



Venezuelan-Inspired
Latin American Street Food

Restaurant  Food Truck Catering

11:00 am — 9:00 pm DAILY
Delivery & Catering Available!

847-332-1625
Info@LaCocinitaRestaurant.com

www.LaCocinitaRestaurant.com
1625 Chicago Avenue • Evanston, IL 60201

appetizers

- Arepa Chips & Pico de Gallo.....\$3.5
- Chips & Guasacaca \$7
Chunky Venezuelan-Style Guacamole
- The Venezuelan Sampler.....\$10
Brisket & Cheese Arepita, Pork Pataconcito,
Cheese Empanada, Venezuelan-Style Avocado Salsa
- Empanadas ONE \$3/ TRIO \$8
Chicken, Pork, or Cheese
- Cheese Arepitas.....CHEESE \$5 / BEEF \$6
Crispy Venezuelan Cornmeal Patties w/ Cheese or Brisket
- Tamales.....ONE \$5/ TWO \$7
Choice of Pork, Beef, or Black Beans & Queso Fresco
Topped with Cremita, Cheese, & Cabbage Slaw

entrees

- Carne Asada Patacones \$11
Crispy Plantain "Sandwiches" stuffed with Steak,
Cabbage Slaw, Queso Fresco, & Salsa Verde
- Caribbean Bowl \$11
Rice, Black Beans, & Crispy Plantain Chips topped
with Pulled Pork & Spicy Mango-Cilantro Sauce
- Veggie Tamale Plate.....\$11
Corn Tamales topped w/ Chile-Roasted Butternut Squash,
Black Beans, Rajas, Queso Fresco, & Chipotle Crema
- Cuban Sliders..... \$11
Hawaiian Rolls with Pulled Pork, Ham, Cheese,
Pickles, & Mustard Crema, Served with Yuca Fries
- Venezuelan Cachapa..... \$11
Sweet Corn Cake "Quesadilla" with Melted Cheese,
Topped with Pulled Pork, Pico de Gallo, & Cremita
- Grilled Chicken & Avocado Taco Salad.....\$11
Romaine Salad with Black Beans, Avocado, Cheese, Carrot,
Tomato, Tortilla Strips, & Cilantro-Lime Vinaigrette

**HAVING A PARTY?
LET US CATER FOR YOU!**

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arepas 2^{per} ORDER

"Venezuela's Gift to Humanity"
Handmade Cornmeal Patties Stuffed with...

- El Pabellon The Venezuelan National Dish..... \$11
Carne Mechada (Shredded Beef), Sweet Plantains,
Queso Fresco, Black Beans, & Cremita
- La Leona \$10
Crispy Arepa with Carne Mechada (Shredded Beef),
Chihuahua Cheese, Pickled Onion, Tomato, & Cremita
- El Puerco..... \$10
Pulled Pork, Salsa Verde, Pickled Onions, & Cotija Cheese
- El Vegano \$10
Roasted Butternut Squash & Black Beans with Purple
Cabbage Slaw & Roasted Jalapeño Salsa
- La Sifrina..... \$11
Grilled Chicken, Chihuahua Cheese, Chipotle Crema,
Roasted Butternut Squash Puree, & Cotija Cheese
- La Reina Pepiada \$10
Venezuelan Avocado Chicken Salad with Pickled Onions,
Tomato & Cotija Cheese
- La Llanera \$11
Crispy Arepa with Carne Asada, Guasacaca, Grilled
Queso Fresco, Salsa Verde, & Pico de Gallo
- Del Jardin \$11
Roasted Cauliflower & Carrot Sofrito, Grilled
Queso Fresco, Guasacaca, Salsa Verde, & Pico de Gallo

tacos 3^{per} ORDER

La Cocinita Style, Stuffed with Rice & Beans
Garnished with Cilantro Purple Cabbage Slaw & Cotija Cheese

