



470-729-3288

<http://fl.jackrabbitdeliveries.com>

# Tapa and Tacos Cocoa

## Botanas Y Tapas (small plates)

Ceviche	\$12.10
<i>Daily Fish &amp; Onion, Pepper, Cucumber, Cilantro &amp; Citrus</i>	
Charcuterie Skewer	\$7.70
<i>Aged Serrano Ham, Manchego Cheese, Spanish Chorizo, Olives &amp; Spanish Marinated Carrots</i>	
Baja Tostada	\$9.90
<i>Open Face Corn Tortilla, Topped with Cabbage Ceviche, Lime Crema &amp; Lizano Mayo</i>	
Pan Con Tomate	\$9.90
<i>Grilled Local Bread (Ossorio Bakery) rubbed with Fresh Garlic, topped with grated Heirloom Tomato, Olive Oil &amp; Salt</i>	
Guacamole	\$11.00
<i>Made Fresh Daily</i>	
Queso Fundido	\$11.00
<i>Jack Cheese, Onions, Peppers Roasted in Cast Iron, topped with Pico Served with Flour Tortillas</i>	
Beef Empanada	\$8.80
<i>Served with Roasted Corn Salsa &amp; Lime Crema</i>	
Patatas Bravas	\$6.60
<i>Fried Red-Skinned Potatoes in House Aioli</i>	
Mushrooms & Garlic	\$8.80
<i>Cremini Mushrooms Sautéed with Shallots, Garlic &amp; Sherry</i>	
Queso Dip	\$7.70
<i>Classic White Cheese Dip Topped with Hatch Chiles &amp; Pico</i>	
Elote	\$7.70
<i>Grilled Street Corn Fully Dressed with Hatch Chiles Cotija Cheese, Lizano Mayo, Lime Crema</i>	
Shrimp Stuffed Jalapeno	\$5.50
<i>One Jumbo Shrimp stuffed inside a deseeded Jalapeno Fried and Served with Aioli</i>	
Huevos Rotos	\$9.90
<i>Chorizo &amp; Red Potatoes topped with Fried Egg, served with Grilled Local Bread (Ossorio Bakery)</i>	
Pastelitos	\$9.90
<i>Cuban Pastry filled with Braised Chicken, Red Potatoes &amp; Peppers topped with Cotija &amp; Lime Crema</i>	
Garlic Shrimp	\$11.00
<i>Sautéed Shrimp with Garlic Parsley</i>	
Mussels	\$11.00
<i>Sautéed in Garlic, Wine &amp; Tomato Sauce served with Grilled Local Bread (Ossorio Bakery)</i>	
Clams	\$11.00
<i>Sautéed in Garlic, Wine &amp; Tomato Sauce served with Grilled Local Bread (Ossorio Bakery)</i>	

## Tacos

Street Taco	\$5.50
<i>Flour or Corn Tortillas with Your Choice of Chicken, Beef, Chorizo or Carnitas Topped with Pico &amp; Cilantro, Cabbage on the Side</i>	
Taco de Pulpo	\$13.20
<i>Smoked Octopus, Cabbage, Pico, Lime Crema</i>	
Baja Fish Taco	\$7.70
<i>Daily Fish Fried or Grilled, Cabbage, Pico &amp; Lizano Crema</i>	
Taco de Camarones	\$8.80
<i>Grilled Shrimp, Cabbage, Mango Habanero Salsa, Lime Crema</i>	
Taco de Carne	\$7.70
<i>Panko Breaded Chicken Tender, Cabbage, Pico &amp; AB Aioli</i>	
Soft Shell Crab Taco	\$13.20
<i>Fried Soft Shell Crab, Cabbage, Pico, Lime Crema</i>	

