

## BEBIDAS

JARRITOS. | \$4  
TOPO CHICO. | \$4  
SARATOGA WATER. 1.5L Still or Sparkling | \$8  
MEXICAN COKE. | \$4  
MEXICAN SPRITE. | \$4  
DIET COKE. | \$3  
ICED TEA. | \$3  
HIBISCUS TEA. | \$4

## SOBREMESA

HOT TEA. | \$3  
COFFEE. | \$3  
ESPRESSO. | \$4  
CAPPUCCINO. | \$5  
DOUBLE ESPRESSO. | \$5  
AMERICANO. | \$4  
LATTE. | \$5

## MOCKTAILS

**LA MULITA.** Grapefruit juice, lime juice, fresh mint, and jalapeño slices, topped with ginger beer | \$12  
**COMO LA FLOR.** Hibiscus flower syrup, fresh lime juice, grapefruit soda, and a hibiscus salt rim | \$12  
**MOCKJITO.** Fresh mint, lime juice, and simple syrup, topped with club soda | \$12

### CAFE DE OLLA.

Mexican coffee flavored with a housemade syrup of cinnamon, cloves, and star anise, sweetened with piloncillo

Non-Alcoholic | \$6 // Make it 21+ | \$12

BE SURE TO CHECK OUT OUR  
FULL BEVERAGE MENU

WE ARE PROUD TO FEATURE AN ARRAY OF MEXICAN WINES,  
UNIQUE TEQUILAS AND MEZCAL, AND MORE!

THE  
**FRIDA**  
*Lounge*

PRIVATE EVENTS • CORPORATE OUTINGS  
BABY + BRIDAL SHOWERS • REHEARSAL DINNERS  
LIVE ART + ENTERTAINMENT • NETWORKING EVENTS  
PRIVATE CHEF EXPERIENCES • HOLIDAY PARTIES  
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## APERITIVOS

### HOUSEMADE TORTILLA CHIPS.

WITH: Salsa Asada | \$5 • Guacamole | \$12 • Queso Dip | \$13

### ROASTED CORN AND POBLANO QUESO DIP.

Served with housemade tortilla chips | \$13

**TRES CAMINOS.** House guacamole, salsa asada, and roasted corn and poblano queso with housemade tortilla chips | \$21

**GUACAMOLE CON CHICHARRON.** Crispy pork belly over a housemade guacamole with confit tomatoes, fresh papalo, salsa macha, and warm tortillas | \$17

**QUESO FUNDIDO.** Oaxaca and chihuahua cheese on a skillet with chorizo and pico de gallo, served with blue corn tortillas | \$14

**PULPO ASADO.** Chargrilled octopus, onion escabeche, confit tomatoes, and grilled lemon, served with roasted garlic-epazote potatoes (*enough to share*) | \$23

**ELOTE.** Street corn on the cob with spicy mayo and cotija cheese | \$7

**CEVICHE DE MARISCOS.** Gulf of Mexico shrimp, cold water lobster, Spanish pulpo, cucumbers, rocoto peppers, mango, fennel, heirloom tomatoes, cilantro, red onions, fresh lime, and avocado, served with totopos | \$24

**TOSTADA VERACRUZANA.** 🌶️🥗 Crispy tortilla with diced yellowfin tuna, cebolla curtida, serrano chiles, salsa inglesa, and habanero aioli | \$14

## ENSALADAS

ADD: mesquite chicken +\$5 • grilled baby shrimp +\$6 • diced ribeye +\$7

**ENSALADA DE LA CASA.** Local mixed greens, roasted sweet corn, jicama, radish, avocado, and queso fresco with cilantro-lime buttermilk dressing | \$10

**ENSALADA CESAR.** Baby romaine, queso añejo, housemade croutons, cebolla curtida, and dressing | \$10

**ENSALADA DE BERROS.** Baby roomaine, local watercress, toasted walnuts, palmitos, grape heirloom tomatoes, and hibiscus vinaigrette | \$10

**KOLUCAN SALAD.** Mixed greens, local fennel, watercress, jicama, grapefruit, radishes, and chili-lime vinaigrette | \$11

