

SUN-WED
11AM - 9:30PM

THU-SAT
11AM-10:30PM



FALL MENU
INKED 11-26

- VEGETARIAN

PARA COMPARTIR (SHARE)

- GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt 10.95
- QUESO VERDE** Queso dip with Poblano, fresh spinach, roasted corn 10.95
- DUO VERDE** Guacamole, queso verde 12.95
- CEVICHE PUNTA CANA** Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo 15.95
- EMPANADAS** Choice of chicken or vegetarian 11.95

- TOSTONES DE POLLO** Crispy plantain shell filled with chipotle chicken, Yucatan slaw 11.95
- QUESADILLAS VEGETARIANAS** Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms, 11.95 (Add Chicken +4, Shrimp +7, Steak +7, Salmon +8)
- SOPECITOS DE FRIJOL** Corn shell, black beans, iceberg lettuce, tomatoes, queso fresco, sour cream 10.95

SOPAS cup 4.95 bowl 8.95

- DE LA OLLA SOUP** White and black beans, tomatoes, cilantro, topped with crispy spinach
- CALDO DE POLLO** Chile morita broth with shredded chicken, chick peas, roasted corn, fingerling potatoes

ENSALADAS 10.95

add Chicken +4, Shrimp +7, Steak +7, Salmon +8

- PUNTA MITA SALAD** Spring mix, fresh berries, granny smith apples, blue cheese, basil balsamic vinaigrette
- CASA DE CAMPO** Spring mix, crispy bacon, avocado, cilantro, tomato, queso fresco, roasted corn, spicy ranch vinagrette
- CEASAR SALAD** Romaine lettuce, shaved parmesan, roasted garlic croutons, Caesar dressing
- SANTO DOMINGO** Arugula, tomatoes, red and yellow beets, shaved parmesan, candied pecans, strawberry balsamic vinaigrette
- MIRIAM’S SALAD** baby spinach, black beans, blue cheese, dry cranberry, roasted pecans, boiled egg, basil balsamic vinaigrette

TACOS

all served with rice and jicama salad

- BRISKET TACOS** Slow cooked shredded brisket, Oaxaca cheese, crispy jalapenos, cilantro, onion, pulla sauce 12.95
- TACOS DE FILETE** Grilled tenderloin, sautéed mixed peppers, grilled white onions, radish, chimichurri sauce 13.95
- POLLO PIBIL** Chicken pibil, shredded lettuce, red onions, roasted pineapple, Yucatán slaw 12.95
- TACOS DEL PACIFICO** Diablo shrimp, roasted onion, poblanos peppers, roasted pineapple 13.95
- CARNITAS MICHOACAN** Slow fried pork carnitas, pico de gallo sauce 12.95
- SALMON TACOS** Grilled salmon marinated with essence of chile the arbol sauce, sautéed yellow onions, purple and white cabbage, chile de arbol sauce 15.95
- 4 AMIGOS TACOS** brisket, chicken pibil, diablo shrimp, black bean taco 17.95

ENCHILADAS

- BRISKET** Tomatillo sauce, topped with Oaxaca cheese, roasted pineapple, crispy jalapenos, red rice, black beans 12.95
- CHICKEN** Shredded chicken, choice of tomatillo sauce or queso verde, red rice, black beans 12.95
- POBLANAS** Shredded chicken, mole poblano, marinated red onions, sesame seeds, white cilantro rice, black beans 13.95
- OAXACA-CHEDDAR CHEESE** Chile con carne sauce, red rice, black beans 12.95
- ROJAS** Authentic queso fresco enchiladas, sour cream-guajillo sauce, white onions, white cilantro rice, black beans 12.95
- ENCHILADAS MAR Y TIERRA** Shredded chicken enchilada topped with queso verde, steak enchilada topped with tomatillo sauce, shrimp enchilada topped with guajillo sauce, red rice, black beans 15.95

COMBINACIONES 13.95

- #1** Guajillo steak enchilada, chicken taco, red rice, black beans
- #2** Tomatillo spinach cheese enchilada, sarandeado shrimp taco, white cilantro rice, black beans
- #3** Verde veggie enchilada, black bean, pico de gallo & avocado taco, white cilantro rice, black beans
- #4** Chile con carne cheese enchilada, carnitas Michoacán taco, red rice, black beans
- #5** Chicken mole enchilada, brisket taco, red rice, black beans

ENTRADA

- FILETE DE SOLOMILLO** 8oz fillet mignon, bacon wrapped asparagus, fingerling potatoes, tamarind guajillo sauce 31.95
- FILETE DE HUACHINANGO** , Filet of red snapper, seasonal vegetables, cilantro-quinoa white rice 22.95
- SALMON A LA ISLA** Sautéed salmon on a coconut sauce, seasonal vegetables, cilantro-quinoa white rice 22.95
- PESCADO A LA VERACRUZANA** Crispy Whole Red Snapper, Veracruz sauce, rice, seasonal vegetables 26.95
- CABRITO A LA DIABLA** Guajillo braised goat, cilantro white rice, roasted peppers, sweet plantains 23.95
- LA DOMINICANA BURGER** Angus beef patty, slaw sautéed with rosa sauce, tomatoes, Dominican chimichurri sauce, yucca fries 11.95
- PUERCO ROJO CON NOPALES** Slow cooked pork, guajillo sauce, sautéed nopal cactus, poblano, red bell pepper, cilantro white rice 17.95
- ALFREDO’S CARNE ASADA** Grilled skirt steak, sliced avocado, black bean, white cilantro rice, mix bell peppers, grilled corn salad, 22.95
- POLLO POBLANO** Roasted chicken, mole poblano, cilantro lime white rice 17.95

A TU GUSTO 6.95

YUCCA FRIES

FRENCH FRIES

SWEET PLANTAINS

MEXICAN STREET CORN (ESQUITES)

POSTRES 8.00

PASTEL DE BODA Tres leches cake filled with raspberry, caramel, milk sauce

PUDDIN DE PAN Mexican style bread pudding, caramel sauce, vanilla ice cream

COCONUT CRÈME BRULEE rich coconut custard base topped with a texturally contrasting layer of hardened caramelized sugar, garnish with strawberry and Malibu coconut sauce

CHOCOLATE ABUELITA CAKE Chocolate cake, hint of cinnamon, abuelita chocolate, chile ancho, house coffee, with vanilla cream

SEASONAL SORBET

If you are not in love with something on your plate, please tell us now, so we can make you happy.

FB & IG: MIRIAMCOCINADALLAS