

ZAIDA'S KITCHEN

STONE GROUND ORGANIC CORN MASA . GLUTEN FREE . HANDMADE . NO LARD
CERTIFIED ALL NATURAL PORK - ORGANIC MARY'S CHICKEN - CERTIFIED ANGUS BEEF - CAGE FREE EGGS



TLAYUDA

SMALL HANDMADE FRESH PRESSED ORGANIC CORN TORTILLA, TOASTED OVER A COMAL UNTIL CRUNCHY, SOMETIMES REFERRED TO AS "MEXICAN PIZZA," COVERED WITH A SPREAD OF BLACK BEAN PUREE PREPARED WITH TOASTED AVOCADO LEAVES, TOPPED WITH TOMATO, GUACAMOLE, AVOCADO, QUESO FRESCO (OAXACAN CHEESE) & YOUR CHOICE OF SALSA. PRONOUNCED TLA-U-DA, WITH AN EMPHASIS ON THE "U"
SCRAMBLED EGGS \$13.00 ■ SCRAMBLED EGGS WITH CHORIZO \$14.00
TWO POACHED EGGS \$14.00 ■ VEGETABLE OF THE DAY \$14.00
CHICKEN \$16.00 ■ STEAK \$17.00 ■ SLOW BRAISED PORK \$16.00



GLUTEN FREE SUPER BURRITO

FRESH PRESSED CORN TORTILLA, RICE, BLACK BEANS, CHEESE, SOUR CREAM, CILANTRO, TOMATO, ONIONS, GUACAMOLE & YOUR CHOICE OF SALSA.
SCRAMBLED EGGS \$11.00 ■ SCRAMBLED EGGS WITH CHORIZO \$12.00
VEGETABLE OF THE DAY \$12.00 ■ CHICKEN \$13.00 ■ STEAK \$14.00 ■ SLOW BRAISED PORK \$13.00
VEGAN BURRITO \$10.00
MAKE IT OAXACAN! ADD MOLE NEGRO \$3.00



NACHOS

BLACK BEANS, JACK CHEESE, GUACAMOLE, SOUR CREAM, TOMATOES, CILANTRO, ONIONS AND SALSA.
VEGETABLE OF THE DAY \$11.00 ■ CHICKEN \$13.00
STEAK \$14.00 ■ SLOW BRAISED PORK \$13.00
VEGAN OPTION AVAILABLE \$10.00
MAKE IT OAXACAN! ADD MOLE NEGRO \$3.00



TACO PLATE

TWO FRESH PRESSED ORGANIC CORN TORTILLAS SERVED WITH RICE, BLACK BEANS, CILANTRO, ONIONS, GUACAMOLE & YOUR CHOICE OF SALSA. \$14
VEGETABLE OF THE DAY ■ CHICKEN ■ SLOW BRAISED PORK ■ STEAK
ONE TACO \$4.50



BREAKFAST TACO

ONE FRESH PRESSED ORGANIC CORN TORTILLA, BLACK BEANS, CILANTRO, TOMATO, ONIONS, GUACAMOLE & YOUR CHOICE OF SALSA.
SCRAMBLED EGGS \$5.00 ■ SCRAMBLED EGGS WITH CHORIZO \$6.00
ADD AVOCADO \$3.00

MOLES, SALSAS AND GUACAMOLE



MOLE NEGRO

12 OZ. \$14 EA.

MOLE AMARILLO

12 OZ. \$12 EA.

OUR MOLE SAUCE IS MADE WITH DRIED CHILE GUAJILLO, TOMATOES, TOMATILLOS, ONIONS, GARLIC, SPICES, CORN MASA, CANOLA OIL AND SALT

ROASTED TOMATO SALSA

12 OZ. \$8 EA.

RIPE TOMATOES WITH ONION AND FRESH GARLIC, ALL CHARRED TO HEIGHTEN THE FLAVOR.(MILD)

SALSA DE ARBOL

12 OZ. \$8 EA.

SMOKY AND ZESTY, MADE WITH CHILE DE ARBOL, TOMATILLO, ONIONS AND FRESH GARLIC.(SPICY)

