



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

CHIPOTLE OYSTERS ROCKEFELLER \$16 four charbroiled fresh caught oysters, spinach, chorizo, melted cheese with zesty chipotle cream sauce \$11 **BACON WRAPPED ASPARAGUS** asparagus wrapped in crispy bacon served with poblano mole, green mole and chipotle cream dipping sauces \$13 CEVICHE marinated shrimp, sliced avocado, lime, onion, jalapeño, tomato, cilantro, served with tortilla chips \$12 TEQUILA SAGANAKI sizzling queso fresco, fajita veggies, chorizo, flatbread, serrano chimichurri, lit on fire tableside \$12 **EMPANADAS** choice of garlic shrimp or chicken tinga, stuffed with oaxaca cheese, topped with avocado cream, queso fresco, pico de gallo MEXICAN CHICKEN WINGS \$14 one pound of crispy chicken wings tossed in our signature fire garlic sauce, served with fresh veggies CHICKEN TINGA FLAUTAS \$11 crispy tortillas stuffed with shredded chipotle chicken, topped with avocado cream, queso fresco, pico de gallo FIRE GARLIC SHRIMP \$13 gulf shrimp sautéed in our signature fire garlic sauce, served with fresh veggies \$12 **NACHOS** 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

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	
では、日本のでは、日本にのでは、日本のでは、日本にのでは、日本のでは、日本のでは、日本のでは、日本には、日本には、日本には、日本には、日本には、日本には、日本には、日本に	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		
がある。	GREEN MOLE PACIFIC SALMON wild caught, seared sockeye salmon, savory green pipian mole sauce and grilled asparagus	\$21	
	AZTEC STUFFED CHICKEN tender chicken breast stuffed with Oaxaca cheese, chorizo spinach, smothered in a zesty chipotle cream sauce and served with poblano mashed potatoes and asparagus	\$20	The second secon
	CHILE RELLENO 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	\$21	
	SHRIMP DIABLO 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	\$21	
というでは、自己	CHICKEN MOLE tender slow cooked chicken topped with scratch made poblano mole on top of bed of Mexican rice, served with tortillas	\$20	
	FAJITA PLATTER FOR 4 marinated carne asada, sautéed gulf shrimp, sliced chicken breast, chorizo, chile relleno, avocado, grilled peppers & onions, served with tortillas and rice & beans	\$80	

FROM THE GRILL

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

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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

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

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

CARNE ASADA ALAMBRE

CARNE ASADA CON FUEGO

CARNE ASADA SURF & TURF
tender marinated skirt steak, sauteed shrimp, poblano
mashed potatoes, grilled red peppers with chimichurri,
topped with chipotle cream sauce

\$24

\$26

TACOS 000000000000

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

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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

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► FAJITA BOWL lettuce, pico de gallo, onions, sour cream, guacamole rice & beans. Choice of: sauteed shrimp, grilled chick steak, pastor, barbacoa, chicken tinga, chorizo or carr l	en,	thick stuffed tortilla, cheese, morita sauce, or cilantro, sour cream. <i>Choice of:</i> sauteed shring grilled chicken, steak, pastor, barbacoa, chicken, chorizo or carnitas
▲ BURRITO	\$12	
rice, beans cheese, lettuce, tomato, sour cream		SOPES
Choice of: sauteed shrimp, grilled chicken, steak, pasto	r,	thick tortilla with beans, cilantro, cheese,
barbacoa, chicken tinga, chorizo or carnitas	10 m	sour cream& lettuce. Choice of: sauteed shr grilled chicken, steak, pastor, barbacoa, chic
QUESADILLA	\$12	tinga, chorizo or carnitas
flour tortilla, melted cheese, & your choice of chicken or birria		
style, served with sour cream and guacamole. Add st		TACO SALAD large crispy tortilla, lettuce, rice, beans, chee
MY COCINA TORTA	\$14	guacamole, sour cream. Choice of: sauteed

k stuffed tortilla, cheese, morita sauce, onion, ntro, sour cream. Choice of: sauteed shrimp, led chicken, steak, pastor, barbacoa, chicken a, chorizo or carnitas

PES k tortilla with beans, cilantro, cheese,

r cream& lettuce. Choice of: sauteed shrimp, led chicken, steak, pastor, barbacoa, chicken a, chorizo or carnitas

CO SALAD \$15

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

TAMALES

& mayo served in a fresh, soft roll

sirloin, pastor, egg, jalapeños, beans, avocado, sour cream

BIRRIA TAMALES \$15

tamales dipped in consome', topped with Oaxaca cheese, slow roasted barbacoa beef, pickled onions, queso fresco

\$16 **SURF & TURF TAMALES**

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





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