

Mexican Kitchen & Bar

The idea for COCINA 214 was developed when two native Texans moved to Florida and missed the Tex-Mex/Mexican food they grew up eating. “Cocina” is the Spanish word for kitchen and “214” is the Dallas area code.

Since the restaurant’s opening in 2011, it’s been serving up authentic, fresh, high quality food and drinks. Cocina 214 holds the title for best Tex-Mex/Mexican by Orlando Magazine and it’s home to the “Running of the Chihuahuas.” We hope you’ll kick back with us, enjoy a margarita and indulge in some fresh made-from-scratch-cuisine!

APERTIVOS

COCINA TRIO ■ ▲	7
Guacamole, queso, fire-roasted salsa	
BOWL OF QUESO BLANCO ■ ▲	8
+ CHORIZO	9
QUESO FUNDIDO ■	9
Monterrey Jack cheese, pico de gallo, served with fresh tortillas	
+ CHORIZO	11
GUACAMOLE ■ ▲	9
Hass avocados, onions, fresh lime juice jalapeños, tomatoes, cilantro	
+ VEGGIE STICKS (FRESH CARROT, CUCUMBER, ZUCCHINI)	11
MEXICAN CORN ■ ▲	10
Grilled corn, cayenne pepper, lime, cotija, queso fresco	
FRIED AVOCADO BITES ■	10
Lightly breaded & fried hass avocados served with chipotle cream sauce	
GUACAMOLE TRIO ■ ▲	11
Blue cheese, mango pineapple, habanero	

IGNACIOS BITE'S

Bites are served with sour cream & guacamole

BEAN & CHEESE ■ ▲	10	13
Monterrey Jack cheese & refried beans served on corn chips		
CHICKEN OR BRISKET ▲	12	15
Monterrey Jack cheese, refried beans & grilled chicken or brisket served on corn chips		
	HALF	FULL

QUESADILLAS

Made with Monterrey Jack Cheese & served with sour cream & guacamole

MUSHROOM & SPINACH ■	10	14
Sautéed mushrooms, fresh spinach		
CHICKEN	10	14
Grilled chicken breast, pico de gallo		
BRISKET	10	14
Beef brisket, pico de gallo		
TRUFFLE & MUSHROOM ■	11	15
Sautéed mushrooms with truffle oil		
	HALF	FULL

SOPAS & ENSALADAS

Add protein: Chicken \$7, Steak \$8, Mahi-or-Snapper \$8

TORTILLA SOUP ▲

Traditional tortilla soup with chicken

7

THE TEJAS (Naked Burrito) ●

Veggie rice, black beans, romaine, pico de gallo, roasted corn

12

CITRUS KALE ■ ▲

Baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, citrus dressing

15

THE 214 SALAD ●

Romaine, tomatoes, tortilla chips

SIDE 6 FULL 10

CANDIED WALNUT PEAR SALAD ■

Poached Pear, mixed greens, blue cheese, candied walnuts

SIDE 7 FULL 12

ISIDRO'S CAESAR

Romaine, cot ija, fried onion strings, grape tomatoes, home-made croutons, Caesar dressing

13

COCINA 214 is dedicated to using sustainable fresh ingredients with no preservatives or additives. Served fresh, and made from scratch.

We proudly serve all natural chicken.

Comes with 3 Tacos –
add rice & beans for \$2

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STREET - CHICKEN ▲ 13
STREET - STEAK ▲ 16
Chopped onion, cilantro,
jalapeños, fire-roasted salsa

CARNITAS ▲ 13
Pork, mango, red bell peppers,
coastal slaw, cilantro, jalapeño
vinaigrette

SNAPPER FRITO 18
Lightly fried wild snapper,
coastal slaw, pico de gallo,
chipotle cream sauce

COCINA HARD SHELL 13
Chicken or Ground Beef,
coastal slaw, jalapeños, avocado,
citrus dressing, with rice & beans

VEGGIE ●▲ 13
Sautéed veggies,
black beans, coastal slaw,
jalapeños, citrus dressing,
sliced avocado, verde sauce

DON CARLOS ▲ 16
Blackened mahi, coastal
slaw, sliced avocado, red
bell pepper, jalapeños,
citrus dressing

ROTISSERIE 13
CHICKEN
Veggie rice, queso fresco, roasted
corn, sautéed poblano salsa

BRISKET 15
Beef brisket, pico de gallo,
sautéed onions, Monterrey
Jack cheese, fire roasted salsa
on flour tortillas

CAULI FRITO ■ 13
Lightly fried cauliflower,
coastal slaw, red bell
peppers, chipotle
cream sauce

TEX-MEX & MEXICAN ESSENTIALS

CHICKEN TAMALES 13
2 Tamales with rice & beans, serrano
peppers, tomatillos, chicken, cilantro,
garlic, ranchero sauce

ENCHILADA COMBO 14
3 Enchiladas with romaine lettuce, queso fresco,
onions, sour cream, grape tomatoes & veggie rice

Protein: Queso, Pollo or Carne
Sauce: Verde, Sour Cream, Ranchero or Mexican Flag

VEGGIE BURRITO ■ 12
Veggie rice, pico de gallo, black beans, mixed
veggies, topped with Ranchero & Queso blanco

BURRITO
Mexican rice, pico de gallo, topped with
Ranchero & Sour Cream sauce and melted cheese.

CHICKEN 12
CARNITAS 12
BRISKET 15
STEAK 20

**SAL
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MILD Fire - Roasted	MEDIUM Verde Poblano	HOT Habanero
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SINGLE 2
TRIO 5

FAJITAS

*With sautéed peppers and onions,
sour cream, guac, pico de gallo,
homemade tortillas, rice & beans*

VEGGIE ■ 15 30
CHICKEN 15 30
SKIRT STEAK 22 44
SHRIMP 22 44

FOR 1
FOR 2

CEVICHE

THE 214 CEVICHE ▲ 13
Snapper, serrano peppers, red
onion, tomato, citrus, avocado, cilantro

MANGO ▲ 13
Snapper, serrano peppers, red onion,
red bell pepper, citrus, mango, cilantro

FRESH

TORTILLA CHIPS & SALSA 5
Complementary with an entrée

TORTILLAS TO-GO 5
Made daily • 12 to a pack

BRUNCH*Saturday & Sunday
11:30a - 3:00p*

BREAKFAST BURRITO	13
Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, pico de gallo + CHORIZO OR CHICKEN	15
MIGAS	13
Lake Meadows eggs, onions, corn tortillas peppers, tomatoes, cheese + CHORIZO OR CHICKEN	15
HUEVOS RANCHEROS	13
Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	
SCRAMBLED EGGS & BACON	12
Lake Meadows eggs	
PANCAKES	12
BRUNCH MIMOSA	3
BLOODY MARY	8

We take pride in preparing our food from scratch every day. Some items will have limited availability. Food items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood (ceviche), shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Not all ingredients are listed so please advise us of any food allergies. We do not have a certified gluten free, vegan or vegetarian kitchen but we do take extra care to make those dishes.

20% gratuity added to parties of eight or more.

407.790.7997
www.cocina214.com

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