

## Especiales

### TIM'S FLAMING ROOSTER "THE SANDWICH"

chicken, guacamole, pico de gallo, Monterrey jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad **14**

### MARIA'S GOURMET BURGER

Grilled Pineapple on an Angus beef burger, Olde Hearth Bread poppy seed bun, Monterrey jack cheese, served with grilled Mexican corn **16**

### PESCADO RICO

wild mahi-mahi, spinach, carrots, roasted poblano cream sauce **24**

### SNAPPER VERACRUZ

wild snapper, tomato, olive, caper, with herb topping and veggie rice **25**

### CARNE ASADA

(medium rare recommended)  
grilled skirt steak, grilled onions and peppers, chimichurri salsa **26**

### CORN-CRUSTED MAHI

corn-crust wild mahi, spinach, mushrooms, roasted poblano cream sauce, served with veggie rice **26**

## A CONTEMPORARY MEXICAN KITCHEN

COCINA|214 was developed when 2 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 hilariously-fun "Running of the Chihuahuas" on Cinco de Mayo. We hope you'll kick back with us, enjoy a margarita and indulge in some made-from-scratch cuisine!

## Postres

**FLAN 5**  
vanilla flan with caramel sauce

**TRES LECHES CAKE 6**  
three-milk cake

**CHURROS 7**  
with cinnamon, sugar and a Dulce de Leche dipping sauce

**THE SKILLET BROWNIE 8**  
with vanilla ice cream

## Brunch

SATURDAY & SUNDAY  
11:30 AM - 3:00 PM

### BREAKFAST BURRITO

Lake Meadows eggs, potatoes, onion, peppers, tomatoes, queso, pico de gallo **13**  
+ chorizo or chicken **15**

**\$3** Brunch Mimosas  
with the purchase  
of an entree

### HUEVOS RANCHEROS

Fried Lake Meadows eggs on corn tortillas, black beans, with Mexican rice **13**

### SCRAMBLED EGGS & BACON

Lake Meadows eggs **12**

### PANCAKES 10

## #1 BEST

## COCINA 214 HAS WON OVER 30 AWARDS

Orlando Magazine Dining Awards  
Best Mexican/Tex-Mex, Best Happy Hour, Best Cocktail

Orlando Sentinel Foodie Awards  
Best Mexican

Orlando Silver Spoon Awards  
Best Mexican/Tex-Mex, Best Family Place, Best Appetizer,  
Best Cocktail, Best Happy Hour, Best Dessert



**BEST TEX-MEX**  
(5 years in a row!)



**BEST MEXICAN**

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. We do not have a certified gluten free, vegan or vegetarian kitchen but we do take extra care to make those dishes. We serve nuts in some of our dishes.

**COCINA | 214™**  
*Mexican Kitchen & Bar*

**COCINA**

[CO-SEE'-NAH]

*Spanish for*

**KITCHEN**

**214**

DALLAS AREA CODE

*Famous for*

**TEX-MEX**

**407-790-7997**



151 E WELBOURNE AVE • WINTER PARK, FLORIDA 32789 • [COCINA214.COM](http://COCINA214.COM)

DINE-IN | PRIVATE DINING ROOM | CATERING

## Aperitivos

**BOWL OF QUESO BLANCO**    **8**  
+ Chorizo **9**

**QUESO FUNDIDO**    
Monterrey Jack Cheese, rajitas, served  
with fresh tortillas **9**  
+ Chorizo **11**

**GUACAMOLE**    
hass avocados, onions, jalapenos,  
tomatoes, cilantro **9**  
+ Veggie Sticks **11**  
*Fresh Carrot, Cucumber, and Zucchini*

**MEXICAN CORN**    
grilled corn, lime, cayenne pepper, cotija,  
queso fresco **9**

**FRIED AVOCADO BITES**   
lightly breaded hass avocados fried  
served with chipotle cream dipping sauce **10**

**GUACAMOLE TRIO**    
blue cheese, mango pineapple, habanero **11**

## Ceviche

**THE 214 CEVICHE**    
snapper, jalapeno, red onion, tomato, citrus,  
avocado **13**

**MANGO CEVICHE**    
snapper, jalapeno, red onion, red bell peppers,  
citrus, mango **13**

## Specialty Salsas

trio **5** | one **2**

**MILD** ... fire-roasted salsa  
**MED** ... verde  
**HOT** ... habanero



## Ignacio's Bites


*with sour cream & guacamole*

**BEAN & CHEESE**     
Monterrey jack cheese & refried beans  
served on corn chips ... **half 10** | **full 13**

**CHICKEN OR STEAK AL CARBON**    
Monterrey jack cheese, refried beans &  
grilled chicken or steak served on corn  
chips ... **half 12** | **full 15**


