

COCINA 214

APPETIZERS

CHIPS & SALSA FOR TWO ■ ▲ Corn Chips, House Salsa, unlimited refills	2
COCINA TRIO & CHIPS ■ ▲ Guacamole, Queso, Fire-Roasted Salsa	7
QUESO BLANCO & CHIPS ■ ▲ + CHORIZO	8 9
QUESO FUNDIDO ■ Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas + CHORIZO	9 11
HOLY GUACAMOLE & CHIPS ● ▲ Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes + VEGGIES: CARROT, CUCUMBER, ZUCCHINI	9 11
FRIED AVOCADO BITES ■ Lightly breaded & fried hass avocados served with Chipotle Cream sauce	10
MEXICAN STREET CORN ■ ▲ Grilled corn, cayenne pepper, lime, cotija, queso fresco	10

TACOS

Comes with 3 Tacos – add rice & beans for \$2

CHICKIRA Achiote-rubbed Rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa● on corn tortillas	13
CARNITAS ▲ Slow-cooked pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette● on corn tortillas	13
THE CLASSIC HARDSHELL Seasoned chicken or ground beef, coastal slaw, jalapeños, avocado, Citrus dressing● with rice & beans	13
MELT-IN-YOUR-MOUTH BRISKET Slow-cooked angus beef brisket, Monterey Jack cheese, sautéed onions, pico de gallo, Fire-Roasted salsa on flour tortillas	15
SOUTHERN COMFORT Chicken Fried Steak or Chicken Fried Chicken, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing● on corn tortillas	16
FISH OUT OF WATER Lightly fried wild Snapper,coastal slaw, pico de gallo, Chipotle Cream sauce● on corn tortillas	18
●Tacos come with dressing/salsa mixed in. If you would like it on the side, please notify your server.	

FAJITAS

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

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

QUESADILLAS

Served with sour cream & guacamole

MUSHROOM & SPINACH ■ Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese & lightly browned on the grill	14
CHICKEN Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese & lightly browned on the grill	14
BRISKET Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese & lightly browned on the grill	14
TRUFFLE & MUSHROOM ■ Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese & lightly browned on the grill	15

SOUP & SALADS

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

TORTILLA SOUP Chicken breast, tortilla strips, Monterey Jack Cheese, avocado	8	CANDIED WALNUT PEAR ■ Poached Pear, mixed greens, blue cheese, candied walnuts	12
THE TEJAS (Naked Burrito) ● Veggie rice, black beans, romaine, pico de gallo, roasted corn	12	ISIDRO'S CAESAR Romaine, cotija, fried onion strings, grape tomatoes, home-made croutons, Caesar dressing	13
CITRUS KALE ■ ▲ Baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, Citrus dressing	15	Citrus ● ▲, Caesar Jalapeño Cilantro ■ Molcajete Blue Cheese ■ Raspberry Walnut Vinaigrette ■	

HEALTHIER OPTIONS

Less sodium, less fat & less sugar

THE 214 CEVICHE ▲ Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro	13
VERY VEGGIE TACOS ● ▲ Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce	13
STREET TACOS ▲ Marinated grilled chicken breast or strip steak, chopped onion, cilantro, jalapeños, Fire-Roasted salsa + CHICKEN + STEAK	13 16
OH MY MAHI TACOS ▲ Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing●	16

TEX-MEX & MEXICAN ESSENTIALS

NACHO MACHO ▲ ■ Corn Chips with queso, black beans, pico de gallo, shredded lettuce & sour cream +CHORIZO, GROUND BEEF or CHICKEN	12 15
VEGGIE BURRITO ■ Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco	13
MARIA'S CHICKEN TAMALES 2 Tamales, rice & beans, serranos, garlic,tomatillos, chicken, cilantro, Ranchero Sauce	13
BURRITO Mexican rice, pico de gallo, topped with Ranchero Sauce, Sour Cream Sauce and melted cheese	CHICKEN, GROUND BEEF or BRISKET 14
ENCHILADAS 3 Enchiladas topped with romaine lettuce, queso fresco, onions, sour cream & grape tomatoes, served with veggie rice	14
Options: Queso with Verde Sauce, Pollo with Sour Cream Sauce, or Carne with Ranchero Sauce. Mexican Flag is also available.	
FLAUTAS Chicken or Brisket Flautas with refried beans, guacamole, romaine lettuce, tomatoes, sour cream, queso fresco and Verde salsa	BRISKET or CHICKEN 15



