

Oaxacan Comal Specialties - Appetizers

MOLOTES	6
Fresh corn masa then filled with a chorizo and potato filling, fried, then topped with black bean puree, queso fresco, salsas, guacamole, and garnished with sliced radishes.	
EMPANADAS - CON POLLO O CHAMPIÑONES	7
Two fresh corn tortillas folded and stuffed with mole amarillo, quesillo, and epazote, CHOICE OF POACHED CHICKEN OR SAUTÉED MUSHROOMS WITH GARLIC.	
MEMELAS - VEGETARIANA O CON POLLO O TASAJO	
Two thick handmade soft corn tortillas, crispy on the bottom and then topped with black beans, mole negro, queso fresco, cabbage, guacamole, and salsa.	
	5
CHOICE OF POACHED CHICKEN OR GRILLED STEAK.	8
TLAYUDA - VEGETARIANA O CON POLLO O TASAJO	
Handmade large corn tortilla, toasted until crunchy. Similar to a tostada. With black bean puree, salsa, guacamole avocado, tomato, and queso fresco. THIS IS A GREAT APPETIZER TO SHARE.	
	8.50
CHOICE OF POACHED CHICKEN OR GRILLED STEAK.	10.50
QUESADILLAS - VEGETARIANA O CON POLLO, TASAJO	
The classic. Two fresh corn tortilla folded and stuffed with quesillo, and epazote.	
	6
CHOICE OF POACHED CHICKEN OR GRILLED STEAK.	8

Mexican Classic Appetizers

CARNITAS - Braised Pork with guacamole, fresh corn tortillas and salsa de la casa.	8
SALSAS Y MOLE DE LA CASA	4
Assortment of our Salsas and Mole – roasted tomato, salsa verde and mole coloradito served with corn tortilla chips.	
SMALL ORDER — Choice of one of our Salsas with Chips	2.50
GUACAMOLE WITH TORTILLA CHIPS	7
The Oaxacan Kitchen's famous guacamole with crispy tortilla chips.	
CEVICHE	9
Marinated white fish lime, olives, jalapeño, onion, cilantro, tomato, avocado and olive oil.	
TOSTADAS	
Fried corn tortilla covered with black bean puree, salsas, guacamole, queso fresco. Your choice of:	
VEGETARIANA - Fresh corn and vegetable of the day.	6
CARNITAS – Braised pork, cabbage and pickled red onion.	8
TACOS FRITOS	7
Rolled and fried tortillas with chicken topped with cabbage, guacamole, salsa, queso fresco and crema Mexicana. Three per order.	
Tamales	6
<i>HANDMADE • NO LARD • OLIVE OIL • FARM-FRESH INGREDIENTS</i>	
<i>For an additional price add a side salad or rice and beans.</i>	
	2.50
TAMAL DE POLLO Chicken Tamale with mole negro wrapped in banana leaves.	
TAMAL DE CALABASA with butternut squash, fresh corn, zucchini and guajillo salsa.	

Ensaladas y Sopa

Salads and Soup

ENSALADA MIXTA	Farm fresh field greens, tossed in our house vinaigrette.	SM. 6	LG. 8
ENSALADA DE SALMON		SM. 8	LG. 11
Shrimp, grilled salmon, seasonal market fresh vegetables, citrus, avocados, field greens, house vinaigrette.			
SOPA DEL DIA - Soup of the day. Please check for today's soup.		6	

Mariscos *Seafood*

- CAMARONES CON CHIPOTLE** 17
Pan-seared fresh Gulf shrimp with spicy chipotle sauce. Served with rice, black beans and market fresh vegetable of the day.
- GRILLED SALMON** 15
Grilled organic salmon with an aromatic Mixe glaze. Served with rice, black beans and market fresh vegetable of the day.
- PAN SEARED MAHI MAHI** 16
Pacific Coast Mahi Mahi with braised Swiss chard, black bean puree and fresh tomatillo, corn and avocado salsa.

Moles

- MOLE NEGRO CON PECHUGA DE POLLO** 17
Our Mole Negro is made from over 23 different ingredients, some of which are chiles, nuts, seeds, chocolate, and spices. Served with poached chicken breast. Rice, black beans and corn tortillas.
- AMARILLO CON PECHUGA DE POLLO** 15
Poached chicken covered with Oaxacan yellow mole, colored with chilies, masa and flavored with spices. Served with poached chicken breast. Rice, black beans and corn tortillas.
- COLORADITO CON PECHUGA DE POLLO** 16
Oaxaca's home made reddish mole from chiles, nuts, seeds, and spices. Served with poached chicken breast. Rice, black beans and corn tortillas.
- MOLE VERDE CON PECHUGA DE POLLO** 15
The green Mole with fresh herbs - Yerba Santa, epazote, parsley and green chilies. Served with poached chicken breast. Rice, black beans and corn tortillas.
- FIESTA DE MOLES** 17
Assorted tasting of our Moles includes mole negro, coloradito, verde and mole amarillo. Served with chicken breast; rice, black beans and corn tortillas.

