



TAKOBA

BRUNCH

ANTOJITOS

appetizers

PLATOS PRINCIPALES

GUACAMOLE CON TOTOPOS **V** | 6.5
avocado, lime juice, cilantro, onion

QUESO FUNDIDO | 8
oaxaca & monterrey jack cheeses, roasted poblano, chorizo, *with warm flour tortillas*

MOLLETES **V** | 6
refried beans, roasted poblano, and monterrey jack cheese on an open-faced bolillo
with chorizo add \$1

QUESADILLA **V** | 6
monterrey jack cheese and roasted poblano pressed between warm flour tortillas

BAJA CEVICHE* | 8.5
shrimp, lime juice, avocado, cilantro

ENSALADA DE LA CASA **V** | 6.5
baby spinach, toasted pecans, jicama, oranges, goat cheese, house vinaigrette

SOPA DEL DÍA | cup 3.5 / bowl 6

HUEVOS MOTULEÑOS* | 8.5
fried eggs, black beans, ham, peas, salsa roja, *served with fried plantains and tortillas*

MIGAS **V** | 7.5
scrambled eggs, fried corn tortilla pieces, diced onions, jalapeños, red peppers and monterrey jack cheese, *served with breakfast potatoes and refried beans*

HUEVOS RANCHEROS* **V** | 8
tostada topped with refried beans, two fried eggs, salsa roja and queso fresco, *served with breakfast potatoes and tortillas*

CHILAQUILES **V** | 7.5
eggs scrambled with pan fried corn tortilla strips, onions and red chile sauce, topped with queso fresco, *served with breakfast potatoes and refried beans*

MENUDO | 7
traditional Mexican tripe and trotter stew with hominy, cilantro, onion and lime

HUEVOS DIVORCIADOS* **V** | 8.5
two over-easy eggs, separated by salsa roja and salsa verde, *served with breakfast potatoes, refried beans and tortillas*

PAN TOSTADO CON PLÁTANOS **V** | 8.5
french toast with caramelized bananas in guajillo honey, topped with vanilla whipped cream, *served with seasonal fruit & berries*

V = VEGETARIAN

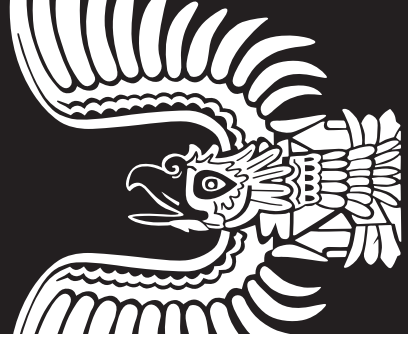
* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BIRRIA DE BORREGO ESTILO AGUASCALIENTES | 10.5

tender, braised lamb with lime, cilantro, and onion, *served with warm tortillas and a side of consomé*

TAKOBA

BRUNCH



TORTAS

on a toasted
Panaderia Chuy
bolillo with your
choice of side:

- MEXICAN RICE
- CHARRO BEANS
- CUP OF SOUP
- ✓ HOUSE SALAD
- ✓ NOPALES
- ✓ BREAKFAST POTATOES

TACOS | 2.75

choose up to
three ingredients,
corn or flour tortillas,
and one salsa

DE CARNITAS | 8.5

braised pork shoulder, tomatoes, onion, cilantro,
jalapeño escabeche, guacamole, chipotle mayo

DE CHORIZO | 9

two eggs, housemade chorizo, queso fresco,
jalapeño escabeche, guacamole

DE SALMÓN* | 9.5

two poached eggs, smoked salmon, shaved
red onion, roasted garlic-caper cream cheese

AL PASTOR | 8.5

slow-cooked pineapple-marinated pork, onion,
cilantro, jalapeño escabeche, queso fresco,
guacamole

HUEVOS *eggs*

NOPALES *cactus*

QUESO *cheese*

JAMÓN *ham*

TOCINO *bacon*

FRIJOLES *beans*

PAPA *potato*

CHORIZO *spicy sausage*

SALSAS

MOLCAJETE

roasted tomato
& jalapeño

ROJA

tomato, jalapeño,
tomatillo & red chiles

VERDE DE AGUACATE

creamy avocado, jalapeño, tomatillo,
onion & cilantro

A LA CARTA

- HOUSEMADE CHORIZO 3.5
- BACON 3
- SMALL HOUSE SALAD ✓ 4
- FRESH FRUIT ✓ 3.5
- BREAKFAST POTATOES ✓ 2.5
- CHARRO BEANS ✓ 3.5

