

## APERITIVOS

### Queso Fundido

melted Mexican cheese • rajás • sauteed mushrooms • served with fresh tortillas **8**  
*with chorizo 9*

### Guacamole \*

hass avocados • onions • jalapenos • chipotle • red onion **9**

### Camarão com Piri-Piri \*

fried rock shrimp • grilled lemon • piri-piri sauce on the side **12**

### Mexilhões (Mussels) na Cataplana

mussels • chouriço • white wine • tomatoes • garlic • cilantro • served in a copper specialty pot **12**

## CEVICHE & ATUN CRUDO

### The 214 Ceviche \* \*

fresh seasonal fish • jalapeno • cucumber • tomato • citrus **10**

### Atun Crudo (sashimi style) \*

ahi tuna sliced thin • jalapeno yuzu vinaigrette • cucumber mango slaw **14**

contemporary  
Mexican

## TAQUERIA

*three to an order with rice y beans*

### Al Pastor

achiote rubbed pork • white onion • grilled pineapple • bombero salsa **12**

### Carnitas

crispy braised pork • orange dust • 214 taco spice blend • candied onion • peppers • tomatillo y pasilla salsa **12**

### Pollo Adobado

grilled chicken • garlic • pico de gallo • chilies • cumin • cloves • manchego cheese • tomatillo • serrano salsa **12**

### Street Tacos

seared chile rubbed skirt steak • chopped onion • cilantro • de arbol • roasted garlic salsa **12**

### Don Carlos \*

mexican blackening spice-rubbed fish tacos • coastal slaw • avocado • salsa verde **14**

### El Ronnie

crispy Maple Leaf Farms duck confit • candied orange peel • mexican slaw • tomatillo y chipotle salsa **15**

\* MILD \*\*MEDIUM \*\*\*HOT

\* ORGANIC

\* GLUTEN FREE (Tell Your Server)

## PARA LOS NINOS 6

*served with sweet corn and rice*

cheese enchilada | chicken or beef taco | chicken, beef or cheese quesadilla

## TEX-MEX CONDIMENTS

Trio for 3 One for 2

guacamole | pico de gallo | sour cream

## 214 SALSAS Trio for 5 One for 2

### MILD \*

molcajete | guajillo | tomatillo | california red

### MED \*\*

poblano cream | verde y verde | ranchera | tomatillo y pasilla | tomatillo y chipotle | fire-roasted salsa | tomatillo y avocado | pineapple habanero

### HOT \*\*\*

bombero (chile de arbol) | oaxaca | chipotle y piloncillo

## QUESADILLAS

*3-cheese blend: oaxaca, chihuahua & asadero. Served with sour cream, guacamole and pico de gallo*

### Mushroom & Spinach half 7 full 10

sauteed white mushrooms • spinach

### Chicken Fajita half 10 full 13

grilled chicken breast • poblano rajás • candied onion

### Carne Asada half 11 full 14

chile-rubbed skirt steak • roasted onions mixed bell peppers

### Truffle & Mushrooms half 11 full 14

sauteed seasonal wild mushrooms

## FAJITAS

*served with sour cream, guacamole, pico, fresh homemade tortillas and rice y beans*

### Pollo\*

grilled lime-marinated chicken breast **15**

### Arrachera\*

grilled fajita marinated skirt steak **17**

### Camarones\*

grilled shrimp adobado **19**

### Fajitas Combo\*

combo beef/chicken **17**  
combo shrimp with beef or chicken **19**

## ENCHILADAS & BURRITO

*three to an order with rice y beans- choice of verde, sour cream or ranchera sauce.*

### Enchiladas de Queso

onions • cotija • monterrey cheeses **10**

### Enchiladas de Pollo

shredded chicken • onion • zucchini • tomato • quesadilla cheese blend **13**

### Enchiladas de Carne

tender beef • caramelized onions • canela • cotija with ranchera sauce **14**

### Burrito Bombero

crisp chicken strips • mexican rice • pico de gallo • topped with bombero sauce and melted manchego **10**

## NACHOS

*Served with sour cream, guacamole & pico de gallo*

### Bean & Cheese

smoky black bean • melted chihuahua cheese half **7** full **10**

### Chicken or Beef al Carbon

smoky black bean • grilled chicken or beef • chihuahua cheese half **9** full **12**

## SOPAS & ENSALADAS

### Tortilla Soup

tomato • ancho and oaxaca chilies • queso fresco • chicken • avocado **6**

### Xochitl Soup (pronounced sochil)

chicken broth • cheese • avocado • pico de gallo **6**

*Add Protein to any Salad*

*+ Tanglewood Farms Organic chicken breast\* **7**  
+ Beef **7** + Grilled Fish **8***

