

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 al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V) 9

Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, cream, 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

(add grilled Jidori chicken breast \$6)

Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips 21

Jicama Shrimp Tacos – crispy shrimp, mexican slaw, chile de árbol aioli, jicama tortilla 12

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, pico de gallo, lime crema, chile de árbol aioli 15

Tostaditas de Ceviche – citrus-marinated white fish and shrimp, mango, corn, cherry tomatoes, serranos, fresno chilies, avocado, chile de árbol 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 20

Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, guacamole, Yxta salsa brava, cauliflower al pastor 26

Camarones al Ajillo – mexican sweet shrimp, chile de árbol garlic butter, market vegetables 24

Carne Asada – marinated skirt steak, guacamole, cebollita, grilled corn 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) 4

Peerless Coffee 4

Evian Still / Badoit Sparkling Water 4

Sides

Chips and Two Salsas (V) 3

Lela’s Mexican Rice (V) 4

Cilantro Lime Rice (V) 4

Chile Piquín Black Beans (V) 4

Roasted Habanero Salsa (V) 1

Escabeche (V) 3

Chiles Toreados (V) 3

Our blue corn tortillas are made in house and are non-GMO. 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	
El Diabolo.....	14
lemon zest-infused sombra mezcal, fresh lemon juice, sal de gusano rim	
Spicy Cucumber Margarita.....	14
cazadores silver tequila, house jalapeño purée, chipotle salt rim	
La Piña al Pastor.....	14
chipotle infused altos silver tequila, pineapple, cucumber, chipotle- morita syrup, chile tajín rim	

COCINAS
Y
CALAVERAS
(Est. 2016)

VISIT OUR OTHER LOCATIONS

Mercado Pasadena

140 S. Lake Avenue #101
Pasadena, CA 91101

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

11929 Ventura Boulevard
Studio City, CA 91604

TEQUILA

Blanco	Reposado	Añejo			
Altos (<i>Los Altos</i>).....	11	Altos (<i>Whiskey Oak</i>).....	11	Espolón (<i>13 months</i>).....	12
Espolón (<i>Los Altos</i>).....	11	Espolón (<i>American Oak</i>).....	11	Hornitos (<i>13 months</i>).....	13
Hornitos (<i>Tequila</i>).....	11	Hornitos (<i>American Oak</i>).....	11	ArteNOM (<i>blend</i>).....	14
La Tarea (<i>Jalisco</i>).....	11	La Tarea (<i>American Oak</i>).....	11	Cazadores (<i>12 months</i>).....	14
Sino (<i>Los Altos</i>).....	11	Sino (<i>Whiskey Oak</i>).....	11	Don Felix (<i>30 months</i>).....	14
ArteNOM (<i>Los Altos</i>).....	12	ArteNOM (<i>Blend</i>).....	13	Pasote (<i>14 months</i>).....	14
Cazadores (<i>Los Altos</i>).....	12	Cazadores (<i>American Oak</i>).....	13	4 Copas (<i>18 months</i>).....	15
Chamucos (<i>Los Altos</i>).....	12	Chamucos (<i>New Oak</i>).....	13	Casa Noble (<i>24 months</i>).....	15
Pasote (<i>Los Altos</i>).....	12	Desmadre (<i>Bourbon Oak</i>).....	13	Corzo (<i>13 months</i>).....	15
4 Copas (<i>Amatitán</i>).....	13	El Tesoro (<i>Aged Oak</i>).....	13	Chinaco (<i>36 months</i>).....	16
Casa Noble (<i>Tequila</i>).....	13	Pasote (<i>Bourbon Oak</i>).....	13	Fortaleza (<i>24 months</i>).....	20
Chinaco (<i>Tamaulipas</i>).....	13	4 Copas (<i>Whiskey Oak</i>).....	14	Ocho (<i>13 months</i>).....	20
Código 1530 (<i>Amatitán</i>).....	13	Casa Noble (<i>French White Oak</i>).....	14	Patrón Roca (<i>14 months</i>).....	21
Corzo (<i>Arandas</i>).....	13	Corzo (<i>White Oak</i>).....	14	Don Fulano (<i>36 months</i>).....	23
Fortaleza (<i>Tequila</i>).....	14	Chinaco (<i>Whiskey Oak</i>).....	15	Don Julio 1942 (<i>30 months</i>).....	34
Patrón (<i>Atotonilco El Alto</i>).....	14	Fortaleza (<i>Whiskey Blend</i>).....	16		
Ocho (<i>Los Altos</i>).....	15	Don Fulano (<i>French Oak</i>).....	17	Extra Añejo	
Don Fulano (<i>Tequila</i>) 110 proof.....	16	Ocho (<i>New Oak</i>).....	17	San Matias (<i>cherry, vanilla</i>).....	16
Patrón Roca (<i>Atotonilco El Alto</i>).....	16	Patrón Roca (<i>Bourbon Oak</i>).....	19	Grand Mayan (<i>chocolate, caramel</i>).....	20
Clase Azul (<i>Jesús María</i>).....	23	Clase Azul (<i>Sherry Oak</i>).....	24	Reserva de la Familia (<i>caramel, oak</i>)	26
				Avión Reserva 44 (<i>vanilla, spice</i>).....	33
				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	Bozal, Ensemble.....	14	All our margaritas are made with fresh sour.
Sombra, Espadín.....	11	Koch, Espadín.....	14	To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of your wine—up to two bottles.
Bruxo, Espadín.....	12	Marca Negra, Espadín.....	15	
Unión, Espadín y Cirial.....	13	Mestizo, Espadín Añejo.....	15	
Yuu Baal, Espadín.....	13	Rey Campero, Espadín.....	15	
Amarás, Cupreata.....	14	Rey Campero, Madre Cuishe.....	23	
		The Lost Explorer, Ensemble.....	39	

