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COCINA 214

Mexican Kitchen & Bar

151 E. Welbourne Ave Winter Park, FL 32789 407.790.7997 451 S. Atlantic Ave Daytona Beach, FL 32118 386.456.3168

APPETIZERS

CHIPS & SALSA FOR TWO .

	served with sour cream & guacamole
7	MUSHROOM & SPINACH ■ 14 Sautéed mushrooms, fresh spinach
3	CHICKEN 14 Grilled chicken breast, pico de gallo
9 e	BRISKET 14 Beef brisket, pico de gallo
1	TRUFFLE & MUSHROOM 15 Sautéed mushrooms, truffle oil
9	TACOS
1	3 Tacos – add rice & beans combo \$2
O OS	CHICKIRA 13 Achiote-rubbed rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa
2	CARNITAS 13 Pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette
_	THE CLASSIC HARDSHELL 13 Chicken or Ground Beef, coastal
8	slaw, jalapeños, avocado, Citrus dressing, with rice and beans
2	SASSY CHICK 15 Homemade chicken tenders, Queso Fundido, pico de gallo
2	+ MAKE IT CLASSY WITH CHORIZO16 MELT-IN-YOUR-MOUTH BRISKET 15
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QUESADILLAS

Made with Monterey Jack cheese &

Beef brisket, sautéed onions, pico

Fire-Roasted salsa on flour tortillas

Chicken Fried Steak or Chicken Fried

red onions, cilantro, cotija, Jalapeño

Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce

Chicken, coastal slaw, roasted corn,

de gallo, Monterey Jack cheese,

SOUTHERN COMFORT

Cilantro dressing

FISH OUT OF WATER

CITRUS KALE 🔼 15

Romaine, cotija cheese, fried onion

strings, grape tomatoes, homemade croutons and Caesar dressing

ISIDRO'S CAESAR

Baby kale, grape tomatoes, cotija, shredded carrots, candied walnuts, Citrus dressing

Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Steak \$8, Mahi-Mahi \$8

Caesar, Citrus ● ▲ Jalapeño Cilantro ■ Molcajete Blue Cheese ■ Raspberry Walnut Vinaigrette ■

TEX-MEX & MEXICAN

NACHO MACHO ■ ▲ Corn Chips topped with queso,

black beans, pico de gallo, shredded lettuce & sour cream + CHORIZO, CHICKEN or GROUND BEEF 15

MARIA'S CHICKEN TAMALES 13

2 Tamales with rice & beans — serrano peppers, tomatillos, chicken, cilantro, garlic, Ranchero sauce

VEGGIE BURRITO ■ 13

Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco

BURRITO

Mexican rice, pico de gallo, topped with Ranchero Sauce & Sour Cream Sauce & melted cheese + CHICKEN, GROUND BEEF or BRISKET 14

ENCHILADAS 14

3 Enchiladas MX-Style with romaine lettuce, queso fresco, onions, sour cream, grape tomatoes & veggie rice with choice of ...

Options: Queso with Verde Sauce, Pollo with Sour Cream Sauce, or Carne with Ranchero Sauce. Mexican Flag is also available.

CHICKEN or BRISKET FLAUTAS 15

Flautas with refried beans, guacamole, romaine lettuce, tomatoes, sour cream, queso fresco, & Verde salsa

FAJİTAS

With sautéed peppers and onions, sour cream, guac, pico de gallo, 3 fresh homemade tortillas, rice & beans

SAUTÉED VEGGIES	15
MARINATED CHICKEN	16
TENDER SKIRT STEAK	22
SEASONED SHRIMP	22

THE FAVORITES

EL POLLO LOCO

12

Grilled chicken sandwich, spicy mustard, guacamole, pico de gallo, Monterey Jack cheese, Olde Hearth Bread poppy seed bun with molcajete blue cheese salad

15

26

28

13

13

13

16

16

SADDLE UP

Homemade chicken tenders served on top of our "Ain't My First Rodeo" Fries+ GET BUCKED OFF WITH CHORIZO 17

ROTISSERIE CHICKEN A 21

Achiote-rubbed half rotisserie chicken with veggie rice and MX corn

CORN-CRUSTED MAHI

Corn-crusted wild Mahi-Mahi, spinach,mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice

CARNE ASADA 🔺

(medium rare recommended)
Grilled skirt steak, grilled onions
and peppers, chimichurri salsa,
served with Mexican rice and
black beans

HEALTHIER OPTIONS

THE 214 CEVICHE

Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro

VERY VEGGIE TACOS • A

Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce

STREET TACOS - CHICKEN A STREET TACOS - STEAK A

Chopped onion, cilantro, jalapeños, Fire-Roasted salsa

OH MY MAHI TACOS

▲ Gluten Free

Blackened Mahi, coastal slaw, sliced avocado, red bell peppers, jalapeños, Citrus dressing

COCINA 214 is dedicated to using fresh ingredients with no preservatives or additives. We make our items from scratch, so please allow us extra time to make your food.

FAVORITES TO-GO DESSERTS FLAN TORTILLAS | 5 5 Vanilla flan with caramel sauce Made daily to-go, 12 to a pack TRES LECHES CAKE ROTISSERIE DINNER TO-GO 25 Whole Rotisserie Chicken with Our award-winning three-milk cake family-style veggie rice and black beans CHURROS 7 With cinnamon sugar and a Dulce de Leche dipping sauce SIDES THE SKILLET BROWNIE Q Venezuelan dark chocolate SALSAS . SINGLE 2/ TRIO 5 brownie with vanilla ice cream Fire-Roasted, Poblano, Habanero BRUNCH SIDE OF PICO, GUACAMOLE OR SOUR CREAM 2 Saturday & Sunday until 3:00pm 2

EXTRA TORTILLAS ■ 2

FAMILY-STYLE SIDES

Veggie Rice ■ A, Mexican Rice A, Black Beans ■ A ●, Refried Beans ■ A ●

MEXICAN CORN ■ A 10

Grilled corn, lime, cayenne pepper, cotija, queso fresco

Saturday & Sunday uni
BREAKFAST BURRITO
Lake Meadows eggs, ponion, peppers, tomatopico de gallo
+ CHORIZO OR CHICK

MIGAS ■
Lake Meadows eggs, or tortilla strips, peppers, Monterey Jack cheese

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BREAKFAST BURRITO 13 Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, + CHORIZO OR CHICKEN 15 13 Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, + CHORIZO OR CHICKEN 15 HUEVOS RANCHEROS 13 Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice **BREAKFAST TACOS A LA** MEXICANA . 13 Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + CHORIZO OR CHICKEN 15 BRUNCH MIMOSA 3 **BLOODY MARY** 8

We take pride in preparing our food from scratch every day. Some items will have limited availability. Food items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood (ceviche), shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Not all ingredients are listed so please advise us of any food allergies. We do not have a certified gluten free, vegan or vegetarian kitchen but we do take extra care to make those dishes.