

Take-out Menu

C. 214

COCINA 214

Mexican Kitchen & Bar

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cocina214.com

APERITIVOS

COCINA TRIO ■ ▲ 7
Guacamole, Queso, Fire-Roasted salsa

BOWL OF QUESO BLANCO ■ ▲ 8
+ CHORIZO 9

TORTILLA SOUP ▲ 8
Traditional tortilla soup w/chicken

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 11

FRIED AVOCADO BITES ■ 10
Lightly breaded fried hass avocados served with Chipotle Cream dipping sauce

THE 214 CEVICHE ▲ 13
Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro
Healthy Option

ENSALADAS

CANDIED WALNUT PEAR ■ 12
Poached pear, mixed greens, blue cheese, candied walnuts

THE TEJAS (Naked Burrito) ● 12
Veggie rice, black beans, romaine, pico de gallo, roasted corn

ISIDRO'S CAESAR 13
Romaine, cotija cheese, fried onion strings, grape tomatoes, homemade croutons and Caesar dressing

CITRUS KALE ■ ▲ 15
Baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, Citrus dressing

Caesar, Citrus ● ▲, Creamy Jalapeño Cilantro, Molcajete Blue Cheese, Raspberry Walnut Vinaigrette

Add protein: Chicken \$7, Ground Beef \$7, Steak \$8, Mahi-Mahi \$8

■ Vegetarian ● Vegan ▲ Gluten Free

QUESADILLAS

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

MUSHROOM & SPINACH ■ 14
Sautéed mushrooms, fresh spinach
+ HALF 10

CHICKEN 14
Grilled chicken breast, pico de gallo
+ HALF 10

BRISKET 14
Beef brisket, pico de gallo
+ HALF 10

TRUFFLE & MUSHROOM ■ 15
Sautéed mushrooms, truffle oil
+ HALF 11

TACOS

3 Tacos – add rice & beans combo \$2

STREET TACOS - CHICKEN ▲ 13
STREET TACOS - STEAK ▲ 16

Chopped onion, cilantro, jalapeños, Fire-Roasted salsa
Healthy Option

CARNITAS TACOS ▲ 13
Pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette

VEGGIE TACOS ● ▲ 13
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce
Healthy Option

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

THE COCINA HARD SHELL 13
Chicken or Ground Beef, coastal slaw, jalapeños, avocado, Citrus dressing, with rice and beans

BRISKET TACOS 15
Beef brisket, sautéed onions, pico de gallo, Monterrey Jack cheese, Fire-Roasted salsa on flour tortillas

DON CARLOS TACOS ▲ 16
Blackened Mahi, coastal slaw, sliced avocado, red bell peppers, jalapeños, Citrus dressing
Healthy Option

SNAPPER FRITO TACOS 18
Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce

TEX-MEX & MEXICAN ESSENTIALS

NACHO MACHO ■ ▲ 12

Tortilla Chips topped with queso, black beans, pico de gallo, shredded lettuce & sour cream

+ CHORIZO or GROUND BEEF 15

VEGGIE BURRITO ■ 12

Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero & Queso Blanco

MARIA'S CHICKEN TAMALES 13

2 Tamales with rice & beans — serrano peppers, tomatillos, chicken, cilantro, garlic, Ranchero sauce

CHICKEN FLAUTAS 15

Chicken Flautas with refried beans, guacamole, romaine lettuce, tomatoes, sour cream, queso fresco, & Verde salsa

ENCHILADAS 14

3 Enchiladas MX-Style with romaine lettuce, queso fresco, onions, sour cream, grape tomatoes & veggie rice with choice of ...

Queso with Verde Sauce, Pollo with Sour Cream Sauce or Carne with Ranchero Sauce. Mexican Flag also available.

BURRITO

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

+ CHICKEN OR GROUND BEEF 12

FAJITAS

With sautéed peppers and onions, sour cream, guac, pico de gallo, 3 fresh homemade tortillas, rice & beans

VEGGIE ■ 15

CHICKEN 15

SKIRT STEAK 22

SHRIMP 22

LOS FAVORITES

EL POLLO LOCO 15

Grilled chicken sandwich, guacamole, pico de gallo, Monterrey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun with molcajete blue cheese salad

ROTISSERIE CHICKEN ▲ 21

Achiote-rubbed half rotisserie chicken with veggie rice and MX corn

CORN-CRUSTED MAHI 26

Corn-crust wild Mahi-Mahi, spinach, mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice

CARNE ASADA ▲ 28

(medium rare recommended)

Grilled skirt steak, grilled onions and peppers, chimichurri salsa, served with Mexican rice and black beans

SIDES

SALSAS SINGLE 2/ TRIO 5

Fire-Roasted, Poblano, Habanero

SIDE OF PICO, GUACAMOLE OR SOUR CREAM 2

EXTRA TORTILLAS 2

FAMILY-STYLE SIDES 5

Veggie Rice ■ ▲, Mexican Rice ▲, Black Beans ■ ▲ ●, Refried Beans ■ ▲ ●

MEXICAN CORN ■ ▲ 10

Grilled corn, lime, cayenne pepper, cotija, queso fresco

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.

FAVORITES TO-GO

TORTILLAS 5
Made daily to-go, 12 to a pack

TORTILLA CHIPS & SALSA 5
Complementary with an entrée

ROTISSERIE DINNER TO-GO 25
Whole Rotisserie chicken with family-style veggie rice and black beans

BRUNCH

Saturday & Sunday until 3:00pm

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

BREAKFAST TACOS A LA MEXICANA 13
Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas

+ CHORIZO OR CHICKEN 15

BRUNCH MIMOSA 3

BLOODY MARY 8

POSTRES

FLAN 5
Vanilla flan with caramel sauce

TRES LECHES CAKE 6
Our award-winning three-milk cake

CHURROS 7
With cinnamon sugar and a Dulce de Leche dipping sauce

THE SKILLET BROWNIE 8
Venezuelan dark chocolate brownie with vanilla ice cream

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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.