

# 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

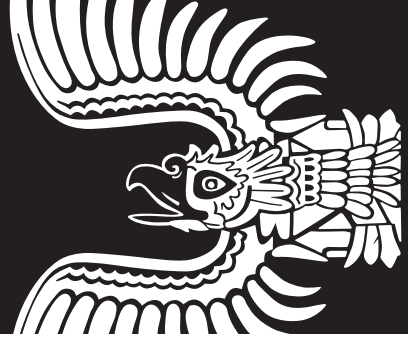
\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## 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

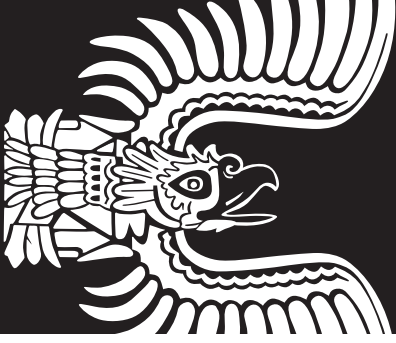
Amy's mexican vanilla ice cream  
with warm caramel

## 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

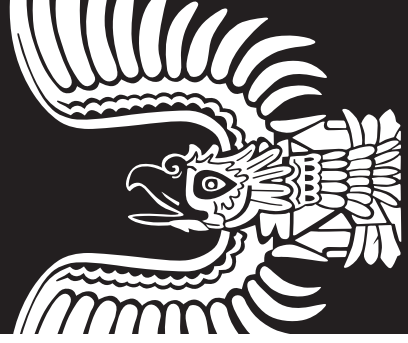
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# TAKOBA

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

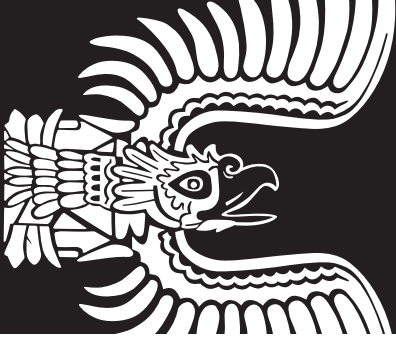
chocolate truffle cake with fresh cinnamon whipped cream

### 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

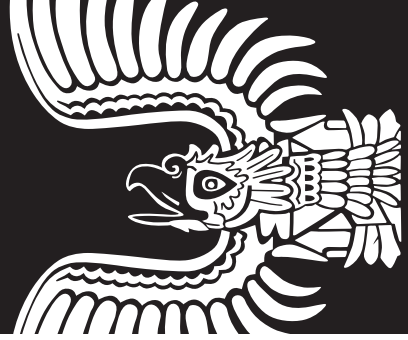
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# TAKOBA

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

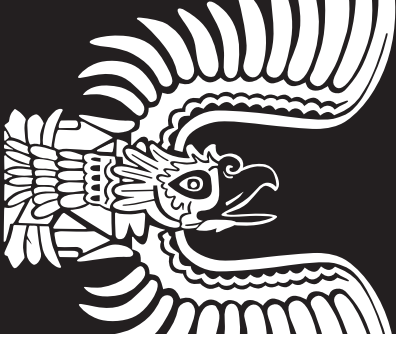
sautéed portabello mushrooms, caramelized  
onion, bell pepper, melted queso oaxaqueño,  
guacamole

## 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<sup>†</sup> (V) | 6.5**  
avocado, lime juice, cilantro, onion

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

**BAJA CEVICHE<sup>†\*</sup> | 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<sup>‡</sup> | cup 3.5 / bowl 6**

## PLATOS PRINCIPALES

**ENCHILADAS VERDES CON CAMARONES<sup>†</sup> | 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<sup>†</sup> | 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<sup>†</sup> | 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

<sup>†</sup>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.

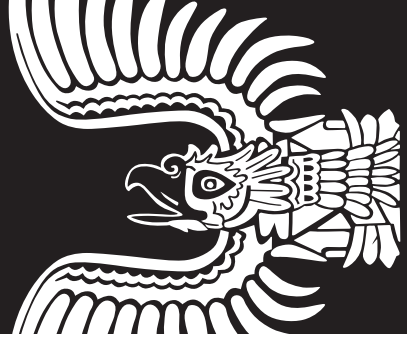
<sup>‡</sup>Our soup changes daily. Please ask your server if today's selection is gluten free.

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# TAKOBA

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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