

mercado

(Est. Hollywood, October 2014)

Vegetables

Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V) **9**

Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V) **9**

Coliflor con Escabeche – roasted cauliflower, pickled vegetables (V) **9**

Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, corn tortillas (V) **8**

Starters

Guacamole – hass avocado, serranos, cilantro, red onions,
Yxta salsa brava, spicy pepitas, fresh chips (V) **12**

Cahuenga Cucumber Salad – persian cucumbers, tomatoes, corn, red onions,
avocado, spicy queso añejo, spicy pepitas, fried cilantro, serrano-lime dressing (V) **13**

Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips **20**

Jicama Shrimp Tacos – crispy shrimp, mexican slaw, chile de arbol aioli, jicama tortilla **11**

Mexican Kale Salad – kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,
cotija pesto bread crumbs, agave-lime vinaigrette (V) (add grilled Jidori chicken breast \$6) **12**

Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine,
house chorizo, poblanos, mushrooms, fresh chips **12**

Dos Gringas – spit-roasted pastor, oaxaca cheese, red onions,
cilantro, Yxta salsa brava, avocado salsa, flour tortillas **13**

Tacos de Arrachera – skirt steak, salsa brava, avocado, pickled red onions **15**

Tacos de Pescado – skillet-seared white fish, mexican slaw, avocado salsa, chile de arbol aioli **15**

Tostaditas de Ceviche – citrus-marinated white fish and shrimp, mango, corn,
cherry tomatoes, serranos, fresno chilies, avocado, chile de arbol aioli **15**

Tamales – fresh masa, chef’s choice of filling, queso fresco, crema fresca (limited availability) **12**

Entrées

Market Chile Relleno – Chef Jose’s hand-picked vegetables, oaxaca cheese,
yellow mole, roasted red chile campana sauce, mexican rice (V) **17**

Enchiladas de Pollo en Mole Oaxaqueño – pulled Mary’s free-range chicken,
oaxacan mole, mexican rice, queso fresco, crema fresca, red onions, sesame seeds **19**

Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, guacamole,
Yxta salsa brava, cauliflower with escabeche **25**

Carne Asada – marinated skirt steak, guacamole, cebollines, grilled corn **27**

Callos de Hacha – jumbo wild scallops encrusted with pepitas,
chipotle-peppercorn sauce, chayote with calabacitas **28**

Pollo en Salsa de Cuatro Chiles – Jidori airline chicken breast,
salsa de cuatro chiles, queso fresco mashed potatoes **22**

Pescado del Día – today’s fresh catch **mkt**

Drinks

Mexican Coke / Mexican Sprite / Fanta **4**

Diet Coke **3**

Mint Lemonade / Jamaica (one refill) **4**

Organic Black Iced Tea / Hot Tea (chamomile, blueberry hibiscus) **3.5**

Peerless Coffee **3.5**

Evian Still / Badoit Sparkling Water **4**

Sides

Chips and Two Salsas (V) **3**

Lela’s Mexican Rice (V) **4**

Cilantro Lime Rice (V) **4**

Black Beans (V) **4**

Habanero Salsa (V) **1**

Escabeche (V) **3**

Chiles Toreados (V) **3**

Modifications at Chef’s discretion.

(V) = Vegetarian (some vegetarian plates can be made vegan; ask your server)

We are proud to plate our food on Heath Ceramics (est. 1948). Not all ingredients are listed; please notify us of any food allergies.

TRAGOS

Mercado Margarita.....	12
sauza 100% agave silver tequila, triple sec, fresh sour	
Margarita de Jamaica.....	13
altos reposado tequila, triple sec, fresh hibiscus, fresh sour	
Mezcalindo.....	14
sombra mezcal, tamarindo, lime, cucumber, chile tajín rim	
Spicy Cucumber Margarita.....	14
cazadores silver tequila, house jalapeño purée, chipotle salt rim	
La Piña.....	14
altos silver tequila, muddled pineapple, cilantro, jalapeño	

COCINAS
Y
CALAVERAS
(Est. 2016)

VISIT OUR OTHER LOCATIONS

Mercado Los Angeles
7910 W. 3rd Street
Los Angeles, CA 90048

Mercado Santa Monica
1416 4th Street
Santa Monica, CA 90401

Yxta Cocina Mexicana
601 S. Central Avenue
Los Angeles, CA 90021

Maradentro
1168 S. Barrington Avenue #101
Brentwood, CA 90049

Mercado Taqueria
Coming soon to Studio City!

