



**kayndaves**  
mexican cantinas

pacific palisades | brentwood | culver city

## Appetizers

<b>FRESH GUACAMOLE</b>	7
made daily with fresh avocados, jalapeños, tomatoes, onions & cilantro	
<b>SQUASH FLOWER RELLENO</b>	8
fresh squash flowers stuffed with jack cheese, garlic, epazote herbs and a touch of sour cream, served with a tomato jalapeno sauce	
<b>SOPE de MANZANILLO</b>	5
a hand-pressed tortilla topped melted oaxacan cheese and choice of beef barbacoa or pork cochinita pibil, served with chopped onions, cilantro, jalapenos & limes	
<b>SOPE de OAXACA</b>	7
a hand-pressed tortilla topped beef barbacoa or pork cochinita pibil, topped with cabbage, avocado, sour cream & salsa verde [sub salmon for \$1]	
<b>CEVICHE</b>	10
chinese sole cooked in lime juice with jalapenos, cucumber, cilantro, tomatoes & onions	
<b>TAMALE</b> made daily and steamed in banana leaves	6
zucchini squash or chicken serrano, served with pico de gallo & sour cream	
<b>PORK PIBIL TAQUITOS</b>	7
three pork pibil taquitos topped with an fresh avocado/tomatillo salsa	
<b>TAQUITOS</b>	8
three chicken or beef taquitos served with guacamole & sour cream	
<b>MINI CHIMIS</b>	8
three mini fried chicken mole burritos served with guacamole & sour cream	
<b>CANTINA NACHOS</b>	10
beans, enchilada sauce, jalapeños, onions, tomatoes, guacamole, cheese & sour cream	

## Soups & Salads

<b>HOMEMADE SOUPS</b> (spicy black bean or tortilla soup)	3   6
made traditionally with fresh ingredients and no animal products	
<b>BABY MIXED GREENS</b>	6
red onions & tomatoes (add grilled chicken or steak \$4; salmon \$6)	
<b>POMEGRANATE CITRUS SALAD</b>	10
grilled mexican squash, roasted red bell peppers & cotija cheese	
<b>TACO SALAD</b> (with chicken machaca or beef barbacoa)	12
avocados, tomatoes, machaca, cheese & tortilla strips tossed in lime cilantro dressing	
<b>LIME CILANTRO CHICKEN SALAD</b>	12
avocados, tomatoes & marinated lime chicken tossed in lime cilantro dressing	
<b>SANTA FE CHOPPED CHICKEN SALAD</b>	13
black beans, corn, red bell peppers, onions, grilled chicken, tomatoes, cheese, tortilla strips	
<b>ANCHIOTE PRAWN SALAD</b>	16
with fresh mango, jicama & red tortilla strips tossed in an orange citrus dressing	

## Tostadas

<b>TOSTADA de la CASA</b>	9
romaine lettuce, beans, jack & cheddar cheese, tomatoes, guacamole & sour cream; add veggies (\$3), chicken machaca or beef barbacoa (\$3), grilled steak or chicken (\$4)	
<b>STEAK OR CHICKEN FAJITA TOSTADA</b>	13
romaine, cheese, grilled bell peppers & onions, beans, guacamole & sour cream	
<b>OVEN ROASTED PORK COCHINITA PIBIL TOSTADA</b>	14
jack cheese, black beans, avocado, caramelized red onions & roasted cherry tomatoes	
<b>BLACKENED TILAPIA TOSTADA</b>	15
mixed greens, jack cheese, rice, avocado & tomatoes in pineapple citrus dressing	
<b>SHRIMP FAJITA TOSTADA</b>	16
tiger shrimp, grilled bell peppers & onions, cheese, beans, guacamole & sour cream	

## Quesadillas add \$1 for a cup of soup or a salad

<b>CHEESE QUESADILLA</b> served with fresh guacamole & sour cream	8
beef barbacoa (\$2), chicken mole (\$2), grilled chicken or steak (\$2), chicken machaca (\$2), spinach, mushrooms & onions (\$2), grilled peppers & onions (\$1)	
<b>SQUASH FLOWER QUESADILLA</b>	13
made with a handmade corn tortilla, a whole squash flower and pasilla chili, oaxacan cheese, roasted tomatillo salsa and a touch of sour cream	
<b>PORTABELLO MUSHROOM QUESADILLA</b>	12
made with a handmade basil corn tortilla, jack cheese & charbroiled portabella mushrooms topped with a spicy salsa verde; served with pico de gallo & sour cream	

