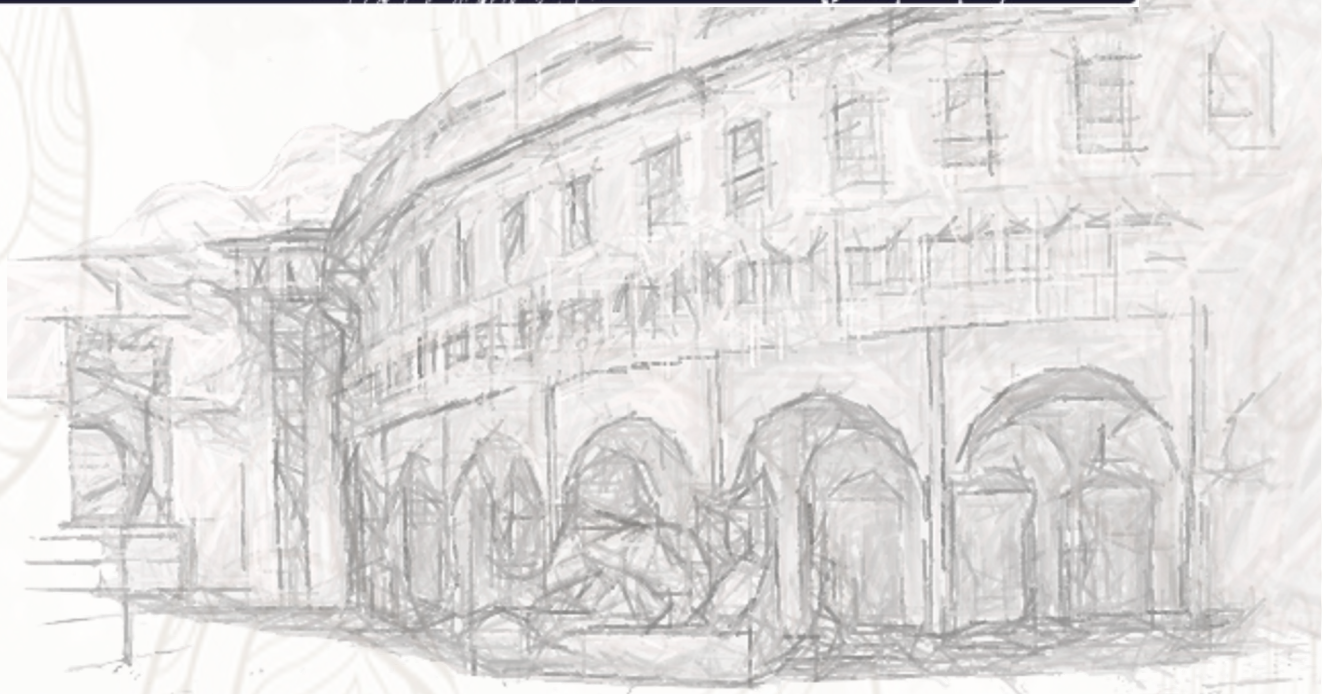




ocho ★ **cafe**

TACOS & TEQUILA



LOCATIONS

Weymouth MA, Plymouth MA, West Hartford CT

www.OchoCafe.com

CATERING AVAILABLE



APPETIZERS

TOP SHELF GUACAMOLE 13

Made fresh at your table

QUESO DIP 11

A blend of creamy cheeses melted dip and roasted green chiles, garnished with cilantro and tomatoes

ULTIMATE CEVICHE 18

Scallops, shrimp and tilapia marinated in citrus juices mixed with tomatoes, blue onions, cilantro, jalapeños, and cucumber. Garnished with orange, avocado and cucumber.

RAJA TAQUITOS 15

Three crispy corn tortillas stuffed with roasted poblano peppers, corn, potatoes, caramelized onions and mix cheeses. Served with cabbage, pico de gallo, avocados and cilantro crema. Topped w/ pork, chicken or ground beef +3

CORN ON THE COB 9.5

Two corn on the cob with poblano sauce, queso fresco and cilantro crema on the top

SOUPS-SALADS

CHICKEN TORTILLA SOUP

Tender chunks of grilled chicken with avocados, chives and cheese. Topped with crispy tortilla strips.

S bowl 10

L bowl 13

COLORADO CHICKEN SALAD

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette dressing, tortilla chips and avocado slices.

20

SOUTHWESTERN CAESAR SALAD

A new spicy twist with romaine, corn, tomatoes, cotija cheese and chicken milanese, tossed in chipotle-ranch dressing. Substitute Shrimp 23

20

FIESTA TACO SALAD

Large crispy flour tortilla shell filled with seasoned ground beef, romaine, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole and sour cream.

