



- ANTOJITOS Y ENSALADAS -/SMALL PLATES -

CEVICHE DEL DIA

Nuestra Cocina ceviche~ Chef's choice \$14

SOPES DE CHORIZO, FRIJOLE Y CHILE DE ARBOL CON QUESO (3 masa cakes)

Crisp masa cakes filled with chorizo, black beans, chile and cheese \$9

TAQUITOS DE CARNE DESEBRADA

Crispy tacos, shredded beef, avocado puree, pickled red onions, crema & cheese \$11

GORDITA RELLENA (1 gordita)

**Stuffed tortilla with black beans, avocado, roasted poblano chiles & cheese \$9
With pork or chicken add \$2**

ENCHILADAS CON POLLO (2 enchiladas)

Chicken enchiladas~ chef's choice for rotating moles \$14

CAMARONES CON TAMARINDO

Grilled Mexican white prawns marinated in tamarind \$15

CHILE RELLENO CON PICADILLO

Roasted poblano stuffed with shredded pork, almonds & raisins topped with crema \$12

CHILE RELLENO VEGETARIANO

Chile poblano stuffed with squash, mushrooms on chipotle bean sauce & queso \$11

TACOS DE PUERCO (3 street tacos)

Handmade tortillas with spiced pork, diced onion, cilantro, chile de arbol salsa \$12

CARNE ASADA TACOS (3 street tacos)

Handmade tortillas with marinated steak, grilled onions, roasted tomato & chile salsa \$14

TACOS DE CAMARON ESTILO BAJA (2 street tacos)

Shrimp tacos, red cabbage with pico de gallo, lime, pickled onions & chipotle salsa \$15

TLACOYO CON CARNE DE RES **OR** TLACOYO CON HONGOS

**Black bean stuffed oval shaped tortilla, roasted salsa & topped with crema & cheese
Choice of sautéed marinated beef & onions **OR** smoked oyster mushrooms & onions \$16**

ENSALADA

Little gem lettuce, roasted sunchoke, bacon, strawberry, chipotle vinaigrette, aged cotija \$13

LECHUGAS CON MANGO, JICAMA, PEPITAS Y AGUACATE

Greens, mango, jicama, pumpkin seeds, avocado, orange vinaigrette \$11

-PLATOS -/ENTREES -

POLLO ASADO CON ROJO Y ARROZ BLANCO

Grilled half chicken, chile guajillo-arbol mole, chimichurri, red radish relish & white rice \$25

CHULETAS DE CERDO ADOBADAS CON SALSA DE TOMATILLO

Chile rub seared pork chops with a tomatillo sauce & braised greens \$26

CAMARONES AL MOJO DE AJO

White prawns in garlic & chiles with plantains & refried black beans & crema \$29

CARNE ASADA CON FRIJOLE BORRACHOS

Achiote marinated steak with drunken beans, grilled onion & escabeche \$28

- OTRAS COSITAS-/SIDES -

GUACAMOLE & CHIPS **\$10** HOUSE MADE CHIPS - **\$3.50**

SALSA -cascabel (mild) roasted jalapeño (med) chile de arbol (spicy) + .50

FRIJOLE - black beans or borracho beans **\$4** ARROZ - Mexican rice **\$4**

*** ALL TO GO ORDERS WILL AUTOMATICALLY BE ADDED A 15% RESTAURANT SERVICE CHARGE***

Nuestra Cocina

← W E L C O M E →

- POSTRES/DESSERTS -

PASTEL DE CHOCOLATE CON HELADO DE CANELA

Chocolate pound cake with chocolate sauce & cinnamon ice cream \$10

FLAN DE NARANJA

Baked custard with Grand Marnier in its own orange caramel sauce \$8

**Nuestra Cocina offers "Cocktails-to-Go" with the purchase of food!
Must be 21 or older. Please bring your ID when you pick up.**

DRINK MENU BELOW IS FOR TAKE-OUT ORDERS

IN HOUSE DINING WE OFFER A FULL BAR & A VARIETY OF COCKTAILS

Individual Margaritas:

Cocina Traditional Margarita: **Reposado tequila with fresh juice mix \$13**

Cocina Cadillac Margarita: **Sauza Hornitos, Grand Marnier and fresh juice mix \$13**

Cocina Especial Margarita: **Chile Arbol infused tequila, fresh fruit & juice \$14**

Margarita De Granada: **Ginger infused silver tequila, pomegranate & lime \$13**

Jar of Sangria (16oz) \$13.00

Mexican beers- \$5.00 (each) \$15.00 (6 pack)

Negra Modelo on draft \$7

Specialty beer on tap (16oz) \$7

Spanish wine- Red or White (changes weekly, ask for prices)

Non alcohol beverages:

Jarritos- Mexican soda \$3 (ask about flavors)

Sprite- \$3

Mexican Coke- \$3.50

Topo Chico \$3.50

We do not take reservations for in-door dining. Walk-ins only.

Thank you for your support!!

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Menu subject to availability