

mercado

(Est. Hollywood, October 2014)

Small Plates

Guacamole – hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V) 16
(replace chips with cucumber sticks add 4)

Mushroom Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG) 15

Dip Duo – guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips 26

Mexican Kale Salad – kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigrette (VEG) 16
(add grilled Jidori chicken breast \$9 or shrimp \$10)

Heirloom Tomato Cucumber Salad – persian cucumbers, heirloom tomatoes, corn, red onions, avocado, spicy queso añejo, spicy pepitas, crispy cilantro, serrano-lime dressing (VEG) 17 (add grilled Jidori chicken breast \$9 or shrimp \$10)

Chile Relleno – traditional batter, panela, oaxaca cheese, queso fresco, cotija, salsa ranchera, tortillas (VEG) 19

Ceviche Mixto* – white fish, octopus, shrimp, clamato, ocean tomato sauce, avocado, onions, cucumbers, cilantro, crackers 24

Pulpo al Pastor* – spanish octopus, pastor marinade, grilled pineapple, grilled onions, cauliflower, lime aioli, crispy cilantro 21

Tacos

Dos Gringas – slow-cooked natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas 17

Tacos de Pescado – grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, escabeche, flour tortillas 18

Jícama Shrimp Tacos – panko crusted shrimp, jícama tortilla, chile de árbol aioli, mexican slaw, pickled red onions, micro-cilantro 19

Tacos de Filete – seared filet mignon, avocado, Yxta salsa brava, pickled red onions, fresnos, micro-cilantro 21

Lobster Tacos – lobster, mexican slaw, oaxaca cheese, pico de gallo, chile de árbol aioli 26

Surf and Turf Tacos – one lobster taco and one filet taco 25

Vegetables

Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn (V) 9

Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V) 12

Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (VEG) 12

Market Vegetables – chef's selection of seasonal vegetables (V) 12

Queso Fresco Mashed Potatoes – potatoes, garlic, heavy cream, queso fresco (VEG) 9

Large Plates

Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa, mexican rice (V) 21

Enchiladas de Pollo en Mole Oaxaqueño – Mary's shredded chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice 24

Carnitas – Chef Jose's slow-cooked natural pork, guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, cilantro, tortillas 32

Pollo en Salsa de Cuatro Chiles – roasted free-range quarter chicken, salsa de cuatro chiles, queso fresco mashed potatoes, dark meat 20 or white meat 23

Camarones al Ajillo – jumbo sweet shrimp, chile de árbol garlic butter, cilantro lime rice, ciabatta 29

Carne Asada* – marinated skirt steak, guacamole, Yxta salsa brava, cebollita, calabacitas, queso fresco mashed potatoes, tortillas 37 (add 2 Ajillo Shrimp 10)

Pescado del Día* – today's fresh catch mkt

Mercado Surf & Turf Tablita – free-range roasted half chicken, carnitas with coliflor al pastor, shrimp skewer with cilantro pesto, mexican rice, black beans, chiles toreados, pico de gallo, Yxta salsa brava, guacamole, tortillas (serves 2-3) 77
(add Pulpo al Pastor \$16, replace one protein for steak add \$10)

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. Modifications at Chef's discretion. Not all ingredients are listed; please notify us of any food allergies.

(VEG) = Vegetarian (V) = Vegan; Some vegetarian plates can be made vegan.

18% service charge will be added to all checks for parties of 6 or more.

PRICES AND ITEMS ARE SUBJECT TO CHANGE AT ANY TIME.