17

OCHO'S CHOPPED SALAD

Romaine, chopped tomatoes, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers, cotija cheese, and chipotle ranch dressing.

14

Add Salmon 11 Steak or Shrimp 9 Chicken 7

Before placing your order, please inform your server if a person in your party has a food allergy

QUESADILLAS

GRILLED CHICKEN

Flour tortilla with wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

17

STEAK

Flour tortilla with wood grilled marinated skirt steak and mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

18

PORK CARNITAS

Flour tortilla quesadilla made with pork carnitas, mixed mexican cheeses, pico de gallo, guacamole sour cream and lettuce.

18

CALIFORNIA QUESADILLA

Flour tortilla stuffed with mixed cheeses, spinach, carrots, broccoli, zucchini, asparagus, and cauliflower, all veggies cooked on a creamy sauce. Garnished with lettuce, pico de gallo, sour cream and guacamole.

17

MANGO CLUB

Flour tortilla, mix cheeses, grilled chicken, caramelized onions, mango relish, apple wood smoked bacon, avocados, served with lettuce, pico de gallo and poblano salsa.

20

GUADALAJARA QUESADILLA

Flour tortilla grilled with chicken, poblano peppers, grilled onions and cheese. Perfectly folded and sliced. Served with lettuce, pico de gallo and red dip sauce on the side. Steak +2

20

BORDER NACHOS Not your lazy nachos!! 15

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, guacamole, sour cream.

Upgrade chicken or ground beef +3

Upgrade to steak or grilled chicken + 5

QUESO FUNDIDO 14

Iron cast cheese casserole with Chorizo Sausage, garnished with cilantro and tomatoes.

PHILLY ROLLS 16

Carne Asada, onions, peppers, mushrooms and mixed cheeses rolled in egg roll wrap. Served w/cilantro crema dip, on a bed of lettuce and pico de gallo.

BUFFALO WINGS 16

Spicy sour hot wings served with a ranch dressing and your choice of regular or boneless

POZOLE 18



pozole is a traditional stew from Mexican cuisine. Rich red broth made with pork and hominy. Served with onions, cilantro, radishes, shredded cabbage, lime, oregano, avocado and sour cream on the side. \$18.00

Add citrus chipotle slaw +2

SOUTH THE BORDER FEATURES Add citrus chipotle slaw +2

CHILE RELLENO. Beer battered roasted poblano pepper stuffed with Oaxaca cheese topped with poblano queso sauce and drizzled with cilantro crema. Served with rice, charro beans, guacamole. Garnished with pico de gallo **20**

SHRIMP EMBOSCADA Bacon wrapped shrimp fried to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca Cheese. Roasted poblano sauce and served with rice and cilantro. Charro beans on the side **26**


CARNE ASADA El Patron's favorite. Thin slices of skirt steak charbroiled and garnished with green onions, pico de gallo and guacamole. Served with rice, refried beans and tortillas. **25**

CAMARONES 1800. Shrimp sautéed with mushrooms on a bed of tequila 1800 cilantro pecan sauce, served with rice and charro beans. **25**

PESCADO VERACRUZANO. Grilled blackened tilapia fish topped with a roasted mediterraneo salsa Served with sautéed vegetables, pico de gallo and white rice. **22**

SQUARE KNOT SALMON Achiote and lemon seared salmon with roasted pineapple, sautéed vegetables, pico de gallo, avocado slices and white rice **25**

PORK CARNITAS Braised pork served with guacamole, lettuce, pico de gallo, pickled onions, flour tortillas, charro beans and rice. **21**

 **CAMARONES CHIPOTLE** Shrimp sautéed with fresh mushrooms and onions with our homemade chipotle sauce. Served with red rice and refried beans garnish with avocado slices. **25**

CAZUELA DE BARBACOA Very tender and juicy shredded beef braised in adobo. Served in a bowl with rice, beans and tortillas on the side. **23**

PIÑA LOCA Baked half pineapple hollowed out and grilled with scallops, shrimp and salmon slowly cook with lemon butter sauce and tossed with bell peppers onions and mushrooms. Topped with Mexican chorizo and melted cheese. Served with white rice, avocado slices. **25**

OCHO BURGER A 10 Oz beef pattie 100% pure ground beef topped with American cheese, crispy onions, lettuce, tomatoe, pickles, avocado slices. Served on a toasted bun (spread with special dressing) and seasoned fries on the side. **17**

BURRITOS



GORDITO FAJITA BURRITO **20**

Large 12 inch soft flour tortilla stuffed with grilled onions, green peppers and choice of fajita- style steak, chicken, or pork carnitas. Upgrade shrimp* (+3). Topped with red burrito sauce and melted shredded cheese. Served on the side with rice and refried beans, sour cream, guacamole.