Platillos Oaxaqueños y Fuertes

- ENMOLADAS - VEGETARIANA O CON POLLO O TASAJO**
Large tortilla with our Oaxacan mole negro, topped with queso fresco, sliced onions and parsley.
SERVED WITH MARKET FRESH VEGETABLE OF THE DAY. 14
WITH POACHED CHICKEN OR BEEF. 16
- ENFRIJOLADAS - VEGETARIANA O CON TASAJO**
One large fresh corn tortillas dipped in black bean sauce, folded and topped with queso fresco, sliced onions and flat leaf parsley.
SERVED WITH MARKET FRESH VEGETABLE OF THE DAY. 10
WITH GRILLED BEEF. 13
- ENCHILADAS DE MOLE COLORADITO CON POLLO O TASAJO O CON VERDURAS**
One large fresh corn tortillas dipped in Mole Coloradito. Topped with queso fresco, sliced onions and flat leaf parsley.
SERVED WITH MARKET FRESH VEGETABLE OF THE DAY. 12
WITH POACHED CHICKEN OR BEEF. 14
- CARNE ASADA A LA TAMPIQUEÑA** 21
Grilled Skirt Steak, poblano rajitas, enchilada verde, black beans, tortillas and guacamole.
- BRAISED SHORT RIBS** 17
Slow braised beef short ribs with Market fresh root vegetables and parsnip puree.
- CHILES RELLENOS**
Fresh fire-roasted pasilla chile stuffed and fried. Covered with spicy tomato sauce. Served with rice and black bean puree.
- PICADILLO** - Chopped chicken, raisins, fresh herbs and nuts. 13
- VEGETARIAN** — Market fresh vegetables and queso fresco. 11

18% Gratuity is added to parties of 6 or more • Corkage Fee \$15. • Please no cell phones in the dining area.

MOLES AND SALSAS TO GO

MOLE NEGRO • COLORADITO • VERDE • AMARILLO
12-OUNCES • 6. EACH OR TWO FOR 10.

Para Acompañar *Side Order*

VERDURA EL DIA - Our market fresh vegetable of the day, please ask about today's offering	2.75
SIDE SALAD	2.50
TORTILLAS HECHAS A MANO - Three hand-made corn tortillas	1.50
TORTILLA CHIPS	1.50
ARROZ A LA MEXICANA - Mexican rice	1.50
FRIJOLE NEGROS - Oaxacan Black Beans	1.50
RICE AND BEANS	2.50
OUR MOLE - Choose one of the moles - Mole Negro, Coloradito, Amarillo or Verde.	4

Bebidas *Drinks*

SODAS - Mexican Coke, Diet Coke, Mexican Sodas, Mineral Water, Iced Tea	2
AGUA FRESCA - Please ask for our fresh house made fruit blended drink. Flavors change daily.	2
BEER - Corona, Corona Light, Negra Modelo, Guinness, Czechvar lager, Becks Non Alcoholic	4
BEER ON TAP - Widmer Hefeweizen, Sierra Nevada Pale Ale	5

OAXACAN FOOD TERMS

EPAZOTE AND YERBA SANTA

Native to southern Mexico, **epazote's** fragrance is strong, but difficult to describe. It has been compared to citrus, savory, and mint. **Yerba santa or hoja santa** is an aromatic herb with a heart-shaped, velvety leaf which grows in tropic Mesoamerica.

MOLE

Sauce or mixture. Oaxaca is often referred to as "the land of the seven moles". Most often mole refers to a rich chile, nut and seed sauce mixed together.

TASAJO

Salted beef round, thinly sliced.

QUESILLO

Oaxacan string cheese, similar to string mozzarella.

MASA

We have two types – one for Tortillas and one for Tamales. They are both freshly ground from dried corn that has been cooked in water and dehydrated lime.

This process is called Nixtamalization. Corn subjected to the nixtamalization process has several benefits over unprocessed grain for food preparation: it is more easily ground; its nutritional value is increased; flavor and aroma are improved; and mycotoxins are reduced.

The majority of our products is obtained by sustainable means and is organic.

JOIN US AT THE FARMERS' MARKETS

SUNNYVALE • CAMPBELL • LOS GATOS • PALO ALTO - DOWNTOWN & CALIFORNIA AVE • LOS ALTOS

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