



TO-GO CURBSIDE FAMILY STYLE PKGS

702-515- 4318

www.LeticiasCocina.com

As you enter Leticia's Cocina, your senses will awaken with the aromas and feel of the real authentic, tantalizing culture and traditions of Mexico. You will enjoy our sincere service as if you were in our own home, "Tu Casa". Our hopes are that we create for you, your family and friends a place that you can count on for the true freshness and authentic flavors of Mexico. If you don't have the time as life takes us in the fast lane, let us prepare your healthy home cooked meal for in dining or for your own home!

Buen Provecho!

Available soon for online ordering for take out

**SNHD 2010 regulations: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

To our guests with food sensitivities or allergies: Leticia, Cocina cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering and feel free to allow your server to assist you with any questions.

To Go & Family Style Menu

Family Style Packages are served with:

choice of Portioned: **Mexican Rice or Vegetarian Cilantro Rice, Refried Beans or Vegetarian Black Beans** with choice of: flour or Corn Tortillas

Additional Choices add \$3 : Poblano White Rice Casserole / Papas Con Queso / Rajas con Queso / Sautéed Vegetables

CARNITAS

Traditionally cooked boneless tender pork shoulder with special herbs and spices. Served with lime, Pico de Gallo, Guacamole and Chicharrones

Family Style Serves 4-6 \$28

Family Style Serves 10-12 \$57

***CARNE ASADA**

Leticia's Seasoning char-grilled 8oz Top Sirloin steak Topped with grilled Mexican sautéed Onion & Chile Toreado. Served with sliced panela cheese, Pico de Gallo, lime and Guacamole.

Family Style Serves 4-6 \$30

Family Style Serves 10 - 12 \$ 59

TAQUITOS / FLAUTAS

Your Choice: **Shredded Chicken or Beef / Pork Carnitas / Potato and Cheese**, wrapped in your choice of corn or flour tortillas, fried crispy. Served with:

Guacamole, house blend of Oaxaca cheese, cotija cheese, crema and Pico de Gallo

Family Style Serves 4-6 guest (2-3 ea) \$ 25 / Family Style Serves 10-12 (2-3 ea) \$ 68

ENCHILADAS

Choice of: Shredded Chicken, or Beef, Pork Carnitas, Cheese, Ground Beef Picadillo, Birria, Chicken Tinga, Cochinita Pibil, enchiladas with your choice of Red Guajillo / Green Tomatillo / Mole Poblano / Entomatada or a Spicy Chile De Arbol Sauce. Topped with our house blend Oaxaca melted cheese, crema and a hint of Leticia's marinated onions.

Casserole Family Style Serves 4-6 \$25 / Casserole Family Style Serves 10-12 \$53

Burrito Packages

Build Your Burritos

Choice of One: Chile Verde / Carne Asada / Al Pastor / Chicken Tinga / Shredded Beef / Grilled Chicken / Cochinita Pibil / Pork Carnitas / Bean & Cheese only

Your Style: Enchilada style, Chimichanga style (deep fried), plain or just as you like (Al Gusto)

Choose Your Sauce: Green tomatillo, Red Guajillo, Mole poblano, Ranchera, Entomatada, Chile de Arbol or White Cream and Cheese Sauce.

EXTRAS: Chile Relleno Cheese or Beef add \$1

Breakfast Burritos are available per request

8 ea lunch size Package \$69

12 ea lunch size \$ 105

Rice & Beans Included

Taco Packages

Crispy Tacos

Your choice of : Carne Asada /Grilled Chicken /Shredded Beef /Pork Carnitas, Ground Beef / Birria / Chicken Tinga. / Chorizo & Beans, Topped with shredded lettuce and house cheese;

Family Style Package of 8 - \$18
Package 10 \$24 / Package 20 - \$48

Rice & Beans add \$3

Street Tacos

Choice of: **Carne Asada / Grilled Chicken / Carnitas / Al Pastor**

Family Package 10 street tacos \$ 25

Family Package 20 street tacos \$ 58

Rib Eye / Fried or seared Shrimp add \$3 per package

Served with: **Chopped Onions & Cilantro, limes, Chiles Toriados, Taquiza green or red salsas & guacamole**

Rice or Beans Included

"Additional sides available upon request"

Additional Choices : **Poblano White Rice Casserole / Papas Con Queso / Rajas con Queso / Sautéed Vegetables**



POZOLE ROJO

Made with tender beef and pork, slowly cooked with a blend of red guajillo sauce and Leticia's special spices and hominy.

Served with: traditionally with a tostaditas, lime, chopped onions, cilantro, chopped lettuce, radishes, oregano, crushed chile and avocado

Family Package Serves 4-6 \$42

Family Package Serves 8 -10 \$72

PARILLADA (Fajitas)

Leticia's blend of herbs and spices seared with zucchini, mushrooms, tomatoes, green peppers and onions.