PEPPERJACK ENCHILADA* **21**

Grilled chicken fajita, sautéed bell peppers, onions and shredded cheese wrapped in a flour tortilla accompanied with a zesty poblano sauce, rice, beans.

WET BURRITO **21**

Large 12 inch soft flour tortilla stuffed with grilled shrimp and grilled chicken, Spanish rice and queso. Everything inside the burrito. Smothered with more queso dip, garnished with lettuce, avocado slices and pico de gallo.

BARBACOA BURRITO **20**

Large flour tortilla stuffed with very tender shredded beef braised in adobo. Filled with rice, charro beans and onions. With tomatillo sauce (medium) on the side and cheese on top, garnished with lettuce, pico de gallo.

COMBO

Make your own Combination

CHOOSE 1 ENCHILADA, 1 TACO & 1 QUESADILLA **\$24**

TACOS
ENCHILADAS
QUESADILLAS

Add 2 extra for seafood items -SERVED WITH RICE, BEANS- Add citrus chipotle slaw +2

Add Barbacoa taco +2, Add Guadalajara Quesadilla +2

THE TACOS

Add citrus chipotle slaw +2

* This item can not be included in the combo

All tacos are served on a hand stretch yellow corn tortilla **except tempura tacos**. Served with red rice, and your choice of charro, refried or black beans

STREET TACOS 18

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken and pico de gallo.

GRINGO BEEF TACOS 17

Crispy corn shells, seasoned ground beef, lettuce, mixed cheeses, tomatoes and sour cream.

PORK CARNITAS TACOS 18

Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo and queso fresco.

TEMPURA FISH TACOS 18

Flour tortilla, tilapia hand-battered with dill crema, shredded cabbage, and pico de gallo.

MARCO POLO 19

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo and roasted chipotle crema.

SHORT RIB KOREAN TACOS 19

Two corn tortilla tacos filled with skirt steak, marinated in a soy sauce, ginger and topped with mix cabbage and pico de gallo.

FRENCH TACOS 19

Tortilla covered with melted cheese, caramelized onions, chorizo sausage, skirt steak, smoked onion sauce, mix cabbage, pico de gallo and shredded cheese.

MILANESA CHICKEN TACOS 19

Hand battered fried chicken, melted cheeses, caramelized onions, roasted poblano sauce, pico de gallo, queso fresco and mixed cabbage.

TACOS AL PASTOR 18

Braised pork with melted cheese on the tortilla, topped with cilantro, onions, pineapple relish and mixed cabbage.

TACO VERACRUZANO 18

Blackened tilapia, poblano sauce, mix cabbage and topped with a roasted mediterraneo salsa.

BARBACOA TACOS 22

Three corn tortillas perfectly grilled with shredded beef braised in adobo and Monterrey jack cheese melted, onions and cilantro inside. Served with charro beans, rice and consome on the side.

TACOS POSEIDON* 23

Blackened salmon over three double corn tortillas covered with cabbage, pico de gallo, queso fresco, and lime chipotle crema. Served with white rice and black beans on the side.

TACOS SURF & TURF* 22

Crispy melted cheese on corn tortillas with shrimp and steak topped with cabbage, pico de gallo and lime dressing. served with charro beans and red rice.



ENCHILADAS

All enchiladas are served with rice, choice of beans

Add citrus chipotle slaw +2

ENCHILADAS SONOMA 21

Two flour tortillas filled with cheddar cheese, grilled chicken and spinach. Topped with a creamy chardonnay cilantro pecan sauce, cilantro crema drizzled and tomatoes on top.

ENCHILADAS SUIZAS 19

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce. Garnished with cilantro crema drizzled, cilantro and tomatoes on top.

ULTIMATE CHEESE ENCHILADAS 18

Two corn tortillas filled with cheese, topped with red sauce, cheese, onions, black olives, roasted corn and cilantro crema drizzled. Add chicken or seasoned ground beef +2

SHRIMP ENCHILADAS 21

Two flour tortillas sautéed shrimp with tomatoes on a cream sauce. Topped with tomatillo sauce, Oaxaca cheese drizzled with cilantro crema and tomatoes on top.

VEGETARIAN ENCHILADAS

Two flour tortillas, filled with sautéed spinach, zucchini, asparagus carrots, broccoli, cauliflower, all vegetables cooked in a creamy sauce topped with a tomatillo sauce, cheese, tomatoes and cilantro crema drizzled.

18

ENCHILADAS CON MOLE

Two corn tortilla filled with melted shredded cheese and shredded chicken, topped with our rich mole sauce, sesame seed, pickled onions and cilantro crema drizzled. Served with rice and beans on the side.