BEBIDAS

- ORANGE JUICE freshly squeezed 3
- AGUAS FRESCAS 2.5
- ICED TEA 2.5
- TOPO CHICO 2
- COCA-COLA MEXICANA 2
- JARRITOS 2
- FOUNTAIN SODA 2

POSTRES *desserts*

FLAN | 5

traditional vanilla bean custard
in silky caramel

PASTEL DE CHOCOLATE | 6

chocolate truffle cake with fresh
cinnamon whipped cream

NUBE DE COCO | 6

frozen coconut soufflé
with fresh pineapple

HELADO CON CAJETA | 5.5

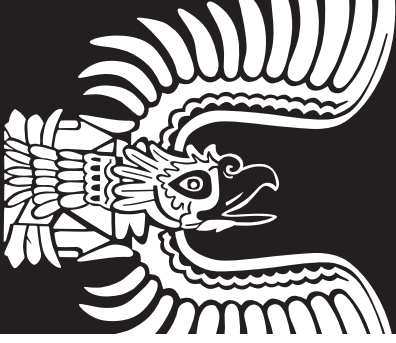
Amy's mexican vanilla ice cream
with warm caramel

CAFÉ

- COFFEE 2.5
- CAPPUCCINO 3
- ESPRESSO 2
- LATTE 3
- HOT TEA 2.5
- organic black breakfast
- marrakesh mint
- chamomile citrus
- organic earl grey

Takoba directly imports products from Mexico and uses fresh ingredients
from Texas when possible.

Unfortunately, we can not accept more than 4 credit cards per table.
18% gratuity will be added to parties of 6 or more.



TAKOBA

LUNCH

ANTOJITOS

appetizers

GUACAMOLE CON TOTOPOS **V** | 6.5
avocado, lime juice, cilantro, onion

QUESO FUNDIDO | 8
oaxaca & monterrey jack cheeses, roasted poblano, chorizo, *with warm flour tortillas*

MOLLETES **V** | 6
refried beans, roasted poblano and monterrey jack cheese on an open-faced bolillo *with chorizo add \$1*

QUESADILLA **V** | 6
monterrey jack cheese and roasted poblano pressed between warm flour tortillas

BAJA CEVICHE* | 8.5
shrimp, lime juice, avocado, cilantro

ENSALADA DE LA CASA **V** | 6.5
baby spinach, toasted pecans, jicama, oranges, goat cheese, house vinaigrette

SOPA DEL DÍA | cup 3.5 / bowl 6

PLATOS DE TACOS

served on corn or flour tortillas with a choice of salsa and two sides:

- CHARRO BEANS
- MEXICAN RICE
- CUP OF SOUP
- V** HOUSE SALAD
- V** NOPALES

DE PESCADO | 8
crispy tilapia, shredded cabbage, pineapple, chipotle mayonnaise

AL PASTOR | 7.5
pineapple-marinated pork, cilantro, onion

DE BISTEC | 8
fajita-style beef, grilled onion, cilantro

DE VERDURAS **V** | 7
sautéed zucchini, caramelized sweet potatoes, roasted corn, green chiles, queso fresco, chipotle mayonnaise, guacamole

TACOS DE CARNITAS ESTILO DON ALBERTO | 7.5
slow-braised pork shoulder cooked over wood-burning fire pits in our family's 40-year tradition, served in warm tortillas with cilantro, onion, lime

SALSAS

MOLCAJETE
roasted tomato & jalapeño

ROJA
tomato, jalapeño, tomatillo & red chiles

VERDE DE AGUACATE
creamy avocado, jalapeño, tomatillo, onion & cilantro

V = VEGETARIAN

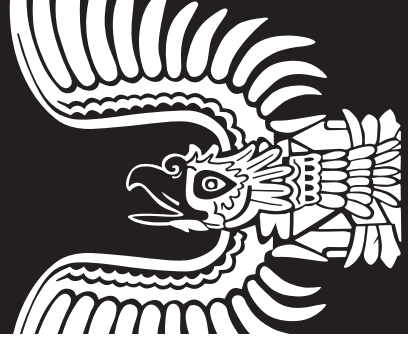
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TAKOBA

LUNCH



PLATOS PRINCIPALES

TORTAS

on a toasted Panaderia Chuy bolillo with your choice of side:

MEXICAN RICE
CHARRO BEANS
CUP OF SOUP
V HOUSE SALAD

ENCHILADAS VERDES CON CAMARONES | 10

shrimp, queso cotija, salsa tomatillo, with mexican rice and refried beans

CHILE RELLENO CAPEADO V | 9

roasted poblano, queso oaxaqueño, salsa de tomate, with mexican rice, refried beans and warm tortillas

note: our mexican rice is cooked with chicken stock. please request substitutions as needed.