TRAGOS

Mercado Margarita*.....15	100% agave silver tequila, triple sec, fresh sour
La Flaca (Skinny Margarita) 17	100% agave silver tequila, agave nectar, fresh lime juice
Flor de Jamaica.....17	cazcabel reposado tequila, cointreau, lemongrass simple syrup, hibiscus, lime, hibiscus sugar rim
Watermelon Basil Margarita 17	silver tequila, aperol, fresh watermelon, basil, lemon juice, chile tajín rim
Smoky Yuzu.....17	la tierra de acre mezcal, yuzu, mint
Spicy Cucumber Margarita 18	cazadores silver tequila, cointreau, jalapeño mix, chipotle salt rim, agave, lime juice
The Newest Piña.....16	cazadores silver tequila, pineapple purée, basil, mint, cilantro, habanero agave, lime juice, chile tajín rim
Pasadena Paloma.....16	silver tequila, radler grapefruit, aperol, lime juice, salt rim
Classic Cadillac*.....19	cazcabel reposado, grand marnier, fresh sour

☺COCINAS ∽ CALAVERAS

- Mercado Los Angeles
- Mercado Pasadena
- Mercado Manhattan Beach
- Mercado Santa Monica
- Yxta Cocina Mexicana

Blanco

Cazcabel <i>Atotonilco El Alto</i>13	Chamucos <i>Los Altos</i>13	Espolón <i>Los Altos</i>13	Casa Noble <i>Tequila</i>14	Cazadores <i>Los Altos</i>14	Chinaco <i>Tamaulipas</i>14	El Sativo <i>Amatitán (organic)</i>14	Don Fulano “Fuerte” <i>Tequila</i>15	Lalo <i>Arandas (additive-free)</i>15	Patrón <i>Jalisco (additive-free)</i>15	El Cristiano <i>Los Altos</i>16	Ocho <i>Los Altos</i>17	7 Leguas <i>Atotonilco El Alto</i>18	Fortaleza <i>Tequila</i>20	Aman <i>Nayarit</i>21	Cincoro <i>Tequila</i>21	Clase Azul <i>Jesús María</i>34
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TEQUILA

Reposado

Cazcabel <i>American Oak</i>13	Espolón <i>American Oak</i>13	Chamucos <i>New Oak</i>14	Casa Noble <i>French White Oak</i>15	Cazadores <i>American Oak</i>15	Don Fulano <i>French Oak</i>15	El Sativo <i>American Oak</i>15	Chinaco <i>Whiskey Oak</i>16	Patrón <i>Bourbon Oak</i>16	El Cristiano <i>American Oak</i>17	Ocho <i>New Oak</i>19	7 Leguas <i>White Oak</i>19	Fortaleza <i>Whiskey Blend</i>21	Aman <i>French & American Oak</i>22	Cincoro <i>American Oak</i>26	Clase Azul <i>Sherry Oak</i>39	Patron “El Alto”.....40
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French & American Oak

Añejo

Espolón <i>13 months</i>14	Casa Noble <i>24 months</i>16	Cazadores <i>12 months</i>16	El Sativo <i>16 months</i>16	Chinaco <i>36 months</i>17	El Tesoro <i>24-36 months</i>17	Patrón <i>12 months</i>17	7 Leguas <i>24 months</i>18	Don Fulano <i>30 months</i>19	Ocho <i>13 months</i>22	Fortaleza <i>24 months</i>24	Cincoro <i>42 months</i>37	Don Julio 1942 <i>30 months</i>37	Clase Azul <i>Gold blend</i>70
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Extra Añejo

Cazadores <i>caramel, vanilla</i>18	San Matias <i>cherry, vanilla</i>18	Grand Mayan.....21	El Cristiano <i>cinnamon, honey</i>33	Avión Reserva 44.....34	Don Fulano Imperial.....36	Cuervo Reserva de la Familia.....37	Ocho <i>vanilla, toffee</i>37	Mandala <i>oak, vanilla</i>40
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All our margaritas are made with fresh sour. Ask your server about our special tequila flights!

To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of your wine—up to two bottles.

