

OAXACAN COMAL SPECIALTIES - Appetizers

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

MOLOTES		2.5
Fresh corn masa filled with chorizo and potato. Fried and topped with black bean puree, queso fresco, cabbage, guacamole, salsa and radishes.		6
EMPANADAS - CON POLLO O CHAMPIÑONES Δ		7
Large fresh corn tortilla 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		
A thick handmade soft corn tortilla, 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 WITH ACIENTO.		7
QUESADILLAS - VEGETARIANA O CON POLLO, TASAJO Δ		
The classic large fresh corn tortilla folded and stuffed with quesillo, and epazote.		6
CHOICE OF POACHED CHICKEN OR GRILLED STEAK.		8

MEXICAN CLASSICS

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 Salsa with 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. <i>NOT FRIED!</i> Δ		8
CARNITAS Δ		
Braised pork shoulder, lime, bay leaf, and cinnamon. Served with guacamole, fresh corn tortillas and salsa.		8
CEVICHE AND CHIPS with fresh corn tortilla chips. Ask for tlayuda chips. They are gluten free. Crunchy and slightly burnt. <i>NOT FRIED!</i> Δ		1 ADDITIONAL
THE CLASSIC Marinated 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 <i>Toasted corn tortilla covered with black bean puree, cabbage, salsas, guacamole, queso fresco.</i> Crunchy and slightly burnt. <i>NOT FRIED!</i> Δ		
VEGETARIANA - Fresh corn and vegetable of the day.		6
CARNITAS - Braised pork, cabbage and pickled red onion.		8
CEVICHE - Marinated fish or seafood of the day.		7

TACOS FRITOS		7
Rolled and fried tortillas with chicken topped with guacamole, salsa, queso fresco and crema Mexicana. Three per order.		
TACOS Δ <i>Two fresh corn soft tacos, served with rice and beans.</i>		7
CARNE ASADA	Grilled steak with guacamole, cilantro, onions and your choice of salsas.	
VERDURAS	Sautéed vegetable of the day with guacamole, cilantro, onions, and your choice of salsas.	
CARNITAS	Slowly braised pork with guacamole, cilantro, onions and your choice of salsas.	
POLLO ASADO	Grilled chicken with guacamole, cilantro, onions and your choice of salsas.	
PESCADO ASADO	Grilled fish of the day with cabbage, guacamole, cilantro, onions and salsas.	

TORTAS – Sandwiches <i>All sandwiches are served with a <u>mixed green salad</u> or <u>Sopita</u> (little soup of the day)</i>		8
ETLA	Roasted vegetable of the day, pureed black beans, queso fresco, avocado, sliced onion, tomato, greens, and chipotle mayonnaise.	
TLACOLULA	Grilled Steak, avocado, sliced onion, queso fresco, tomato, greens, and chipotle mayonnaise.	
ZAACHILA	Grilled Chicken with avocado, sliced onion, queso fresco, tomato, greens, and chipotle mayonnaise.	

ENSALADAS y SOPA Δ *Salads and Soup*

ENSALADA MIXTA		SM. 6	LG. 8
Organic greens, seasonal market fresh vegetables, fruits, <i>New Natives</i> sprouted lentils and peanuts, and 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, <i>New Natives</i> sprouted lentils and peanuts, avocados, Organic greens and house vinaigrette.			
SOPA DEL DIA - Soup of the day. Please check for today's soup.		CUP 4	BOWL 6

MARISCOS Δ *Seafood*

CAMARONES CON CHIPOTLE		15
Pan-seared fresh Gulf shrimp with spicy chipotle sauce. Served with rice, black beans and market fresh vegetable of the day.		
SALMON ASADO		13
Grilled sustainable-farmed salmon with honey Mixe glaze. Served over 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.		

MOLES

MOLE NEGRO CON PECHUGA DE POLLO O VEGETARIANA Δ		15
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.		
COLORADITO CON PECHUGA DE POLLO O VEGETARIANA Δ		14
Oaxaca's home made reddish mole from chilies, nuts, seeds, and spices. Served with poached chicken breast. Rice, black beans and corn tortillas.		

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

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.

