

Oaxacan Comal Specialties - Appetizers

Please let your server know what kind of salsa you would like: **Spicy (verde)**, **Medium (chile de Arbol)** or **Mild Salsa!**

MOLOTES 7
Fresh corn masa filled with a chorizo and potato filling. Fried in peanut oil, then topped with black bean puree, cabbage, queso fresco, salsas, guacamole, and garnished with sliced radishes.

EMPANADAS – CON POLLO O CHAMPIÑONES Δ 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 Δ 5
Two thick soft corn tortillas, lightly toasted. Black beans, mole negro, queso fresco, cabbage, guacamole, salsa.
CHOICE OF POACHED CHICKEN OR GRILLED STEAK. 8

TLAYUDA - VEGETARIANA O CON POLLO O TASAJO Δ
Handmade large corn tortilla, toasted over an open flame until crunchy and slightly burnt. Similar to a tostada. Black bean puree, salsa, guacamole, avocado, tomato, and queso fresco. THIS IS A GREAT APPETIZER TO SHARE. 8.5
CHOICE OF POACHED CHICKEN OR GRILLED STEAK. 10.5

QUESADILLAS - VEGETARIANA O CON POLLO, TASAJO Δ
The classic. Two fresh corn tortillas folded and stuffed with quesillo, and epazote. 6
CHOICE OF POACHED CHICKEN OR GRILLED STEAK. 8

Mexican Classic Appetizers

Please let your server know what kind of salsa you would like: **Spicy (verde)**, **Medium (chile de Arbol)** or **Mild Salsa!**

CARNITAS Braised pork shoulder, lime, bay leaf, and cinnamon. Served with guacamole, fresh corn tortillas and salsa. Δ 9

SALSAS Y MOLE DE LA CASA Δ 4
Assortment of our salsas and mole – mild roasted tomato and verde salsas with mole coloradito. Served with corn tortilla chips.
SMALL ORDER – Choice of one of our salsas and crispy house tortilla chips. 2.5

GUACAMOLE WITH TORTILLAS CHIPS AND A SIDE OF SALSA 7
The Oaxacan Kitchen's famous guacamole with crispy house tortilla chips.

Available with gluten free fresh corn tlayuda chips. Crunchy and slightly burnt. *NOT FRIED!* Δ 8

CEVICHE AND CHIPS with fresh corn chips. Ask for gluten free tlayuda chips. Crunchy and slightly burnt. *NOT FRIED!* Δ 1 ADDITIONAL

THE CLASSIC Marinated local white fish, lime, olives, serrano chili, onion, cilantro, tomatillo, and avocado. 9

PRAWNS Fresh prawns, lime and orange juice, mango, red onion, chili, and cilantro. 9

COMBO PLATE a combination of both of our fresh ceviches 15

TOASTADAS *Toasted corn tortilla covered with black bean puree, cabbage, salsas, guacamole, queso fresco.* Crunchy and slightly burnt. *NOT FRIED!* Δ

VEGETARIANA - Fresh corn and vegetable of the day. 6

CARNITAS - Braised pork, cabbage and pickled red onion. 8

CEVICHE - Marinated fish or Prawn Ceviche of the day. 7

TACOS FRITOS *Three per order* 7

Rolled and fried tortillas with chicken topped with cabbage, guacamole, salsa, queso fresco and crema Mexicana.

TAMALES *HANDMADE • NO LARD • OLIVE OIL • FARM-FRESH INGREDIENTS* Δ 6

Take a dozen home with you 30

For an additional price add a side salad or rice and beans. 2.5

TAMAL DE POLLO Chicken tamale with mole negro wrapped in banana leaf.

TAMAL DE CALABASA with butternut squash, fresh corn, zucchini and guajillo salsa.

Ensaladas y Sopa *Salads and Soup* Δ

ENSALADA MIXTA SM. 6 LG. 8

Organic greens, Market fresh vegetables and fruits. *New Natives* sprouted lentils and peanuts with our house vinaigrette.

ENSALADA DE LA CASA – SALMON, POLLO O TASAJO SM. 9 LG. 13

Your choice of grilled salmon, grilled chicken or grilled steak. Seasonal market fresh vegetables, citrus, avocados, *New Natives* sprouted lentils and peanuts. Organic greens and our house vinaigrette.

SOPA DEL DIA our house made Soup of the day. Often Vegan and Gluten Free 6

Mariscos *Seafood*

CAMARONES CON CHIPOTLE Δ 17

Pan-seared fresh Gulf shrimp with spicy chipotle sauce. Served with rice, black beans and market fresh vegetable of the day.

