



# MY COCINA

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

## APPETIZERS

- EMPANADAS** \$12  
choice of garlic shrimp or chicken tinga, stuffed with Oaxaca cheese, topped with avocado cream, queso fresco, and pico de gallo
- CEVICHE** \$13  
marinated shrimp, sliced avocado, lime, onion, jalapeño, tomato, cilantro, served with tortilla chips
- FIRE GARLIC SHRIMP**  \$13  
gulf shrimp sautéed in our signature fire garlic sauce, served with fresh veggies
- TEQUILA SAGANAKI** \$12  
sizzling queso fresco, fajita veggies, chorizo, flatbread, serrano chimichurri, lit on fire tableside
- MEXICAN CHICKEN WINGS**  \$14  
one pound of crispy chicken wings tossed in our signature fire garlic sauce, served with fresh veggies
- CHARBROILED OYSTERS** \$16  
six fresh caught oysters, cheese charbroiled golden and topped with zesty chimichurri
- CHICKEN TINGA FLAUTAS** \$11  
crispy tortillas stuffed with shredded chipotle chicken, topped with avocado cream, queso fresco, pico de gallo
- NACHOS** \$12  
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** \$10  
fresh, made to order, guacamole and warm, crispy tortilla chips



## ENTREES

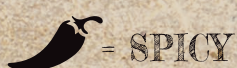
- ENCHILADAS** \$19  
corn tortillas stuffed with melted cheese & your choice of shrimp, beef or chicken, topped with your choice of red sauce, green sauce, poblano mole or green mole, topped with queso fresco, sour cream & red onion
- FAJITAS** \$22  
grilled peppers and onions with your choice of shrimp, pastor, skirt steak or chicken, served with tortillas, cheese, sour cream, lettuce, guacamole and pico de gallo
- GREEN MOLE PACIFIC SALMON** \$21  
wild caught, seared salmon, savory green pipian mole sauce and grilled asparagus
- AZTEC STUFFED CHICKEN** \$20  
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** \$21  
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**  \$21  
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** \$20  
tender slow cooked chicken topped with scratch made poblano mole on top of bed of Mexican rice, served with tortillas
- FAJITA PLATTER FOR 4** \$80  
marinated carne asada, sautéed gulf shrimp, sliced chicken breast, chorizo, chile relleno, avocado, grilled peppers & onions, served with tortillas and rice & beans

## FROM THE GRILL



- CARNE ASADA TAMPIQUENA** \$24  
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** \$24  
tender marinated skirt steak, bacon, chorizo, Oaxaca cheese, green and red bell peppers, onions, rice & beans
- CARNE ASADA CON FUEGO** \$26  
tender marinated skirt steak, toasted queso fresco, roasted potatoes, black beans, charred onions, flambéed table side
- CARNE ASADA SURF & TURF** \$32  
tender marinated skirt steak, sautéed 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 \$16

three tacos served with rice and beans **with choice of:** 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 \$3.5

tortilla, onion, lime, cilantro. **with choice of:** 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

# FAVORITES

## FAJITA BOWL

**\$13**

lettuce, pico de gallo, onions, sour cream, guacamole, rice & beans. **Choice of:** sauteed shrimp, grilled chicken, steak, pastor, barbacoa, chicken tinga, chorizo or carnitas

## BURRITO

**\$12**

rice, beans cheese, lettuce, tomato, sour cream  
**Choice of:** sauteed shrimp, grilled chicken, steak, pastor, barbacoa, chicken tinga, chorizo or carnitas

## QUESADILLA

**\$12**

flour tortilla, melted cheese, & your choice of chicken or birria style, served with sour cream and guacamole. **Add steak +\$2**

## MY COCINA TORTA

**\$14**

sirloin, pastor, egg, jalapeños, beans, avocado, sour cream & mayo served in a fresh, soft roll

## HUARACHE (MEXICAN PIZZA)

**\$15**

thick stuffed tortilla, cheese, morita sauce, onion, cilantro, sour cream. **Choice of:** sauteed shrimp, grilled chicken, steak, pastor, barbacoa, chicken tinga, chorizo or carnitas

## SOPE

**\$6**

thick tortilla with beans, cilantro, cheese, sour cream & lettuce. **Choice of:** sauteed shrimp, grilled chicken, steak, pastor, barbacoa, chicken tinga, chorizo or carnitas

## TACO SALAD

**\$15**

large crispy tortilla, lettuce, rice, beans, cheese, guacamole, sour cream. **Choice of:** sauteed shrimp, grilled chicken, steak, pastor, barbacoa, chicken tinga, chorizo or carnitas

# 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



## ESQUITES (ELOTE)

**\$6**

## GRILLED ASPARAGUS

**\$4**

## RICE & BEANS

**\$6**

## GUACAMOLE

**\$4**

## POBLANO MASHED POTATOES

**\$4**

## CHIMICHURRI POTATOES

**\$4**

= VEGAN

= SPICY



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