

OTRO *cafe*

Dinner

Entradas y Sopas

- Guacamole Classico 5 | 8 gf, v**
avocado, chile, citrus, onion, tomatillo, cilantro, cotija cheese; served w/ chips; +1 sub raw vegetable
- Ceviche de Camaron 13 gf**
jumbo shrimp, pico de gallo, lime, cucumber, cilantro, avocado, jicama; served w/ chips
- Elote Callejero 7 gf, v**
wood grilled corn on the cob, mayo, cotija cheese, smoked paprika
- Queso Fundido 9.50 gf; choice of mushroom or chorizo**
mexican cheese fondue, tortilla chips, tortillas
- Posole Blanco 6 | 9 gf**
white hominy & shredded pork served w/ cabbage, oregano, white onion, chile pasilla, cilantro, lime wedge
- Caldo de Pollo 7 | 11 gf**
chicken breast, rice noodles, chicken broth, snow peas, fresh herbs, salsa de soya, lime
- Caldo de Vegetal 6 | 9**
vegan broth, seasonal vegetables, rice noodles, snow peas, fresh herbs, salsa de soya, lime
- Spring Rolls* 8 gf**
veggie, shrimp, or pork belly served with peanut and sweet chili dipping sauces

Ensaladas

- Steak & Apple* 14 gf**
grass-fed flat iron steak, shaved apples, arugula, spinach, tomato, candied pecans, cranberry, gorgonzola
- Asado Chicken 13**
grilled chicken breast, romaine, spinach, cabbage, apple, fresh herbs, zamorano, peanut dressing
- Cortado 6 | 11 gf, v**
arugula, kale, cabbage, tomato, egg, carrot, corn nuts, crunchy peas, avocado, cheddar, creamy vinaigrette
- Inca 6 | 12 gf, v**
quinoa, dried cranberries, pepitas, yulu, tomato, greens, herbs, red onion, avocado, corn, lime, herb vin
- Toppings**
flat iron steak +8* grilled chicken +4
grilled fish +5* grilled shrimp +5*
carne asada +4 bacon +4

Breakfast All Day

- Breakfast Burrito* 8.50**
chorizo, scrambled eggs, potato, beans, cheddar, chile de arbol salsa
- Huevos Rancheros* 9.25 v**
two eggs, quesadillas, ranchero sauce, beans, cilantro, cotija cheese
- Our Famous Flap Jacks 8.50 v**
short stack of flap jacks
- Chilaquiles* 12.50 gf, v; chicken, vegetable, or combo**
baked layered tortillas, oaxaca cheese, two eggs any style, red or green sauce
- Mexican Breakfast* 8.50**
two eggs w/ schreiner's chorizo, beans, cotija cheese, flour tortillas
- Vegan Breakfast Burrito 8 v; limited availability**
housemade tofu and mushroom chorizo, beans, potato, chili de arbol

Postres 8

- Tres Leches
- Dulce de Leche Flan
- Banana Cream Pie
- Cajeta Flapjack
- Tarte de Limon
- Vegan Brownie Ice Cream 3 gf, v

Tacos 3.85 Tortas 10 Burritos 10 ^{hh}

tacos served w/ cilantro and onions; tortas with shredded lettuce; burritos rolled w/ beans

Cochinita
slow roasted pork, pineapple, achiote w/ tomatillo salsa

Carne Asada
marinated grilled skirt steak w/ guacamole, salsa

Grilled Shrimp*
achiote marinated shrimp w/ pico de gallo, guacamole

Barbacoa
slow braised beef chuck w/ chile

Vegetables v
chef's preparation

Chicken
sauteed chicken breast, mushrooms, poblano peppers, aji aioli

Grilled Fish*
white fish, guacamole, lettuce, aji aioli, pico de gallo {+2 burrito / torta}

Pork Belly
grilled pork, citrus glaze, spicy relish {+2 burrito / torta}

Naco Torta* 11
grilled skirt steak, guacamole, lettuce, aji aioli, gallo blanco telera bread, two fried eggs

Compartidos y Especiales

Paella Mexicana 14.65 v, gf
rustic mexican paella, chicken, pork, chorizo, saffron rice, vegetables w/ 4 flour tortillas

Pescado del Dia mrkt gf
chef's preparation

Pollo Asado 22 gf
two wash ranch chicken, house made rub, seasonal vegetables, aji aioli, 1/2 doz flour tortillas

Bistec al Carbon* 24 gf
8 oz. flat iron steak w/ mushrooms, onions, poblano pepper, vegetables served with tortillas

Enchiladas 13 v, gf; red or green | vegetables or chicken
fluffy corn tortillas, oaxaca cheese, rice, beans, crema, pico +1 mole

New Mexican Enchiladas 13
two wash ranch chicken, oaxaca, chimayo chile sauce, rice and beans

Country Style Pork Ribs 14
ancho bbq sauce and tortillas

Burgers ground in house | served with fries

Pica Rica* 13
6 oz. grass-fed beef, roasted chile, caramelized onions, cheddar, aji aioli

Cheeseburger* 12.50
6 oz. grass-fed beef, cheddar, lettuce, tomato, onion, aji aioli

Pork Belly* 15
6 oz. grass fed beef, pork belly w/ citrus glaze and spicy relish

Chorizo* 14
6 oz. grass fed beef, schreiner's chorizo, pickled onions, habanero mayo

Sides y a La Carte

Single Enchilada 6 gf, v
chicken or vegetable ranchero or verde sauce

Seasonal Vegetables 6 gf, v

Frijoles 3.50 gf, v
pinto beans, cotija cheese

Arroz Frito 5 gf, v
saffron rice, vegetables, spices

Chips & Salsa 2

Papas Fritas 5 gf, v
house-made fries, aji chile aioli

Single Flap Jack 5.50 v
maple syrup and butter

Four House-Made Flour Tortillas 1.65 v

Side Salad 5 gf, v
seasonal ingredients, herb vinaigrette

gf gluten-free | can be modified

v vegetarian | can be modified

*We cook our food to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

otrocafe.com 6035 N. 7th St. Phoenix, AZ 85014
Tues-Sat 8 AM - 10 PM | Sun-Mon 8 AM - 9 PM