SALMON ASADO Δ 16

Grilled sustainable-farmed salmon with honey Mixe glaze. Served Mexican rice, black beans and vegetable of the day.

PESCADO A LA PLANCHA DEL DIA Δ AQ

Fresh fish of the day. Served with market fresh vegetables, black bean puree and fresh tomatillo, corn and avocado salsa.

The majority of the food that we cook is gluten free. Noted with Δ

Moles

MOLE NEGRO CON PECHUGA DE POLLO O VEGETARIANA △ 17

Our Mole Negro is made from over 23 different ingredients, some of which are chilies, nuts, seeds, cocoa, and spices. Served with poached chicken breast or fresh vegetable of the day. Rice, black beans and corn tortillas.

AMARILLO CON MUSLO Y PIERNA O VEGETARIANA △ 15

Poached chicken thigh and leg covered with Oaxacan yellow mole, colored with chili, spices and tomato. Chayote squash and green beans. Served with rice, black beans and corn tortillas.

COLORADITO CON PECHUGA DE POLLO O VEGETARIANA △ 16

Oaxaca's home made reddish mole from chilies, nuts, seeds, and spices. Served with poached chicken breast. Rice, black beans and corn tortillas.

MOLE VERDE CON DE ESPINAZO DE PUERCO O VEGETARIANA △ 15

The green Mole with fresh herbs and green chilies, chayote squash and green beans. Served with bone-in pork shoulder. Rice, black beans and corn tortillas.

FIESTA DE MOLE △ 19

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 GRILLED SKIRT STEAK. 16

ENCHILADAS DE MOLE COLORADITO - VEGETARIANA O CON POLLO O TASAJO △

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 GRILLED SKIRT STEAK. 14

GRILLED CARNE ASADA A LA OAXAQUEÑA △ 21

Grilled certified organic humanely raised skirt steak, poblano chili rajas, black beans, enchilada roja, fried plantains, and fresh tortillas.

RANCHER'S CHOICE 100% GRASS-FED MEAT FROM OLD CREEK RANCH △ AQ

Each week we will offer a cut of Grass-fed Beef, Goat or Lamb. Please ask about today's offerings. *Visit owners of the Old Creek Ranch - Bob and Terri - every Sunday at the Palo Alto California Avenue Farmers' Market.*

CHILE RELLENO

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

Para Acompañar *Side Order*

VERDURA DEL DIA Fresh from the Farmers' Market. The vegetable of the day. △ 4

SIDE SALAD △ 3

TORTILLAS HECHAS A MANO Three hand-made corn tortillas. △ 1.5

TORTILLA CHIPS basket of our homemade corn tortilla chips 1.5

ARROZ A LA MEXICANA O FRIJOLES NEGROS Mexican rice or Oaxacan Black Beans △ 1.5

TLAYUDA SOLA Handmade large corn tortilla, toasted over an open flame, crunchy and slightly burnt. △ 1.5

FRIJOLES Y ARROZ Mexican rice and Oaxacan Black Beans. △ 2.5

NUESTROS MOLES choose one of the moles - Mole Negro, Coloradito, Amarillo or Verde. △ 4

Bebidas *Drinks*

HOUSE MADE SANGRIAS *all of our sangrias are made with fresh fruit.* **GLASS PITCHER**

WHITE SANGRIA house-made with fresh fruit & sauvignon blanc wine **7 19**

RED SANGRIA house-made with fresh fruit & lambrusco wine **7 19**

DRAFT BEER 5 12

Dos x lager Guinness Surger Devils Canyon Brewery (*ask for today's selections from this great local brewery*)

BOTTLED BEER 4

Corona, Corona Light, Negra Modelo, Czechvar lager, Bohemia, Becks Non Alcoholic Tecate (IN CAN) **3**

AGUA FRESCA - Ask for our fresh house made fruit blended drink. Flavors change daily. **3 9**

SODAS 3

Mexican Coke, Mexican Jarito Sodas, Mineral Water **2**

House Brewed Iced Tea, Diet Coke, Purified Water

Some of the food served may be raw or less than thoroughly cooked • Algunas de las comidas vendidas pueden estar crudas o cocinadas menos de lo debido.

18% Gratuity is added to parties of 6 or more

VISA, MASTERCARD, AND DISCOVER CARD ACCEPTED. • CORKAGE FEE \$15. PER BOTTLE - LIMIT 2 BOTTLES • THE OAXACAN KITCHEN IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.

JOIN US AT THE FARMERS' MARKETS

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