

COSTERA
DINNER 60

First Course choose one

GUACAMOLE

avocado, garlic, serrano pepper, key lime, cilantro

SHRIMP AGUACHILE*

key lime cured shrimp, mango chipotle broth, toasted pepitas

CHIPS AND SALSA

Second Course choose one

CAESAR SALAD

telera croutons, house caesar, parmesan cheese

GREENS AND MANGO SALAD

mixed greens, apple, grapes, pecans, mango vinaigrette

TACOS (2 per order). Choose one below:

ASADA

grilled steak,
potatoes, jalapeño
rajas, onion, cilantro,
avocado salsa, crispy
chicharron

POLLO

oregano marinated
grilled chicken, corn,
poblano pepper,
pipian verde, pepitas

FISH CARNITAS

carnitas-style braised
white fish, avocado
puree, onion, cilantro,
carrot-slaw, tamarind
vinaigrette

Third Course choose one

CAVATELLI WITH STREET CORN

grilled corn, cotija cheese, butter, chile piquin

POLLO AL HORNO

adobo roasted half chicken, fingerling potatoes,
green beans, mushrooms

SALMON A LA VERACRUZANA*

crispy skin salmon, tomato, peppers, capers, green olives

SHORT RIBS

root puree, mushroom, brussel sprouts, guajillo, demi-glaze

Fourth Course choose one

COCONUT FLAN

crispy sweet flour tortilla strips, toasted coconut, mango

POMEGRANATE SORBET

MANGO SORBET

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*items can be served raw or undercooked or contain undercooked ingredients. consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.



COSTERA

BRUNCH 30

SATURDAY & SUNDAY 10AM - 3PM

First Course choose one

GUACAMOLE

avocado, garlic, serrano pepper, key lime, cilantro

SHRIMP AGUACHILE*

key lime cured shrimp, mango chipotle broth, toasted pepitas

CHIPS AND SALSA

Second Course choose one

PANCAKES

cajeta crema, passion fruit butter, jamaica macerated berries

BURRITO

scrambled eggs, breakfast potatoes, chorizo, oaxaca cheese, arbol crema, salsa verde

MOLE POBLANO ENCHILADAS

shredded chicken, mole poblano, lettuce, crema fresca, avocado, cotija cheese, sesame seeds

COSTERA'S OMELETTE

spinach, mushrooms, bell peppers, mexican cheese, breakfast potatoes

Third Course choose one

COCONUT FLAN

crispy sweet flour tortilla strips, toasted coconut, mango

POMEGRANATE SORBET

MANGO SORBET



**CHICAGO
RESTAURANT
WEEK 2025**
JAN 24 - FEB 9

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