- Carne Asada \$11
with Salsa Verde on Corn Tortillas
- Braised or Grilled Chicken..... \$10
with Roasted Jalapeño Salsa on Corn Tortillas
- Pulled Pork \$10
with Chipotle Crema on Flour Tortillas
- Crispy Fish \$11
with Rajas & Creamy Cilantro Sauce on Corn Tortillas
- Roasted Cauliflower & Carrot Sofrito..... \$11
with Salsa Verde on Corn Tortillas
- Mushroom & Potato Ajillo \$10
with Chipotle Crema on Flour Tortillas

soups & sides

Sancocho	BOWL / \$8
Venezuelan Chicken Soup with Corn, Potatoes, Yuca, Butternut Squash, Cilantro & Lime served w/ Rice & Avocado	
Chipotle Butternut Squash Soup	CUP / \$4
Topped with Queso Fresco & Tortilla Strips	
Arroz y Frijoles	\$4
Rice with Black Beans	
Maduros	\$4
Sweet Plantains	
Tostones	\$4
Crispy Plantain Chips	
Chile-Roasted Veggie Medley	\$4
Roasted Cauliflower, Carrots, Mushrooms, Potatoes, Chile-Roasted Butternut Squash, & Rajas	
Yuca Fries	\$4
Served with Chipotle Crema & Cotija Cheese	
Side Salad	\$4
Romaine Salad with Avocado, Tomato, Carrot, Cilantro-Lime Vinaigrette, & a Plantain Chip	

kids menu

Cheese Quesadillas	\$5
2 Flour Tortillas with Melted Cheese	
Chicken Tacos	\$6
3 Mini Corn Tortillas with Pulled Chicken & Cheese	
Kids Plate	\$7
Rice, Black Beans, Cheese, Maduros, & Grilled Chicken	

desserts

Pumpkin-Spiced Horchata Bread Pudding	\$4
Served with Warm Dulce de Leche Sauce	
Quesillo	\$3.5
Venezuelan Flan (Caramel Custard)	
Pastelito de Guayaba	\$2
Sweet Empanada stuffed with Guava & Queso Fresco	
Churros	\$4
Dusted with Cinnamon Sugar Served with Warm Chocolate Sauce	

HAPPY HOUR
3pm-6pm

\$2 Street Tacos & \$2 Beers

cocktails

Classic Margarita	\$7
Cucumber-Jalapeño Margarita	\$8
Classic Mojito	\$7
Watermelon-Mint Mojito	\$8
Mark's Cuba Libre	\$10
Pampero on the Rocks	\$8

beer

Corona	\$4
Victoria	\$4
Tocayo	\$4
Pacifico	\$4

wine

Chardonnay	GLASS \$7 / BOTTLE \$25
Chile	
Sauvignon Blanc	GLASS \$7 / BOTTLE \$25
Chile	
Torrontes	GLASS \$8 / BOTTLE \$25
Argentina	
Pinot Noir	GLASS \$7 / BOTTLE \$25
Chile	
Malbec	GLASS \$7 / BOTTLE \$25
Argentina	
Cabernet Sauvignon	GLASS \$8 / BOTTLE \$25
Argentina	



Menu Good through April 15th 2018

drinks

Housemade Horchata	\$2.5
Cinnamon Rice Milk	
Tropical Fruit Agua Fresca	\$2.5
Mango or Passion Fruit	
Spiced Hot Chocolate	\$3
Served with a Churro	
Mexican Sodas	\$2.5
Orange Fanta, Mexican Coca-Cola, Mango or Lime Jarritos	
Colombian Coffee	\$2
Canned Soda	\$1.5
Bottled Water	\$1.5

weekend brunch

Saturdays 11 am – 3 pm
Sundays ALL DAY

Choose Chicken, Pork, Carne Asada (+\$1), Brisket, or Seasonal Roasted Vegetables & Black Beans

Cachapas	\$10
Venezuelan Sweet Corn Pancakes topped with Sunny-Side-Up Eggs, Cheese, & Choice of Meat/Veggies	
Breakfast Tacos	3 for \$10
Flour Tortillas with Melted Cheese, Scrambled Eggs, & Choice of Meat/Veggies	
Breakfast Arepas	2 for \$10
Venezuelan Cornmeal Patties stuffed with Scrambled Eggs, Cheese, & Choice of Meat/Veggies	
Costa Rican Breakfast Bowl	\$11
Rice, Beans, Sweet Plantains, Sunny-Side-Up Eggs, & Choice of Meat/Veggies	
Passion Fruit or Mango Mimosa	\$8
2-for-1 All Day Sunday!	