CHELAS

(Michelada add 3)

Tecate, Tecate, 4.5% <i>can</i>6	Dos Equis Lager, Monterrey, 4.2%.....8	Negra Modelo, Mexico City, 5.3%.....8	Pacifico, Mazatlán, 4.5%.....8	21 st Amendment “El Sully”.....9	Baja Brewing Co. “Escorpión Negro”.....9	Calidad Vienna Lager.....9	Dos Equis Amber, Monterrey, 4.7% <i>draft</i>9	Golden Road “Mango Cart”.....9	Modelo Especial, Mexico City, 4.4% <i>draft</i>9	Border Psycho “La Perversa” IPA.....10	Lagunitas IPA, Petaluma, 6.2% <i>draft</i>10	Stone FML double IPA, Escondido, 8.5% <i>draft</i>10
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VINOS

Rojo

Daou, Cabernet Sauvignon, <i>Paso Robles</i> 16/62	Davis Bynum, Pinot Noir, <i>Sonoma</i>16/62	Rodney Strong “Upshot”.....14/54	Pessimist, Red Blend, <i>Paso Robles</i>15/58	Maipe, Malbec, <i>Argentina</i>13/50
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Blanco

Daou, Chardonnay, <i>Paso Robles</i>13/50	Roganto, Chardonnay, <i>Baja California</i>17/66	Lost Chapters, Sauvignon Blanc, <i>Napa</i> 15/58	White Blend, <i>Sonoma</i>	Anterra, Pinot Grigio, <i>Italy</i>12/46	Bodegas Care, Rosé, <i>Spain</i>12/46	El Bajío, Sparkling Wine, <i>Mexico</i>13/50
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House Michelada 9
tecate, house michelada mix, lime, chipotle salt rim, tamarindo straw

MEZCAL

Bruxo, Espadín.....14	Divino, Espadín (<i>tamarindo</i>).....14	Firme, Espadín.....14	Del Maguey “Vida”, Espadín.....14	La Tierra de Acre, Espadín.....14	Rancho de la Luna, Espadín.....14	Unión, Espadín y Cirial.....14	Amarás, Cupreata.....15	Bozal, Ensemble.....15	Campante, Espadín y Barril.....15	Koch, Espadín.....15	Rey Campero, Espadín.....15	The Lost Explorer, Ensemble.....40
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After dinner, try our CARAJILLO 13
licor 43, tempus fugit crème de moka coffee liqueur, cold brew coffee

mercado

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Drinks

Mercado Margarita*.....	13
100% agave silver tequila, triple sec, fresh sour	
Mercado Sangria.....	11
wine, cazcabel reposado tequila, fresh fruit	
Mimosa – fresh-squeezed orange juice, bubbles.....	10
Chipotle Bloody Mary.....	12
house bloody mary mix, tina’s vodka, escabeche	
House Michelada – tecate, house michelada mix.....	9
lime, chipotle salt rim, tamarindo straw	
Carajillo – licor 43, crème de moka coffee liqueur.....	13
cold brew coffee	
El Verde (mocktail) – basil, celery, cucumber.....	9
jalapeño purée, lime juice, agave, fresh sour, tajín rim	
MorAmor (mocktail)– blackberries, mint.....	9
lime juice, agave, fresh sour, hibiscus sugar rim	
Hand-squeezed Orange Juice.....	6

Starters

Guacamole – hass avocado, serranos.....	16
cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V) (replace chips with cucumber sticks add 4)	
Mushroom Choriqueso – melted cotija.....	15
parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG)	
Dip Duo – guacamole, mushroom choriqueso.....	26
Yxta salsa brava, fresh chips (serves 3-4 people) (VEG)	
Dos Gringas – slow-cooked natural pork al pastor.....	17
oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	
Jícama Shrimp Tacos – panko crusted shrimp.....	
18jícama tortilla, chile de árbol aioli, mexican slaw, pickled red onions, micro-cilantro	
Brunch Carnitas Nachos.....	19
mushroom choriqueso, chile piquín black beans, carnitas, guacamole, tomatoes, onions, sunny-side-up egg	
Ceviche Mixto*.....	23
white fish, octopus, shrimp, clamato, ocean tomato sauce, avocado, onions, cucumbers, cilantro, crackers	

Vegetables and Sides

Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn (V).....	9
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V).....	12
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (VEG).....	12
Market Vegetables – chef’s selection of seasonal vegetables (V).....	12
Roasted Potatoes (V).....	6
Cilantro Lime Rice (VEG).....	6
Organic Chile Piquín Black Beans (VEG).....	6
Pico de Gallo (V).....	3
Nueske Bacon.....	6
Lela’s Mexican Rice (V).....	6
Escabeche (V).....	6
Habanero Salsa (VEG).....	2

