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Fogon Cocina Mexicana

Menu Prices — October 23, 2026

Fogon Cocina Mexicana menu with prices in United States, updated April 2022: 64 items across 12 categories, prices from $1.00 to $21.00.

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Fogon Cocina Mexicana Menu with Prices (United States)

Fogon Cocina Mexicana menu with prices in United States, updated April 2022: 64 items across 12 categories, prices from $1.00 to $21.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fogon-cocina-mexicana

Menu categories: Tacos · Burritos · Enchiladas · Botana · Antojitos · Tortas · Sopas · Ensalads · Platillos Fuertes · Desserts · Sides · Soft Drinks/ Bottle Sodas

Tacos

ITEM	PRICE
Tacos Al Carbon Two tacos made with marinated corn tortillas filled with chopped carne asada, onions, and cilantro. Topped with ranchero...	**$20.00**
Tacos Vegetarianos Sauteed cabbage, onions, baby zucchini, poblano peppers, and herbs. Roasted tomatillo salsa on the side.	**$16.00**
Tacos De Pescado Made with homemade corn tortillas with cod fish, fresh cabbage, onions, tomatoes, cilantro, and chipotle dressing.	**$18.00**
Taco De Camaron Made with homemade corn tortillas with Shrimp, fresh cabbage, onions, tomatoes, cilantro, and chipotle dressing.	**$15.00**
Street Tacos 3 tacos with home made tortillas, topped with cilantro, onions and salsa, radish and lime on the side. Choice of meat	**$14.00**
Tacos de Camaron Made with homemade corn tortillas with Shrimp fresh cabbage, onions, tomatoes, cilantro, and chipotle dressing.	**$18.00**

Burritos

ITEM	PRICE
Carne Asada Burrito Flour tortilla filled with flame-broiled carne asada, whole beans, and rice. Topped with mild salsa, queso rancher, pico...	**$20.00**
Pollo Asado Burrito Flour tortilla filled with marinated grilled chicken breast, whole beans, and white rice. Topped with mild salsa, crema...	**$18.00**
Norteño Burrito Large flour tortilla filled with rice, refried beans, cheddar cheese and lettuce topped with mild salsa, onions, tomatoe...	**$15.00**
Carnitas Burrito Flour tortilla filled with pork carnitas, whole beans, and rice. Topped with mild salsa, queso rancher, pico de Gallo, a...	**$18.00**

Enchiladas

ITEM	PRICE
Enchiladas De Mariscos Two corn tortillas filled with scallops, Dungeness crab and prawns that have been sauteed in a creamy chipotle sauce. To...	**$20.00**
Enchiladas Rojas Two corn tortillas dipped in salsa and lightly fried and filled with queso fresco. Topped with cabbage, crema Mexicana a...	**$19.00**
Enchiladas Verdes Two homemade corn tortillas filled with shredded chicken breast topped with lettuce, onions, and crema Mexicana. Rice an...	**$17.00**
Enchiladas De Jaiba Two flour tortillas filled with Dungeness crab meat sauteed with onions, tomatoes, and spices. Topped with roasted tomat...	**$19.00**
Chicken Mole Enchiladas Two corn tortillas filled with chicken and smothered with mole sauce topped with fresh onions and queso cotija. Served w...	**$18.00**

Botana

ITEM	PRICE
Ceviche Shrimp marinated in lime juice with tomatoes, onions, cilantro, cucumber and carrot topped with avocado slices.	**$14.00**
Guacamole Fresh house-made guacamole, with chips and 3.25oz of salsa roja.	**$8.00**
Nachos Chips Layered with beans, choice of shredded chicken or beef and cheese, topped with sour cream and guacamole.	**$13.00**
Queso Fundido Baked Monterrey cheese topped with chorizo and cilantro or chopped carne asada, strips of poblano peppers, and corn.	**$14.00**

Antojitos

ITEM	PRICE
Chile Relleno Whole poblano pepper stuffed with queso fresco, dipped in egg batter, and fried. Topped with mild salsa of poblano peppe...	**$15.00**
Quesadillas Fritas Homemade corn tortillas filled with Oaxaca cheese. Fried until crispy and topped with cabbage, crema, queso cotija, and...	**$12.00**
Tamales Two corn masa filled with choice of chicken with salsa verde, pork with salsa Roja, or vegetarian with poblano peppers,...	**$14.00**
Tostadas De Tinga Two crispy flat corn tortillas layered with beans, tinga, cabbage, queso cotija, crema, and salsa Roja.	**$12.00**
Flautas 3 rolled up crispy tacos filled with choice of chorizo con Papas, free-range shredded chicken, or beef. Topped with cabb...	**$13.00**
Cocktel De Camaron Shrimp cocktail made with fresh onions, tomatoes, cilantro and avocado in a shrimp and tomato-based broth. Served hot.	**$20.00**
Sopitos 3 thick corn tortillas with raised edges layered with beans and choice of tinga, chorizo con papas, pork al pastor, or c...	**$15.00**