### Cocina Chop Salad

corn • roasted peppers • apple • tortilla chips • creamy tangerine chipotle dressing **10**

### Caesar Salad

romaine hearts • parmigiano reggiano • garlic croutons • 214 caesar dressing **10**

### Tuna Sashimi Salad \*

chipotle orange rubbed Tuna • 214 Lettuce Blend • cucumber • avocado • jicama • wasabi avocado vinaigrette **18**

## ESPECIALIDADES MAR & TIERRA

*served with fresh homemade tortillas*

### Pollo Pibil

achiote Tanglewood Farms Organic chicken\* • orange • garlic • cooked in a banana leaf – Yucatan style **19**

### Camarones Brochette

stuffed shrimp • oaxaca cheese • fresh jalapeno • wrapped in smoked bacon • pico de gallo **19**

### Pescado Veracruzano

yellowtail snapper • tomato • olive • caper with herb topping **19**

### Pescado Rico

mahi-mahi • shrimp • spinach • roasted poblano • rich tequila cream sauce **19**

### Carne Picante \*\*

diced filet mignon • garlic • onion • tomatoes • cumin • negra modelo **18**

### Carne Asada\*

marinated grilled skirt steak • chimichurri salsa (we recommend medium rare) **19**

### El Filete

caramelized filet mignon • tamarind demi-glace • chipotle mashed potatoes • seasonal vegetables **28**

Want it spicier? Request extra heat

## SIDE SALAD 4

### OTHER SIDES 3

cilantro lime rice | mexican red rice | borracho beans | black beans | refried beans | house veggies | sautéed spinach | papas con chile y queso

## POSTRES

Flan vanilla flan caramel sauce **5**

Tres Leches Cake three-milk cake **6**

Mexican Donuts pastries sprinkled with cinnamon, sugar and honey **5**

Gelato with Cajeta vanilla or chocolate **5**

# Brunch - Available on Saturday and Sunday

## Portuguese Tacos

crispy chourico • eggs • garlic • onion  
• peppers • tomato • asadero cheese •  
verde y verde salsa 12

## Huevos Rancheros

fried egg served on a corn tortilla •  
rancheros sauce • guacamole • beans •  
served with red Mexican rice 10

## Migas

sauteed corn tortillas • purple onions •  
peppers • tomato • eggs • cheese 9  
*with chorizo or chicken* 12

## Bermuda Sunday Brunch

pan seared snapper • served with thyme  
tomato sauce • with banana, avocado  
and new potatoes 15

## Chilaquiles \*

twice cooked chicken • jalapeno •  
seasoned corn chips • eggs • cotija •  
crema • tomatillo salsa 12

## Mimosas | Bloody Marys 7

## PARA LOS NINOS

**Malassadas** (Portuguese style donuts) 5  
**Silver Dollar Buttermilk Pancakes** 5

## CERVEZAS

### IMPORT 5

Bohemia | Corona | Corona

Light | Dos XX | Estrella

Damm Lager | Heineken |

Pacifico | St Pauli N/A | Stella

Artois | Tecate

### DOMESTIC CRAFT 5

Sierra Nevada | Yuengling

### DOMESTIC 4

Bud Light | Miller Light |

Michelob Ultra

### CERVEZA TO SHARE 20

Estrella Damm Inedit

### ON TAP 6

*Superchilled beer at 29 degrees*

Blue Moon | Drifter Pale Ale |

Modelo Especial | Negra

Modelo

## MARGARITAS

### FROZEN

The 214 De La Casa 7

The 214 Swirl 8

The 214 with sangria swirl

### ROCKS

The 214 De La Casa 7

with Sauza Silver

Mexican Hot \* 8

Espolòn Reposado with  
habanero sugar rim

Texas Sunset \* 9

Partida Blanco, pomegranate,  
blood orange, lime juice,  
jalapeno, mint and cilantro

Pop Rocks Rita 10

El Tesoro Blanco, Grand Marnier,  
cranberry, sweet & sour mix,  
lime juice and pop rocks

