

## APERITIVOS

### Queso Fundido

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

### Guacamole \*

hass avocados • onions • jalapenos 9  
chipotle • red onion

### 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

## 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 \*\*\*

bomblero (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 rajas •  
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

## NACHOS

Served with sour cream, guacamole and 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

## TAQUERIA

two to an order with rice y beans

### Al Pastor

achiote rubbed pork • white onion •  
grilled pineapple • bomblero salsa 10

### Carnitas

crispy braised pork • orange dust •  
214 taco spice blend • candied onion •  
peppers • tomatillo y pasilla salsa 10

### Pollo Adobado

grilled chicken • garlic • pico de gallo •  
chilies • cumin • cloves • manchego  
cheese • tomatillo • serrano salsa 10

### Street Tacos

seared chile rubbed skirt steak •  
chopped onion • cilantro • de arbol •  
roasted garlic salsa 10

### Don Carlos \*

mexican blackening spice-rubbed fish  
tacos • coastal slaw • avocado • salsa  
verde 11

### El Ronnie

crispy Maple Leaf Farms duck confit •  
candied orange peel • mexican slaw •  
tomatillo y chipotle salsa 12

## FAJITAS

served with sour cream, guacamole, pico  
de gallo, 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

## ESPECIALIDADES MAR & TIERRA

served with fresh homemade tortillas

### Carne Asada\*

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

## ENCHILADAS & BURRITO

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

### Enchiladas de Queso

onions • cotija • monterrey cheeses 8

### Enchiladas de Pollo

shredded chicken • onion • zucchini •  
tomato • quesadilla cheese blend 10

### Enchiladas de Carne

tender beef • caramelized onions • canela •  
cotija with ranchera sauce 12

### Burrito Bomblero

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

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

\* ORGANIC

\* GLUTEN FREE (Tell Your Server)

Want it spicier?  
Request extra heat

## 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

## 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 |  
Pacífico | 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 liqueur, 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

house water is  
purified and filtered

## 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

## 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.