

## Botanas

### CHIPS & SALSA TRIO

Roasted Tomato, Tomatillo, Salsa Cruda | 2

### GUACAMOLE

Tomato, red onion jalapeño, cucumber, fennel, citrus and fresh herbs, and Salsa Trio | 10

### ROASTED CAULIFLOWER QUESO

Crisp tostones, pico, sambale | 10

### TAJIN FRIES

Pineapple habanero ketchup | 5

### HATCH CHILI & CHEDDAR CORNBREAD

Chipotle spread | 6

## Verduras

### ROASTED CAULIFLOWER & BROCCOLI

Roasted garlic and onions in a rich citrus poblano mole | 8

### CARAMELIZED BABY CARROTS

Chili de arbol, orange, agave ricotta butter, cashews | 8

### PLANTAINS

Roasted pineapple, cotija | 7

### ROASTED BEETS

Fresnos, orange, red onions, smoked almonds | 8

### ANCHO CHILE RICE | 5

## Ensaladas

### ENSALADA DE CASA

Mixed greens, queso cotija, grilled mango, jicama and radish | 12

### ¿QUE PESCADO? | 20

#### Pick one protein:

Seared Ahi Tuna, Salmon or Shrimp

Romaine, avocado, roasted corn, cashews, hearts of palm, tomato, red onion, cornbread croutons, ancho vinaigrette

### ENSALADA HOMBRE

12oz strip steak salad with romaine, arugula, blue cheese, fingerlings, shallots, roasted corn, grape tomatoes, bacon, avocado, pickled jalapeños, scallions, telera croutons and oregano vinaigrette | 26

#### ADD A PROTEIN TO ANY SALAD

STEAK or VEGAN CHORIZO | 6 PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4  
SALMON, GARLIC SHRIMP or SEARED AHI TUNA | 10

### EMPANADAS

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

### KAMOOSH DE LA CHOZA

Creamy black beans topped with melted cheese, guacamole and sour cream | 12

Add Steak, Pork, Vegan Chorizo, Chicken Mole, or Wood-Roasted Chicken | 4

Add Salmon, Garlic Shrimp or

Seared Ahi Tuna | 8

### SEARED AHI TUNA TOSTADA

Curtido, avocado, grape tomatoes, and ginger ponzu aioli | 14

### SWEET POTATO & GREEN CHILI LATKE

Pineapple salsa, citrus crema | 8

### PERUVIAN POTATO HASH

Fingerlings, Spanish chorizo, roasted garlic, sundried tomatoes, diced chilis and onions | 8

### FRIJOLAS RANCHEROS

Garlic, tomato, dried chilis, pickled onion, queso cotija | 5

### ELOTES

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

### 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

## Sabrosa Tacos

\*\* All tacos served on flour tortillas, unless corn tortillas are preferred \*\*

### SHORT RIB

Caramelized onion, pickled carrot and jalapeno, horseradish aioli | 5.5

### SKIRT STEAK

Salsa crudo, queso fresco, cilantro | 5

### CRISPY SHRIMP

Guacamole, mango salsa, chipotle aioli | 5.5

### SPICE GLAZED GROUPEL

Jicama slaw, scotch bonnet relish | 5.5

### ROASTED MUSHROOM

Leeks, poblanos, watercress, queso fresco, chipotle-balsamic reduction | 4

### THE CRUNCHY PICADILLO

Romaine, queso, diced tomatoes, hot sauce | 3

### WOOD GRILLED CHICKEN

Jack and cheddar, bacon, avocado, chipotle aioli | 5

### PASILLA CHILI SMOKED CAULIFLOWER

Cabbage, corn relish | 4

### PINEAPPLE & ACHIOTE BRAISED PORK SHOULDER

Pineapple salsa, pickled jalapeno | 5

### PULLED WOOD-ROASTED TURKEY

Mole verde, diced onions and cilantro, queso fresco, red cabbage | 5

### VEGAN SHAWARMA

Cucumber-serrano pico, grape tomato, herb crema | 5

## Platos Grandes

### VEGETABLE CARIBBEAN CURRY\*

Quinoa, fried plantains, scotch bonnet relish | 15

### ARROZ CON PATO Y PUERCO

Duck leg confit, slow roasted pork shoulder, and Spanish chorizo, served with our Latin Fried Rice with a runny duck egg | 24

### COMIDA CUBANO

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

### LATIN VEGETABLE FRIED RICE\*

Basmati rice slow cooked with ancho chiles, stir fried with green beans, asparagus and wood grilled seasonal vegetables | 14

### ENCHILADAS

#### Pick one protein:

Chicken or Roasted Vegetables | 15  
Short Rib | 18

Served in mole with blended cheese, sour cream and guacamole

### WOOD GRILLED PORK TENDERLOIN

Sweet potato and green chili latke with pineapple salsa and citrus crema | 20

### VEGGIE FAJITAS\*

Grilled vegetables, cheese, sour cream, and cilantro. Flour or corn tortillas | 12

### BURRITO GRANDE\*

Black beans, rice, mixed vegetables, shredded cheese, garnished with guacamole, sour cream, green chili sauce | 14

#### ADD A PROTEIN\*

STEAK or VEGAN CHORIZO | 6 PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4  
SALMON, GARLIC SHRIMP or SEARED AHI TUNA | 10

## Desserts

DESSERT EMPANADA – Flavors change regularly | 8

## 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

## DINNER DINE-IN

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