



Entradas

Ceviche – Fresh caught halibut mixed with lime juice, diced tomato, onion, habanero, cilantro and a side of chips	\$14
Pozole – Chicken stock, hominy, cabbage, radish, onions, and avocado. Your choice of chicken or pork	\$13
Pozole Rojo - Guajillo-tomato stock, hominy, cabbage, radish, onions, and avocado. Your choice of chicken or pork	\$13
Tortilla Soup - Guajillo-tomato-chicken stock, tortilla strips, avocado, queso, sour cream and pasilla pepper	\$9
Ensalada de Jicama - Tossed mix-greens with onion, jicama, orange slices and dressing	\$8 *
Cabbage Salad – Shredded cabbage tossed with avocado, cilantro, and house made dressing	\$8 *
Taco plate - Your choice of (3) tacos. (Chicken tinga, chicken mole, asada, vegetarian, or hongos)	\$12
Fish tacos - (3) Fresh and local rock fish tacos served with cabbage, cilantro, onion and habanero salsa	\$14
Tacos de Chicharron – (3) Pork chicharron served in a salsa verde and nopales	\$12

Especialidades

Carnitas – Juicy fork tender pork served with a side of cilantro, onion, homemade tortillas, and tomatillo salsa	\$16
Barbacoa de Borrego - Juicy fork tender lamb served with a side of cilantro, onion, tortillas and almond salsa	\$19

Platos Fuetes

Costillas en Adobo – (3) Pork ribs in adobo salsa served with homemade tortillas and refried beans	\$16
Sopes de Mole - (3) Chicken mole, beans, queso, sour cream and onion served on homemade thick tortillas	\$12
Sopes de Hongos - (3) Hongos with caramelized onions, beans, epazote, queso, onion, and sour cream served on homemade thick tortillas	\$12*
Tlacoyitos – (3) Blue corn masa filled with requesón and epazote served with queso, onion, sour cream and guajillo salsa	\$12
Chile Relleno Clásico - Poblano pepper filled with queso fresco served with tomato salsa, sour cream, onions refried beans and homemade tortillas	\$16*
Alambre - Sauteed asada with onion, bell peppers, pineapple, topped off with melted Oaxaca cheese, with homemade tortillas and salsa	\$16

(*) Vegetarian

Lunch: Wed – 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 on Facebook, Twitter, and Instagram



Tostaditas de Tinga - (3) chipotle tomato sauce with shredded chicken on a round tortilla chip served with black refried beans, sour cream, cheese and avocado	\$13
Tostaditas de Nopales - (3) Diced nopales, tomato, onion, and serrano peppers served on round tortilla chip, topped with queso, sour cream and sliced avocado	\$12*
Quesadilla Rajas y Queso - (2) homemade tortillas filled with queso Oaxaca/fresco, jalapeño pepper, onion, potatoes and sour cream	\$12*
Enchiladas Verde – (3) tomatillo salsa, topped with sour cream, queso, sliced avocado, onion, radish and refried beans	\$14*
Enchiladas de Mole - (3) mole sauce, topped with sour cream, queso, sliced avocado, onion, radish and refried beans	\$15

Enchiladas come with an option of: chicken, potatoes and poblano peppers, or queso fresco

Sides

Avocado	\$3
Guacamole	\$4
Queso fresco	\$1.5
Crema	\$1
Salsa de tomatillo or Salsa Habanero	\$1
Egg	\$3
Meat - Asada, Tinga chicken, Mole chicken or plain chicken	\$4
Tortillas (three)	\$1
Chips	\$1.5
Black refried Beans	\$2
Chips and Salsa	\$5
Chips and Guacamole	\$7
Chips, Salsa and, Guacamole	\$9

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