## Taqueria




*3 tacos add rice & bean combo for \$2*

**THE COCINA HARD SHELL**   
ground beef or chicken, coastal slaw,  
sliced avocado, citrus dressing, with rice  
and beans ... **2 tacos 10** | **3 tacos 15**

**STREET TACOS**    
chopped onion, cilantro, jalapenos,  
fire-roasted salsa ... **chicken 13** | **steak 15**



**CAULI FRITO TACOS**   
lightly fried cauliflower, coastal slaw,  
red bell peppers, chipotle cream sauce **13**

**CARNITAS**   
crispy pork, mango, peppers, coastal  
slaw, cilantro, jalapeno vinaigrette **13**

**VEGGIE TACO**     
sautéed veggies, black beans, coastal slaw, jalapenos,  
citrus dressing, sliced avocado, verde sauce **13**

**BRISKET TACOS**  
beef brisket, sautéed onions, pico de gallo,  
cheese, fire-roasted salsa, flour tortillas **14**

**SNAPPER FRITO TACOS**  
lightly fried wild snapper, coastal slaw, pico de  
gallo, chipotle cream sauce **16**

**DON CARLOS**    
blackened mahi, coastal slaw, sliced avocado, red  
bell peppers, jalapenos, citrus dressing **18**

# Ensaladas & Sopas *Fajitas*

## THE 214 SALAD **VG** **N**

romaine, tomatoes, tortilla chips... **side 6** | **full 10**

## CANDIED WALNUT PEAR SALAD **V** **N**

poached pear, mixed greens, blue cheese, candied walnuts ... **side 7** | **full 12**

## THE TEJAS "COCINA'S NAKED BURRITO" **VG**

veggie rice, black beans, romaine, pico de gallo, roasted corn **12**

## ISIDRO'S CAESAR **N**

romaine, cotija cheese, fried onion strings, grape tomatoes, homemade croutons and Caesar dressing **13**

## THE COCINA CITRUS KALE **V** **GF** **N**

baby kale, grape tomatoes, shredded carrots, candied walnuts, cotija, citrus dressing **15**

*Dressings - Caesar, citrus **VG** **GF** **N**, orange chipotle, creamy jalapeno cilantro, molcajete blue cheese, raspberry walnut vinaigrette **N***

### Add Protein to any Salad

Chicken Breast **7** | Steak **8** | Wild Mahi or Snapper **8**

## TORTILLA SOUP **GF** **N**

Traditional Tortilla soup with Chicken **7**

*with sour cream, guacamole, pico de gallo, fresh homemade tortillas with rice & beans*

**VEGGIE** **V** **15**

**SHRIMP** **22**

**CHICKEN** **15**

**FAJITAS COMBO**

**SKIRT STEAK** **20**

pick two **22**

# Quesadillas

*made with Monterrey jack cheese & served with sour cream & guacamole*

## MUSHROOM & SPINACH **V** **N**

half **10** | full **14**

sautéed mushrooms, fresh spinach

## CHICKEN **N** ... half **10** | full **14**

grilled chicken breast, pico de gallo

## BRISKET **N** ... half **10** | full **14**

beef brisket, pico de gallo

## TRUFFLE & MUSHROOM **V** **N**

half **11** | full **15**

sautéed mushrooms with truffle oil

# Tex-Mex & Mexican Essentials

## CHICKEN TAMALES

2 *Tamales with rice & beans*  
serrano peppers, tomatillos, chicken cilantro, garlic, rancho sauce **13**

## ENCHILADA COMBO **N** **14**

3 Enchiladas MX-style with romaine lettuce, queso fresco, sour cream & veggie rice with choice of... **Protein:** queso **V**, pollo or carne **Sauce:** verde **V**, sour cream, rancho **V** or Mexican flag

## VEGGIE BURRITO **V**

veggie rice, pico de gallo, black beans mixed veggies, topped with rancho and queso blanco **12**

## BURRITO

Mexican rice, pico de gallo, topped with rancho sauce and melted cheese **chicken 12** | **brisket 14** | **steak 16**

*Cocina 214 is dedicated to using sustainable purveyors & ocean friendly fish whenever possible. We proudly serve all natural chicken.*

**V** = Vegetarian **VG** = Vegan **GF** = Gluten Free **+** = Healthy Choice **N** = Mild\*