Vegetarian



Vegan



Gluten Free

LOS FAVORITOS "THE FAVORITES"

EL POLLO LOCO	15
Grilled chicken sandwich, guacamole, pico de gallo, Monterey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad	
SADDLE UP	16
Homemade chicken tenders, served on top of our “Ain’t My First Rodeo” fries + GET BUCKED OFF WITH CHORIZO	
ACHIOTE ROTISSERIE CHICKEN ▲	21
Achiote-rubbed half rotisserie chicken with veggie rice and Mexican corn	
CORN CRUSTED MAHI	26
Corn crusted wild Mahi-Mahi, spinach, mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice	
CARNE ASADA ▲ (medium rare recommended)	28
Grilled skirt steak, grilled onions and peppers, chimichurri salsa, served with Mexican rice and black beans	

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 & drinks.

SIDES

HOMEMADE SALSAS■▲ SINGLE 2/ TRIO 5	
Fire-Roasted, Verde, Poblano or Habanero	
SIDE OF PICO, GUACAMOLE OR SOUR CREAM■▲	2
EXTRA HOMEMADE TORTILLAS●	2
FAMILY-STYLE SIDES	5
Veggie Rice●, Mexican Rice●, Black Beans▲●, Refried Beans▲●	
DESSERTS	
FLAN	5
Homemade flan with a caramel sauce	
TRES LECHES CAKE	6
Our award-winning three-milk cake	
CHURROS	7
With cinnamon sugar & Dulce de Leche dipping sauce	
THE SKILLET BROWNIE	8
Dark chocolate brownie topped with ice cream and maple syrup	

BRUNCH - AVAILABLE SATURDAY & SUNDAY11:30 AM TO 3:00 PM

BREAKFAST BURRITO■	13
Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, pico de gallo + CHICKEN or CHORIZO	
MIGAS■	13
Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, Monterey Jack cheese + CHICKEN or CHORIZO	

BREAKFAST TACOS A LA MEXICANA■	13
Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + CHICKEN or CHORIZO	
HUEVOS RANCHEROS■	13
Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	

\$3 BRUNCH MIMOSAS
with the purchase of an entrée

HAPPY HOUR

MONDAY - FRIDAY 4:00-6:30 PM
See Happy Hour Menu for specials

SUNDAY FUNDAY

SANGRIA SUNDAY: \$25 Pitchers of Sangria
SUNDAY ROCKS: \$25 Pitchers of 214 Rocks Margaritas

Sunday Specials with the purchase of an entrée
11:30 am - 3:00 pm

DINING HOURS:

Monday - Saturday 11:30 a.m.-10 p.m.
Sunday 11:30 a.m.-9 p.m.

BAR HOURS:

Friday & Saturday Open Late

A CONTEMPORARY Mexican Kitchen

"Cocina" is the Spanish word for kitchen, and "214" is the Dallas area code (a Tex-Mex Mecca). The idea for COCINA|214 was developed when 2 native Texans missed the Tex-Mex & Mexican food they had grown up eating. They wanted the same authentic, fresh and high quality food here in Winter Park. We hope you enjoy our fresh food!

151 E. WELBOURNE AVE | WINTER PARK, FLORIDA 32789 | WWW.COCINA214.COM

DINE-IN | CATERING | PRIVATE DINING

VOTED BEST TEX-MEX & MEXICAN IN ORLANDO 8 YEARS IN A ROW!

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 under cooked ingredients. Consuming raw or under cooked 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.