## Burritos add \$1 for a cup of soup or a salad

<b>DESIGNER BURRITO</b> rice & black or pinto beans	6
tomatoes, spinach, onions or mushrooms (50¢); carnitas or machaca (beef or chicken) (\$2); pork pibil, or grilled steak or chicken (\$3); sautéed veggies (\$3); seafood (\$4) sour cream or cheese (75¢); guacamole, avocado, grilled bell peppers or sauce (\$1.00)	
<b>BEEF BARBACOA BURRITO</b>	12
black beans, oaxacan white rice, avocado, grilled red onions, cabbage & cilantro	
<b>KITCHEN BURRITO</b>	12
chicken machaca, rice, beans, tomatoes, lettuce, onions, sauce & cheese, guac & sour cream	
<b>FILET MIGNON BURRITO</b>	16
black beans, corn, mushrooms, onions, cheese, avocado, bell peppers, rice, serrano chili salsa	
<b>SALMON BURRITO</b>	16
black beans, corn, mushrooms, onions, cheese, avocado, bell peppers, rice, serrano chili salsa	

TRADITIONAL OAXACAN RECIPES MADE FRESH DAILY

## Entrees add \$1 for a cup of soup or a salad

<b>MAMACITAS CHICKEN SOUP</b>	11
white meat chicken, fresh seasonal veggies and spanish rice, served with a sidebar of fresh cut limes, cilantro, onions and sliced jalapenos	
<b>CLAYUDA</b>	12
from the streets of oaxaca, a large corn tortilla topped with oaxacan & cotija cheese, roasted cherry tomatoes, avocado, cabbage, cilantro, black bean salsa & salsa verde oaxacan white rice, sautéed achiote zucchini & corn tortillas	
<b>OVEN ROASTED PORK COCHINITA PIBIL</b>	15
oven roasted pork marinated in an achiote chili sauce, slow cooked in banana leaves; served with cactus salad, oaxacan white rice & handmade corn tortillas	
<b>MOLCAJETE AZTECA</b>	19
served in a sizzling molcajete that slow cooks steak, shrimp, chicken and a relleno azteca in an achiote chili sauce, with rice, black beans & tortillas	
<b>LAMB BIRRIA</b>	16
tender marinated lamb slow cooked in a guajillo chili sauce served with avocado, chopped onions, cilantro, black beans, rice & tortillas	
<b>CARNE TAMPIQUEÑA</b>	15
grilled steak, a cheese enchilada in tomatillo sauce, a chili relleno, fresh guacamole, sour cream & tortillas	
<b>CHARBROILED CARNITAS</b>	15
tender charbroiled pork topped with salsa verde, served with spanish rice, black or pinto beans, guacamole, sour cream & tortillas	
<b>ARROZ CON POLLO</b>	13
spanish rice sautéed in tomato jalapeno sauce with grilled chicken, bell peppers & onions, topped with cheese, avocado & sour cream, served with tortillas	
<b>CHICKEN MOLE OAXAQUEÑO</b>	14
A traditional dark mole made from scratch over grilled chicken, served with spanish rice, black or pinto beans, pico de gallo, sour cream & tortillas	
<b>FAJITAS</b>	15
steak or chicken grilled with bell peppers and onions, served with rice, beans, guacamole, sour cream & tortillas (add large tiger shrimp for \$4)	
<b>MANGO CHUTNEY SOLE</b>	15
Pan fried sole with a fresh mango pineapple chutney, served with oaxacan white rice and spinach salad tossed in our lime cilantro dressing	
<b>SERRANO SALMON</b>	16
grilled salmon in a roasted tomatillo serrano chili sauce served over a bed of sautéed spinach & charbroiled asparagus	
<b>SEAFOOD FAJITAS</b>	19
salmon, tuna and tiger shrimp grilled with bell peppers & onions served with mixed baby greens, oaxacan white rice, guacamole, pico de gallo & tortillas	
<b>HABANERO PESTO SHRIMP</b>	18
tiger shrimp sautéed in habanero chili pesto served with a squash flower relleno & rice	

