

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

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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.*