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

PLATILLOS OAXAQUEÑOS y FUERTES

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

ENMOLADAS - VEGETARIANA O CON POLLO O TASAJO Δ

Large tortilla with our Oaxacan mole negro, topped with queso fresco, sliced onions and parsley.

SERVED WITH MARKET FRESH VEGETABLE OF THE DAY.

9

WITH POACHED CHICKEN OR GRILLED BEEF.

11

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

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.

8

WITH POACHED CHICKEN OR GRILLED SKIRT STEAK.

10

CHILAQUILES GUAJILLO Δ

Quick-simmered tortilla with rustic red guajillo chile sauce, homemade crema, queso fresco and a sunny-side up egg.

9

CHILE RELLENO - Fire-roasted pasilla chile stuffed and fried. Spicy tomato sauce with rice and black bean puree.

PICADILLO - Chopped chicken, raisins, fresh herbs and nuts.

9

VEGETARIAN - Market fresh vegetables and queso fresco.

GRILLED CARNE ASADA A LA OAXAQUEÑA Δ

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

17

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

Each week we will offer a cut of Grass-fed Beef, Goat or Lamb. Please ask about today's offerings.

AQ

TAMALES

HANDMADE • NO LARD • OLIVE OIL • FARM-FRESH INGREDIENTS Δ

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

2.5

CHICKEN MOLE NEGRO TAMALES - wrapped in Banana Leaves.

4

ROAST BUTTERNUT SQUASH TAMALES - Fresh Corn, Zucchini and Guajillo Salsa. **Vegan**

4

PORK TAMALES VERDE DE ETLA - Zucchini Squash and Masa Verde.

4

TAMALES VERDE - Goat Cheese, Zucchini, Mushrooms, Garlic, and Caramelized Red Onion.

4

PARA ACOMPAÑAR

Side Order

VERDURA DEL DIA - Market fresh vegetable of the day, please ask about today's offering Δ

4

SIDE TACO - one taco with choice of chicken, steak, fish or vegetable Δ

2.5

SIDE SALAD Δ

2.5

TORTILLAS HECHAS A MANO Δ

.5

TORTILLA CHIPS

1.5

ARROZ A LA MEXICANA OR FRIJOLE NEGROS Mexican rice or Oaxacan Black Beans Δ

1.5

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

1.5

RICE AND BEANS Δ

2.5

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

COCKTAILS

Our cocktails are handcrafted with only the finest ingredients. We use raw organic agave nectar, house made simple syrups, rum infusions and freshly hand squeezed seasonal fruits and juices. This creates an amazing balance of sweet and tart to compliment our unique beverages. Our Cocktails are seasonal.

MARGARITA DE LA CASA Reposado tequila, fresh lime & organic agave nectar

7

24

MANGO-MINT MARGARITA Reposado tequila, fresh mango, lime juice, mint syrup

9

32

CLEMENTINE CAIPIRINHA Cabana cachaça, crushed Clementine Mandarins limes and sugar

8

28

POMELO PALOMA Jimador blanco tequila, fresh pomelo, lime juice, Squirt

9

32

THE DONAJÍ Mezcal, lime juice, lemon juice, orange juice, organic agave nectar

10

36

CHICA FRESA Fresh strawberries, Bacardi Rum apple, fresh mint

8

28

DRAFT BEER

5

12

Dos x lager

Guinness Surger

Devils Canyon Brewery (ask for today's selection 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 Mexican Coke, Mexican Jarito Sodas, Mineral Water

3

House Brewed Iced Tea, Diet Coke, Purified Water

2

DESSERT

Postres

CHURROS AND CHOCOLATE Traditional Mexican "doughnut" rolled in cinnamon and sugar. Accompanied by a bowl of our own Oaxacan hot chocolate.

7

TART OF THE DAY Our fresh tart is made with fresh seasonal fruits from the Farmers' Markets. Please ask your server for today's offering.

6

PROFITEROLES WITH ESPRESSO BEAN ICE CREAM Three warm crusty pastry shells. Ice Cream and our homemade chocolate sauce.

8

FRESH APPLE BOYSENBERRY CRISP With Bourbon Pecan Ice Cream

7

THE OAXACAN CHOCOLATE EXPERIENCE Flourless Chocolate Cake • Hot Chocolate Drink • Valrhona Chocolate Ice Cream. Δ

8

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