



43 S. Sutton Rd.
Streamwood, IL
(630) 855-5745

APPETIZERS

EMPANADAS **\$14**

choice of garlic shrimp or chicken tinga, stuffed with
oaxaca cheese, topped with avocado cream, queso fresco,
and pico de gallo

CEVICHE **\$15**

marinated shrimp, sliced avocado, lime, onion, jalapeño,
tomato, cilantro, served with tortilla chips

FIRE GARLIC SHRIMP **\$15**

gulf shrimp sautéed in our signature fire garlic sauce,
served with fresh veggies

TEQUILA SAGANAKI **\$14**

sizzling queso fresco, fajita veggies, chorizo, flatbread,
serrano chimichurri, lit on fire tableside

MEXICAN CHICKEN WINGS **\$15**

one pound of crispy chicken wings tossed in our signature
fire garlic sauce, served with veggies

CHARBROILED OYSTERS **\$18**

six fresh caught oysters, cheese charbroiled golden and
topped with zesty chimichurri

CHICKEN TINGA FLAUTAS **\$14**

crispy tortillas stuffed with shredded chipotle chicken,
topped with avocado cream, queso fresco, pico de gallo

NACHOS **\$14**

scratch-made cheese sauce, white corn tortilla chips,
black beans, lettuce, pico de gallo, jalapeños, guacamole,
sour cream and your choice of chicken, ground beef; steak +\$3

CHIPS AND GUACAMOLE **\$12**

fresh, made to order, guacamole and warm, crispy tortilla chips

BIRRIA EGGROLLS **\$13**

barbacoa and Oaxaca cheese wrapped in a crispy wonton,
served with guacamole, pickled onions and consomé

ENTREES

ENCHILADAS **\$24**

corn tortillas stuffed with melted cheese & your choice
of shrimp, beef or chicken, topped with your choice of red
sauce, green sauce, poblano mole or green mole, topped
with queso fresco, sour cream & red onion

FAJITAS **\$27**

grilled peppers and onions with your chose of shrimp,
pastor, skirt steak or chicken, served with tortillas, cheese,
sour cream, lettuce, guacamole and pico de gallo

GREEN MOLE PACIFIC SALMON **\$25**

wild caught, seared sockeye salmon, savory green
pipian mole sauce and grilled asparagus

AZTEC STUFFED CHICKEN **\$26**

tender chicken breast stuffed with Oaxaca cheese, chorizo,
spinach, smothered in a zesty chipotle cream sauce and
served with poblano mashed potatoes and asparagus

CHILE RELLENO **\$24**

poblano peppers stuffed with cheese and cooked golden,
topped with a split of poblano mole and green mole,
queso fresco, sour cream & Mexican rice
Add shrimp, chicken, steak or pastor +\$4

SHRIMP DIABLO **\$26**

gulf shrimp sautéed in with spicy garlic sauce served
on top of bed of Mexican rice, topped with avocado
and queso fresco, served with garlic bread

CHICKEN MOLE **\$24**

tender slow cooked chicken topped with scratch made
poblano mole on top of bed of Mexican rice, served
with tortillas

FROM THE GRILL



CARNE ASADA TAMPIQUENA **\$28**

tender marinated skirt steak, cheese enchilada, chorizo,
grilled jalapeño, charred onion, rice & beans

MEXICAN OSSO BUCO **\$24**

slow braised bone-in beef shank smothered in a smoky
morita pepper sauce, on top of poblano mashed potatoes

CARNE ASADA ALAMBRE **\$27**

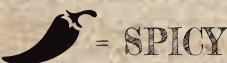
tender marinated skirt steak, bacon, chorizo, Oaxaca
cheese, green and red bell peppers, onions, rice & beans

CARNE ASADA CON FUEGO **\$29**

tender marinated skirt steak, toasted queso fresco,
roasted potatoes, black beans, charred onions, flambéed
table side

CARNE ASADA SURF & TURF **\$34**

tender marinated skirt steak, sauteed shrimp, poblano
mashed potatoes, grilled red peppers with chimichurri,
topped with chipotle cream sauce



