



## Entradas

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

## Especialidades

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

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

(\*) 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](http://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 on Facebook, Twitter, and Instagram

## Bebidas

### 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
<b>Caliente</b> - Numi Organic Tea (variety) or Café from Artís	\$2.5
<b>Draft</b> - Negra modelo, Modelo Especial, or Lagunitas	\$5
<b>Cervezas</b> - Sierra Nevada, or Corona	\$5
<b>Vinos Rojos</b> - Cabernet Sauvignon or Zinfandel	\$7
<b>Vinos Blancos</b> - Chardonnay or Sauvignon Blanc	\$7
<b>Special Drinks</b> – Michelada, Sangría or Westfalia	\$7

## Sides

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

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