CHILE RELLENO EN NOGADA | 11

roasted poblano, ground beef, dried fruit, walnut cream sauce, with mexican rice

PESCADO AL MOJO DE AJO | 11

sautéed tilapia, garlic butter, lime, with mexican rice and cabbage-apple slaw

ENCHILADAS DE POLLO CON MOLE | 9

corn tortillas filled with pulled chicken, traditional mole, with mexican rice and beans

DE CARNITAS | 8.5

braised pork shoulder, tomatoes, onion, cilantro, jalapeño escabeche, guacamole, chipotle mayonnaise

DE SALMÓN* | 9.5

two poached eggs, smoked salmon, shaved red onion, roasted garlic-caper cream cheese

AL PASTOR | 8.5

slow-cooked pineapple-marinated pork, onion, cilantro, jalapeño escabeche, queso fresco, guacamole V

DE HONGOS | 8

sautéed portabello mushrooms, caramelized onion, bell pepper, melted queso oaxaqueño, guacamole

A LA CARTA

NOPALES V 3
SMALL HOUSE SALAD V 4
REFRIED BEANS V 3
CHARRO BEANS 3.5
MEXICAN RICE 2.5
WARM TORTILLAS V .75

BEBIDAS

AGUAS FRESCAS 2.5
ICED TEA 2.5
JARRITOS 2
COCA-COLA MEXICANA 2
TOPO CHICO 2
FOUNTAIN SODA 2

POSTRES

desserts

FLAN | 5

traditional vanilla bean custard in silky caramel

PASTEL DE CHOCOLATE | 6

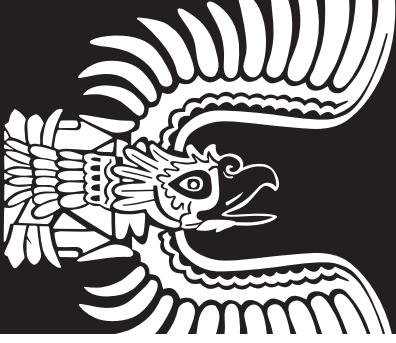
chocolate truffle cake with fresh cinnamon whipped cream

NUBE DE COCO | 6

frozen coconut soufflé with fresh pineapple

HELADO CON CAJETA | 5.5

Amy's mexican vanilla ice cream with warm caramel



TAKOBA

DINNER

ANTOJITOS

appetizers

PLATOS DE TACOS

served on corn or flour tortillas with a choice of salsa and two sides:

- CHARRO BEANS
- MEXICAN RICE
- CUP OF SOUP
- ✔ HOUSE SALAD
- ✔ NOPALES

GUACAMOLE CON TOTOPOS ✔ | 6.5

avocado, lime juice, cilantro, onion

QUESO FUNDIDO | 8

oaxaca & monterrey jack cheeses, roasted poblano, chorizo, *with warm flour tortillas*

MOLLETES ✔ | 6

refried beans, roasted poblano and monterrey jack cheese on an open-faced bolillo *with chorizo add \$1*

QUESADILLA ✔ | 6

monterrey jack cheese and roasted poblano pressed between warm flour tortillas

BAJA CEVICHE* | 8.5

shrimp, lime juice, avocado, cilantro

ENSALADA DE LA CASA ✔ | 6.5

baby spinach, toasted pecans, jicama, oranges, goat cheese, house vinaigrette

SOPA DEL DÍA | cup 3.5 / bowl 6

DE PESCADO | 9.5

crispy tilapia, shredded cabbage, pineapple, chipotle mayonnaise

AL PASTOR | 9

pineapple-marinated pork, cilantro, onion

DE BISTEC | 9.5

fajita-style beef, grilled onion, cilantro

DE VERDURAS ✔ | 8.5

sautéed zucchini, caramelized sweet potatoes, roasted corn, green chiles, queso fresco, chipotle mayonnaise, guacamole