Served with: Rice , Beans, Pico de Gallo , Guacamole and corn or flour tortillas

Vegetarian Fajitas / Carne Asada / Chicken Shrimp

Family Package Serves 4-8 \$72

Family Package Serves 10-15 \$198

TAMALES

Two of Your Choice, fresh cooked Tamales served with Rice and Beans

Enchilada style with your favorite sauce & cheese by request add 2

Tamale Choices: Tomatillo Sauce Chicken or Pork, Red guajillo Sauce Beef, or Rajas Con Queso (Mild Chile strips sautéed with onions in a tomato Ranchera sauce and cheese)

Award Winning: Chipotle Fajita Tamales

Half Dozen 18 Dozen 22

HOUSE SALAD

Spring Mix, chopped tomatoes, avocado and house blend of Oaxaca cheese

choice of: house Vinaigrette, or Ranch dressing

Family Package Serves 4-6 \$28

Family Package Serves 10-12 \$58

Add: Grilled Carne Asada / Grilled Chicken /Rib Eye

Additional Veggies: Mushrooms / Zucchini /Sliced Onions

Add: \$4 per package

MENUDO (Fri, Sat & Sun)

Traditional Breakfast, Soup made with Beef Tripe & Hominy in a red chili broth and served with:

Lettuce, radishes, crushed peppers, chopped onion, cilantro, lime, oregano, avocado & tostaditas

Family Package Serves 4-6 \$ 40

Family Package Serves 8 -10 \$69

SOPA DE FIDO

Enjoy a fine fideo pasta in a Chicken and tomato broth base soup (it feeds the soul)

32 oz \$ 32

SOPA DE ALBONDIGA

(Mexican Meatball Soup)

Chuck Ground Beef meatballs made with Rice , authentic spices cooked in our tomato base broth, with carrots and potatoes

32 oz \$36

GUISADOS DE CASA

Steak Ranchera: Carne Asada seared with caramelized onions in a Ranchera sauce or No sauce with sautéed jalapeño

Chile Verde Pork slowly cooked with potatoes in a medium spice tomatillo sauce

Mole Poblano Chicken or Pork cooked tender topped with our traditional Mole Poblano sauce and sprinkled with ajonjolli (sesame seeds)

Served with: Rice , Beans and your choice of corn or flour tortillas

Family Package Serves 4-6 guest \$48

Family Package Serves 10-12 guest \$139

CHIPS & SALSA

Bag of Chips 2.50

8 oz Bean Dip, Green or Red Salsa \$5

16 oz Bean Dip \$10

16 oz Green or Red Salsa \$10

8 oz Habanero Salsa \$7

16 oz Habanero Salsa \$11

CHIPS & SALSA PARTY PACKAGES

Package of Half Case Chips

16 oz Bean Dip / 16 oz of Roasted Salsa 16 oz Avocado Tomatillo Salsa \$ 45

Package of Full Case Chips Package

32 oz Bean Dip / 32 oz of Roasted Salsa / 32 oz Avocado Tomatillo Salsa \$ 85

Add Guacamole \$10 per package

Daily "Corida" Specials

*Specials includes a 3 coursed meals. Served Monday – Fridays 11:30 am - 3pm. (Except for Holidays) All Specials are served with your choice of Soup or Salad : **Fideo /Albondigas/Consommé or Salad**, All you can drink **Iced Tea / Soda**, & **Dessert** \$18 per person

Monday

Cocido De Res (Beef Soup) / Caldo de Pollo (Chicken soup),

Tender Beef or Chicken with carrots, potatoes, zucchini, cabbage, all cooked slow in a broth until tender, a scoop of Mexican Rice for your soup, Served with a garnish of chopped onions, cilantro, jalapeños, avocado, and Tortillas of choice

(Caldo & Cocido is alternated every week)

Tuesdays

Gordita

A large fresh Corn Masa Crispy Gordita stuffed with Chicken Tinga, Refried black Beans , Topped with Mexican crema, Lettuce, Queso cotija , Served with Rice & Beans

Wednesday

Bisteque Ranchero

Sliced Sirloin Steak, seared with Onions, Potatoes, Roasted Corn, & Rajas. Served with Mexican Rice, Refried Beans, Avocado slices and Tortillas of choice

Thursday

Molletes al Gusto

*Open Faced Mexican Telleria toasted roll with Refried Black Beans or Pinto Beans, Choice of filling : **Chorizo & Papas / Carne Asada / Sautéed Veggies / Carnitas**, Topped with Melted Oaxaca blend cheese & sliced Avocado . Served with a side of Pico de Gallo & Mexican Rice*

Friday

Pescado a La Veracruz

Seasoned white fish cooked slow in a fresh tomato base sauce with onions and a hint of green olives and pepperoncinis. Served with Mexican Rice and Beans and choice of tortillas.

