crispy tacos, shredded beef, avocado puree, pickled red onions & cotija cheese \$9

CHILE RELLENO CON PICADILLO or CON CALABAZITAS Y QUESO OAXACA

Roasted poblano stuffed with shredded pork, almonds & raisins topped with crema \$9

Chile poblano stuffed with braised squash & Oaxacan cheese \$9

TACOS DE PUERCO

Handmade tortilla with spiced pork, diced onion, cilantro, chile de arbol salsa \$9

CARNE ASADA TACOS

Marinated steak, grilled onions, roasted tomato & chile salsa \$10

TLACOYO CON CARNE DE RES or TLACOYO CON HONGOS

Black bean stuffed oval shaped tortilla with sautéed beef & onions, crema & cheese \$10

Black bean stuffed oval tortilla with smoked oyster mushrooms, crema & cheese \$10

GORDITAS RELLENOS

Stuffed tortilla with black beans, avocado, roasted poblano chiles & cheese \$6

With pork or chicken add \$2

LECHUGAS CON MANGO, JICAMA, PEPITAS Y AGUACATE

Greens, mango, jicama, pumpkin seeds, avocado, smoked chile-orange vinaigrette \$8

- PLATOS -

COCHINITA PIBIL

Braised spiced pork with pickled red onion and black beans \$17

CAMARONES AL MOJO DE AJO

White prawns in garlic & chiles with plantains & refried black beans \$24

POLLO CON MOLE IXTEPEC Y ALCEGAS

Grilled half chicken, ancho, chipotle & chile guajillo mole & braised greens \$22

CHULETAS ADOBADAS DE CERDO CON SALSAS DE TOMATILLO

Chile rub seared pork chops tomatillo sauce, roasted potatoe & green beans \$18

CARNE ASADA CON FRUJOS BORRACHOS

Achiote marinated steak with drunken beans & grilled onion \$24

- POSTRES -

PASTEL DE CHOCOLATE CON HELADO DE CANELA

Chocolate pound cake with chocolate sauce & cinnamon ice cream \$6

PLAN DE NARANJA

Baked custard with Grand Marnier in its own orange caramel sauce \$6

House made chips \$3.50

Frijoles- black beans or borracho beans \$3

Arroz- Mexican rice \$3

Salsas- Cascabel (mild) or Roasted jalapeño (med) or Chile Arbol (spicy) \$5 half pint \$10 pint

Jarritos-\$2 (ask about flavors) Mexican Coke- \$2.50

Ask us if we have any Daily Specials!

Nuestra Cocina
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Nuestra Cocina is offering "Cocktails-to-Go" with the purchase of food!

Must be 21 or older. Please bring your ID when you pick up.

MARGARITAS y CERVEZA y SPECIALTY

Individual Margaritas \$10

Cocina Traditional Margarita: Reposado tequila with fresh lemon & lime.

Cocina Cadillac Margarita: Sauza Hornitos, Grand Marnier and fresh fruit.

Cocina Especial Margarita: Chile Arbol infused tequila, fresh cut fruit & juice.

Margarita De Granada: Ginger infused silver tequila, pomegranate & lime.

Mango y Habanero Margarita: El Jimador, mango puree & habanero syrup

Kits To-Go: includes our juice, fresh fruit, salts. Add ice, pour in a pitcher & enjoy!

Margarita Kit: (allow for 2) \$10.00 no alcohol included
to add Tequila: \$17

Large Margarita Kit (allow for 4) \$20.00 no alcohol included
to add Tequila: \$34

More cocktails may be added as Specials!

Jar of Sangria (16oz) \$13.00

Mexican beers- \$3.00 (each) \$10.00 (6 pack)

Negra Modelo on draft \$5

Specialty beer on tap (16oz) \$7

Spanish wine- Tempranillo (changes weekly) \$22.00

Take-out Wednesday thru Saturday 4pm to 8pm

Menu subject to change or availability.