

Entradas

Ceviche - lime, tomato, onion, habanero, cilantro and chips (ask for the fish of the day)	\$14
Pozole - Hominy, chicken, cabbage, herbs, radish, onion, and, avocado	\$13
Tortilla Soup - Guajillo-tomato-chicken stock, tortilla strips, avocado, queso, lime, sour cream and pasilla	\$9
Ensalada de Jicama - Mix-greens, onion, jicama, orange slices and dressing	\$8*
Cabbage Salad - Cabbage, avocado, cilantro, lime juice and olive oil	\$8*
Taco plate - Your choice of (3) (chicken tinga, chicken mole, asada, vegetarian, or hongos)	\$14
Single taco - Taco chicken tinga, chicken mole, asada, vegetarian, or hongos	\$4

Brunch

Served from 10am- 2:30pm

Barbacoa de Borrego - a juicy overnight marinated lamb served on the side with cilantro, onion, lime and tortillas	\$19
Chilaquiles - Tortilla chips, salsa Verde or Roja , sour cream, cheese, onion, beans. Add extra eggs or asada	\$10.50*
Huevos Divorciados - Two eggs, salsa verde and salsa roja, beans, tortillas and queso	\$10*
Huevos con Chorizo - Scrambled eggs, chorizo, beans, queso and tortillas	\$10
Carnitas - Pork, cilantro, onion, tortilla, and tomatillo salsa	\$15
Barbacoa - Beef, guajillo-pasilla salsa, cilantro, onion, tortilla, lime, and almond salsa	\$15
Costillas en Adobo – (3) pork ribs in adobo salsa served with homemade tortillas and frijoles de olla	\$15
Sopes de Mole - (3) thick tortilla, chicken mole, queso, sour cream and onion	\$10
Sopes de Hongos - (3) thick tortilla, beans, mushrooms, epazote, queso, sour cream, and onion	\$11*
Tlacoyitos - Blue corn masa, requesón, epazote, queso, sour cream and guajillo	\$10*
Chile Relleno Clásico –Poblano pepper, queso, tomato salsa, sour cream, beans and tortilla	\$14*
Alambre - Asada, onion, bell peppers, pineapple, melted Oaxaca cheese and tortilla	\$16
Tostaditas de Tinga - (3) tostada, chicken, chipotle salsa, beans, queso, sour cream and avocado	\$13
Tostaditas de Nopales - (3) tostada, nopales, tomato, onion, serrano pepper, queso, and sour cream	\$12*
Quesadilla para Niñ@s - (2) tortilla, quesos Oaxaca/fresco, and sour cream	\$5*
Quesadilla Rajas y Queso - (2) tortilla, queso Oaxaca/fresco, jalapeño pepper, onion, potatoes and sour cream	\$10
Enchiladas Verde – (3) tortilla, tomatillo salsa, sour cream, queso, avocado, beans and radish	\$12
Enchiladas de Mole - (3) mole, sour cream, queso, avocado, beans and onions	\$14

Enchiladas come with either: chicken, potatoes and poblano peppers or Oaxaca cheese

Bebidas

(*) Vegetarian

Lunch: Tue – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm **Dinner:** Wed – Sun: 5:30pm to 9:00pm

3105 Shattuck Ave. Berkeley CA, 94705 - www.loscilantrosrestaurant.com - 510.990.6710

Consuming undercooked eggs may increase risk of foodborne illnesses.

Payment can be made with no more than two credit cards

18% gratuity will be added to parties of 6 or more individuals.

Cork fee \$15

We are in Facebook, Twitter, and Instagram

Refrescantes

Aguas Frescas (ask for our daily selection)	\$3.5
Milk	\$2
Coca Cola Mexicana	\$3
Diet Coke	\$2
Bottled Water	\$2
Mineral Water	\$3
Caliente - Numi Organic Tea (variety) or Café from Artís	\$2.5
Draft - Negra modelo, Modelo Especial, or Lagunitas	\$5
Cervezas - Sierra Nevada or Corona	\$5
Vinos Rojos - Cabernet Sauvignon or Zinfandel	\$7
Vinos Blancos - Chardonnay or Sauvignon Blanc	\$7
Special Drinks – Michelada, Sangría, Blood Orange Mimosas or Westfalia	\$7

Sides

Avocado	\$2
Guacamole	\$3
Queso fresco	\$1.5
Crema	\$1
Salsa de tomatillo or Salsa Habanero	\$1
Egg	\$3
Meat - Beef, Tinga chicken, Mole chicken or plain chicken	\$4
Tortillas (three)	\$1
Chips	\$1.5
Black refried Beans	\$2
Chips and Salsa	\$4
Chips and Guacamole	\$6
Chips, Salsa and, Guacamole	\$8

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