



- ANTOJITOS Y ENSALADAS -

SOPA DE LIMA CON POLLO

Traditional Yucatan lime soup with chicken, epazote & tortilla strips- 7.00

QUESO DE CABRA EN HOJA DE PLATANO

Grilled Spanish goat cheese in banana leaves & pumpkin seed salsa - 8.00

ENCHILADAS EN MOLE ROJO CON POLLO Y QUESO COTIJA

Chicken enchiladas with a red chile mole, crema & cotija cheese - 8.00

TACOS DE PUERCO

Handmade tortillas with spiced pork, diced onion and Arbol chile - 7.00

SOPES DE CHORIZO, FRIJOLES Y CHILE ARBOL

Crisp masa cakes filled with chorizo, black beans and chile - 7.00

CAMARONES CON TAMARINDO

Grilled Mexican white prawns marinated in tamarind - 10.00

CHILE RELLENO CON PICADILLO

Roasted Poblano stuffed with shredded pork, almonds & raisins - 8.00

QUESO FUNDIDO CON CHILE GUAJILLO- 8.00

**Baked Oaxacan cheese with guajillo mole
Choice of mushroom or chorizo**

TAQUITOS DE CAMARON EN CHIPOTLE, CREMA Y CHILITO

Crispy tacos with chipotle shrimp, crema & pickled cabbage - 9.00

NOPALES ASADOS CON SALSA VERDE, AGUACATE Y QUESO COTIJA

Grilled cactus, spicy green salsa, avocado & cotija cheese - 8.00

LECHUGAS CON MANGO, JICAMA, PEPITAS Y AGUACATE

Mixed greens, mango, jicama, pumpkin seeds & avocado vinaigrette - 8.00

ENSALADA DE ESPINACAS

Baby spinach, bacon, pickled red onions, queso & Chipotle vinaigrette - 7.00

- PLATOS -

COCHINITA PIBIL

Braised spiced Carlton pork with pickled red onion and black beans - 17.00

CHILE RELLENO CON CALABAZITAS Y QUESO OAXACA

Poblano chile stuffed with braised squash & Oaxacan cheese - 13.00

CAMARONES AL MOJO DE AJO

White prawns in garlic & chiles with plantains & refried black beans - 20.00

POLLO ASADO EN ACHIOTE CON ARROZ BLANCO Y SALPICON

Grilled half chicken in Achiote rub with mint rice & Yucatan salsa - 18.00

CARNE ASADA CON FRIJOLES BORRACHOS

Cascade Natural Chuckeye steak with drunken beans - 20.00

BARBACOA DE CORDERO CON SALSA VERDE

Barbequed lamb shoulder braised in banana leaf with spicy green salsa - 19.00

GORDITAS RELLENAS

**Stuffed tortillas, black beans, avocado, roasted Poblano chiles & cheese - 9.00
add pork or chicken - 11.00**

FRIJOLES - black or pinto beans- 3.00 ARROZ - rice- 3.00

Most of our menu is gluten free
18% gratuity for parties of 6 or more

Nuestra Cocina supports our local farmers
No more than two credit cards per party

Nuestra Cocina

← W E L C O M E →

MARGARITAS

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| <u>Margarita De la Casa</u> | \$6.00 |
| Sauza Gold, and fresh lemon & lime juice. | |
| <u>Cocina Tradicional</u> | \$7.50 |
| Sauza Hornitos with muddled lemons & limes. | |
| <u>Cocina Cadillac</u> | \$8.00 |
| Sauza Hornitos, Grand Marnier and fresh muddled fruit. | |
| <u>Cocina Especial</u> | \$8.50 |
| Chile Arbol infused tequila & fresh muddled fruit. | |
| <u>Margarita De Granada</u> | \$8.50 |
| Ginger infused silver tequila, pomegranate & lime. | |
| <u>Scarlet ~ Orange Margarita</u> | \$8.50 |
| Milagro Silver tequila with blood orange, served up. | |
| <u>El Espadin</u> | \$8.50 |
| Vida mezcal, tamarind, orange on rocks & chile salted rim | |

SPECIALTY DRINKS

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| <u>House Sangria</u> | \$6.00 glass/Pitcher \$16.00 |
| Red wine, brandy & spices. | |
| <u>Lime Drop</u> | \$8.00 |
| Monopolowa vodka, fresh squeezed lime, served up. | |
| <u>Serrano Lime Drop</u> | \$8.50 |
| Chile infused vodka & fresh lime, served up. | |
| <u>Mojito</u> | \$8.50 |
| Rum, muddled limes & mint with a splash of soda. | |
| <u>Spanish Coffee</u> | \$9.00 |
| Stumptown Coffee, 151rum, Grand Marnier, Kahlua, and cream. | |
| <u>Infusión de Tequila</u> | \$8.00 |
| Seasonal House infused tequila. Best served straight up. Ask about the flavor of infusion. | |
| <u>Mezcal</u> | |
| A variety of Del Maguey mezcals handcrafted in remote villages of Oaxaca, Mexico. | |

TEQUILA MARTINIS

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| <u>Tequila Martini de Mango y Habanero</u> | \$9.00 |
| Tequila El Jimador, mango puree & habanero syrup | |
| <u>Tequila Martini de Pina y Chile</u> | \$9.00 |
| Chamacos Reposado, pineapple puree, lime & chile salted rim | |
| <u>Tequila Martini de Café y Crema</u> | \$9.00 |
| Patrón Xo, crème de cacao, cream & dusting of chile | |

CERVEZA

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| <u>Bottle</u> | \$3.75 | <u>Bottle</u> | \$3.75 |
| Modelo Especial | | Dos Equis Amber | |
| Bohemia | | Sol | |
| Victoria | | Pacifico | |
| Corona or Corona Light | | | |
| Tecate | | <u>Draft</u> | \$5.00 |
| Michelada (Mexican beer add lime, chile & salted rim) + .75 cents | | Negra Modelo | |
| <u>22 ounce</u> | \$8.00 | Ask for today's selection on draft | |
| Oregon/ Washington crafted beers ~ changes daily | | | |

OWNERS
BENJAMIN & SHANNON
GONZALES
+
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