Entrées

Chef Jose’s Breakfast Burrito.....	18
scrambled eggs, Nueske bacon, roasted potatoes, avocado, pico de gallo, oaxaca cheese, Yxta salsa brava	
Canela French Toast.....	14
brioche, cinnamon batter, fresh berries, whipped cream, abuelita chocolate, cajeta (VEG)	
Mexican Kale Salad with Chicken.....	23
kale, arugula, grilled Jidori chicken breast, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigrette	
Heirloom Tomato Cucumber Salad.....	17
persian cucumbers, heirloom tomatoes, corn, red onions, avocado, spicy queso añejo, spicy pepitas, crispy cilantro, serrano-lime dressing (VEG) (add grilled Jidori chicken breast \$9 or shrimp \$10)	
Chile Relleno – traditional batter, panela.....	21
oaxaca cheese, queso fresco, cotija, salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)	
Chilaquiles Verdes con Huevos y Carnitas.....	23
Chef Jose’s slow-cooked natural pork, two over-easy eggs, crispy tortillas, salsa verde, queso cotija, crema fresca, cilantro, red onions	
Enchiladas Rancheras.....	22
Mary’s shredded chicken, salsa ranchera, queso cotija, crema fresca, cilantro lime rice, chile piquín black beans	
Enchiladas de Pollo en Mole Oaxaqueño.....	23
Mary’s shredded chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice	
Tacos de Coliflor al Pastor – coliflor al pastor.....	21
cilantro-lime aioli, pico de gallo, avocado salsa, mexican rice, chile piquín black beans (V)	
Tacos de Pescado – grilled white fish, mexican.....	22
slaw, pico de gallo, lime crema, chile de árbol aioli, cilantro lime rice, chile piquín black beans, flour tortillas	
Tacos de Filete – seared filet mignon.....	23
avocado, Yxta salsa brava, pickled red onions, fresnos, micro-cilantro, mexican rice, chile piquín black beans	
Carnitas – Chef Jose’s slow-cooked natural pork.....	31
guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, cilantro, tortillas	

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Some vegetarian plates can be made vegan. PRICES AND ITEMS ARE SUBJECT TO CHANGE AT ANY TIME.
18% service charge will be added to all checks for parties of 6 or more. The full amount is distributed to our staff.

bronche

Corporate Executive Chef/Partner Jose Acevedo

3413 Cahuenga Boulevard West, Los Angeles 90068 | 323.512.2500 | cocinasycalaveras.com @mercadohollywood



mercado

Hora Feliz

Tecate <i>can</i> / Pacifico.....	4
21 st Amendment “El Sully” <i>draft</i>	5
Dos Equis Amber <i>draft</i> / Modelo Especial <i>draft</i>	5
Mercado Margarita*.....	8
La Flaca (skinny margarita).....	9
Flor de Jamaica.....	9
House White Wine / House Red Wine.....	7
Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn, tortillas (V)	7
Mushroom Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG)	10
Tacos de Papa (2) – mashed potatoes, cabbage, crema fresca,..... queso fresco, Yxta salsa brava (veg) (limited availability)	10
Lela’s Ground Beef Tacos (2) – ground beef, tomatoes, potatoes, lettuce, jack cheese, salsa cruda (limited availability)	10
Dos Gringas (2) – slow-cooked natural pork al pastor, oaxaca..... cheese, onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	11
Tacos de Carnitas (2) – slow-cooked natural pork,..... guacamole, red onions, cilantro, Yxta salsa brava	11
Lobster Taco – lobster, mexican slaw, oaxaca cheese,..... pico de gallo, chile de árbol aioli	11
Jícama Shrimp Tacos (2) – panko crusted shrimp, jicama tortilla, chile de árbol aioli, mexican slaw, pickled red onions, micro-cilantro	13
Carnitas Nachos – mushroom choriqueso, black beans,..... carnitas, guacamole, tomatoes, onions, cilantro	14

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