

Botanas, Platos Pequeños & Sides

CHIPS & SALSA TRIO ✓ GF

Roasted Tomato; Tomatillo;
Salsa Cruda | No Charge

GUACAMOLE *(Served with Chips)* ✓ GF

Tomato, red onion jalapeño, cucumber, fennel,
citrus and fresh herbs, and Salsa Trio | 8

ROASTED CAULIFLOWER QUESO ✓ GF

Crisp tostones, pico, sambales | 10

HATCH CHILI & CHEDDAR CORNBREAD

Homemade cornbread with a hint of jalapeño
and Ancho-caramel butter | 4

PLANTAINS ✓ GF

Roasted pineapple, cotija | 6.5

PERUVIAN POTATO HASH

Fingerlings, Spanish chorizo, roasted garlic,
diced chilis and onions | 6.5

EMPANADAS

Ever changing, siempre delicioso.
Served with homemade dipping sauce | 14

SWEET POTATO & GREEN CHILI LATKE ✓ GF

Apple salsa, citrus crema | 6.5

DRUNKEN BLACK BEANS ✓ GF

Yellow split pea, smoked almonds, pickled
onions, queso cotija | 6.5

MOLE GREEN BEANS GF

Smoked almonds, pickled onions,
queso cotija | 6.5

ELOTES ✓ GF

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

ANCHO CHILI RICE | 6.5

Ensaladas

ENSALADA DE CASA ✓ GF

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

BEET SALAD ✓ GF

Watercress, orange, pomegranate, goat
cheese, radish, green onion, jicama, pepitas,
citrus vinaigrette | 11

QUE PESCADO?

Pick one protein:

Mahi, Salmon, Tuna or Shrimp
Romaine, avocado, roasted corn, cashews,
hearts of palm, tomato, red onion, cornbread
croutons, ancho vinaigrette | 17

BYOB – BUILD YOUR OWN BOWL ✓

Over a bed of mixed greens.

Pick one grain: Ancho chili rice, sweet
potato quinoa or black beans.

Pick up to 4 toppings:

Diced tomato, grape tomato, cucumber,
red onion, radish, cilantro, jicama, pickled
pepper, pickled jalapeño, pickled onion,
pepitas, peanuts, raisins, craisins, pineapple,
shredded cheese, feta and cotija.

Pick one protein:

Steak, Vegan Chorizo, Pork or Chicken.
Select a dressing | 14

Substitute a protein:

Garlic Shrimp or Seared Ahi Tuna | 20

ADD A PROTEIN TO ANY SALAD

STEAK, VEGAN CHORIZO, PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4

GARLIC SHRIMP or SEARED AHI TUNA | 8

Sabrosa Tacos Pick 1 | 6 -or- 2 | 11 -or- 3 | 15

** All tacos served on flour tortillas, unless corn tortillas are needed due to allergy **

PORK GF

Pineapple salsa, pickled jalapeño

WOOD GRILLED CHICKEN GF

Jack and cheddar, bacon, avocado,
chipotle aioli

TURKEY GF

Cashew mole, diced onions and cilantro,
feta, watercress

SWEET POTATO

Roasted corn, arugula, queso fresco,
fried shallot and garlic, creamy ancho slaw

MAHI GF

Mango salsa, sliced avocado, citrus crema

CRISPY SHRIMP

Guacamole, mango salsa, chipotle aioli

SHORT RIB GF

Caramelized onion, pickled carrot and jalapeño,
horseradish aioli

SKIRT STEAK GF

Diced onion, cilantro, queso fresco, salsa crudo

VEGAN CHORIZO ✓ GF

Diced onion, cilantro, salsa crudo

Platos Grandes

GRILLED BISTRO TENDER GF

Hatch Chili butter, charred tomato,
watercress, pickled carrots, chimichurri,
papas fritas | 20

WOOD GRILLED PORK TENDERLOIN

Sweet potato and green chili latke with
roasted apple salsa and citrus crema | 18

PORK SHANKS

Three shanks cooked with chilis and
pineapple, sweet potato quinoa | 16

CARIBBEAN CURRY VEGETABLE STEW

Butternut squash, cauliflower, charred tomato,
sweet peppers and pineapple. Sweet potato
quinoa, chimichurri, mango salsa | 14

ENCHILADAS GF

Pick one protein:

Chicken or Roasted Vegetables.

Served in mole with blended cheese,
sour cream and guacamole | 12

VEGGIE FAJITAS ✓

Grilled vegetables, cheese, sour cream,
and cilantro. Flour or corn tortillas | 10

**ADD STEAK, PORK, VEGAN CHORIZO,
CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4**

ADD GARLIC SHRIMP or SEARED AHI TUNA | 8

BURRITO GRANDE ✓

Black beans, rice, mixed vegetables, shredded
cheese, garnished with guacamole, sour cream,
green chili sauce | 10

ADD STEAK, VEGAN CHORIZO, PORK or CHICKEN | 4

Desserts

DESSERT EMPANADA – Flavors change regularly | 5

Cerveza

DRAFT:

MODELO ESPECIAL Mexico | 6

MODELO NEGRA Mexico | 6

TEMPERANCE SEASONAL DRAFT
Evanston | 7

SKETCHBOOK SEASONAL DRAFT
Evanston | 7.5

BOTTLES & CANS:

TECATE (12oz can) Mexico | 4

PACIFICO Mexico | 5.5

VICTORIA Mexico | 5.5

CORONA Mexico | 5.5

CRUZ BLANCA MEXICO CALLING Mexico | 5

HALF ACRE DAISY CUTTER Chicago | 7

REVOLUTION EUGENE PORTER
(12oz can) Chicago | 5.5

MANGO WHITE CLAW | 7

Cocktails

| 9.75

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

Valle de Colchagua, Chile | 11

CRIOS MALBEC Valle de Uco, Argentina | 9.5

VINA ARBOLEDA PINOT NOIR
Aconcagua Coast, Chile | 12.5

rose

BODEGA DIAMANDES PERLITA

Valle de Uco, Argentina | 8.5

whites

CONO SUR BICICLETA CHARDONNAY

Central Valley, Chile | 7.5

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, House brewed Iced Tea & Coffee | 3

comida

CANTINA ON CENTRAL

MENÚ

DINE-IN

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