TACOS DE CARNITAS

ESTILO DON ALBERTO | 9

slow-braised pork shoulder cooked over wood-burning fire pits in our family's 40-year tradition, served in warm tortillas with cilantro, onion, lime

SALSAS

MOLCAJETE

roasted tomato & jalapeño

ROJA

tomato, jalapeño, tomatillo & red chiles

VERDE DE AGUACATE

creamy avocado, jalapeño, tomatillo, onion & cilantro

✔ = VEGETARIAN

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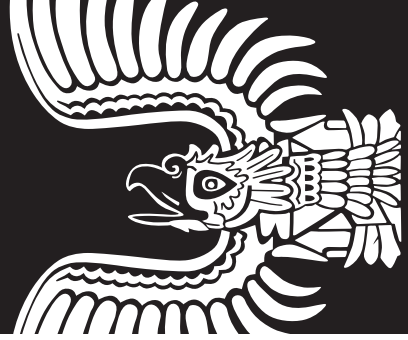
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TAKOBA

DINNER



PLATOS PRINCIPALES

ENCHILADAS VERDES CON CAMARONES | 12

shrimp, queso cotija, salsa tomatillo,
with mexican rice and refried beans

CHILE RELLENO CAPEADO **V** | 10.5

roasted poblano, queso oaxaqueño,
salsa de tomate, *with mexican rice,*
refried beans and warm tortillas

note: *our mexican rice is cooked with chicken
stock. please request substitutions as needed.*

CHILE RELLENO EN NOGADA | 12.5

roasted poblano, ground beef, dried fruit,
walnut cream sauce, *with mexican rice*

PESCADO AL MOJO DE AJO | 12.5

sautéed tilapia, garlic butter, lime,
with mexican rice and cabbage-apple slaw

BISTEC ENCEBOLLADO | 15

round steak cooked a la plancha with
grilled jalapeño, spanish & green onions,
pico de gallo, *with mexican rice, charro
beans, and warm tortillas*

POZOLE ROJO | 9.5

traditional mexican pork and hominy stew
in spicy guajillo broth with radish, green
cabbage, cilantro, onion, lime, mexican
oregano and totopos

ENCHILADAS DE POLLO CON MOLE | 11

corn tortillas filled with pulled chicken,
traditional mole, *with mexican rice and beans*

TORTAS

*on a toasted
Panaderia Chuy
bolillo with your
choice of side:*

MEXICAN RICE
CHARRO BEANS
CUP OF SOUP
V HOUSE SALAD

DE CARNITAS | 9.5

braised pork shoulder, tomatoes, onion,
cilantro, jalapeño escabeche, guacamole,
chipotle mayonnaise

AL PASTOR | 9.5

slow-cooked pineapple-marinated pork, onion,
cilantro, jalapeño escabeche, queso fresco,
guacamole

DE HONGOS **V** | 9.5

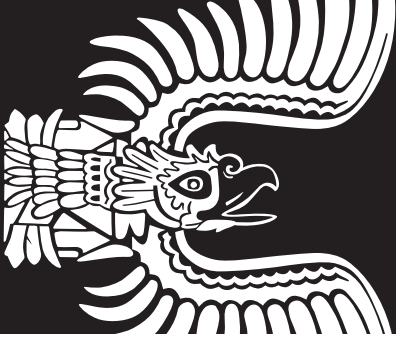
sautéed portabello mushrooms, caramelized
onion, bell pepper, melted queso oaxaqueño,
guacamole

A LA CARTA

NOPALES **V** 3
SMALL HOUSE SALAD **V** 4
REFRIED BEANS **V** 3
CHARRO BEANS 3.5
MEXICAN RICE 2.5
WARM TORTILLAS **V** .75

BEBIDAS

AGUAS FRESCAS 2.5
ICED TEA 2.5
JARRITOS 2
COCA-COLA MEXICANA 2
TOPO CHICO 2
FOUNTAIN SODA 2



TAKOBA

GLUTEN FREE

Although our servers are aware of the basics of food allergies, we highly recommend that you discuss with your server your specific gluten sensitivities to ensure a pleasant dining experience.