### SOPA DE TORTILLA.

Pulled chicken, roasted corn, chipotle peppers, poblanos, onions in a tomato broth, garnished with tortilla strips and avocado

Cup \$6 // Bowl \$10

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## PLATOS FUERTES

**CARNE ASADA.** 10 oz. Grilled chimichurri-marinated skirt steak with salsa de guajillo, Mexican rice, charro beans, chile toreado, and warm corn tortillas | \$35

**CAMARONES AL AJILLO.** Sauteed jumbo shrimp with garlic, chile de arbol, vino blanco, and cilantro butter, paired with jicama slaw and Mexican rice | \$28

**POLLO ADOBADO.** Half-chicken marinated in Doña Reyna's Adobo recipe and roasted on the grill, served with roasted garlic-epazote potatoes, grilled garden vegetables, and pepitas | \$26

**SALMON TAMPIQUEÑO.** Pan-seared marinated Atlantic salmon filet over Vegetable hash, roasted house vegetables, guajillo mole, cilantro chimichurri, and habanero aioli | \$33

**CHILES RELLENOS.** 🌿 Two poblano peppers stuffed with potatoes, mushrooms, onions, and roasted carrots in vegetable mole, cashew sour cream, confit tomatoes, guacamole, served with Mexican rice and black beans | \$25

**PARRILLADA DE SONORA.** Northern-style mixed grill with carne asada steak, mesquite chicken breast, chorizo links, spicy shrimp, Asadero cheese, cactus paddles, grilled onions, and chile toreado, served with rice, beans, warm tortillas, and accoutrements (*enough to share*) | \$58

**CALLO DE HACHA DE COLIMA.** 🌶️ Pan-seared sea scallops with street corn huitlachoche risotto, serrano peppers, cotija cheese, and chili powder | \$31

**COCHINITA PIBIL.** Yucatan-style roasted pork shoulder in banana leaves with sour orange, annatto seeds, and cinnamon, served with Mexican rice, charro beans, and warm tortillas | \$26

**COSTILLAS POBLANAS.** Mother Reyna's mole-braised short ribs with roasted garlic-epazote potatoes, and jicama slaw | \$34

**ENCHILADAS DIVORCIADAS.** 🌶️ Housemade corn tortillas filled with pulled chicken, served with red and green sauces, queso fresco and crema, served with Mexican rice and charro beans | \$24

**ENCHILADAS VEGANAS.** 🌿 Three corn tortillas filled with potatoes, mushrooms, onions, confit tomatoes, and roasted carrots in vegetable mole and cashew sour cream with vegan cheese and guacamole garnish, served with Mexican rice and black beans | \$23

**HUACHINANGO A LA VERACRUZ.** Fried whole wild-caught snapper with onions, peppers, capers, and vino blanco sauce, served with roasted garlic-epazote potatoes, and cilantro chimichurri | \$31

**FAJITAS TEJANAS.** Mixed bell peppers, onions, tomatoes on a hot skillet served with Mexican rice, charro beans, guacamole, pico de gallo crema, and fresh warm tortillas

WITH: steak | \$26 • shrimp | \$25 • mesquite chicken | \$24 • vegan | \$22 • PICK TWO | \$30

**KOLUCAN HAMBURGUESA.** 8oz house recipe chargrilled short rib-brisket blend, topped with queso fundido, roasted poblano pepper, habanero sauce, and añejo fries | \$19



## GUARNICIONES

### HUITLACHOCHE RISOTTO.

Mexican truffle risotto | \$8

**NOPALITO SALAD.** Cactus, radishes, red onions, fresh-squeezed lime juice, and queso fresco | \$4

**SMALL GUACAMOLE.** | \$4

**BLACK BEANS.** 🌿 | \$4

**CHARRO BEANS.** | \$4

**MEXICAN RICE.** | \$4

**AÑEJO FRIES.** | \$4

**GARDEN VEGGIES.** 🌿 | \$6

**TORTILLAS.** | \$2

🌶️ = spicy 🌿 = vegan 🥗 = may contain raw or undercooked ingredients

Flour tortillas available upon request.

Please note that 20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.