Cochinito CATERING

BRI BARBA CATERING@COCHINITOTAQUERIA.COM (509) 714-7211

All Tacos / Sides can be ordered Buffet Style (enough for 3 tacos per person) or as Pre-Assembled items. Full Bar Service, In-House Menu Items, & Custom Menus are available upon inquiry.

TACOS HERITAGE DUROC PORK CHEEK CARNITAS Salsa verde, cotija, pickled onion, cilantro, lime	Buffet Style PER PERSON \$18
CHORIZO POTATO Salsa de arbol, cotija cheese, pickled onion, cilantro	\$18
LAMB MERGUEZ North African lamb sausage, hazelnut salsa macha, queso fresco, tomato and mint chutney	\$19
20 HOUR CARNE A&ADA Sous vide Tri Tip, chili rubbed and slow braised to med rare - grilled corn, onions and peppers, chile garic oil, asadero cheese	\$19
CHICKEN Salsa negra, escabiche, cotija, cilantro	\$18
Sauted Prawn Squash and pomegranate salsa, winter greens, pomegranate dressing, cilantro	\$19
MOLÉ BRAI&ED PORK &HOULDER Mole manchamanteles, cotija, pickled pear salsa, candied hazelnut, cilantro	\$19
ROASTED MAIITAKE MUSHROOM Marinated in chili garlic oil, manchego, pepitas, cabbage, radish, salsa de arbol, huitlacoche oil, shitake mushroom salt	\$18
BRAISED SHORT RIB TACO Xni pec salsa, asadero cheese, cilantro, salsa de arbol	\$19
SIDES	
RICE Cumin and lime rice	\$3
VEGETARIAN BLACK BEANS	\$3.5
COCHINITO &TYLE PINTO BEAN& Pork braised pinto beans	\$3.5
HOUSE MADE GUACAMOLE	\$4
HOUSE MADE CHIPS	\$2.5
HOUSE MADE SALSAS Inquire for seasonal selections	\$3

MARGARITA KIT

Includes 16 oz fresh squeezed Cochinito sour mix (lime juice & simple syrup), chili lime rim salt and mixology instructions. Makes 8 Margaritas **MARKET PRICE**