

## Oaxacan Comal Specialties

*These items represent the best of Oaxacan street food.*

**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**  
Large fresh corn tortilla and stuffed with mole amarillo, quesillo, and epazote, Choice of: sautéed mushrooms with garlic or poached chicken breast.

**MEMELAS - VEGETARIANA O CON POLLO O TASAJO** **5**  
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, GRILLED STEAK.** **7**

**TLAYUDA - VEGETARIANA O CON POLLO O TASAJO** **8.50**  
Handmade large corn tortilla, toasted until crunchy. Similar to a tostada. With black bean puree, salsa, guacamole avocado, tomato, and queso fresco.

**CHOICE OF POACHED CHICKEN, GRILLED STEAK.** **10.50**

**QUESADILLAS - VEGETARIANA O CON POLLO, TASAJO** **6**  
The classic large fresh corn tortilla folded and stuffed with quesillo, and epazote.

**CHOICE OF POACHED CHICKEN, GRILLED STEAK.** **8**

## Ensaladas y Sopa

**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. **CUP 4 BOWL 6**

## Mexican Classic Appetizers

**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 Salsa 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, green 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, tomatoes and vegetable of the day. **6**

**CARNITAS** – Braised pork, cabbage, pickled red onion. **8**

**TACOS FRITOS** **7**  
Rolled and fried tortillas with chicken topped with guacamole, salsa, queso fresco and crema Mexicana. Three per order.

**Tamales** **4**  
*HANDMADE • NO LARD • OLIVE OIL • FARM-FRESH INGREDIENTS*

**CHICKEN MOLE NEGRO TAMALES** with wrapped in Banana Leaves.

**ROAST BUTTERNUT SQUASH TAMALES** with Fresh Corn, Zucchini and Guajillo Salsa. **(Vegan)**

• **PORK TAMALES VERDE DE ETLA** with Zucchini Squash and Masa Verde. *(available at lunch only)*

• **TAMALES VERDE** with Goat Cheese, Zucchini, Mushrooms, Garlic, and Caramelized Red Onion. **(Vegetarian)** *(available at lunch only)*

• **LUNCH ONLY!!**

## Para Acompañar *Side Orders*

**VERDURA EL DIA** **2.75**  
Our market fresh vegetable of the day, please ask about today's offering

**TORTILLAS HECHAS A MANO** **1.50**  
Three hand-made corn tortillas

**ARROZ A LA MEXICANA** **2**  
Mexican rice

**FRIJOLAS NEGROS** **2**  
Oaxacan Black Beans

**OUR MOLE** **4**  
Choose one of the moles - Mole Negro, Coloradito, Amarillo or Verde.

• **Tacos** *(available at lunch only)* **7**

*Two soft tacos served with rice and beans.*  
**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.

**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 your choice of salsas.

• **LUNCH ONLY!!**

# TAKE OUT MENU

## THE OAXACAN KITCHEN

*Auténtica Comida Mexicana*  
Catering • Culinary Travel Tours • Cooking Classes

2323 Birch Street  
Palo Alto, Ca

Reservations 650 321 8003  
[www.theoaxacankitchen.com](http://www.theoaxacankitchen.com)

Tuesday – Friday 11:30 to 2 PM  
Tuesday – Saturday 5 to 9 PM

### CATERING AVAILABLE

Guests who order takeout receive individually wrapped items off the menu prepared for you. With catering, however, the food is served in a style that is meant to be enjoyed by a larger group. We cater all types of events, and have a very extensive menu. Please go to the catering page off of our website for more ideas.  
[www.oaxacanfoods.com](http://www.oaxacanfoods.com)

To place a catering order or for more information  
Please call 650 321 8003

*Email [catering@oaxacanfoods.com](mailto:catering@oaxacanfoods.com)*

**\* DINNER - 5 PM to 9 PM Tues. – Sat.**

**\* Mariscos** *Seafood (available at Dinner only)*

**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 glaze. Served with rice, black beans and market fresh vegetable of the day.

**\* Moles** *(available at Dinner only)*

**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.

**\* DINNER ONLY!!**

## Platillos Oaxaqueños y Fuertes

**ENMOLADAS - VEGETARIANA O CON POLLO O TASAJO 7**  
Large tortilla dipped into our Oaxacan mole negro, topped with queso fresco, sliced onions and parsley. With poached chicken or beef. **9**

**ENCHILADAS DE MOLE COLORADITO CON POLLO O TASAJO O CON VERDURAS 8**  
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. With poached chicken breast or grilled beef. **10**

**\* CARNE ASADA A LA TAMPIQUEÑA 21**  
Grilled T-bone Steak, poblano rajitas, enchilada verde, black beans. *(available at Dinner only)*

**\* ENFRIJOLADAS - VEGETARIANA O CON TASAJO (available at Dinner only) 10**  
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. With grilled beef. **13**

**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**

**\* DINNER ONLY!!**

## 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.

## MOLES

**Our moles are available for you to take with you!**

MOLE NEGRO • COLORADITO • VERDE AND AMARILLO

12-ounce packages available.  
\$6. Each or two for \$10.

## OAXACAN CHOCOLATE

*Authentic Mexican Chocolate Drink*

### ORIGINAL

8 OZ. \$8.  
16 OZ. \$14.

### UNSWEETENED

8 OZ. \$14.  
16 OZ. \$25.

In this century, most people simply buy chocolate, however in Oaxaca chocolate is still being made by hand or by Molino (grinder). We grind our chocolate fresh. We import our cocoa beans from Mexico; they are roasted, and then ground using the same molinos of Oaxaca. The crushed, heated beans melt and are combined with sugar, canela (cinnamon), and toasted almonds. We Package our chocolate in small disks for home use.

## TAMALES

*Our tamales are also available cold to take with you!*

### HEALTHY • NO LARD • HAND MADE

*We use Olive Oil and Farm Fresh Ingredients in all tamales*

\$4. each • ½ dozen \$18 (3.00 ea.) • Dozen \$30. (2.50 ea.)

**Chicken Mole Negro Tamale** wrapped in Banana Leaves.

**Roast Butternut Squash Tamale** with Fresh Corn, Zucchini and Guajillo Salsa. **Vegan**

**Pork Tamale** of Etlá, Oaxaca with Zucchini Squash and Verde Masa.

**Chicken Mole Amarillo Tamale** wrapped in Corn Husk

**Beef Tamale** with Chunky Tomato Salsa.

**Verde Tamale** with Goat Cheese, Zucchini, Mushrooms, Garlic, and Caramelized Red Onion. **Vegetarian**

**Black Bean Tamale** with Monterey Jack Cheese, Roasted Peppers, and Chipotle Salsas. **Vegetarian.**