

Cocina Mexicana

1734 Webster Street, Oakland, CA 94612 (510) 466-6652

Antojitos

Chancla \$ 6⁵⁰

Hand made corn tortilla, black beans, steak, lettuce and cheese

Veggie Empanadas (3) $$6^{00}$

Masa turnovers filled with a combination of sautéed vegetables

Sopes (3) $$6^{00}$

Thick hand made tortillas, black beans, topped with your choice of Rajas, carnitas or papas con chorizo. Sopes are covered with shredded lettuce, salsa, and sour cream

Flautas (3) \$ 6⁵⁰

Deep fried chicken tinga or carnitas tacos, covered with shredded lettuce and drizzled with cream and añejo cheese

Tostada \$ 5<u>50</u>

Crisp tortilla covered with chicken and topped with shredded lettuce, avocado, and sour cream

Guacamole \$ 550

Served with salsa and chips

Platanos Fritos \$ 350

Fried plantains served with sour cream and cotija cheese

Ceviche \$ 5<u>50</u>

Traditional dish of seafood marinated and citrus juice and salsa fresca. Your choice of fish or shrimp

Soup and Salad

Sopa de Tortilla \$ 550

This traditional dish is prepared in a chicken broth base with roasted tomato, guajillo and ancho chiles, and blended roasted tortillas

Ensalada Mixta \$ 500

Mixed greens and tomatoes served with our orange/jalapeño dressing

Grilled Chicken Salad \$ 675

Mixed green salad with seasonal fruits and grilled chicken, served with a passion fruit dressing

Platillos: Include side of rice and beans

Enmoladas \$8⁷⁵

Three chicken enchiladas covered with a traditional mole sauce, sprinkled with toasted sesame seeds and cotija cheese.

Chilaquiles (Green or Red) \$ 925

Tortilla chips sautéed in either a chipotle based sauce (red) or tomatillo sauce (green), chicken, chopped onions, and sour cream.

Enchiladas Suizas \$ 8⁷⁵

Three chicken enchiladas covered with red chipotle based sauce, topped with jack cheese and broiled to perfection.

Chile Relleno \$850

Battered chile poblano filled with cheese or carnitas covered with ranchero sauce.

Especiales

Include side of rice and beans

Mole Poblano \$ 1050

Chicken thigh and leg covered with mole poblano sauce

Carnitas \$ 11<u>50</u>

Slow cooked pork served with frijoles charros and grilled jalapeño chile.

Carne Asada \$ 1050

Grilled flank steak served with grilled onions, chiles toreados, guacamole and salsa fresca

Tampiqueña \$ 1200

This Mexican cuisine favorite consists of the Carne Asada (described above) served with two cheese filled green enchiladas

Fajitas (Chicken or Steak) \$ 1050

Grilled chicken or steak strips served with sauteed onions and green bell pepper strips

Sides

Your choice of any side \$ 200

Arroz Frijoles Charros

Frijoles Refritos Hand made Tortillas (3)

Desserts \$ 3⁷⁵

Flan Cajeta filled Crepe Chef's Special