CHELAS

Corona, Mexico City, 4.6%.....	6
Dos Equis Lager, Monterrey, 4.2%.....	6
Pacifico, Mazatlán, 4.5%.....	6
Dos Equis Amber, Monterrey, 4.7% draft.....	7
Modelo Especial, Mexico City, 4.4% draft.....	7
Negra Modelo, Mexico City, 5.3% draft.....	7
Allagash White, Maine, 5.0% draft.....	8
137 "Hawking" Wheat Ale, Guadalajara, 4.6%.....	8
Ballast Point "Grunion" Pale Ale San Diego, 5.5% draft.....	8
Bohemia Pilsner, Monterrey, 4.7% draft.....	8
Fauna "Mala Vida" Belgian Blond, Mexicali, 6.2% draft.....	8
Lagunitas IPA, Petaluma, 6.2% draft.....	8
Wendlandt "Harry Polanco" Red Ale, Ensenada, 5.4% draft.....	8
Border Psycho "La Perversa" IPA, Tijuana, 9% draft.....	9
Michelada.....	add 2

VINOS de MÉXICO

Red

Viresa Surco 2,7, Cabernet Sauvignon.....	12/46
Valle de San Vicente, B.C., Alberto Curis	
Viñas de Garza, 2 km/h Red Blend.....	14/54
Valle de Guadalupe, B.C., Amado Garza	
Fluxus, Tinto GSM.....	69
Valle de Guadalupe, B.C., Alberto Rubio	
Corona Del Valle, Cabernet Sauvignon.....	76
Valle de Guadalupe, B.C., Jac Cole	

White

Casa Magoni, Chardonnay/Vermentino.....	11/42
Valle de Guadalupe, B.C., Camillo Magoni	
Monte Xanic, Sauvignon Blanc.....	12/46
Valle de Guadalupe, B.C., Dr. Cristina Pino Villar	
Madera 5, Sauvignon/Chardonnay.....	14/54
Valle de San Vicente, B.C., Victor Segura	



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Hora Feliz

Corona, Pacifico.....	4
Dos Equis Amber <i>draft</i> , Modelo Especial <i>draft</i>	4
Mercado Margarita.....	8
La Flaca (skinny margarita).....	9
Hibiscus Margarita.....	9
Top Shelf Margarita.....	11
Rajas Poblanas.....	6
poblano strips, sweet corn, spicy queso añejo, cream, tortillas	
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	
Jícama Shrimp Tacos.....	9
crispy shrimp, mexican slaw, chile de árbol aioli, jícama 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, chile piquín black beans, carnitas, guacamole, tomatoes, onions			16
Dip Duo – guacamole, choriqueso, Yxta salsa brava, fresh chips			21
Tacos de Papa – mashed potatoes, cabbage, crema fresca, queso fresco, Yxta salsa brava, cilantro lime rice, chile piquín black beans (V)			13
Jicama Shrimp Tacos – crispy shrimp, mexican slaw, chile de árbol aioli, jicama tortilla			12
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 árbol 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 Salmon Creek pork, guacamole, Yxta salsa brava, cauliflower al pastor			25
Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V)			9
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V)			9
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V)			9
Chile Piquín Black Beans (V)	4	Roasted Potatoes (V)	4
Cilantro Lime Rice (V)	4	Nueske Bacon	5
Mexican Rice (V)	4	Roasted Habanero Salsa (V)	1

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

Corporate Executive Chef/Partner Jose Acevedo

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