

mercado

(Est. Pasadena, March 2018)

Starters

Guacamole – hass avocado, serranos, cilantro, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V).....	12
Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, house chorizo, poblanos, mushrooms, fresh chips.....	12
Tamales – fresh masa, chef’s choice of filling, queso fresco, crema fresca (limited availability).....	11
Tostaditas de Ceviche – citrus-marinated white fish and shrimp, mango, corn, cherry tomatoes, serranos, fresno chilies, avocado, chile de árbol aioli.....	14

Salads

Mercado House Salad – mixed baby greens, carrots, onions, sweet 100 tomatoes, spicy pepitas, La Tarea tequila vinaigrette (V).....	10
The Commons Cobb Salad – grilled Jidori chicken, mixed greens, nueske bacon, avocado, queso fresco, chile piquín black beans, pico de gallo, habanero ranch.....	18
Cahuenga Cucumber Salad – persian cucumbers, tomatoes, corn, red onions, avocado, spicy queso añejo, spicy pepitas, fried cilantro, serrano-lime dressing (choose skirt steak or shrimp).....	19
Mexican Kale Salad – kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija pesto bread crumbs, agave-lime vinaigrette (choose Jidori chicken or salmon).....	18

Tortas and Sandwiches (served with our house salad)

Torta de Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, red leaf lettuce, tomatoes, red onions, queso fresco, guacamole, chile de árbol aioli.....	17
Fish Sandwich – grilled white fish, chile piquín rub, mexican slaw, jalapeño tartar, red onions, tomatoes, pickles.....	18
Fried Chicken Torta – Jidori fried chicken, chile morita 1000 island, mexican apple slaw, tomatoes, pickles, red onions.....	17

Tacos and Enchiladas

Tacos de Arrachera – skirt steak, Yxta salsa brava, avocado, pickled red onions, mexican rice, chile piquín black beans.....	18
Enchiladas de Pollo en Mole Oaxaqueño – pulled Mary’s free-range chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice, chile piquín black beans.....	19
Tacos de Pescado – skillet-seared white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, cilantro lime rice, chile piquín black beans.....	18
Tacos de Carnitas – Chef Jose’s slow-cooked Salmon Creek pork, guacamole, red onions, cilantro, Yxta salsa brava, mexican rice, chile piquín black beans.....	17
Enchiladas Suizas – pulled Mary’s free-range chicken, tomatillo salsa, crema fresca, queso cotija, cilantro lime rice, chile piquín black beans.....	17

Large Plates

Market Chile Relleno – Chef Jose’s hand-picked vegetables, oaxaca cheese, yellow mole, roasted red chile campana sauce, mexican rice (V).....	16
Chile Verde Estilo Arco Iris – Salmon Creek pork, chile verde, chile piquín black beans, mexican rice.....	18
Pollo en Salsa de Cuatro Chiles – roasted Mary’s half chicken, salsa de cuatro chiles, queso fresco mashed potatoes.....	23
Carne Asada – marinated skirt steak, guacamole, cebollita, grilled corn.....	27
Camarones al Ajillo – mexican sweet shrimp, chile de árbol garlic butter, market vegetables.....	23
Pescado del Día – today’s fresh catch.....	mkt

Vegetables and Sides

Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (V).....	9
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V).....	10
Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V).....	9
Chile Piquín Black Beans (V).....	4
Lela’s Mexican Rice (V).....	4
Cilantro Lime Rice (V).....	4
Roasted Habanero Salsa (V).....	1
Escabeche (V).....	3

Drinks

Lunch Margarita (we won’t tell).....	9	Mexican Coke / Mexican Sprite.....	4
Mint Lemonade / Jamaica / Agua Fresca (one refill).....	4	Strawberry Fanta / Sidral Mundet (apple soda).....	4
Evian Still / Badoit Sparkling Water.....	4	Diet Coke.....	3
Peerless Coffee / Organic Black Iced Tea / Hot Tea (chamomile, blueberry hibiscus).....	4		

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. Not all ingredients are listed; please notify us of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

140 S. Lake Avenue #101, Pasadena, California 91101 626.345.5778 www.cocinasycalaveras.com

mercado

(Est. Pasadena, March 2018)

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) **10**

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**

Jícama Shrimp Tacos – crispy shrimp, mexican slaw, chile de árbol aioli, jícama 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, Yxta 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, queso fresco, crema fresca, red onions, sesame seeds, mexican rice **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 – roasted Mary’s half chicken, salsa de cuatro chiles, queso fresco mashed potatoes **24**

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

Drinks

Mexican Coke / Mexican Sprite **4**

Strawberry Fanta / Sidral Mundet (apple soda) **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**

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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 Diablo.....	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

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

Mercado Hollywood
3413 Cahuenga Blvd West
Los Angeles, CA 90068

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

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

Mercado Taquería
11929 Ventura Boulevard
Studio City, CA 91604

TEQUILA

Blanco	
Altos (<i>Los Altos</i>).....	11
Espolón (<i>Los Altos</i>).....	11
Hornitos (<i>Tequila</i>).....	11
La Tarea (<i>Jalisco</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
Pasote (<i>Los Altos</i>).....	12
4 Copas (<i>Amatitán</i>).....	13
Casa Noble (<i>Tequila</i>).....	13
Chinaco (<i>Tamaulipas</i>).....	13
Código 1530 (<i>Amatitán</i>).....	13
Corzo (<i>Arandas</i>).....	13
Fortaleza (<i>Tequila</i>).....	14
Patrón (<i>Atotonilco El Alto</i>).....	14
Ocho (<i>Los Altos</i>).....	15
Don Fulano (<i>Tequila</i>) 110 proof.....	16
Patrón Roca (<i>Atotonilco El Alto</i>).....	16
Clase Azul (<i>Jesús María</i>).....	23

Reposado	
Altos (<i>Whiskey Oak</i>).....	11
Espolón (<i>American Oak</i>).....	11
Hornitos (<i>American Oak</i>).....	11
La Tarea (<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
El Tesoro (<i>Aged Oak</i>).....	13
Pasote (<i>Bourbon 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
Fortaleza (<i>Whiskey Blend</i>).....	16
Don Fulano (<i>French Oak</i>).....	17
Ocho (<i>New Oak</i>).....	17
Patrón Roca (<i>Bourbon Oak</i>).....	19
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
Pasote (<i>14 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
Fortaleza (<i>24 months</i>).....	20
Ocho (<i>13 months</i>).....	20
Patrón Roca (<i>14 months</i>).....	21
Don Fulano (<i>36 months</i>).....	23
Don Julio 1942 (<i>30 months</i>).....	34
Extra Añejo	
San Matias (<i>cherry, vanilla</i>).....	16
Grand Mayan (<i>chocolate, caramel</i>).....	20
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
Sombra, Espadín.....	11	Koch, Espadín.....	14
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	The Lost Explorer, Ensemble.....	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—up to two bottles.

CHELAS

Corona, Mexico City, 4.5%.....	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
137 "Hawking" Wheat Ale, Guadalajara, 4.6%.....	8
Allagash White, Maine, 5.0% draft.....	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%.....	8
Wendlandt "Harry Polanco" Red Ale, Ensenada, 5.4%.....	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	



mercado

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
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	
Cazuela de Chile Verde Estilo Arco Iris.....	9
natural pork, chile verde, tortillas	
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	

Please no substitutions.