

La Cocinita

("The Little Kitchen")
serves fresh, authentic,
gourmet street food
from Latin America





Featured on Bravo's Top Chef: Season 11



Named the Best Food Truck in New Orleans by Eater NOLA



Named one of the 101 Best Food Trucks in America by The Daily Meal



Highlighted in the Wall Street Journal



Food Truck & Private Catering

Tacos

Caribbean Bowls

Arepas

Quesadillas

www.LaCocinita.com 504-309-5344 • info@LaCocinita.com



step 1

choose your "vessel"

Tacos 3 Corn Tortillas stuffed with Meat & Cheese

Caribbean Bowl Rice, Beans, Meat, & Cheese

Arepas Venezuelan Cornmeal Patties stuffed with Meat & Cheese *Additional \$2 per person*

Quesadillas Flour Tortillas stuffed with Meat & Melted Cheese Additional \$2 per person

Patacones Crispy Green Plaintain "Sandwiches" stuffed with Meat & Cheese Additional \$2 per person



Arepas

step 2

pick your protein

Lechon Pulled Pork

Pollo Estofado Braised Chicken

Roasted Seasonal Vegetables & Black Beans

Black Beans & Queso Fresco (Fresh Cheese)

Carne Asada Grilled Steak *Additional \$2 per person*

Shrimp Sofrito Garlic-Marinated Gulf Shrimp Sauteéd in Red Pepper-Onion Sauce *Additional \$2 per person*



Tacos

select your sauce(s)

Cilantro / Green Onion Sauce

Roasted Jalapeño Salsa

Cremita

Mildly seasoned sour cream-based sauce

"Stupid Hot" Salsa

Chipotle Crema

Salsa Verde

Guasacaca Venezuelan Guacamole *Additional \$2 per person*



Patacones

Option 1

regular food truck service

Each guest receives one entree

\$12+ per entree

Option 2

unlimited food truck service

Guests may order as many times as they wish during the two-hour time frame

Prices vary based on "vessel" selections: Tacos & Caribbean Bowl: \$24 per person Tacos, Caribbean Bowl, & Arepas: \$28 per person

Tacos, Caribbean Bowl, Arepas, & Quesadillas: \$32 per person

Additional Charges: 10% Sales Tax, 20% Service Charge, Travel Fee (If Applicable), \$100 Truck Rental Fee

hors d'oeuvres

Chips & Salsa Pico de Gallo, served with Tortilla Chips	Quart 12 servings \$34 Pint 6 servings \$18 Cup 3 servings \$10	Chips & Guasacaca Chunky Venezuelan-Style Guacamole	Quart 12 servings \$46 Pint 6 servings \$24 Cup 3 servings \$13
Street Tacos 12 servings per tray Mini Tacos with Pico de Gallo & choice of Pork, Chicken, or Roasted Veggies / Bea	of	Empanadas 12 servings per tray Latin-Style Turn-Overs stuffed with Ch & served with Salsa Verde	
Pataconcitos 12 servings per tray Crispy Smashed Green Plantain Chips to Chicken, Pork, or Sweet Potatoes, Purple	opped with choice of	Cuban Sliders 12 servings per tray Pressed Cuban Sandwiches made with Ham, Cheese, Pickles, & Mustard Crem	n Pulled Pork,
Arepitas 12 servings per tray Venezuelan Cornmeal Patties stuffed wi Cheese, Purple Cabbage Slaw, & Cilantra	th choice of Pork, Chicken, or	Black Bean & Corn Taco Salad 12.5 Romaine Salad with Black Beans, Fresh Adobo-Spiced Tortilla Strips, & Cilantro +\$18 add grilled steak	n Corn, Tomatoes,





Chips & Guasacaca



Empanada, Arepita, Guasacaca, Pataconcito



Rice & Beans 12 servings \$36 per tray Spanish Rice with Black Beans Maduros 12 servings \$44 per tray Sweet Plantains Tostones 12 servings \$44 per tray Crispy Smashed Green Plantain Chips Yuca Fries 12 servings \$44 per tray Crispy Cassava Fries served with Chipotle Crema & Queso Fresco Kids 2 Cheese Quesadillas \$8 2 Chicken & Cheese Tacos \$8 Kids' Plate \$8 Rice, Beans, Chicken, Cheese

a, Pataconcito	Churros with Cinnamon-C	Chocolate Dipping Saud
	drinks	
Basic Package Canned Sodas / Bo	ottled Water	\$2 ^{ead}
Mexican Coca-Cola	ge a odas: Mango or Lime	\$3 ead
Agua Fresca Mango or Passion F	Fruit	\$36 per gallo
	desserts	
Flan ^{12 servings}	desserts	\$38 per

Cinnamon-Sugar Donut Sticks served with Cinnamon-Chocolate Sauce