

Appetizers

Guacamole with tortilla Chips - Original- \$ 10

Oaxaca Tortilla Chips - Salsa Mesa - \$ 4

Quesadilla - Large soft flour tortilla Layered with Chihuahua cheese

Cheese- \$ 7 / Fire Roasted Vegetables- \$ 8 / Grilled Chicken - \$ 9 /
Marinated Grilled Beef- \$ 10

Nachos Grande - Home made Chips layered with two cheeses, jalapenos, black beans and pico de gallo, sour cream

Regular Nachos - \$ 7 / Chocolate Mole Nachos - \$ 8 / Chicken Nachos \$ 9 /
Beef Nachos \$ 10, Pork \$ 10

Tamale of the Day- \$ 7

Arepa – Fresh Corn Cake, Mexican Cheese & Black Beans

Vegetarian \$6.50 / Grilled Chicken \$ 7 / Grilled Steak \$ 8

Beef Empanadas (2): Flat iron Steak, chihuahua cheese, chipotle aioli \$ 7

Ceviche de Pescado - Market fish, coconut milk, Citrus, ginger, mixed peppers and cilantro - \$ 9

Shrimp Ceviche - Red Onion, Tomato, Cilantro infused shrimp, & Citrus - \$ 9

Soups - Salads

Taco Salad - Mixed Greens - tomato, cucumber, avocado and Queso Fresco, agave nectar vinaigrette in a tortilla basket \$ 7

Ensalada Mixta - Toasted Pepitas, Jicama, Tomato, Hibiscus dressing \$ 7

Add to any salad, grilled chicken, or marinated grilled steak or
grilled shrimp \$ 4

Mexican Squash Soup - Chayote and poblano soup with hints of nutmeg and coriander \$ 6

Sopa De Tortilla - Roasted tomato and Red Chili, avocado, crema casa, grilled chicken and spiced Tortilla strips - \$ 7

Tacos (Soft or Crisp) With Oaxaca Slaw, pico de gallo, sour cream and shredded cheese

Carne Asada (Marinated Grilled Steak)

Carnitas (Beer Braised Pork)

Pollo Adobo Asado (Marinated Grilled Chicken with Adobo infused seasoning)

Barbacoa (Slow cooked Marinated Beef or Goat in season)

Fish Baja (Tequila battered fish)

Skinny Taco (Grilled Marinated Vegetables)

Fitness Taco (Any Taco served in a lettuce Cup)

Taco Loco - Grilled Steak in ghost pepper sauce (Warning: Extremely Hot)

\$ 4 per Taco

Fajitas

Choice of Chicken / Shrimp / Steak with Sizzling with peppers, onions, Black beans, rice, lettuce, Pico de gallo, sour cream and fresh flour or corn tortillas

Chicken \$16 - Shrimp \$17 - Skirt steak \$18

Hamburguesa

Mexican hamburger - On a bun with Queso chihuahua and Poblano tossed Spanish Onions, Chile Fries – \$ 10

Vegetable Bean Burger - On a bun with avocado, lettuce, Sliced Tomatoes and Queso Chihuahua, Chile Fries - \$ 8

Sides

Guacamole Side - \$ 4

Rice and Beans - \$ 4

Fried Plantains \$ 5

Mexican Corn \$ 5

Choose any 3 sides \$10

Burritos - Enchiladas - Tortas

Choose Filling – marinated steak or grilled chicken or shrimp or pork

Burrito - Large Flour Tortilla filled with rice, beans and mexican cheese. Served with pico de gallo and sour cream, with your choice of filling - \$ 9.50
add guacamole - \$ 2

Enchilada Platter - Three enchiladas topped with Salsa Roja, melted cheese, served with rice and beans, with your choice of filling - \$ 15

add guacamole - \$ 2

Enchiladas de Mole - With chocolate mole sauce and melted cheese, rice and beans, with your choice of filling - \$ 15 add guacamole - \$ 2

Tortas - Mexican sandwich with choice of filling, beans, cheese, lettuce, tomato, avocado, jalapenos - \$ 10

House Specials – Entrees (With Rice, Beans and fresh tortillas)

Carne Asada - Marinated and grilled skirt steak, sweet potato mash - Sweet Corn – Black Bean Salsa – Steak Pan Juice – \$ 19

Barbacoa de res - Skirt Steak cooked with avocado & maguey leaves – \$ 21 (Goat in Season)

Costilla de res - Braised Short Ribs, Chile glazed Carrot Ribbons and Sweet potato Mash - \$ 21

Credo A Los Tres Chiles - Negro Modelo braised pork shoulder - \$ 19.50

Albuquerque Pozole - Traditional hominy and pork stew - shredded lettuce, onions and lime - \$ 19.50

Mole rojo - Chicken breast with Traditional Chocolate Red Mole - \$ 17

Estofado de Marisco - Seasonal Seafood Stew scented with star anise and roasted cumin - \$ 23

Camarones Al chipotle - Garlic Sautéed Shrimp, poblano and cilantro rice, chipotle sauce - \$ 19

Pimiento Mole Amarillo de Pescado- Market Fish - Blue Corn Rice – Yellow Pepper Mole– \$ Market Price

Chiles rellenos - Poblano peppers with baby spinach – Sweet Corn - Golden Raisins – Queso Fresco – Salsa Ranchera – \$ 16

Special Vegetarian Entree - Please ask your server - \$ Market Price

Dessert

Cointreau Scented Caramel Custard \$ 7

Tres Leches Cake \$ 7

Lunch Special Platters (\$9.75) - Served Seven Days from 12 Noon to 3.00 PM

Your choice of a Burrito or 2 tacos or 2 Enchiladas served with Beans & Rice and Tortilla chips with Salsa

“Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness”

A Discretionary Gratuity of 20% would be added to your bill for Parties of six and above

Oaxaca Kitchen - 228 College Street - New Haven - CT 06511

www.oaxacakitchen.com

