

OAXACAN COMAL SPECIALTIES - Appetizers

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

	2.5
MOLOTES	6
Fresh corn masa filled with chorizo and potato. Fried and topped with black bean puree, queso fresco, cabbage, guacamole, salsa and radishes.	
EMPANADAS - CON POLLO O CHAMPIÑONES △	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 △	
A thick handmade soft corn tortilla, crispy on the bottom and then topped with black beans, mole negro, queso fresco, cabbage, guacamole, and salsa.	
CHOICE OF POACHED CHICKEN OR GRILLED STEAK WITH ACIENTO.	5 7
QUESADILLAS - VEGETARIANA O CON POLLO, TASAJO △	
The classic large fresh corn tortilla folded and stuffed with quesillo, and epazote.	
CHOICE OF POACHED CHICKEN OR GRILLED STEAK.	6 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 TORTILLA CHIPS <i>The Oaxacan Kitchen's famous guacamole with crispy tortilla chips.</i>	7
Available with gluten free fresh corn tostada chips. <i>NOT FRIED!</i> △	
CARNITAS △	
Braised pork shoulder, lime, bay leaf, and cinnamon. Served with guacamole, fresh corn tortillas and salsa.	
CEVICHE <i>served with gluten free fresh corn tostada chips. NOT FRIED!</i> △	
THE CLASSIC Marinated white fish, lime, olives, Serrano chili, onion, cilantro, tomatillo, and avocado.	9
PRAWNS Seafood, 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, salsas, guacamole, queso fresco. NOT FRIED!</i> △	
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 △ <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.

ENSALADAS y SOPA △ *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 △ *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 quinoa, black beans and vegetable of the day.	

MOLES

MOLE NEGRO CON PECHUGA DE POLLO O VEGETARIANA △	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 △	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 food of Oaxaca, Mexico is a very complex blend of European and Indigenous cultures. Pre-Hispanic ingredients such as corn, chocolate, native herbs, tomatoes, and a variety of chilies like no other place in the world, are at the core of the Oaxacan Kitchen. Our dishes are based upon centuries old recipes, and are incredibly labor intensive. We cook everything from scratch using the products of our local, organic, and humane purveyors. Fresh fruits, vegetables and herbs from local farmers, as well as, the most authentic ingredients from Oaxaca go into our beverages, and food.

Zaida and Ron Kent have been leading culinary tours to Oaxaca, Mexico since 1991. Zaida is a native Oaxaquena, who offers keen insight to her native city. Ron is a professional chef who received his culinary education while working with some of the country's most talented chefs. Their business started at the Palo Alto Farmer's Markets, they now sell their products at six Farmers' Markets in the San Francisco Bay Area.

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

PAGE ONE. PLEASE TURN OVER.

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 until crunchy. Similar to a tostada. With black bean puree, salsa, guacamole avocado, tomato, and queso fresco. THIS IS A GREAT APPETIZER TO SHARE.

8.5

CHOICE OF POACHED CHICKEN OR GRILLED STEAK WITH ACIENTO.

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.

7

WITH POACHED CHICKEN OR GRILLED BEEF.

9

ENCHILADAS DE MOLE ROJO VEGETARIANA O CON POLLO O TASAJO Δ

One large fresh corn tortillas in Mole Rojo. Topped with queso fresco, onions and flat leaf parsley.

SERVED WITH MARKET FRESH VEGETABLE OF THE DAY.

8

WITH POACHED CHICKEN BREAST OR GRILLED BEEF.

10

CHILIE 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.

CARNE ASADA A LA OAXAQUEÑA Δ

17

Grilled skirt steak, poblano chili rajitas, black beans, enchilada verde, fried plantains, and fresh tortillas.

BARBACOA DE COSTILLAS DE RES Δ

15

Slow braised beef short ribs with vegetable of the day and potato puree.

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 TAMALE - wrapped in Banana Leaves.

4

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

4

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

4

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

4

PARA ACOMPAÑAR *Side Order*

VERDURA EL 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

3

TORTILLAS HECHAS A MANO Δ

.5

TORTILLA CHIPS

1.5

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

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

DRAFT BEER

5

12

Dos x lager Guinness Surger Sierra Nevada Pale Ale

BOTTLED BEER

4

Corona Corona Light

Negra Modelo

Czechvar lager Bohemia

Becks Non Alcoholic

Tecate (IN CAN)

3.5

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 - Traditional Mexican "doughnut" rolled in cinnamon and sugar.

5

FRESH PEACH ALMOND TART WITH CINNAMON ICE CREAM

6

PROFITEROLES WITH ESPRESSO BEAN ICE CREAM

8

NICUATOLE AND CHILACAYOTA Δ

5

THE OAXACAN CHOCOLATE EXPERIENCE Δ FLOURLESS CHOCOLATE CAKE • HOT CHOCOLATE DRINK • CHOCOLATE ICE CREAM

8

APPLE AND FRESH BERRY CRISP WITH VANILLA ICE CREAM

7

SORBETE O NIEVE DEL DIA Δ

3 EACH/THREE FOR 7

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

MOLES AND SALSAS TO GO

MOLE NEGRO • COLORADITO • VERDE • AMARILLO | FIRE ROASTED SALSA • SPICY VERDE • CHILE DE ARBOL SALSA

MOLE • 12-OUNCES • 6. EACH OR TWO FOR 10. | SALSA • 12-OUNCES • 5. EACH OR TWO FOR 8.