

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 AND CHEDDAR CORNBREAD

Chipotle spread | 6

Platos Pequeños

PÃO DE QUEIJO

Brazilian cheese bread with wood grilled chuck tender, crème de brie and chimichurri | 16

SWEET POTATO AND GREEN CHILI LATKE

Pineapple salsa, citrus crema | 8

Verduras

BRUSSEL SPROUTS IN MOLE

Spanish chorizo, smoked almonds, pickled onions and queso fresco | 10

PLANTAINS

Roasted pineapple, cotija | 7

ELOTES

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

ANCHO CHILE RICE | 5

Ensaladas

ENSALADA DE CASA

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

BEET SALAD

Watercress, orange, pomegranate, goat cheese, radish, green onion, jicama, pepitas, citrus vinaigrette | 12

QUE PESCADO? | 20

Pick one protein:

Seared Ahi Tuna, Salmon, Tuna or Shrimp

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

ADD A PROTEIN TO ANY SALAD

STEAK, VEGAN CHORIZO, PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 6

GARLIC SHRIMP or SEARED AHI TUNA | 8

CEVICHE

Market price, changes regularly

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 Garlic Shrimp or Seared Ahi Tuna | 8

SEARED AHI TUNA TOSTADA

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

BISTEC CON LECHUGA

Chuck tender, romaine, radicchio, red onion, radish, grilled asparagus, buttermilk blue, bacon and roasted poblano vinaigrette | 16

GRILLED ASPARAGUS

Feta, radish, ancho vinaigrette | 10

PERUVIAN POTATO HASH

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

FRIJOLES RANCHEROS

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

half quinoa/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 one protein: Steak, Vegan Chorizo, Pork or Chicken

Select a dressing

Substitute a protein: Garlic Shrimp or Seared Ahi Tuna | 20

Sabrosa Tacos

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

a la carte, \$7 each

SHORT RIB

Caramelized onion, pickled carrot and jalapeno, horseradish aioli | 7

CRISPY SHRIMP

Guacamole, mango salsa, chipotle aioli | 7

MAHI

Mango salsa, sliced avocado, citrus crema | 7

Pick 1 for \$6, 2 for \$11, or 3 for \$15

SKIRT STEAK

Salsa crudo, queso fresco, cilantro | 6

WOOD GRILLED CHICKEN

Jack and cheddar, bacon, avocado, chipotle aioli | 6

JERK CAULIFLOWER

Creamy jicama slaw, spicy scotch bonnet relish | 6

PINEAPPLE AND ACHIOTE BRAISED PORK SHOULDER

Pineapple salsa, pickled jalapeno | 6

WOOD ROASTED TURKEY TINGA

Mole verde, diced onions and cilantro, queso fresco, red cabbage | 6

VEGAN CHORIZO

Carrots, jicama | 6

Platos Grandes

CUAL ES TU CARNE

Red meat special, changes daily, ask your server | market price

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 | 20

BUTIFARRAS

Breaded pork tenderloin sandwich, hearts of palm, fresno chiles, roasted corn salad, achiote-garlic mustard, 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

ADD A PROTEIN*

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

GARLIC SHRIMP or SEARED AHI TUNA | 8

ENCHILADAS

Pick one protein: Chicken or Roasted Vegetables | 15

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 | 19

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 | 10

Desserts

DESSERT EMPANADA – Flavors change regularly | 8

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 | 7

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

Colchagua Valley, Chile | 11

CRIOS MALBEC Valle de Uco, Argentina | 9.5

NATURA PINOT NOIR

Colchagua Valley, 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 | 3

comida

CANTINA ON CENTRAL

MENÚ DINE-IN

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