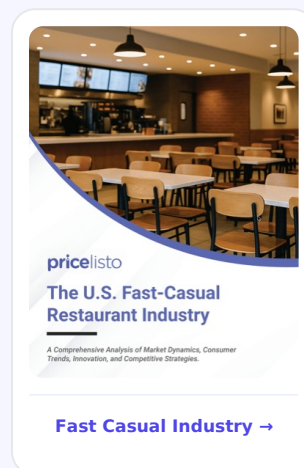




CDT Cocina

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Tamales

ITEM	PRICE
Chicken Tomatillo Topped with green sauce and served with roasted corn salsa on the side.	\$3.75
New Mexico Pork Topped with red sauce. Served with grilled pineapple salsa.	\$3.75
Creamy Chicken Poblano With poblanos, potatoes and casero cheese. Stuffed in jalapeno masa and topped with creamy tomatillo sauce.	\$3.75
Portobello, Asparagus and Broccoli Vegan.	\$3.75
Spinach and Artichoke Vegan.	\$3.75
Jalapeño and Cheese Vegetarian.	\$3.75
Farmers Market Vegan.	\$3.75
Sweet Corn Vegan.	\$3.75
Blueberry and cream cheese Vegetarian.	\$3.75

Tacos

ITEM	PRICE
Citrus marinated chicken Tender Napa cabbage, juicy marinated chicken topped with chipotle aioli.	\$3.75
Slow roasted carnitas Pickled purple cabbage, tender carnitas and a dab of habanero pesto.	\$3.75
One item with rice and beans Unless requested, tamales and tacos will be unwrapped and ready to eat.	\$8.00
Two items with rice and beans Unless requested, tamales and tacos will be unwrapped and ready to eat.	\$11.00
Habanero Pesto French Fries Topped with ranch dressing. Available vegan.	\$9.00
Chips and Salsa Vegan.	\$7.00

Ensalada

ITEM	PRICE
Ensalada Romaine hearts, topped with roasted corn salsa, crumbled queso fresco and toasted pumpkin seeds. Your choice of apple-ch...	\$4.75

Agua's Frescas

ITEM	PRICE
Sweetie, house specialty! A perfect blend of hibiscus tea and minty-lemonade.	\$3.00

ITEM	PRICE
Minty Lemonade	\$3.00
Hibiscus Tea	\$3.00
Lightly sweetened.	