

mercado

HOLLYWOOD LOS ANGELES PASADENA

\$33 per person*

APPETIZER

Dip Duo (1 for every 4 people)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (VEG)

ENTRÉE (choice of one)

Chef Jose's Breakfast Burrito
scrambled eggs, nueske bacon, roasted potatoes, avocado,
pico de gallo, oaxaca cheese, Yxta salsa brava

Mexican Kale Salad with Chicken – kale, arugula, grilled Jidori
chicken breast, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette

Chile Relleno
traditional batter, panela, oaxaca cheese, queso fresco, cotija,
salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Pescado
grilled white fish, mexican slaw, pico de gallo, lime crema, chile de
árbol aioli, cilantro lime rice, chile piquín black beans, flour tortillas

DESSERT (1 for every 3 people)

Flan or Tres Leches

\$39 per person*

APPETIZER

Dip Duo (1 for every 4 people)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 people)
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette (VEG)

ENTRÉE (choice of one)

Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli,
pico de gallo, avocado salsa, mexican rice, chile piquín black beans (V)

Chile Relleno
traditional batter, panela, oaxaca cheese, queso fresco, cotija,
salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Filete – filet mignon, Yxta salsa brava, avocado, pickled
red onions, micro-cilantro, mexican rice, chile piquín black beans

Chilaquiles Verdes con Huevos y Carnitas – crispy tortillas,
salsa verde, two over-easy eggs, carnitas, queso cotija, crema fresca,
cilantro, red onions

DESSERT (1 for every 3 people)

Flan or Tres Leches

*Tax, gratuity and beverages are NOT included. We can customize our set menus according to your preferences and budget. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

Hollywood 323.512.2500 | Los Angeles 323.944.0947 | Pasadena 626.345.5778 | cocinasycalaveras.com

set
brunch

mercado

PASADENA

\$33 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso,
Yxta salsa brava, fresh chips (VEG)

ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño
pulled free-range chicken, oxacac mole, queso fresco, crema fresca,
red onions, sesame seeds, mexican rice, chile piquín black beans

Tacos de Coliflor al Pastor
coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa,
mexican rice, chile piquín black beans (V)

Chicken Torta
grilled Jidori chicken, pepper jack cheese, lettuce, tomatoes,
avocado, red onions, roasted garlic herb mayo, house salad

Tacos de Pescado
grilled white fish, mexican slaw, pico de gallo, lime crema,
chile de árbol aioli, cilantro lime rice, chile piquín black beans

DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$39 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso,
Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 pp)
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette (VEG)

ENTRÉE (choice of one)

Tacos de Filete – filet mignon, Yxta salsa brava, avocado, pickled
red onions, micro-cilantro, mexican rice, chile piquín black beans

Tacos de Pescado – grilled white fish, mexican slaw, pico de gallo,
lime crema, chile de árbol aioli, cilantro lime rice, chile piquín black beans

Grilled Chicken Bowl – grilled Jidori chicken, chile piquín black beans,
cilantro lime rice, market vegetables, grilled corn, salsa verde, micro-greens

Chile Relleno
traditional batter, panela, oxacac cheese, queso fresco,
cotija, salsa ranchera, mexican rice, tortillas (VEG)

DESSERT (1 for every 3 pp)

Flan or Tres Leches

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Corporate Executive Chef/Partner Jose Acevedo

140 S. Lake Avenue #101 | Pasadena, CA 90266 | 626.345.5778 | cocinasycalaveras.com

set
lunch

mercado

HOLLYWOOD PASADENA LOS ANGELES SANTA MONICA

\$41 per person*

APPETIZER

Dip Duo (1 for every 4 people)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (VEG)

ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño
pulled free-range chicken, oaxacan mole, queso fresco, crema fresca,
red onions, sesame seeds, mexican rice

Chile Relleno
traditional batter, panela, oaxaca cheese, queso fresco,
cotija, salsa ranchera, mexican rice, tortillas (VEG)

Camarones al Ajillo
mexican sweet shrimp, chile de árbol garlic butter,
cilantro lime rice, ciabatta

Tacos de Coliflor al Pastor
coliflor al pastor, cilantro-lime aioli,
pico de gallo, avocado salsa, mexican rice (V)

DESSERT (1 for every 3 people)

Flan or Tres Leches

\$53 per person*

APPETIZER

Dip Duo (1 for every 4 people)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 people)
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette (VEG)

ENTRÉE (choice of one)

Carnitas
Chef Jose's slow-cooked natural pork, guacamole,
Yxta salsa brava, cauliflower al pastor, cilantro, tortillas

Pescado del Día
today's fresh catch

Camarones al Ajillo
mexican sweet shrimp, chile de árbol garlic butter,
cilantro lime rice, ciabatta

Carne Asada
marinated skirt steak, guacamole, cebollita, grilled corn, tortillas

DESSERT (1 for every 3 people)

Flan or Tres Leches

*Tax, gratuity and beverages are NOT included. We can customize our set menus according to your preferences and budget. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo
Hollywood 323.512.2500 | Pasadena 626.345.5778 | Santa Monica 310.526.7121 | cocinasycalaveras.com

set
dinner

mercado

MANHATTAN BEACH

\$43 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom chori queso, Yxta salsa brava, fresh chips

ENTRÉE (choice of one)

Chef Jose's Breakfast Burrito
scrambled eggs, nueske bacon, roasted potatoes, avocado,
pico de gallo, oaxaca cheese, Yxta salsa brava

Canela French Toast – brioche, cinnamon batter, fresh berries,
whipped cream, abuelita chocolate, cajeta