## Combination Plates add \$1 for a cup of soup or a salad

<b>ENCHILADAS de OAXACA</b>	12
three white cheese enchiladas in a spiced tomato jalapeno sauce served with fresh sliced avocado, sour cream & pico de gallo (add grilled chicken - \$3)	
<b>CHICKEN SUIZA ENCHILADAS</b>	14
two enchiladas in a creamy tomatillo suiza sauce served with oaxacan white rice, black beans, sliced avocados & pico de gallo	
<b>CHICKEN MOLE TACOS</b>	13
two crispy chicken mole tacos topped with cabbage, spicy tomatillo salsa and cotija cheese, served with fresh guacamole and oaxacan white rice	
<b>PORK COCHINITA PIBIL TACOS</b>	13
two soft tacos filled with cochinita pibil pork slow cooked in banana leaves served with oaxacan white rice and fresh cactus nopales salad	
<b>BEEF BARBACOA TACOS</b>	13
Two beef barbacoa tacos wrapped in soft handmade corn tortillas, served with achiote sautéed zucchini & oaxacan white rice	
<b>TACOS AL PASTOR</b>	14
two tacos with marinated pork sauteed with fresh pineapple served with oaxacan white rice and nopales/cactus salad	
<b>FISH TACOS</b>	14
two achiote marinated sole tacos topped with oaxacan cabbage slaw, and served with spanish rice, a spicy pickled radish garnish and a side bar of cilantro, onions & limes	
<b>BAJA TACOS</b>	14
two battered, fried sole tacos topped with marinated cabbage & chipotle cream sauce, served with spanish rice & black beans	
<b>SHRIMP TACOS</b>	15
two tacos in handmade corn tortillas with cabbage, avocado & tomatillo salsa; served with oaxacan white rice & nopales cactus salad	
<b>SALMON &amp; SPINACH ENCHILADAS</b>	15
two enchiladas topped with tomatillo sauce, avocado & queso fresco, served with oaxacan white rice & pico de gallo	
<b>ONE, TWO OR THREE ITEM COMBO</b>	10/12/14
served with spanish rice and black or pinto beans - sub roasted veggies for \$1	

beef barbacoa taco	sautéed veggie taco	oaxacan enchilada +\$1.00
pork pibil taco	shrimp taco +\$1.50	chicken mole enchilada +50¢
chicken mole taco +50¢	fish taco +\$1.50	spinach/chicken ench +50¢
crispy chicken taco	baja taco +\$1.50	chili relleno
grilled chicken taco	cheese enchilada	spinach tamale
grilled steak taco	beef or chicken enchilada	chicken tamale +\$1
black bean taco	suiza enchilada +\$1.00	veggie tamale +\$1

We started in 1991 when Dave gave up law and bought a run down cantina on PCH. Knowing nothing about the restaurant business, nor having much talent for managing staff, he tried to simply create a friendly neighborhood spot with nice staff, quality ingredients, and reasonable prices. The menu has evolved over the years, and in recent times we've been Oaxacan and Pueblan dishes typically found in the local markets, on the streets and in family homes. Our recipes are mostly the creations of our head chef Alejo Grijalva, who started working with us as a dishwasher 15 years ago. Alejo is self taught and has a passion for the flavors he grew up on in Oaxaca. All our sauces, salsas, and soups are made from scratch with fresh, quality ingredients. Our tamales and corn tortillas are made by hand. We don't use any lard. And all our sauces, rice and beans are made without any animal products. Beyond serving food, kayndaves is doing the little it can to give charitable support to its neighborhood schools and organizations, and has also started a non-profit that helps promising kids pay for schooling in northeastern Thailand.

## Veggie Entrees add \$1 for soup or salad

<b>BLACK BEAN TACOS</b>	11
two crispy black bean tacos served with oaxacan white rice & a garden salad	
<b>VEGGIE TACOS</b>	12
two crispy tacos with sautéed veggies, nopales, avocado, cilantro, cotija cheese & garlic red pepper salsa, served with mixed greens in a ginger lime vinaigrette & rice	
<b>OAXACAN ENCHILADA COMBO</b>	12
a oaxacan enchilada and a black bean taco served with oaxacan white rice and baby mixed greens tossed in a ginger lime vinaigrette.	
<b>PORTABELLO MUSHROOM ENCHILADA COMBO</b>	13
a portabello mushroom enchilada in salsa verde, a veggie taco, oaxacan white rice and baby mixed greens tossed in a ginger lime vinaigrette.	
<b>VEGGIE BURRITO</b>	12
veggies, rice, beans, tomatoes, lettuce, onions, sauce, cheese, guac & sour cream	
<b>GARDEN BURRITO</b>	12
spinach, mushrooms, onions, tomatoes, rice, beans, verde sauce, cheese, guacamole, sour cream	