Organic 214 Skinny\* 12

Tierras Organic Tequila, organic  
agave nectar, organic lime &  
orange

The Park Ave Lux 12

Patron Reposado & Citronage  
hand shaken with fresh lime juice

## SPECIALTY COCKTAILS

Red Chef Made Sangria 8

Lime Mojito 8

Pineapple Basil Mojito 8

Bacardi rum, pineapple rum,  
Galliano, basil, mint, pineapple  
and lime juices

Mexi-Tini 8

El Jimador Tequila, Cointreau  
orange liquer, lime, sprite and  
olives

The 214 Cosmo 8

Titos Vodka, Triple Sec, cranberry  
and lime

Dark & Stormy 8

Goslings Bermuda dark rum,  
ginger beer and fresh lime

The Blanco 9

Patron Silver with fresh lime  
and salt

Caipirinha 9

Leblon Cachaca, cane sugar  
and fresh lime

## TEQUILAS 1 ½ OZ POURS

### BLANCOS

*clear, typically un-aged*

Familia Camarena | Avion 5

Espolòn | Tierras\* | 1800 7

Sauza Tres Generaciones 8

Corzo | El Tesoro 10

El Jimador | Herradura 11

Partida | Patron 12

### REPOSADOS

*aged 2 months - 1 year in wood barrels.*

Familia Camarena 6

Espolòn | Tierras\* 8

Sauza Tres Generaciones 9

Corzo | El Tesoro 11

El Jimador | Herradura 12

Partida | Patron 13

### AÑEJOS

*aged 1 - 3 years in wood barrels.*

Tierras\* 9

Sauza Tres Generaciones 10

Corzo | El Tesoro 12

El Jimador | Herradura 13

Partida | Patron 14

EXTRA AÑEJOS 45

*aged at least 3 years in oak barrels*

Herradura Seleccion Suprema  
Partida Elegante

house water is  
purified and filtered

## WHITE WINE

Alamos Torrontés, Argentina 6 | 24

Hess Select Chardonnay 8 | 31

Honig, Sauvignon Blanc, Napa Valley 10 | 39

Kim Crawford, Sauvignon Blanc, New Zealand 11 | 39

Conundrum, California 12 | 43

Mer Soleil Silver Chardonnay (Ceramic Package) 14 | 49

Grgich Hills, Fumé Blanc, Napa 15 | 58

Mer Soleil Chardonnay 15 | 58

## RED WINE

Castillo de Monseran Garnacha, Spain 6 | 24

Almira Los Dos, Spain 7 | 28

Apothic Red, Winemaker's Blend, California 8 | 31

Don Miguel Gascon Malbec, Argentina 8 | 31

337 Cabernet, Lodi, California 9 | 34

Dows Vale Do Bomfin, Portugal 9 | 34

Llai Llai, Pinot Noir, Bio Bio Chile 10 | 36

Concha Y Toro Marques de Casa Concha, Cabernet 14 | 49

Honig, Cabernet Sauvignon, Napa Bottle 69

Flora Springs Trilogy, Napa Bottle 89

## SPLURGE WINES

Pride, Merlot Bottle 150

Nickel & Nickel Sullenger Cabernet Bottle 150

Quintessa, Cabernet Sauvignon Bottle 190

## SPARKLY

La Marco Prosecco, Italy 8 | 31

Banfi Rosa Regale, Italy Split 12

Nicolas Feuillatte One Four Brut, France Split 24

Perrier Jouet Grand Brut, France Bottle 79

## COCINA | 214™ RESTAURANT & BAR

Cocina 214 introduces a world-class, chef-driven culinary experience with a spirited,  
delicately balanced menu of Mexican classics and new favorites.

We are proud to have renowned chef Francisco (Chico) Mendonca at the helm.

Chef Mendonca grew up in the poetically-named Azores islands – a small archipelago off of the coast of Portugal.

His zeal for creating culinary masterpieces has steadily gained him recognition from the azure shores of Bermuda and Portugal to the  
Tex-Mex mecca of Dallas, Texas. From the warm, homemade tortillas, tantalizing, eclectic salsas, and savory sauces made fresh daily  
in-house – to the bold, chic syrups that create signature margaritas in our fully-stocked bar – each impeccably prepared selection is a  
manifesto of freshness and flavor.

### DINING HOURS:

Monday - Thursday 11 a.m. - 10 p.m. • Friday & Saturday 11 a.m. - 10 p.m. • Sunday 10 a.m. - 9 p.m.

### BAR HOURS:

Friday & Saturday Open Late

Visit our website at [Cocina214.com](http://Cocina214.com). Take-out available.

151 Welbourne Avenue East, Winter Park, Florida 32789 | 407.790.7997

Food items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood (ceviche), shellfish or eggs (caesar dressing) may increase your  
risk of food borne illnesses, especially if you have certain medical conditions. Please advise us of any food allergies.

20% gratuity added to parties of twelve or more.