Mexican Kale Salad with Chicken – kale, arugula, grilled Jidori
chicken breast, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette

Chile Relleno
traditional batter, panela, oaxaca cheese, queso fresco, cotija,
salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Pescado
grilled white fish, mexican slaw, pico de gallo, lime crema,
chile de árbol aioli, cilantro lime rice, chile piquín black beans

DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$49 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom chori queso, Yxta salsa brava, fresh chips

Mexican Kale Salad (1 for every 3 pp)
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette

ENTRÉE (choice of one)

Carnitas – Chef Jose's slow-cooked natural pork, guacamole,
Yxta salsa brava, cauliflower al pastor, cilantro, tortillas

Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli,
pico de gallo, avocado salsa, mexican rice, chile piquín black beans

Chile Relleno – traditional batter, panela, oaxaca cheese, queso fresco,
cotija, salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Filete – filet mignon, Yxta salsa brava, avocado, pickled
red onions, micro-cilantro, mexican rice, chile piquín black beans

Chilaquiles Verd es con Huevos y Carnitas – crispy tortillas, salsa
verde, two over-easy eggs, carnitas, queso cotija, crema fresca, cilantro,
red onions

DESSERT (1 for every 3 pp)

Flan or Tres Leches

*Tax, gratuity and beverages are not included. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

3212A N. Sepulveda Blvd | Manhattan Beach, CA 90266 | 310.545.0388 | cocinasycalaveras.com

private dining
brunch

mercado

MANHATTAN BEACH

\$43 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso,
Yxta salsa brava, fresh chips (VEG)

ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño
pulled free-range chicken, oaxacan mole, queso
fresco, crema fresca, red onions, sesame seeds,
mexican rice, chile piquín black beans

Tacos de Coliflor al Pastor
coliflor al pastor, cilantro-lime aioli,
pico de gallo, avocado salsa, mexican rice,
chile piquín black beans (V)

Chicken Torta
grilled Jidori chicken, pepper jack cheese,
lettuce, tomatoes, avocado, onions,
roasted garlic herb mayo, house salad

Tacos de Pescado
grilled white fish, mexican slaw, pico de gallo, lime
crema, chile de árbol aioli, cilantro lime rice, chile
piquín black beans

DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$49 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso,
Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 pp)
kale, arugula, queso fresco, candied pepitas, pears,
dried strawberries, cotija-pesto
bread crumbs, agave-lime vinaigrette (VEG)

ENTRÉE (choice of one)

Tacos de Filete – filet mignon, Yxta salsa
brava, avocado, pickled red onions, micro-cilantro,
mexican rice, chile piquín black beans

Tacos de Pescado – grilled white fish, mexican
slaw, pico de gallo, lime crema, chile de árbol aioli,
cilantro lime rice, chile piquín black beans

Grilled Chicken Bowl – grilled Jidori chicken,
chile piquín black beans, cilantro lime rice, market
vegetables, grilled corn, salsa verde, micro-greens

Chile Relleno
traditional batter, panela, oaxaca cheese,
queso fresco, cotija, salsa ranchera, mexican rice,
tortillas (VEG)

DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$62 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso,
Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 pp)
kale, arugula, queso fresco, candied pepitas,
pears, dried strawberries, cotija-pesto
bread crumbs, agave-lime vinaigrette (VEG)

ENTRÉE (choice of one)

Carnitas
Chef Jose's slow-cooked natural pork,
guacamole, Yxta salsa brava,
cauliflower al pastor, cilantro, tortillas

Pescado del Día
today's fresh catch

Grilled Chicken Bowl
grilled Jidori chicken, chile piquín black beans,
cilantro lime rice, market vegetables, grilled
corn, salsa verde, micro-greens

Carne Asada
marinated skirt steak, guacamole, cebollita,
grilled corn, tortillas

DESSERT (1 for every 3 pp)

Flan or Tres Leches

*Tax, gratuity and beverages are not included. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

3212A N. Sepulveda Blvd | Manhattan Beach, CA 90266 | 310.545.0388 | cocinasycalaveras.com

private dining
lunch

mercado

MANHATTAN BEACH

\$50 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips

ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño
pulled free-range chicken, oaxacan mole, queso fresco,
crema fresca, red onions, sesame seeds, mexican rice

Chile Relleno
traditional batter, panela, oaxaca cheese, queso fresco,
cotija, salsa ranchera, mexican rice, tortillas (VEG)

Camarones al Ajillo
mexican sweet shrimp, chile de árbol garlic butter,
cilantro lime rice, ciabatta

Tacos de Coliflor al Pastor
coliflor al pastor, cilantro-lime aioli,
pico de gallo, avocado salsa, mexican rice

DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$61 per person*

APPETIZER

Dip Duo (1 for every 4 pp)
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips

Mexican Kale Salad (1 for every 3 pp)
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija-pesto bread crumbs, agave-lime vinaigrette

ENTRÉE (choice of one)

Carnitas
Chef Jose's slow-cooked natural pork, guacamole,
Yxta salsa brava, cauliflower al pastor, cilantro, tortillas

Pescado del Día
today's fresh catch

Camarones al Ajillo
mexican sweet shrimp, chile de árbol garlic butter,
cilantro lime rice, ciabatta

Carne Asada
marinated skirt steak, guacamole, cebollita, grilled corn, tortillas

DESSERT (1 for every 3 pp)

Flan or Tres Leches

*Tax, gratuity and beverages are not included. Additional \$10 per person Friday–Sunday in the private dining room. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

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private dining
dinner