TEQUILA

Blanco

Altos (<i>Los Altos</i>).....	11
Calle 23 (<i>Los Altos</i>).....	11
Espolón (<i>Los Altos</i>).....	11
Hornitos (<i>Tequila</i>).....	11
Sino (<i>Los Altos</i>).....	11
ArteNOM (<i>Los Altos</i>).....	12
Cazadores (<i>Los Altos</i>).....	12
Chamucos (<i>Los Altos</i>).....	12
Dulce Vida (<i>Los Altos</i>).....	12
4 Copas (<i>Amatitán</i>).....	13
Cabeza (<i>Arandas</i>).....	13
Casa Noble (<i>Tequila</i>).....	13
Chinaco (<i>Tamaulipas</i>).....	13
Código 1530 (<i>Amatitán</i>).....	13
Corzo (<i>Arandas</i>).....	13
Don Fermín (<i>Tequila</i>).....	13
Fortaleza (<i>Tequila</i>).....	14
Patron (<i>Jalisco</i>).....	14
Ocho (<i>Los Altos</i>).....	15
Don Fulano (<i>Tequila</i>) 110 proof.....	16
Clase Azul (<i>Jesús María</i>).....	23

Reposado

Altos (<i>Whiskey Oak</i>).....	11
Calle 23 (<i>Whiskey Oak</i>).....	11
Espolón (<i>American Oak</i>).....	11
Hornitos (<i>American Oak</i>).....	11
Sino (<i>Whiskey Oak</i>).....	11
ArteNOM (<i>Blend</i>).....	13
Cazadores (<i>American Oak</i>).....	13
Chamucos (<i>New Oak</i>).....	13
Desmadre (<i>Bourbon Oak</i>).....	13
Don Fermín (<i>American Oak</i>).....	13
Dulce Vida (<i>Whiskey Oak</i>).....	13
El Tesoro (<i>Aged Oak</i>).....	13
4 Copas (<i>Whiskey Oak</i>).....	14
Casa Noble (<i>French White Oak</i>).....	14
Corzo (<i>White Oak</i>).....	14
Chinaco (<i>Whiskey Oak</i>).....	15
Patron (<i>American Oak</i>).....	15
Fortaleza (<i>Whiskey Blend</i>).....	16
Don Fulano (<i>French Oak</i>).....	17
Ocho (<i>New Oak</i>).....	17
Clase Azul (<i>Sherry Oak</i>).....	24

Añejo

Espolón (<i>13 months</i>).....	12
Hornitos (<i>13 months</i>).....	13
ArteNOM (<i>blend</i>).....	14
Cazadores (<i>12 months</i>).....	14
Don Felix (<i>30 months</i>).....	14
Don Fermín (<i>13 months</i>).....	14
Dulce Vida (<i>24 months</i>).....	14
4 Copas (<i>18 months</i>).....	15
Casa Noble (<i>24 months</i>).....	15
Corzo (<i>13 months</i>).....	15
Chinaco (<i>36 months</i>).....	16
Patron (<i>13 months</i>).....	16
Fortaleza (<i>24 months</i>).....	20
Ocho (<i>13 months</i>).....	20
Don Fulano (<i>36 months</i>).....	23
Don Julio 1942 (<i>30 months</i>).....	32
Extra Añejo	
San Matias (<i>cherry, vanilla</i>).....	16
Don Fermín (<i>oak, berries</i>).....	18
Reserva de la Familia (<i>caramel, oak</i>)	26
Mandala (<i>oak, vanilla</i>).....	34
Ocho (<i>vanilla, toffee</i>).....	35
Don Fulano (<i>vanilla, nutmeg</i>).....	36

MEZCAL

Del Maguey, "Crema de Mezcal".....	11
Sombra, Espadín.....	11
Bruxo, Espadín.....	12
Unión, Espadín y Cirial.....	13
Yuu Baal, Espadín.....	13
Amarás, Cupreata.....	14
Bozal, Ensamble.....	14
Vago, Espadín.....	14
Marca Negra, Espadín.....	15
Mestizo, Espadín Añejo.....	15
Rey Campero, Espadín.....	15
Vago, Elote.....	15
Rey Campero, Madre Cuishe.....	23
The Lost Explorer, Ensamble.....	39

All our margaritas are made with fresh sour.

To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of your wine—to two bottles.

CHELAS

Tecate, Mexico, 4.5% <i>can</i>	5
Corona, Mexico, 4.6%.....	6
Dos Equis Amber, Mexico, 4.7% <i>draft</i>	6
Modelo Especial, Mexico, 4.4% <i>draft</i>	6
Negra Modelo, Mexico, 5.3% <i>draft</i>	6
Pacifico, Mexico, 4.5%.....	6
Manos de Calaca "Guladón," Mexico, 6.5%.....	7
Newcastle, England, 4.7% <i>draft</i>	7
Stella Artois, Belgium, 5.0% <i>draft</i>	7
Ballast Point "Grunion" Pale Ale San Diego, 5.5% <i>draft</i>	8
Eagle Rock Revolution XPA, Los Angeles, 5.2% <i>draft</i>	8
Lagunitas IPA, Petaluma, 6.2% <i>draft</i>	8
Wendlandt "Perro Del Mar" IPA, Ensenada, 7%.....	8
Tank #7 Farmhouse Ale, Kansas City, 8.5% <i>draft</i>	9
Hitachino White Ale, Japan, 5.5% <i>draft</i>	11
Michelada.....	add 2

VINO

White

Davis Bynum, Chardonnay, <i>Sonoma</i>	13/50
Esk Valley, Sauvignon Blanc, <i>New Zealand</i>	12/46
Anterra, Pinot Grigio, <i>Italy</i>	10/38
Mercat, Cava, <i>Spain</i>	10/44