## Burgers & Sandwiches served with french fries or salad

<b>GARDEN BURGER</b>	9
served with lettuce, tomato, pickles, onions & mayo	
<b>HAMBURGER</b>	10
a half pound lean patty, lettuce, tomato, pickles, onions & mayo (add \$1 for cheese)	
<b>TURKEY BURGER</b>	10
a lean turkey patty with grilled red onions, mushrooms & jack cheese	
<b>GRILLED CHICKEN SANDWICH</b>	11
with lettuce, tomatoes, onions and mayo	
<b>THE NORTH SHORE</b>	12
grilled chicken, anaheim chilis, grilled onions, cheese and chipotle cream sauce	

## Light Lunch Choices served weekdays til 4pm

<b>OAXACAN ENCHILADA</b>	6
served with pico de gallo and black bean corn salad	
<b>CRISPY VEGGIE TACO</b>	6
served with oaxacan white rice and black beans	
<b>CHICKEN MOLE TACO</b>	7
served with oaxacan white rice and black beans	
<b>PORK PIBIL TACO</b>	7
served with oaxacan white rice and black beans	
<b>QUESADILLA, SOUP or SALAD</b>	7
spinach/mushroom/onion or chicken mole	
<b>SOUP, SALAD &amp; A TACO, ENCHILADA or RELLENO</b>	8
<b>TWO SPINACH/CHILI/CHEESE TAMALES and SALAD</b>	8
<b>GRILLED STEAK TACO SALAD</b>	8
avocado, tomatoes, cheese, tortilla strips & romaine tossed in lime cilantro vinaigrette	
<b>SANTA FE SALAD</b>	8
grilled chicken, black beans, corn, diced bell peppers & onions, chopped lettuce, jack cheese, tortillas strips tossed in chipotle ranch dressing	

tacos are crispy beef or chicken | enchiladas are cheese, chicken or beef

## Kids' Plates ...for kid's 12 and under

<b>TAQUITOS</b>	5
two chicken or beef taquitos, rice & beans	
<b>CHEESE QUESADILLA</b>	5
served with rice & beans	
<b>BEAN &amp; CHEESE BURRITO</b>	5
served with a side of spanish rice	
<b>TACO PLATE</b>	5.5
a machaca taco, rice & beans (add 50¢ for grilled chicken)	
<b>ENCHILADA PLATE</b>	5.5
a cheese enchilada, rice & beans	
<b>GRILLED CHEESE SANDWICH</b>	5.5
served with french fries	
<b>GRILLED CHICKEN</b>	6
grilled chicken breast served with rice & beans	

## Desserts

<b>CHOCOLATE SUNDAE</b>	3
<b>HOMEMADE FLAN</b>	5
rich custard baked in a caramelized sauce	
<b>COCONUT CRUSTED FRIED ICE CREAM</b>	6
<b>CHOCOLATE LAVA CAKE</b>	6
for those in the mood for a rich chocolate fix	
<b>MUDSLIDE</b>	6
a chocolate brownie, vanilla ice cream & chocolate sauce	
<b>BANANA FLAUTAS</b>	7
with ice cream, chocolate sauce & whipped cream	
<b>COCONUT FLAN</b>	10
baked and served in a fresh coconut	

## A La Carte

crispy beef or chicken taco	3.5	tamale (chicken or veggie)	4.5
chicken mole taco	4	spinach/chili/cheese tamale	4
grilled steak or chicken taco	4	chili relleno	4
carnitas taco	3.5	cheese quesadilla	4
black bean taco	3.5	spinach/mushroom/onion quesadilla	5
seafood taco (baja or shrimp)	5	chicken mole quesadilla	5
cheese enchilada	3.5	spanish rice	3
chicken or beef enchilada	4	black or pinto beans	3
oaxacan enchilada	5	rice & beans	5.5
chicken suiza enchilada	5	three tortillas (corn or flour)	1
spinach & chicken enchilada	4.5	pico de gallo	2
salmon & spinach enchilada	5	french fries	3
tropical enchilada	4	sautéed spinach	4
veggielada	4		