ASK YOUR SERVER FOR MY COCINA'S VEGAN MENU OR OUR CATERING MENU

TACOS	TACO DINNER \$17 three tacos served with rice and beans <i>with choice of:</i> barbacoa, pastor, chicken tinga, grilled chicken, chorizo, carnitas, or chile relleno Add steak +\$1	PREMIUM TACO ★ DINNER \$21 ★ choice of any 3 of the below premium tacos, served with rice & beans	STREET TACO \$4.25 tortilla, onion, lime, cilantro. <i>with choice of:</i> barbacoa, pastor, chicken tinga, grilled chicken, chorizo, carnitas or chile relleno Add steak +\$1
BIRRIA \$5 tortilla dipped in consommé topped with melted Oaxaca cheese, slow roasted barbacoa beef, guacamole, pickled onions, queso fresco and cilantro	SKIRT STEAK \$6 sliced marinated skirt steak, fire roasted black tomatillo salsa, queso fresco	THREE LITTLE PIGS \$5 crispy bacon, slow cooked carnitas, savory pastor, grilled pineapple, pickled onions, pico de gallo and chile powder	BLACKENED SALMON \$5 wild caught, blackened salmon, mango, chipotle coleslaw, pico de gallo
CHILE GARLIC SHRIMP \$5 gulf shrimp tossed in a spicy chile garlic shrimp sauce, avocado, lettuce, avocado cream, pico de gallo, queso fresco	HOLY MOLE \$4 grilled chicken, poblano mole, Mexican rice, sour cream, queso fresco	BRISKET CRUNCH \$6 crispy corn tortilla, melted cheese, flour tortilla, bbq brisket, caramelized onions, queso fresco	MAHI MAHI TACO \$5 wild caught mahi mahi seared on top of cilantro lime coleslaw, topped with avocado cream sauce, mango salsa

▲	FAJITA BOWL	\$14	HUARACHE (MEXICAN PIZZA)	\$17	▲
▲	lettuce, pico de gallo, onions, sour cream, guacamole,		thick stuffed tortilla, cheese, morita sauce, onion,		▲
▲	rice & beans. Choice of: sauteed shrimp, grilled chicken,		cilantro, sour cream. Choice of: sauteed shrimp,		▲
▲	steak, pastor, barbacoa, chicken tinga, chorizo or carnitas		grilled chicken, steak, pastor, barbacoa, chicken		▲
▲			tinga, chorizo or carnitas		▲
▲	BURRITO	\$13	SOPES	\$6	▲
▲	rice, beans cheese, lettuce, tomato, sour cream		thick tortilla with beans, cilantro, cheese,		▲
▲	Choice of: sauteed shrimp, grilled chicken, steak, pastor,		sour cream& lettuce. Choice of: sauteed shrimp,		▲
▲	barbacoa, chicken tinga, chorizo or carnitas		grilled chicken, steak, pastor, barbacoa, chicken		▲
▲			tinga, chorizo or carnitas		▲
▲	QUESADILLA	\$14	TACO SALAD	\$15	▲
▲	flour tortilla, melted cheese, & your choice of chicken or birria		large crispy tortilla, lettuce, rice, beans, cheese,		▲
▲	style, served with sour cream and guacamole. Add steak +\$2		guacamole, sour cream. Choice of: sauteed shrimp,		▲
▲			grilled chicken, steak, pastor, barbacoa, chicken tinga,		▲
▲	MY COCINA TORTA	\$16	chorizo or carnitas		▲
▲	sirloin, pastor, egg, jalapeños, beans, avocado, sour cream				▲
▲	& mayo served in a fresh, soft roll				▲

TAMALES	
BIRRIA TAMALES	\$15
tamales dipped in consome', topped with Oaxaca cheese, slow roasted barbacoa beef, pickled onions, queso fresco	
SURF & TURF TAMALES	\$16
tamales cooked in salsa verde topped with sauteed shrimp, skirt steak, queso fresco, sour cream	
ELOTE TAMALES	\$14
tamales cooked in salsa verde topped with roasted corn, cotija cheese, sour cream, tajin	
NACHO TAMALES	\$15
tamales cooked in salsa verde topped with steak, guacamole, cheese, jalapeos, pico de gallo, sour cream, crispy tortilla chips	



ADD-ONS

A detailed black and white line drawing of a sugar skull (calavera). The skull is adorned with various decorative elements: large circular eye sockets containing five-petaled flowers, a heart-shaped nose, and a wide, toothy grin. The forehead features a central square motif with radiating lines. The sides of the skull are decorated with swirling patterns and floral motifs. The entire illustration is set against a background of small dots.

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