Red

Paul Dolan, Cabernet Sauvignon, <i>Mendocino</i>	13/50
Summerland, Pinot Noir, <i>Santa Barbara</i>	15/58
Pulenta "La Flor," Malbec, <i>Argentina</i>	11/42



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Hora Feliz

Corona, Pacifico, Tecate.....	4
Dos Equis Amber <i>draft</i> , Modelo Especial <i>draft</i>	4
Mercado Margarita.....	8
La Flaca.....	9
Hibiscus Margarita.....	9
Top Shelf Margarita.....	11
Chardonnay.....	8
Guacamole hass avocado, serranos, cilantro, red onions,.....	8
Yxta salsa brava, spicy pepitas, fresh chips	
Tacos de Papa.....	7
mashed potatoes, cabbage, crema fresca, queso fresco, Yxta salsa brava	
Tacos de Carnitas.....	9
slow-cooked pork, guacamole, red onions, cilantro, Yxta salsa brava	
Choriqueso melted cotija, parmesan, oaxaca cheese,.....	9
house chorizo, poblanos, mushrooms, fresh chips	
Tamales.....	9
Chef's choice of filling, queso fresco, crema fresca	
Rajas Poblanas.....	6
poblano strips, sweet corn, spicy queso añejo, tortillas	
Jicama Shrimp Tacos.....	8
crispy shrimp, mexican slaw, chile de arbol aioli, jicama tortilla	
Dos Gringas spit-roasted pastor, oaxaca cheese, onions,.....	10
cilantro, Yxta salsa brava, avocado salsa, flour tortillas	
Carnitas Nachos.....	12
choriqueso, black beans, carnitas, guacamole, tomatoes, onions	

*Our happy hour menu is served everywhere except the main dining room.
Please no substitutions.*



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Mimosa – fresh-squeezed orange juice, bubbles		9	
Guayaba Mimosa – house guayaba purée, st. germain, bubbles		10	
Chipotle Bloody Mary – Cesar’s bloody mary mix, vodka, escabeche		10	
Mercado Sangria – wine, altos reposado tequila, fresh fruit		11	
Mercado Margarita – sauza 100% agave silver tequila, triple sec, fresh sour		12	
Hand-squeezed Orange Juice		6	
Guacamole – hass avocado, serranos, cilantro, red onions, Yxta salsa brava, spicy pepitas (V)		12	
Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, house chorizo, poblanos, mushrooms, fresh chips		12	
Nachos de Carnitas – choriqueso, black beans, carnitas, guacamole, tomatoes, onions		16	
Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips		20	
Tacos de Papa – mashed potatoes, cabbage, crema fresca, queso fresco, Yxta salsa brava, cilantro lime rice, black beans (V)		13	
Jicama Shrimp Tacos – crispy shrimp, mexican slaw, chile de arbol aioli, jicama tortilla		11	
Chef Jose’s Breakfast Burrito – scrambled eggs, nueske bacon, roasted potatoes, avocado, pico de gallo, oaxaca cheese, Yxta salsa brava		12	
Dos Gringas – spit-roasted pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas		13	
Chilaquiles Rojos con Huevos – crispy tortillas, salsa roja, two over-easy eggs, queso cotija, crema fresca, cilantro, red onions (add carnitas \$6)		12	
Rompope French Toast – brioche, rompope batter, fresh berries, whipped cream, chile-infused agave syrup		13	
Mexican Kale Salad with Chicken – kale, arugula, grilled Jidori chicken breast, queso fresco, candied pepitas, pears, dried strawberries, cotija pesto bread crumbs, agave-lime vinaigrette		18	
Breakfast Tacos – chorizo and eggs, oaxaca cheese, pico de gallo, avocado, flour tortillas, mexican rice		13	
Torta de Pollo – grilled Jidori chicken breast, red leaf lettuce, tomatoes, grilled red onions, jalapeño-jack, avocado, chile de arbol aioli, potato chips		14	
Market Chile Relleno – Chef Jose’s hand-picked vegetables, oaxaca cheese, yellow mole, roasted red chile campana sauce, mexican rice, roasted potatoes (V)		16	
Carne Asada con Huevos – marinated skirt steak, two over-easy eggs, roasted potatoes, guacamole, Yxta salsa brava		24	
Carnitas – Chef Jose’s slow-cooked natural pork, guacamole, Yxta salsa brava, cauliflower with escabeche		25	
Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V)		9	
Coliflor con Escabeche – roasted cauliflower, pickled vegetables (V)		9	
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V)		9	
Black Beans (V)	4	Roasted Potatoes (V)	4
Cilantro Lime Rice (V)	4	Nueske Bacon	5
Mexican Rice (V)	4	Habanero Salsa (V)	1

We only use farm fresh organic eggs.

We politely decline substitutions; modifications at Chef’s discretion.

Corporate Executive Chef/Partner Jose Acevedo

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bronche 

3413 Cahuenga Boulevard West, Los Angeles, CA 90068 323.512.2500 www.cocinasycalaveras.com