# Catering

for your home or business

Complete Meals  
starting at \$11 per person

## Mexican Breakfast .... served all day, every day

<b>CHORIZO &amp; EGGS</b>	7
eggs scrambled with chorizo, served with rice, beans & tortillas	
<b>CHILAQUILES</b>	8
scrambled tortilla chips sautéed in red sauce, with rice, beans, sour cream & tortillas	
<b>HUEVOS RANCHEROS</b>	8
two eggs over easy, spicy red salsa, cheese, rice, beans & tortillas	
<b>MEXICAN EGGS</b>	8
scrambled eggs with jalapenos, onions & tomatoes, served with rice, beans & tortillas	
<b>BREAKFAST BURRITO</b>	9
scrambled eggs, chicken or beef machaca, cheese & beans, served with fresh guacamole	
<b>MACHACA &amp; EGGS</b>	10
eggs scrambled with beef or chicken machaca, served with rice, beans & tortillas	
<b>BREAKFAST QUESADILLA</b>	10
eggs, cheese, spinach, mushrooms & onions, guacamole & sour cream	
<b>OMELET VERDE</b>	10
spinach, mushroom, onion omelet, tomatillo sauce, cheese, rice, beans & tortillas	

## Weekend Brunch .... saturday & sunday until 3pm

<b>BUTTERMILK PANCAKES</b>	7
three buttermilk cakes topped	
<b>STRAWBERRY PANCAKES</b>	8
three thin battered strawberry cakes topped with fresh berries	
<b>COCONUT CRUSTED FRENCH TOAST</b>	9
thick sliced coconut crusted french toast served with fresh berries	
<b>TWO EGGS</b> (add thick sliced bacon or ham for \$2)	8
with toast and your choice of home fries, tomatoes or fruit	
<b>TWO plus TWO plus TWO</b>	8
2 eggs, 2 pancakes, 2 pieces of thick sliced bacon	
<b>TRADITIONAL OMELET</b>	10
filled with one or all of the following: spinach, mushrooms, onions, tomatoes jack cheese, avocado, Canadian bacon, grilled chicken	
<b>CHILQUILES VERDE</b>	9
corn tortillas sautéed in a spicy tomatillo salsa under two eggs sunny side up served with black beans, ranchero cheese & pico de gallo	
<b>HUEVOS BENEDICTOS</b>	10
poached eggs over two hand made sopas and thick sliced canadian bacon in our homemade benedict sauce, and served with fresh avocado slices	
<b>SOPES con HUEVOS</b>	10
with poached eggs, portobello mushrooms, fresh avocado slices, chorizo, black beans, cabbage, sour cream & tomatillo salsa	
<b>HUEVOS con HONGOS</b>	10
two eggs sunny side up, jack cheese & a portobello mushroom quesadilla in a corn/basil tortilla, with black beans & pico de gallo	
<b>OMELET de OAXACA</b>	10
portobello mushrooms, jack cheese and espazote, topped in a spicy tomatillo sauce; served with avocado, black beans and pico de gallo	
<b>OMELET con FLORES de CALABAZA</b>	10
fresh pumpkin squash flowers, jack cheese, fresh avocado slices, pico de gallo and epazote herbs	
<b>KID'S BREAKFAST PLATE</b>	6
three mini pancakes, scrambled eggs, strawberries and a glass of non fat milk	

## Drinks

<b>MARGARITAS</b>	
House Margarita	6   20
Strawberry or Mango Margarita	8   23

<b>RED WINES</b>	
2008 Merlot, Bogle, California	6   22
2007 Cabernet Sauvignon, Veramonte, Maipo Valley, Chile	7   25
2008 Pinot Noir, Main Street, Napa Valley, California	9   32

<b>WHITE WINES</b>	
2007 Chardonnay, Acacia, Carneros, California	7   25
2009 Pinot Grigio, Stellina di Notte, Italy	7   25
2010 Sauvignon Blanc, Newharbor, Marlborough New Zealand	8   29

<b>BEERS</b>	4.5
Mexican Beers: corona, corona lite, bohemia, dos equis, negra modelo pacifico	
Domestics: miller lite, sierra nevada	
Non Alcoholics: clauthaler	

<b>BEVERAGES</b>	
Sodas: coke, diet, sprite, root beer	2.5
Sparkling Sodas: mango, pink grapefruit, wild berry	2.75
Bottled Waters: flat or perrier	2.75
Fresh Lemonade	2.75
Arnold Palmer	2.75
Apple Juice	2.5
Dark Roast Coffee (or Decaf)	2.5
Tea, Iced Tea	2.5