Tortas

ITEM	PRICE
Torta Mexican style sandwich made with lightly buttered and toasted bread. Layered with refried beans, avocado, lettuce, onion...	**$16.00**

Sopas

ITEM	PRICE
Sopa De Albondigas Pork meatball soup with zucchini, carrot, and potatoes. Onions, cilantro and lime on the side.	**$17.00**
Sopa De Camaron Prawns in a shrimp based broth with carrot, zucchini, and potatoes. Cilantro, onions, and lime on the side.	**$18.00**
Tortilla Soup	**$14.00**

Ensalads

ITEM	PRICE

Caesar Con Camaron **$17.00**
Romaine lettuce tossed with charbroiled prawns, black beans, queso ranchero, avocado, tomato, and Caesar dressing.

Caesar Con Pollo **$15.00**
Romaine lettuce tossed with Caesar dressing and Parmesan cheese. Topped with charbroiled chicken breast.

Ensalada Ranchera **$17.00**
Romaine lettuce tossed with black beans, tomatoes, queso ranchero, and ranch dressing. Topped with charbroiled marinated...

Platillos Fuertes

ITEM	PRICE
Carne Asada Thin cut flame-broiled carne asada, served with grilled baby onions, and fried jalapeno.	**$20.00**
Pollo Asado Flame-broiled chicken breast marinated in a sauce of tomatoes, dried chilies, and spices.	**$19.00**
Lengua en Salsa Verde Slices of beef tongue in mild roasted tomatillo salsa.	**$20.00**
Mole Chicken in a spicy-sweet mole made with spices and dried chiles.	**$20.00**
Pollo a La Crema Tender strips of chicken breast with poblano peppers, mushrooms, red bell peppers, and corn. Sauteed in a creamy sauce w...	**$19.00**
Chile Colorado Slow-cooked chunks of beef in a salsa Roja of tomatoes, onions, mild peppers, and spices.	**$20.00**
Arroz Con Pollo O Camarones Tender strips of chicken breast or prawns sauteed with onions, mushrooms and bell peppers in a tomato sauce. Served on a...	**$20.00**
Camarones a La Diabla Prawns and mushrooms sauteed in a spicy tomato and garlic sauce. Be aware this item can be very very spicy!!	**$20.00**
Carne Rancherita Thin cut simmered steak or strips of chicken breast in a spicy sauce with onions, tomatoes, and potatoes.	**$20.00**
Chile Verde Slow-cooked chunks of pork in mild tomatillo salsa.	**$20.00**
Camarones Con Tocino Bacon-wrapped prawns served on a bed of sauteed fresh vegetables topped with Monterrey cheese.	**$20.00**
Milanesa Choice of thin cut carne asada or chicken breast lightly breaded and simmered until slightly crispy. Topped with fresh o...	**$21.00**
Pescado Frito Whole seasoned tilapia fish served with white rice and Caesar salad; topped with fresh onions, tomatoes, jalapeno pepper...	**$20.00**
Fajitas	**$20.00**

Desserts

ITEM	PRICE
Flan	**$6.00**
Churroz Mexican style dought filled with caramel or strawberry and ice cream on the side	**$8.00**

Sides

ITEM	PRICE

Small salsa ''3.25oz''	**$2.00**
Rice and Beans	**$8.00**
Side of Sour Cream	**$2.50**
Side of Beans	**$5.00**
Side of Avocado	**$4.00**
CHips and Salsa	**$5.00**
Pico de Gallo	**$3.00**
Side order Chile Relleno	**$7.00**
Side Chiles Fritos (2 chiles)	**$1.00**
Side Salad	**$5.00**
Side order Tortillas	**$2.50**
Side Bean Tostada	**$2.50**
Side of Rice	**$5.00**

Soft Drinks/ Bottle Sodas

ITEM	PRICE
Horchata	**$5.00**
Jarritos	**$5.00**