



# MENU

COYOACANPDX.COM

  @COYOACANPDX

3433 SE HAWTHORNE BLVD  
PORTLAND OR, 97214

(503)236-1100

OPEN 11AM-8PM SEVEN DAYS A WEEK

HAPPY HOUR 3-6PM & 7-8PM DAILY

## Chips +

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Chips + Guacamole + Roasted Salsa | \$12

Chips + Guacamole | \$8

Chips + Pico de Gallo | \$7

Chips + Roasted Salsa | \$5

## Salads

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### Taco Salad

Crispy flour shell filled with your choice of filling, pinto beans, Spanish rice, topped with white cabbage, Jack cheese, guacamole, pico de gallo, and Mexican crema.

### Green Salad

Kale, mixed greens, whole black beans, carrots, celery, cilantro, white cabbage, filleted red onions, queso fresco, with orange vinaigrette.

### Fresca Salad

Heart romaine lettuce, cucumbers, tomatoes, radishes, bell peppers, filleted red onions, orange wedges, and queso fresco, with orange vinaigrette.

\$12  
Meat or veggies \$14  
Prawns or cod fish \$16

## Breakfast

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### Chilaquiles

Corn tortillas cooked in green or red sauce, served with two \*eggs any style, garnished with filleted onion, cilantro, avocado slices, queso fresco, and Mexican crema on the side.

### Huevos Rancheros

Two \*eggs cooked sunny side up, served on top of corn tortillas, black beans, and red or green sauce, garnished with avocado slices, queso fresco, and Mexican crema on the side.

### Veggie Bowl

Roasted house veggies over a bed of black beans, two \*eggs any style, garnished with avocado slices, queso fresco, and pico de gallo on the side.

\$13  
Meat or Veggies \$15  
Prawns or cod fish \$17

## Breakfast Burritos

### Eggs and Cheese

Two scrambled eggs with Jack cheese, guacamole, and black or pinto beans, on a whole wheat or flour tortilla.

\$12

### Machaca

Two scrambled eggs with birria beef, Jack cheese, onion, cilantro, and black or pinto beans, on a whole wheat or flour tortilla.

\$14

### Chorizo

Two scrambled eggs with chorizo, Jack cheese, onion, cilantro, and black or pinto beans, on a whole wheat or flour tortilla.

\$14

## A La Cart and Sides

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### Chile Relleno | \$8

Glazed in a red sauce, garnished with queso fresco, and Mexican crema.

### Enchilada de Mole Poblano | \$7

Homemade mole Poblano sauce poured over one enchilada, your choice of grilled chicken breast, house veggies, or carnitas with queso fresco, cilantro, filleted red onions, and sesame seeds.

### Enchilada | \$7

Choice of filling, red or green sauce, garnished with queso fresco, cilantro, onions, and Mexican crema.

### Black or Pinto Beans | \$4

### Spanish Rice | \$4

### Chips | \$2.5

### Organic Corn Tortillas (4) | \$2.5

## Fillings

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**Vegan Chorizo:** Black beans and sunflower seeds, with guajillo peppers and savory spices, soy free, plant based.