20

SIZZLING ENCHILADAS*

Served sizzling on a skillet

two corn tortillas rolled and stuffed with grill marinated chicken or marinated steak and jack cheese with a bed of grilled onions and poblano peppers. topped with roasted tomatillo creamy sauce, garnished with cabbage and queso fresco. served with charro beans and rice on the side.

21

The department of public health advises that consuming undercooked meats, poultry, eggs, or seafood may increase your risk of foodborne illness. Please inform your server if a person has a food allergies.

SIDES REFRIED BEANS RED RICE BLACK BEANS CITRUS CHIPOTLE SLAW CHARRO BEANS -\$6 FIRE ROASTED VEGETABLES SEASONED FRIES -\$7

UPGRADE YOUR SIDE FOR \$2

FAJITAS

Fajitas are served with onions, green peppers, charro beans, lettuce, red rice, pico de gallo, sour cream, guacamole, shredded cheese and warmed homemade Flour tortillas.

- TORERO STEAK** 25
Wood grilled marinated skirt steak
- MATADOR CHICKEN** 24
Wood grilled marinated chicken breast
- CRIMINAL COMBO** 25
Pick TWO of your favorites to Duel it out – Steak, Chicken
Or Vegetable or shrimp +2
- VEGETABLE** 22
Sautéed spinach, fresh diced tomatoes with mushrooms, corn, carrots, broccoli and cauliflower.
- FAJITAS TEXANAS** 28
(Chicken, Steak and Shrimp).
- FAJITAS HAWAIIANAS** 25
Tender sliced chicken, peppers, onions, and pineapple relish sauce.
- LEMON GARLIC SALMON FAJITAS** 26
Fresh tender salmon, cooked with olive oil, peppers, onions.
- SHRIMP FAJITAS** 25

CHIMICHANGAS

Deep fried wrapped burrito

- CHIMICHANGA DELUXE** 20
Chicken or Beef. Topped with queso dip, Served with lettuce, sour cream, guacamole, tomatoes, cilantro, pico de gallo, rice and beans.
- CARNE ASADA CHIMICHANGA** 22
Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento peppers, mushrooms and queso fresco. Topped with a roasted poblano cream sauce, guacamole, sour cream, pico de gallo, cilantro, rice and beans.
- SEAFOOD CHIMICHANGA** 23
Stuffed flour torilla with sauteed shrimp, scallops, fish, celery, carrots, onions and cheese. Served with white rice, black beans and seafood sauce on the side.

OCHO BOWLS

White rice bowl topped with black beans, guacamole, sour cream, corn, pickled onions, grilled onions, mixed bell peppers, lettuce, shredded cheese and cilantro. – 14

CHOOSE YOUR OWN PROTEIN :

- GRILLED CHICKEN** +7
- GRILLED STEAK** +9
- GRILLED SHRIMP** +9
- SALMON** +11
- CARNITAS** +7
- ROASTED VEGETABLES** +6
- TILAPIA** +8

MEAT FREE

BOMBAY CHIMICHANGA

(Deep fried wrapped burrito)

Flour tortilla stuffed w/spinach, roasted corn, green peppers, roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream and topped with a creamy chardonnay cilantro pecan sauce, rice and beans 19

CALIFORNIA QUESADILLA

Flour tortilla stuffed with mixed cheeses, spinach, carrots, broccoli, zucchini, asparagus, and cauliflower, all veggies cooked on a creamy sauce. Garnished with lettuce, pico de gallo, sour cream and guacamole. 17

VEGETARIAN ENCHILADAS

Two flour tortillas, filled with sautéed spinach, zucchini, asparagus carrots, broccoli, cauliflower, all vegetables cooked in a creamy sauce topped with a tomatillo sauce, cheese, tomatoes and cilantro crema drizzled. 18

VEGETARIAN FAJITAS

Sautéed spinach, fresh diced tomatoes with mushrooms, corn, carrots, broccoli and cauliflower. 22

MESA MEXICANA

Skirt steak (carne asada), one chicken mole enchilada and three fried bacon-wrapped shrimp. Served with rice, charro beans and citrus chipotle slaw. 33

WEEKLY FEATURES

FROM 1ST TO 7TH

\$12 PIÑA ASADA MARGARITA
Grilled pineapple-infused Rita

FROM 8TH TO 14TH

\$12 Ultimate Margarita

FROM 15TH TO 21ST

\$10 Margarita with No name

FROM 22ND TO 30TH

CADILLAC MARGARITA \$12

TACO TUESDAY

\$12 Taco platter Dine in ONLY

(NOT VALID WITH ANY OTHER OFFER OR DISCOUNTS)
Choose from: Street, Gringo Beef, Pork Carnitas, Tempura fish and Pastor Tacos.

SUNDAYS

KIDS EAT FREE

1 Kid per adult entry

Our Daily Specials are Not Offered on Holidays