



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

APPETIZERS

- CHIPOTLE OYSTERS ROCKEFELLER**

four charbroiled fresh caught oysters, spinach, chorizo, melted cheese with zesty chipotle cream sauce

\$16
- BACON WRAPPED ASPARAGUS**

asparagus wrapped in crispy bacon served with poblano mole, green mole and chipotle cream dipping sauces

\$11
- CEVICHE**

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

\$13
- 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

\$12
- MEXICAN CHICKEN WINGS** 

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

\$14
- CHICKEN TINGA FLAUTAS**

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

\$11
- FIRE GARLIC SHRIMP** 

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

\$13
- 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

\$12
- CHIPS AND GUACAMOLE**

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

\$10



ENTREES

- ENCHILADAS**

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

\$19
- FAJITAS**

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

\$22
- 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
- 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
- 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



- CARNE ASADA TAMPIQUENA**

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

\$24
- MEXICAN OSSO BUCO**

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

\$24

- CARNE ASADA ALAMBRE**

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

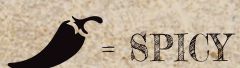
\$24
- CARNE ASADA CON FUEGO**

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

\$26
- CARNE ASADA SURF & TURF**

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

\$32



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