Many of the items on this menu are regularly served with flour tortillas. We will happily substitute corn tortillas in their place at your request.

ANTOJITOS

appetizers

GUACAMOLE CON TOTOPOS[†] (V) | 6.5
avocado, lime juice, cilantro, onion

QUESO FUNDIDO | 8
oaxaca & monterrey jack cheeses, roasted poblano, chorizo *with warm flour tortillas*

BAJA CEVICHE^{†*} | 8.5
shrimp, lime juice, avocado, cilantro

ENSALADA DE LA CASA (V) | 6.5
baby spinach, toasted pecans, jicama, oranges, goat cheese, house vinaigrette

SOPA DEL DÍA[‡] | cup 3.5 / bowl 6

PLATOS PRINCIPALES

ENCHILADAS VERDES CON CAMARONES[†] | L 10 / D 12
shrimp, queso cotija, salsa tomatillo, *with mexican rice and refried beans*

PESCADO AL MOJO DE AJO | L 11 / D 12.5
sautéed tilapia, garlic butter, lime, *with mexican rice and cabbage-apple slaw*

ENCHILADAS DE POLLO CON MOLE[†] | L 9 / D 11
corn tortillas filled with pulled chicken, traditional mole, *with Mexican rice and beans*

BISTEC ENCEBOLLADO | D 15
available for dinner only
round steak cooked a la plancha with grilled jalapeño, spanish & green onions, pico de gallo, *with mexican rice, charro beans, and warm tortillas*

POZOLE ROJO[†] | D 9.5
available for dinner only
traditional mexican pork and hominy stew in spicy guajillo broth with radish, green cabbage, cilantro, onion, lime, mexican oregano and totopos

A LA CARTA

NOPALES (V)	3
SMALL HOUSE SALAD (V)	4
REFRIED BEANS (V)	3
CHARRO BEANS	3.5
MEXICAN RICE	2.5
WARM TORTILLAS (V)	.75

BEBIDAS

AGUAS FRESCAS	2.5
ICED TEA	2.5
JARRITOS	2
COCA-COLA MEXICANA	2
TOPO CHICO	2
FOUNTAIN SODA	2

(V) = VEGETARIAN

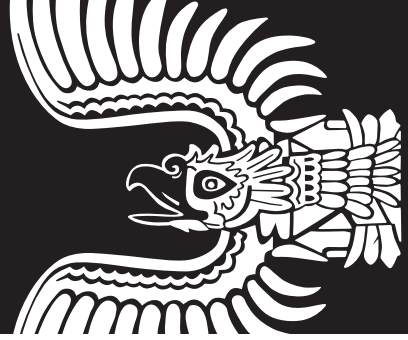
[†]These items are gluten free but come in contact with frying oil that may have traces of gluten. Please take this into consideration if you have a high sensitivity to the allergen.

[‡]Our soup changes daily. Please ask your server if today's selection is gluten free.

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PLATOS DE TACOS

served on corn or flour tortillas with a choice of salsa and two sides:

CHARRO BEANS
MEXICAN RICE
CUP OF SOUP
✔ **HOUSE SALAD**
✔ **NOPALES**

AL PASTOR | L 7.5 / D 9
pineapple-marinated pork, cilantro, onion

DE BISTEC | L 8 / D 9.5
fajita-style beef, grilled onion, cilantro

DE VERDURAS ✔ | L 7 / D 8.5
sautéed zucchini, caramelized sweet potatoes, roasted corn, green chiles, queso fresco, chipotle mayonnaise, guacamole

TACOS DE CARNITAS
ESTILO DON ALBERTO | L 7.5 / D 9
slow-braised pork shoulder cooked over wood-burning fire pits in our family's 40-year tradition, served in warm tortillas with cilantro, onion, lime

SALSAS

MOLCAJETE
roasted tomato & jalapeño

ROJA
tomato, jalapeño, tomatillo & red chiles

VERDE DE AGUACATE
creamy avocado, jalapeño, tomatillo, onion & cilantro

POSTRES

desserts

FLAN | 5
traditional vanilla bean custard in silky caramel

PASTEL DE CHOCOLATE | 6
chocolate truffle cake with fresh cinnamon whipped cream

NUBE DE COCO | 6
frozen coconut soufflé with fresh pineapple

HELADO CON CAJETA | 5.5
Amy's mexican vanilla ice cream with warm caramel

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