

## OAXACAN KITCHEN MOBILE

**OAXACAN BURRITO - GF, VE, V** \$13. Fresh pressed corn tortilla or flour tortilla, rice, beans, salsa, guacamole, crema, cheese, onion, cilantro, and tomato. Choice - **Organic Vegetable, Chicken, Carnitas, Barbacoa or Steak** ADD \$1. More for Barbacoa, Steak or Fresh pressed non-GMO corn tortilla

**CARNITAS PLATE - GF** \$13. Tender braised pork. Served w/ tortillas, black beans, rice, guacamole, & choice of salsa.

**BARBACOA de RES -** \$14. GF Stewed beef shoulder. 2 fresh pressed corn tortillas, black beans, guacamole & pickled onions.

**BEER BATTERED FISH TACO GF** \$9. One Large Entree Taco with fresh pressed Corn Tortilla, Cabbage, Black Beans, Guacamole, Pickled Red Onion, Cilantro and Salsa of your choice.

**CAMARONES con CHIPOTLE GF** \$14. Pan-seared shrimp with spicy chipotle sauce. Served with rice, black beans and market fresh vegetable of the day.

**OAXACAN NACHOS GF, VE** \$13. Black beans, cheese, guacamole, sour cream, tomatoes, cilantro, mole, salsa of your choice and onions. **Casa (vegetarian), Chicken, Carnitas, Barbacoa or Steak.** ADD \$1. More for Barbacoa or Steak

**WA HA KA BOWL GF, VE, V** \$13. Organic Vegetable of the Day, Rice, Black Beans, Guacamole, Queso Fresco, Onion, Avocado, Cilantro, Tomato & Salsa. Choice of - **Organic Vegetable, Chicken, Carnitas, Barbacoa or Steak.** ADD \$1. More for Barbacoa or Steak

## OAXACAN SPECIALTIES

**MOLE NEGRO PLATO GF, V** \$14. - Our Mole Negro is made with over 23 ingredients ground into a complex, smoky, subtly sweet, rich sauce. Served w/ **Chicken or Organic Vegetables.** Rice, Beans & Corn Tortillas.

**ENCHILADAS de COLORADITO GF, VE** \$13. Fresh pressed corn tortilla, **Organic Vegetable, Barbacoa de Res, Chicken or Carnitas.** ADD \$1. More for Barbacoa

**QUESADILLAS - GF** The classic filled with Quesillo. **Cheese Only** \$12. **Chicken, Carnitas, Barbacoa or Steak** \$13. ADD \$1. More for Barbacoa, Steak or Fresh pressed non-GMO corn tortilla

**TLAYUDA TRADICIONAL GF** Handmade large corn tortilla, toasted over a griddle until crunchy and slightly burnt. Similar to a tostada. layered with asiento spread, black bean paste and sprinkled with cabbage, and queso fresco. **Choice of – Organic Vegetable, Chicken, Carnitas, Barbacoa or Steak** \$22. ADD \$1. More for Barbacoa or Steak

## TAMALES

**CHICKEN MOLE NEGRO TAMALE GF** \$9. - 23 ingredients - complex, smoky, subtly sweet, rich black sauce, with Chicken, wrapped in Banana Leaves

**PORK TAMALE GF** \$5. - Our Carnitas, Fresh Herbs and Chili Serrano.

**ROAST BUTTERNUT SQUASH TAMALE GF, V** \$5. w/ Fresh Corn, Butternut Squash and Guajillo Salsa.

## SIDES

**OAXACAN BLACK BEANS, ORGANIC VEGETABLES or MEXICAN RICE GF, V** (Choice of 2 for \$5.)

## DESERTS/POSTRE

**CHURROS** \$5. (two per order) Traditional Mexican “Doughnut” rolled in Cinnamon and Sugar.

**SPECIAL DESERT OF THE DAY A/Q**

**FRIED PLANTAINS GF** \$5. with Mexican Crema

**AGUA FRESCAS GF,V** \$4.50 Please ask for our fresh house made fruit blended drink. Flavors change daily.

Menu is subject to change, Vegetable of the day & Aguas change daily - We offer Specials at the truck everyday!