**Organic Tempeh:** Marinated in guajillo pepper sauce.

**House Veggies:** Roasted poblano peppers, corn, and onions.

**Prawns:** Cooked in a chile arbol sauce with onions.

**Cod Fish:** Cooked in a chile arbol sauce with onions.

**Carne Asada:** Grilled steak seasoned with salt and pepper.

**Birria:** Shredded beef prepared with dried peppers and spices.

**Pastor:** Pork marinated in ancho and guajillo pepper, served with fresh pineapple.

**Carnitas:** Pork slowly braised in oranges, garlic, beer, and bay leaves.

**Chorizo:** Ground pork prepared with cinnamon, garlic, peppers, and spices.

**Marinated Chicken:** Marinated in a guajillo pepper sauce.

**Shredded Chicken Breast:** Cooked in a broth with onions, garlic, and celery.

**Grilled Chicken Breast:** Seasoned with salt and pepper.

\*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

## Traditional

<b>Sopecitos or Tostadas</b> Two <b>corn cakes</b> or <b>crispy corn tostadas</b> , with your choice of filling, black beans, green sauce, onion, cilantro, queso fresco, with guacamole and Mexican crema on the side.	<b>\$13</b>	<b>Carne Asada Platter</b> Grilled steak, served with pinto beans, Spanish rice, pico de gallo, guacamole, and corn tortillas.	<b>\$19</b>
<b>Flautitas Doradas</b> Three crispy <b>blue corn</b> or flour tortillas stuffed with mashed potato, birria, carnitas, or shredded chicken. Topped with green salsa, onion, cilantro, queso fresco, white cabbage, with guacamole and Mexican crema on the side.	<b>\$15</b>	<b>Molcajete</b> Grilled steak, chorizo pork, grilled cactus, melted Jack cheese, served with pinto beans, guacamole, pico de gallo, and corn tortillas.	<b>\$19</b>
<b>Quesa-Birria</b> Three <b>blue corn</b> tortillas with birria beef, queso Oaxaca, onion, cilantro, and cup of birria consommé.	<b>\$15</b>	<b>Fajitas Plate</b> Served on a sizzling skillet, with your choice of filling, marinated in fajita sauce with bell peppers and onions, served with pinto beans, guacamole, Mexican crema, and corn tortillas.	<b>Grilled steak \$18</b> <b>Grilled chicken breast \$18</b> <b>Prawns \$20</b>
<b>Mole Poblano Enchiladas</b> Two corn tortillas stuffed with your choice of grilled chicken breast, house veggies, or carnitas, smothered in homemade mole Poblano sauce, queso fresco, cilantro, filleted red onion, and sesame seeds, served with Spanish rice.	<b>\$17</b>	<b>Taco Combo</b> Two tacos with your choice of filling, with pinto beans, Spanish rice, and guacamole on the side.	<b>Meat or veggies \$16</b> <b>Prawns or cod fish \$18</b>
<b>Enchiladas</b> Two corn tortillas stuffed with your choice of filling, smothered with red or green sauce, garnished with queso fresco, cilantro, and onion, served with guacamole, Mexican crema, pinto beans, and Spanish rice on the side.	<b>\$14</b> <b>Meat or veggies \$16</b> <b>Prawns or cod fish \$18</b>	<b>Quesadilla</b> Jack cheese melted in a flour tortilla, with your choice of filling, guacamole, pico de gallo, and Mexican crema on the side.	<b>\$9</b> <b>Meat or veggies \$11</b> <b>Prawns or cod fish \$13</b>
		<b>Nachos</b> Homemade chips with your choice of filling, pinto beans, Jack cheese, guacamole, pico de gallo, and Mexican crema.	<b>\$12</b> <b>Meat or veggies \$14</b> <b>Prawns or cod fish \$16</b>

## Tacos

Served on local, organic, gluten free, non-GMO blue, yellow, or white corn tortillas.

### Vegan and Vegetarian **\$4.75**

Served with pico de gallo.

- **Tempeh**

Grilled tempeh with kale, corn, onions, and carrots.

- **House Veggies**

Roasted poblano peppers, corn, and onions.

- **Vegan Chorizo**

Grilled with kale, corn, onions, and carrots.

- **Simple but Delicious**

Black or pinto beans, Spanish rice, queso fresco, salsa verde, and pico de gallo.

### Seafood **\$5.75**

Served with cabbage jalapeño salsa.

- Prawns
- Cod Fish

### Meat **\$4.75**

Served with onion and cilantro.

- Carne Asada
- Birria Beef
- Pastor Pork with pineapple
- Carnitas Pork
- Chorizo Pork

Served with pico de gallo.

- Marinated Chicken
- Shredded Chicken
- Grilled Chicken Breast

## Kid's

### Burrito

Choice of filling, pinto beans, Spanish rice, and Jack cheese.

### Quesadilla

Choice of filling, Jack cheese, and Mexican crema.

### Nachos

Homemade chips, choice of filling, pinto beans, Jack cheese, and Mexican crema.

### Enchilada

Choice of filling, smothered with red sauce, Jack cheese, Mexican crema, served with pinto beans, and Spanish rice.

### Taco Combo

Choice of filling, pinto beans, Spanish rice, and Jack cheese.

