COCINA 214

The idea for Cocina 214 was developed when two native Texans moved to Florida and missed the Tex-Mex/Mexican food they grew up eating. Tex-Mex is Texas' take on Mexican Food. "Cocina" is the Spanish word for kitchen and "214" is the Dallas area code.

Since the restaurant's opening in 2011, we've been serving up authentic, fresh, high quality food and drinks. Cocina 214 has won over 50 awards and holds the title for best Tex-Mex/Mexican by Orlando Magazine 7 years in a row. We hope you'll kick back with us, enjoy a margarita, and indulge in some fresh made-from-scratch-cuisine!



APERITIVOS

QUESADILLAS

MUSHROOM & SPINACH

Made with Monterrey Jack cheese & served with sour cream & guacamole

10

14

COCINA TRIO 7 Guacamole, Queso, Fire-Roasted salsa BOWL OF QUESO BLANCO 8 + CHORIZO 9 TORTILLA SOUP 8 Traditional tortilla soup with chicken QUESO FUNDIDO 9 Monterrey Jack cheese, pico de gallo, served with fresh tortillas + CHORIZO 11 9

Sautéed mushrooms, fresh spinach		
CHICKEN Grilled chicken breast, pico de gallo	10	14
BRISKET Beef brisket, pico de gallo	10	14
TRUFFLE & MUSHROOM ■ Sautéed mushrooms with truffle oil	11	15

GUACAMOLE Hass avocados, onions, fresh lime juice jalapeños, tomatoes, cilantro + VEGGIES: CARROT, CUCUMBER, ZUCCHINI 11

THE TEJAS (Naked Burrito) Veggie rice, black beans, romaine, pico de gallo, roasted corn 12

ENSALADAS

Poached Pear, mixed greens, blue cheese, candied walnuts ISIDRO'S CAESAR

CANDIED WALNUT

PEAR SALAD

Add protein: Chicken \$7, Ground Beef \$7

Steak \$8, Mahi \$8

Lightly breaded & fried hass avocados served with Chipotle Cream sauce

FRIED AVOCADO BITES

THE 214 CEVICHE

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

CITRUS KALE

Romaine, cotija, fried onion strings, grape tomatoes, homemade croutons, Caesar dressing

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

tomatillos, chicken, cilantro, Ranchero

Vegan

Vegetarian

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

Carne with Ranchero Sauce. Mexican Flag is also available.

TEX-MEX & MEXICAN ESSENTIALS

▲ Gluten Free

10

13

NACHO MACHO Tortilla Chips topped with queso, black beans, pico de gallo, shredded lettuce & sour cream	12	CHICKEN FLAUTAS Chicken Flautas with refried tomatoes, sour cream, ques	d beans, guacamole, romaine lettuce, o fresco and Verde salsa	15
+CHORIZO OR GROUND BEEF	15	BURRITO	CHICKEN OR GROUND BEEF	13
VEGGIE BURRITO	12	Mexican rice, pico de gallo, topped with Ranchero & Sour Cream sauce and melted cheese		
Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero &		ENCHILADAS		14
Queso Blanco			omaine lettuce, queso fresco, tomatoes, served with veggie rice	
MARIA'S CHICKEN TAMALES 2 Tamales, rice & beans, serranos, garlic	13	•	auce, Pollo with Sour Cream Sauce or	^

StandardMenu_August 2018 Final.indd 2 8/31/18 11:22 AM



13

COCINA HARD SHELL 13

Chicken or Ground Beef, coastal slaw, jalapeños, avocado, Citrus dressing, with rice & beans

ROTISSERIE 13 CHICKEN

Veggie rice, queso fresco, roasted corn, sautéed Poblano salsa

STEAK STREET A 16

CHICKEN STREET

Healthy Option

Chopped onion, cilantro,

jalapeños, Fire-Roasted salsa

Chopped onion, cilantro, jalapeños, Fire-Roasted salsa *Healthy Option*

VEGGIE ● ▲ 13

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

CARNITAS 13

Pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette

BRISKET 15

Beef brisket, pico de gallo, sautéed onions, Monterrey Jack cheese, Fire-Roasted salsa on flour tortillas

DON CARLOS A

Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing Healthy Option

SNAPPER FRITO

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

LOS FAVORITOS "THE FAVORITES"

200 TAVOITTOO THE PAVORITES

FAJİTAS

16

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

EL POLLO LOCO

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

ACHIOTE ROTISSERIE CHICKEN

Achiote-rubbed half rotisserie chicken with veggie rice and Mexican 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

15

21

VEGGIE CHICKEN SKIRT STEAK

15 22

SHRIMP

22

15

18

SIDES

26

SALSAS

SINGLE 2

Fire-Roasted, Poblano or Habanero TRIO 5

SIDE OF PICO, GUACAMOLE OR SOUR CREAM

2

28

EXTRA TORTILLAS

2

FAMILY-STYLE SIDES

Veggie Rice ■ A, Mexican Rice A,

Black Beans ■ ▲ ●, Refried Beans ■ ▲ ●

MEXICAN CORN

10

5

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

COCINA 214 is dedicated to using sustainable fresh ingredients with no preservatives or additives. Served fresh, and made from scratch. We proudly serve all natural chicken.







FAVORITES TO-GO

TORTILLA CHIPS & SALSA Complementary with an entrée	5
TORTILLAS TO-GO Made daily • 12 to a pack	5
ROTISSERIE DINNER TO-GO A whole Rotisserie Chicken with family-style veggie rice and black beans	25

151 E. Welbourne Ave Winter Park, FL 32789 407.790.7997

www.cocina214.com

451 S. Atlantic Ave Daytona Beach, FL 32118 386.456.3168

BRUNCH

Saturday & Sunday until 3:00pm

BREAKFAST BURRITO Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, pico de gallo	13
+ CHICKEN OR CHORIZO	15
MIGAS	13
Lake Meadows eggs, onions, corn tortillas	
peppers, tomatoes, Monterrey Jack cheese + CHICKEN OR CHORIZO	15
BREAKFAST TACOS A LA MEXICANA Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas	13
+ CHICKEN OR CHORIZO	15
HUEVOS RANCHEROS Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	13
BRUNCH MIMOSA	3
RLOODY MARY	Ω

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.

20% gratuity added to parties of eight or more.

