

to**caya**
organica

MENU







SALADS with your choice of protein + queso

- **TOCAYA SALAD**
shredded romaine & butter lettuce, whole black beans, diced tomato, diced red onion, sliced jalapeños, tortilla strips, chopped cilantro, sliced avocado
chef recommends: achiote chicken + queso manchego
- **CHOP CHOP**
crispy romaine & butter lettuce tossed w/ corn salsa, roma tomato, diced red onion, white beans, cucumber, crispy tortilla crumble & spicy citrus dressing
chef recommends: achiote chicken + queso fresco
- **TOSTADA SALAD**
crispy corn tortilla layered w/ black beans, shaved butter lettuce, roma tomato, diced red onion, corn salsa & spicy citrus dressing
chef recommends: turkey picante + queso fresco
- **SHREDDED KALE & QUINOA**
quinoa & shredded kale tossed w/ white beans, avocado, chipotle-dusted almonds, chile lime pepitas seeds, pico de gallo & red-wine vinaigrette
chef recommends: adobo tofu + vegan chipotle jack

BOWLS with your choice of protein + queso

- **FAJITA DEL REY**
sautéed poblano peppers & onions, spanish rice, black beans, vegan chipotle crema, guacamole & pico de gallo
chef recommends: carne asada + queso fresco
MAKE IT A MUSCLE BOWL (upcharge may apply - add egg/egg whites & turkey or vegan bacon)
- **BLACK BEAN & QUINOA**

quinoa, chile lime pepita seeds, lime-scented peanuts, black beans, avocado, street corn & roasted tomato salsa
chef recommends: achiote chicken + jalapeño jack
- **STREET CORN EN FUEGO**

street corn, jalapeño cabbage, spanish rice, avocado, lime & arbol salsa
chef recommends: turkey picante + queso manchego
- **THE VENICE BEACH**
roasted cauliflower, sweet potato bravas, lentils, pickled onions & cilantro-curry salsa
chef recommends: vegan picadillo + vegan chipotle jack

TACOS with your choice of protein + queso

substitute butter lettuce shell by request

- **CALI GREEN**
sliced onion avocado vinaigrette
chef recommends: chicken tinga + manchego
 - **BARRIO STYLE**
roasted tomato salsa, avocado, diced red onion & cilantro
chef recommends: carne asada + jalapeño jack
 - **AL PASTOR**

grilled pineapple salsa & arbol salsa
chef recommends: marinated shredded beef + queso fresco
 - **BAJA CHIPOTLE**

shaved cabbage, sweet chipotle sauce, cilantro & vegan chipotle crema
chef recommends: sea bass + jalapeño jack
 - **COMBO: 2 TACOS, 2 SIDES & A DRINK**
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BURRITOS & WRAPS with your choice of protein + queso



choose from: wheat, flour, tomato, or jalapeño tortilla by request


- **THE BREAKFAST BURRITO**
scrambled egg (or tofu), sweet potato bravas, black beans & pico de gallo, in a wheat tortilla
chef recommends: marinated shredded beef + jalapeño jack
- **THE FAJITA BURRITO**
sautéed poblano peppers & onions in sweet chipotle, spanish rice, black beans, vegan chipotle crema, guacamole & pico de gallo, in a jalapeño tortilla
chef recommends: carne asada + queso fresco
- **BURRITO MEXICANO**

black beans, spanish rice, diced red onion, cilantro & arbol salsa, in a flour tortilla
chef recommends: achiote chicken + queso manchego
- **QUESADILLA**
mexican queso blend, sautéed mushrooms, roasted peppers & grilled onions with chipotle crema, pico de gallo & guacamole in a flour tortilla
chef recommends: carne asada

PROTEINS choose one

- **CARNE ASADA • (UPCHARGE MAY APPLY)**

organic backyard barbecue-style grilled skirt steak with a cilantro jalapeño marinade, coriander & cumin
- **MARINATED SHREDDED BEEF**

slow-cooked & marinated 24 hours in adobo sauce with tomatoes, garlic & onion
- **TURKEY PICANTE**
 
organic free-range spicy chipotle ground turkey with serrano peppers & cumin
- **CHICKEN TINGA**

organic shredded free-range chicken breast stewed with chipotle en adobo, tomatoes, onion, & pasilla chiles
- **ACHIOTE CHICKEN**

organic orange spice marinated grilled organic free-range chicken breast
- **SEA BASS • (UPCHARGE MAY APPLY)**



