

Botanas

CHIPS & SALSA TRIO

Roasted Tomato, Tomatillo, Salsa Cruda | 4

GUACAMOLE

Tomato, red onion, jalapeño, cucumber, fennel, citrus and fresh herbs, and served with Chips & Salsa Trio | 10

ROASTED CAULIFLOWER QUESO

Crisp tostones, pico, sambale and served with Chips & Salsa Trio | 10

EMPANADAS

Ever changing, siempre delicioso, served with homemade dipping sauce | 14

CHICHARRONES

Served with pineapple habanero dipping sauce | 6

POTATO HASH

Fingerling potatoes, green chilies, sundried tomato, onions (with or without) Spanish chorizo and applewood bacon | 8

PLANTAINS

Served with pineapple and cotija | 5

TAJIN FRIES

Served with habanero ketchup | 5

ELOTES

Wood grilled corn, lime, crema, chili and fresh herbs | 6.5

Ensalada

BYO BOWL

Over a bed of mixed greens | 15

Pick one grain: ancho chili rice, sweet potato quinoa or black beans, half beans/half rice | 1

Pick up to 4 toppings: Diced tomato, grape tomato, cucumber, red onion, radish, cilantro, jicama, pickled pepper, pickled jalapeño, pickled onion, pepitas, peanuts, raisins, pineapple, shredded cheese, feta and cotija

Pick one protein: Steak | 6, Vegan Chorizo | 6, Pork | 4 or Chicken | 4

Select a dressing: avocado poblano, lemon garlic vinaigrette, citrus vinaigrette, ancho vinaigrette, and jalapeño agave

Substitute a protein: Salmon, Garlic Shrimp or Seared Ahi Tuna | 10

Lados

FRIJOLE RANCHEROS

Garlic, tomato, dried chilis, pickled onion, queso cotija | 3

ANCHO CHILI RICE | 3

Petite Tacos a La Carte

WOOD GRILLED CHICKEN

Bacon, avocado, romaine, chipotle aioli | 4

ROASTED PORK SHOULDER

Roasted pineapple, red onion, pickled jalapeño | 4

SKIRT STEAK

Salsa cruda, queso fresco, cilantro | 4

PASILLA CHILI SMOKED CAULIFLOWER

Shredded cabbage, corn relish | 4

Platos Grandes

SHACHUKA LATINAS

3 eggs poached with tomato, fresh herbs, red onion, jalapeño, avocado, and topped with cilantro, feta and cotija | 15

HUEVOS TORTAS

Crispy fried pork tenderloin, egg, bacon, sliced tomato and avocado, roasted pepper mayo | 12

COMIDA NACHOS

Cheese, black beans, shredded lettuce, salsa cruda and sour cream | 12

- + Wood Grilled Chicken | 4
- + Roasted Pork Shoulder | 4
- + Grilled Steak | 6
- + Grilled Salmon | 6
- + Fried Egg | 2

CHORIZO SMASH BURGER

Topped with monterey jack cheese and jalapeños. Served with Tajin fries | 14
+ Fried Egg \$2

PAZOLE BOWL

Pork shoulder, applewood bacon, ancho and pasilla chilis. Garnished with lime, shredded cabbage and onion | 12

EGGS, RICE & BEANS

The simple, classic breakfast with scrambled eggs or over easy | 10

CHILAQUILES

Roasted tomatillo salsa, cheese, diced onions, salsa cruda, egg scrambled or over easy | 12

- + Wood Grilled Chicken | 4
- + Roasted Pork Shoulder | 4
- + Grilled Steak | 6
- + Grilled Salmon | 6
- + Grilled Vegetables | 2

COMIDA CUBANO

Carnitas, applewood smoked ham, roasted red pepper, mango, pineapple serrano mustard, spicy butter pickles, swiss cheese. Served with Tajin fries | 14

ROASTED PINEAPPLE & PLANTAIN PANCAKES

Served with cinnamon syrup | 12

HUEVOS BURRITO

Black beans, rice, papas fritas, vegetables, shredded cheese, guacamole, eggs, sour cream, green chili sauce | 12

MONTE COMIDA

Grilled pork tenderloin and turkey breast, swiss and jack cheese and fruity chipotle, on crispy panko french toast. Served with a petite mango, strawberry, arugala, jicama and pepitas salad | 15

ADD A SIDE > TOAST or TORTILLAS | 2 2 EGGS | 3 BACON | 5
CHICKEN, PORK, HAM | 3 DICED SKIRT STEAK | 6

Desserts

DESSERT EMPANADA – Flavors change regularly | 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 LA COMIDA PICANTE (Ask us to turn up the heat!)

 VEGETARIAN

 GLUTEN FREE

Cerveza

DRAFT:

MODELO NEGRA Mexico | 6

MODELO ESPECIAL Mexico | 6

TEMPERANCE SEASONAL DRAFT
Evanston | 7

SKETCHBOOK SEASONAL DRAFT
Evanston | 7.5

BOTTLES & CANS:

TECATE (12oz can) Mexico | 4

MODELO ESPECIAL Mexico | 6

PACIFICO Mexico | 5.5

CORONA Mexico | 5.5

CRUZ BLANCA MEXICO CALLING Chicago | 7

HALF ACRE DAISY CUTTER Chicago | 7

MANGO WHITE CLAW | 7

Cocktails | 10.75

THE COMIDA MARGARITA sub mezcal | 1

Blanco tequila, fresh lime, agave, salted rim
* Add strawberry, mango, or guava | 1

CAIPIRINHA

Cachaça, fresh lime, cane sugar, soda
* Add strawberry, mango, or guava | 1

DAIQUIRI

Aged rum, fresh lime, cane sugar
* Add strawberry, mango, or guava | 1

PALOMA

sub mezcal | 1

Blanco tequila, fresh lime, grapefruit soda, salted rim

Vino

reds

CHONO CARMÉNÈRE
Colchagua Valley, Chile | 11

CRIOS MALBEC Valle de Uco, Argentina | 9.5

NATURA PINOT NOIR
Colchagua Valley, Chile | 12.5

rose

CUVELIER LOS ANDES ROSE MALBEC
Valle de Uco, Argentina | 8.5

whites

PRISMA SAUVIGNON BLANC
Casablanca Valley, Chile | 8.5

ZUCCARDI TORRENTES
Salta, Argentina | 10.5

sparkling

CVNE CUNE CAVA BRUT
Catalonia, Spain | 9.5

Soda

Topo Chico, Mexican Coke, Jarritos Grapefruit, Jarritos Mandarin, Jarritos Fruit Punch | 3

Coke, Diet Coke, Sprite, Root Beer, 50/50 | 3

Sparkling Lemonade, Ginger Beer (12oz can) | 3



MENÚ

BRUNCH DINE-IN

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