**Cheese and fixings \$8**

**Meat or veggies \$9**

**Prawns or cod fish \$10**

## Bowls

**Mole Poblano Bowl** \$15  
Homemade mole Poblano sauce poured over your choice of grilled chicken breast, house veggies, or carnitas pork, served with black beans and Spanish rice, queso fresco, cilantro, filleted red onions, and sesame red onions, and sesame seeds.

**El Oragncio Bowl** \$14  
Organic tempeh or vegan chorizo, served over black beans and house veggies, with guacamole, and pico de gallo.

**Seafood Bowl** \$16  
Your choice of prawns or cod fish, served over black beans and Spanish rice, with white cabbage jalapeño salsa, and guacamole.

**Chile Relleno Bowl** \$14  
**Meat or veggies \$16**  
**Prawns or cod fish \$18**  
Homemade chile relleno served over black beans and Spanish rice, glazed with red sauce, and garnished with guacamole, Mexican crema, and queso fresco.

**Burrito Bowl** \$11  
**Meat or veggies \$13**  
**Prawns or cod fish \$15**  
Your choice of filling, served with black beans, Spanish rice, Jack cheese, Mexican crema, guacamole, and pico de gallo.

## Burritos

All burritos are prepared with your choice of flour or whole wheat tortilla

**Mole Poblano** \$15  
Homemade mole Poblano sauce poured over your choice of grilled chicken breast, house veggies, or carnitas, black or pinto beans, and Spanish rice. Garnished with cilantro, onion, queso fresco, and sesame seeds.

**Fajitas** **Grilled steak \$15**  
**Grilled chicken breast \$15**  
**Prawns \$17**  
Your choice of filling with fajita sauce, bell pepper, onion, Jack cheese, guacamole, black or pinto beans, and Spanish rice.

**Classico** \$15  
Homemade chile relleno and carne asada, served with onion, cilantro, Jack cheese, Mexican crema, guacamole, black or pinto beans, and Spanish rice.

### Vegan and Vegetarain Burritos

• **Bean and Cheese (Vegetarian)** \$10  
Black or pinto beans, Spanish rice, Jack cheese, and pico de gallo.

• **Vegan Chorizo (Vegan)** \$12  
Vegan chorizo, with kale, corn, onions, carrots, pico de gallo, guacamole, black or pinto beans, and Spanish rice.

• **Tempeh (Vegan)** \$12  
Grilled tempeh, with kale, corn, onions, carrots, pico de gallo, guacamole, black or pinto beans, and Spanish rice.

• **House Veggies (Vegan)** \$12  
Roasted poblano peppers, corn, onions, pico de gallo, guacamole, black or pinto beans, and Spanish rice.

• **Chile Relleno (Vegetarian)** \$12  
Homemade chile relleno, Mexican crema, pico de gallo, guacamole, black or pinto beans, and Spanish rice.

### Meat Burritos

Served with onion, cilantro, guacamole, black or pinto beans, and Spanish rice.

- Carne Asada
- Birria Beef
- Pastor Pork with pineapple
- Carnitas Pork
- Chorizo Pork

Served with pico de gallo, guacamole, black or pinto beans, and Spanish rice.

- Marinated Chicken
- Shredded Chicken Breast
- Grilled Chicken Breast

### Seafood Burritos

Served with cabbage jalapeño salsa, guacamole, black or pinto beans, and Spanish rice.

- Prawns
- Cod Fish

## Burrito Styles

Add \$2

**Combo:** Black or pinto beans and Spanish rice on the side.

**Mojado:** Green or red sauce, Jack cheese, guacamole, pico de gallo, and Mexican crema.

**Chimichanga:** Topped with cabbage, Jack cheese, guacamole, pico de gallo, and Mexican crema.

## Drinks

**Scratch Made Aguas Frescas** | \$4.50

Horchata | Jamaica | Tamarindo

**Iced Tea | Lemonade** | \$4

**Coffee | Hot Tea** | \$4

**Bottled Water** | \$3

**Bottled Mexican Sodas** | \$4

Mexican Coke | Topo Chico |

Jarritos: mandarin, lime, grapefruit, fruit punch, mineragua

**Canned Sodas** | \$3

Coke | Diet Coke | Sprite