

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 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. 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> Δ	8
CARNITAS Δ	
Braised pork shoulder, lime, bay leaf, and cinnamon. Served with guacamole, fresh corn tortillas and salsa.	8
CEVICHE Available with gluten free fresh corn tostada chips. <i>NOT FRIED!</i> Δ	1
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. 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.	

ENSALADAS y SOPA Δ *Salads and Soup*

ENSALADA MIXTA	SM. 6	LG. 8
Organic greens, seasonal market fresh vegetables, fruits, New Natives 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, New Natives 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 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 Δ

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. **7**
SERVED WITH MARKET FRESH VEGETABLE OF THE DAY. 9
WITH POACHED CHICKEN OR GRILLED BEEF.

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. **8**
SERVED WITH MARKET FRESH VEGETABLE OF THE DAY. 10
WITH POACHED CHICKEN OR GRILLED SKIRT STEAK.

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 17

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

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

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

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 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 **2.5**

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**

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**

FRESH PEAR ALMOND TART WITH PISTACHIO ICE CREAM The pears are from Ledesma Family Farms at the Sunday Los Gatos Farmers' Market. **6**

PROFITEROLES WITH ESPRESSO BEAN ICE CREAM Three warm crusty pastry shells. Ice Cream and our homemade chocolate sauce. **8**

PLATO DE CREMA QUEMADA Three pots of crème brûlée, highlighting distinct Oaxacan flavors. Cinnamon, Coffee & Chocolate. Δ **8**

NICUATOLE AND CHILACAYOTA A natural gelatinous dessert that is made from dried corn. Δ **5**

Natural color from cochinita, a bug living off the nopal cactus Gluten free. Served with Agua de Chilacayota. A fresh squash drink with pineapple and lime.

FARM FRESH APPLE CAKE WITH CINNAMON ICE CREAM Apples are from K & J Farms at the downtown Palo Alto Farmers' Market. **6**

THE OAXACAN CHOCOLATE EXPERIENCE Flourless Chocolate Cake • Hot Chocolate Drink • Valrhona Chocolate Ice Cream. Δ **8**

SORBETE O NIEVE DEL DIA PLEASE ASK FOR TODAY'S FLAVORS Δ **3 EACH/THREE FOR 7**

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MOLES TO GO

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

SALSAS TO GO

FIRE ROASTED SALSA • SPICY VERDE • CHILE DE ARBOL SALSA
 12-OUNCES • \$5. EACH OR TWO FOR \$8.

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.

WWW.THEOAXACANKITCHEN.COM • 650 321 8003