locally-sourced, wild caught chipotle-rubbed seared sea bass

- VEGAN PICADILLO • (UPCHARGE MAY APPLY)



our own pea-based protein with carrots, zucchini, onions, potatoes & tomatoes

- ADOBO TOFU



marinated with tomato, garlic, yellow onion and chipotle adobo

QUESO choose one**

- QUESO FRESCO



crumbled cow's milk white cheese

- JALAPEÑO JACK



mild white cow's milk cheese made with peppers & spices

- QUESO MANCHEGO



buttery yellow sheep's milk cheese

- VEGAN MOZZARELLA



tapioca & arrowroot

- VEGAN CHIPOTLE JACK



tapioca, arrowroot & chipotle

SIDES

- SALSA TRIO



pico de gallo, roasted tomato salsa & roasted tomatillo salsa

- GUACAMOLE (UPCHARGE MAY APPLY)



pomegranate seeds, lime pepitas, jalapeño, cilantro & house-made crispy plantain chips
(corn chips by request)

- SWEET POTATO BRAVAS



garnet yams, chipotle pepper, white onions, with red bell peppers, poblano peppers & cotija cheese (vegan by request)

- BRUSSELS SPROUTS (UPCHARGE MAY APPLY)



pan-seared medium-size brussels sprouts, with lime juice & cotija cheese (vegan by request)

- SWEET CORN TAMALE



served with roasted pepper salsa

- BARRIO FRUIT BOWL



tossed in lime & chipotle powder

- STREET CORN



cotija cheese & chipotle powder (vegan by request)

- TORTILLA SOUP



tomato, roasted bell pepper, avocado, vegan mozzarella & tortilla strips

- QUINOA SALAD



cucumber, diced red onion, roma tomato, cilantro & citrus vinaigrette

- BLACK BEANS



topped with vegan mozzarella

- SPANISH RICE



- TURKEY BACON



- ROASTED CAULIFLOWER



with curry, garlic & cumin

- CORN OR PLANTAIN CHIPS



DESSERTS

- WAFFLE ICE CREAM SANDWICH



craig's vegan vanilla ice cream between two churro waffles, chocolate sauce

- CINNAMON CHIA PUDDING



with whipped cream, vanilla & blackberries

KID'S MENU / 12 & UNDER

- SWEET CORN TAMALES (2)
 
served with black beans
 - BURRITO
with black beans, cheese & side of spanish rice
 - CHEESE QUESADILLA
flour tortilla grilled filled with melted cheese, served with spanish rice
 - CHICKEN TACOS

housemade corn tortilla served with spanish rice
 - CHICKEN STRIPS (UP CHARGE MAY APPLY)

sautéed chicken strips served with black beans & spanish rice
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DRINKS

COFFEE

- COLD BREW
- ESPRESSO
- MACCHIATO
- CAPPUCINO
- AMERICANO
- LATTE

SPECIALTY COFFEE

- VANILLA LATTE
- CHAI LATTE
- HORCHATA LATTE
- MATCHA LATTE

HOT TEA COFFEE

- ENGLISH BREAKFAST
 - CITRON GREEN
 - FRESH MINT
 - CHAMOMILE
 - MASALA CHAI
 - GINGER TEA
-

WATER

- AQUA PANNA WATER
 - SAN PELLEGRINO SPARKLING WATER
-

ICED TEAS / AGUAS FRESCAS

- ST. TROPEZ ICED TEA
 - COCONUT GINGER GREEN TEA
 - CRIMSON BERRY ICED TEA
 - HORCHATA
 - WATERMELON LIMEADE
 - CUCUMBER MINT LIMEADE
 - STRAWBERRY BASIL LIMEADE
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COLD PRESSED JUICE BY CLOVER

- JUICES
- ORANGE JUICE
- MAUI AND SONS COCONUT WATER
- HARMLESS HARVEST COCONUT WATER

Tocaya Organica uses the highest quality, certified organic ingredients whenever possible, and at least 95% of our ingredients are organic at all times.

Tocaya was created with consideration of a wide range of dietary preferences and restrictions. However, we cannot guarantee that guests with food and beverage allergies can fully avoid exposure due to cross-contamination of ingredients. Therefore, we urge those with food-related allergies, especially to nuts, garlic and soy, to exercise extreme caution and to consider avoiding dining at Tocaya Organica, as we are not liable for any injury caused by the allergic reactions of our guests.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.