## Entradas (entrees)

Pulpo with Chorizo & Potatoes	\$31.90
<i>Smoked and Grilled Octopus with Red Skin Potatoes, Chorizo, Mixed Green Paprika, Topped with Extra Virgin Olive Oil</i>	
Chicken Enchilada	\$16.50
<i>Braised Chicken and Jack Cheese in Corn Tortillas Topped with Tequila Cream Sauce, Salsa Verde and Cheese Served with Rice &amp; Beans</i>	
Cubano	\$16.50
<i>Cuban Sandwich with Ham, Roasted Pork, House Pickles, Mustard &amp; Jack Cheese Served with Fries</i>	
Chicken Chimichanga	\$17.60
<i>Braised Chicken and Cheese in a Fried Flour Tortilla Topped with Salsa Verde &amp; Queso Served with Rice &amp; Beans</i>	
Ropa Vieja	\$22.00
<i>Braised Flank Steak in a Stew of Onions, Tomato, Roasted Poblano Red Bell &amp; Hatch Chili Peppers Served with Rice, Beans &amp; Warm Flour Tortillas</i>	
Carnitas	\$16.50
<i>Slow-Roasted Pork Served with Sautéed Peppers &amp; Onions, Spring Greens Tossed in Cilantro Lime Vinaigrette Served with Warm Flour Tortillas</i>	

## -Paellas for Two-

Paella Marinara	\$50.60
<i>Seafood Mix in Spanish Rice Topped with Baby Clams, Mussels &amp; Shrimp (A Must-Have for Seafood Lovers!)</i>	
Paella Carne	\$50.60
<i>Chicken, Carnitas &amp; Chorizo in Spanish Rice topped with Peas and Cilantro (Created for Hearty, Meat-Eaters!)</i>	

## Los Ninos

Taco	\$6.60
<i>Choice of Chicken or Beef, Cabbage &amp; Jack Cheese Served with French Fries</i>	
Cheese Quesadilla	\$6.60
<i>Served with French Fries</i>	

## Postres (desserts)

Dulce de Leche Cheesecake	\$11.00
<i>Cookie Crust with Dulce de Leche Mousse Chocolate Mousse &amp; Chocolate Shavings</i>	
Chocolate Cream Cake	\$8.80
<i>Chocolate Cream, Ganache and Chocolate Flakes</i>	
Churros	\$7.70
<i>Our Handmade Churros rolled in Cinnamon Sugar &amp; Served with Chocolate Sauce</i>	
Crema de Catalana	\$8.80
<i>Spanish Creme Brulee with a hint of Orange &amp; Caramelized Sugar</i>	

## Bebidas

Iced Tea	\$2.75
Hot Tea	\$2.75
Coffee	\$2.75
Soda	\$2.75

## Homemade Agua Frescas

*Ice Cold Water Blended with Fresh Fruit & Citrus*

Mango Habenero	\$5.50
Pineapple	\$5.50
Guava	\$5.50
Watermelon	\$5.50
Passion Fruit	\$5.50
Blueberry Peach	\$5.50
Coconut	\$5.50
Hibiscus Orange	\$5.50

## Jarritos

Fruit Punch	\$3.85
Pineapple	\$3.85
Mandarin	\$3.85

## Sopa y Ensalada (soup & salad) ad

Smoked Gazpacho	\$6.60
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- Chilled Puree of Tomato, Peppers,  
Cucumber & Spices, served with  
Grilled Local Bread (Ossorio Bakery)*
- Chorizo Chili** \$7.15  
*Spicy Sausage Chili topped with  
Jack Cheese & Sour Cream*
- Chicken Tortilla Coup** \$6.60  
*A cup of Chicken, Celery, Carrot,  
Poblano Peppers, Hatch Chiles  
Topped with Fried Tortilla Strips &  
Cilantro*
- Chicken Tortilla Coup** \$9.90  
*A bowl of Chicken, Celery, Carrot,  
Poblano Peppers, Hatch Chiles  
Topped with Fried Tortilla Strips &  
Cilantro*
- House Salad** \$11.00  
*Mixed Greens, Avocado, Pico,  
Roasted Corn & Black Bean Salsa  
Cotija Cheese & Cilantro Lime  
Vinaigrette Add Carnitas 5 Add  
Chicken 6 Add Flank Steak 8*

## **Quesadillas & Burritos**

- Quesadilla** \$11.00  
*Served with Salsa Rojas and Sour  
Cream Add Chicken, Beef or  
Carnitas = 2 Add Steak = 4 Add  
Shrimp = 6*
- Burrito** \$12.10  
*Spanish Rice, Beans, Pico &  
Cheese Served with Salsa Rojas and  
Sour Cream Add Chicken, Beef or  
Carnitas = 2 Add Steak = 4 Add  
Shrimp = 6*