GUACAMOLE

12 OZ. \$12 EA.

MADE WITH FRESH AVOCADOS, ONIONS, CILANTRO AND LIME JUICE



AGUAS FRESCAS: HORCHATA, LEMONADE & SEASONAL FRUIT OF THE DAY
BOTTLED WATER
CANNED SODA
BOTTLE SODA

DRINKS

\$4

OAXACAN HOT CHOCOLATE

\$4

\$2

MADE WITH WATER

CHAMPURRADO

\$5

\$3

CHOCOLATE-BASED ATOLE, A WARM AND THICK MEXICAN BEVERAGE, PREPARED WITH MASA DE MAIZ (LIME-TREATED-CORN DOUGH)

\$4

CAFE DE OLLA

\$4

THE FLAVOR OF CAFE DE OLLA IS CREATED BY DIFFERENT INGREDIENTS INCLUDING GROUND COFFEE, CINNAMON, AND ALSO PILONCILLO (UNREFINED WHOLE CANE SUGAR)

MOLE NEGRO PLATE

SERVED WITH RICE, BLACK BEANS AND TWO FRESH HOMEMADE ORGANIC CORN TORTILLAS
VEGETABLE OF THE DAY \$15 ■ CHICKEN \$17 ■ SLOW BRAISED PORK \$17.00



QUESADILLA

LARGE FRESH PRESSED ORGANIC CORN TORTILLA FOLDED AND STUFFED WITH JACK CHEESE & YOUR CHOICE OF SALSA.
SCRAMBLED EGGS \$10.00 ■ SCRAMBLED EGGS WITH CHORIZO \$11.00
CHEESE ONLY \$9.00 ■ VEGETABLE OF THE DAY \$10.00
CHICKEN \$10.00 ■ STEAK \$12.00 ■ SLOW BRAISED PORK \$11.00



EMPANADA

LARGE FRESH ORGANIC CORN TORTILLA FOLDED AND STUFFED WITH MOLE AMARILLO, QUESO OAXACA, AND CILANTRO.
SCRAMBLED EGGS \$11.00 ■ SCRAMBLED EGGS WITH CHORIZO \$12.00
VEGETABLE OF THE DAY \$11.00 ■ CHICKEN \$12.00 ■ STEAK \$13.00
SLOW BRAISED PORK \$12.00



MEMELA

THICK HANDMADE FRESH PRESSED ORGANIC CORN TORTILLA PREPARED WITH BLACK BEAN PUREE WITH TOASTED AVOCADO LEAVES, GUACAMOLE, QUESO FRESCO (OAXACAN CHEESE) AND SALSA.
SCRAMBLED EGGS \$9.00 ■ SCRAMBLED EGGS WITH CHORIZO \$10.00
TWO POACHED EGGS \$11.00 ■ TRADITIONAL \$9.00 ■ VEGETABLE OF THE DAY \$9.00
CHICKEN \$10.00 ■ STEAK \$11.00 ■ SLOW BRAISED PORK \$10.00



TAMALES

WE USE CANOLA & EXTRA VIRGIN OLIVE OIL BLEND

CHICKEN MOLE NEGRO

POACHED CHICKEN BREAST WITH MOLE NEGRO WRAPPED IN BANANA LEAF
ONE FOR \$7.00 OR SIX FOR \$36.00. OR DOZEN FOR \$66.00



VEGAN SEASONAL TAMAL

SEASONAL VEGETABLES OF THE DAY WITH GUAJILLO MASA
ONE FOR \$5.00 OR SIX FOR \$24.00. OR DOZEN FOR \$48.00



CHICKEN AND RICE SOUP

POACHED CHICKEN, RICE, TOMATOES, CILANTRO AND ONIONS. \$8.00



GLUTEN-FREE MEXICAN WEDDING COOKIES

GLUTEN FREE SNOWBALL COOKIES, ALSO KNOWN AS POLVORONES, ARE SUPER TENDER BUTTER COOKIES, MADE WITH CHOPPED NUTS AND ALWAYS COVERED IN POWDERED SUGAR. \$5.00



SALES TAX NOT INCLUDED

GIFT CARDS AVAILABLE * COOKING CLASSES * CATERING

FOLLOW US ON FACEBOOK, INSTAGRAM & YELP

WWW.ZAIDASKITCHEN.COM

CONTACT US AT (650) 799-7292

WE ACCEPT ALL MAJOR CREDIT CARDS

OUR PRODUCTS MAY CONTAIN NUTS AND OTHER ALLERGENS, PLEASE ASK FOR INGREDIENTS IN ANY OF OUR FOOD PRODUCTS IF YOU HAVE ANY CONCERNS.