Desserts:

Churro / Flan / Mx. Chocolate Cake

In Mexico, Comida Corridas are very traditional to everyday mom's cooking and or restaurants for those that want a home cooked meal on the go. No substitutions, specials are as is. Chef Leticia may change a special, ask your server for details. Buen Provecho!!

Desayuno / Breakfast

All items are served with breakfast chorizo potatoes and Beans, flour or corn tortillas, all with exception Pancakes & Pozole.

Breakfast Burrito... Build Your Own "Al Gusto"

Your choice of any 3 items with Eggs: Potato and Chorizo, Chorizo, Carne Asada, Machaca, Chile Verde, Sautéed Vegetables (choice of Spinach, Mushrooms, Onions, Tomatoes, Green Bell Peppers, Zucchini), Grilled Jalapeños, Beans, House Blend of Oaxaca Cheese, Guacamole, Avocados, Pico de Gallo. 13 additional items 1ea

Chilaquiles "Pinita"

Crisp homemade corn tortilla chips drenched in choice of a special medium spicy tomato Ranchera sauce / Mole sauce / Tomatillo green sauce / Chile Ancho sauce. topped with crema, cotija cheese and a hint of chopped onions. with two Eggs any style 10

*Huevos Rancheros

Lightly seared corn tortillas with Two any style eggs drenched in a red Ranchera sauce or tomatillo green sauce or sauce of choice Huevos Divorciados: Both Sauces red & green) topped with house melted cheese 11

Three Egg Omelet

Customized "Al Gusto" with any of the following: mushrooms, spinach, tomatoes, avocado, onions, green bell peppers, jalapeno, chorizo, bacon or house blend cheese 13 Add any Meat choice 2

*Huevos

Two eggs any style served over Mexican Rice, or with Bacon, 7

Menudo (Fri, Sat & Sun)

Traditional Breakfast, Brunch Soup made with Beef Tripe & Hominy in a red chili broth and served with a side of lettuce, radishes, crushed peppers, chopped onion, cilantro, lime, oregano, avocado & tostaditas
Large 11 Small 7

*Carne Asada and Eggs

Top sirloin steak, Eggs any style, Guacamole & Pico de Gallo, flour or corn tortillas 12

Bebidas (Beverages)

Agua Frescas

Refreshing seasonal fruit selections of Traditional Aguas 3 "No Free Refills"

Soft Drinks (Free Refills)

Pepsi / Diet Pepsi / Pepsi wild Cherry / Mountain Dew / Mug Root beer / Sierra Mist

Original Mexican Coke 3

(No high fructose corn syrup only pure cane sugar Mx Coke)

Juice 2.50 Fresh Brewed Iced Tea 2
Milk or Chocolate Milk 2

Café Americano 3
Café Con Leche "Latte" 4
Café de Olla 4

Mexican Hot Chocolate 4
American Hot Chocolate 4

Machaca

Scrambled eggs prepared with shredded beef machaca with Pico de Gallo, jalapenos (optional) and choice of, green or Ranchera sauce. Served with breakfast chorizo potatoes and corn or flour tortillas 12

Chicharrones En Salsa"

Crispy Pork skins cooked in Salsa Verde or Ranchera sauce until tender, & served with choice of two eggs, recommended with flour tortillas 9

Huevos Con Chorizo

Three eggs & Chorizo scramble 10

Pancakes and Bacon (Sundays only up to 2pm)

Two Homemade Pancakes made to order and served with real butter and maple syrup (banana or chocolate chip pancakes upon request) 7

Torta de Chorizo

Eggs and chorizo, refried Beans and cheese in a warm toasted Mexican Telera bun 9

BAR

Leticia's MARGARITA 16oz 9 ea
by gallon 32 ea

BEER DOMESTIC 4

IMPORTED 5

MICHELADA add 2

YOUR CHOICE OF BEER, LETICIA'S CLAMATO, LIME, TAJIN RIM

CHELADA add 2

YOUR CHOICE OF BEER, WHOLE LIME, SALT RIM

PALOMA 12

TEQUILA, LIME, SQUIRT SODA, GRAPEFRUIT JUICE, A TIMELESS COCKTAIL, TAJIN OR SALT RIM

BLOODY MARIA 12

HOUSE MADE BLOODY SALSA MARY MIX, TEQUILA / VODKA / MEZCAL GRILLED SHRIMP, BACON, GRILLED JALAPEÑO & OLIVE

SANGRIA * 9

LETICIA'S RECIPE, BRANDY INFUSED FRUIT, PINOT NOIR, GINGER ALE

WINE BY THE GLASS / BY THE BOTTLE
Please see our wine list for pricing.