

# TAKOBA

## ANTOJITOS

### GUACAMOLE \$8.5

avocado, onions, serranos, lime, cilantro, and tomatoes; served with chips

### FLAUTAS \$10

shredded chicken rolled in corn tortillas and fried, over a bed of refried black beans; Topped with lettuce, sour cream, and radish; side of salsa borracha

### POZOLE chico \$6 grande \$11

traditional hominy pork stew; served on the side onions, cilantro, radish, cabbage, jalapeños, and corn tortillas or chips

### POLLO CON MOLE \$12

shredded chicken topped with homemade mole, and 3 cheese blend; served with rice and corn tortillas

### QUESO FUNDIDO \$9

melted cheese blend topped with chorizo and poblano peppers; served with corn tortillas

### CHIPS & SALSA \$3

homemade chips served with molcajete salsa

### CEVICHE \$13

fresh Red Snapper, lime & lemon juice, capers, habanero, red onion, cherry tomatoes, olive oil, and pepperoncini; served with chips

### AGUACHILE \$10

fresh shrimp cured with lime juice, serranos and tomatillo sauce; topped with red onion, cherry tomatoes and arugula

### RED CECICHE \$13

fresh Red Snapper and Shrimp marinated hibiscus juice, lime, beet juice, tomato mix, and olive oil; topped with red onion and chile habanero

### HUITLACOCHÉ EMPANADAS \$11

homemade corn masa blended with Huitlacoche stuffed with chicken, green chile and 3 cheese blend sitting on refried black beans; topped with cherry tomatoes, arugula, radish, sour cream, and a drizzle of chile pasilla oil

### ESQUITES \$8

roasted corn, sour cream, mayo, paprika, and pico de gallo; served with chips

## PLATOS FUERTES

\*Each entrée comes with your choice of protein and one side

### TACOS \$9.5

(2) corn tortillas topped with cilantro and onion

\*chicken topped with avocado and queso fresco

### TORTAS \$11

(1) avocado, lettuce, tomato, and chipotle in a fresh homemade mexican baguette

### GORDITAS \$10.5

(2) fresh corn masa pocket topped with lettuce, sour cream and queso fresco

### SOPES \$10

(2) topped with avocado, arugula, radish, queso cotija, red onion, refried beans, and a drizzle of chile pasilla oil

## LIBRAS

Meats by the pound **1/2 LB \$12 1 LB \$24** (about 10 tacos per lb)

Your choice of protein served with tortillas, salsa, onion, lime, cilantro and 2 side

### YOUR CHOICE OF PROTEIN

pastor  
bistec  
lengua  
barbacoa  
carnitas  
pollo de trompo

slow-cooked pineapple marinated pork  
beef steak  
grilled beef tongue  
steam cooked spiced beef cheek  
braised pork shoulder  
grilled chicken

### YOUR CHOICE OF SIDES

nopales  
mexican rice  
frijoles charros  
frijoles refritos

yuca frita  
ensalada mixta  
plantain chips  
frijoles motuleños

## VEGETARIANO

\*Each entrée comes with your choice of one side

### SOPE DE RAJAS Y PAPAS \$10

(2) sopes filled with rajas and potatoes in spicy tomato salsa. topped with avocado, arugula, radish, queso cotija, red onion, refried black beans, and drizzle of chile pasilla oil

### TACOS DE VERDURAS \$9

(2) sautéed zucchini and sweet potatoes with queso fresco, roasted corn topped avocado, queso fresco and chipotle mayonnaise on corn tortilla

### TACOS DE HONGOS \$10

(2) sautéed portobello mushroom, caramelized onion, bell pepper and melted monterrey jack cheese on corn tortilla

At Takoba we harvest our own corn in Aguascalientes, Mexico; We then put our corn through a process called nixtamalization creating our masa.



Nixtamalization is an ancient technique which soaks the dry kernels in calcium hydroxide, then the nixtamal is milled in a molino making a masa.

All of our tortillas and sopes are made fresh daily

## POSTRES

### Tres Leches \$8

sponge cake soaked in three kinds of milk with a hint of cajeta and rum, topped with whipped cream

### Guava Mousse Cake \$8

creamy layers of guava mousse and cake

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness