

COZYMELS

dinner menu

BOTANAS

Queso

Traditional ~ Blended Mexican cheeses topped with pico de gallo • 9.00
with chorizo or picadillo beef • 10.00

Flameado ~ Creamy Cancún and poblano sauces with mushrooms, onions, peppers and melted cheese; drizzled with a cilantro pesto and flamed tableside

with fajita chicken • 9.00
with sautéed shrimp • 10.00

Cadillac Fajita Nachos

Fajita chicken or beef with refried beans, melted jack cheese and a side of guacamole, sour cream, pico de gallo and jalapeños

with fajita chicken • 10.00
with fajita beef • 12.00

Empanadas

Mexican pastry stuffed with picadillo beef and jack cheese set over a bed of queso and drizzled with lime sour cream • 11.00

Traditional Sampler

Fajita chicken nachos, crispy chicken flautas and quesadillas stuffed with red onions, poblano peppers, spinach and mushrooms; served with a side of queso, guacamole, sour cream, pico de gallo and jalapeños • 14.00

Flautas

Hand-made flautas filled with cheese and pico de gallo rolled in corn tortillas and fried crispy; served with chile con queso, guacamole and sour cream

with seasoned chicken • 9.00
with shredded beef • 10.00

Quesadillas

Stuffed with mushrooms, red onions, poblano peppers and melted cheese; served with guacamole, sour cream, pico de gallo and jalapeños

with fresh spinach • 10.00
with fajita chicken • 12.00
with fajita beef • 13.00

Calamari Frito

Traditional golden fried calamari served with our house made ranchero sauce • 12.00

Tableside Guacamole

Our signature guacamole made fresh at your table with Haas avocados and your choice of fresh tomatoes, red onions, fresh chopped garlic, cilantro and serrano peppers • 12.50

ENSALADAS

Tijuana Caesar Salad

Fresh-chopped Romaine lettuce gently tossed with crispy tortilla strips and our zesty Caesar dressing, topped with block-shaved Parmesan

topped with your choice of:

fajita chicken • 12.50 *grilled salmon • 15.00*
fajita beef • 14.50 *sautéed shrimp • 15.00*

Cozymels Spinach Salad

Fresh spinach with green apples, spiced pecans, red onions and Cotija cheese

topped with your choice of:

fajita chicken • 12.50 *grilled salmon • 15.00*
fajita beef • 14.50 *sautéed shrimp • 15.00*

Traditional Taco Salad

Picadillo beef served atop mixed greens, with sour cream, guacamole, pico de gallo and cheese; served in a crispy tortilla shell • 11.00

also available with:

fajita chicken • 12.50 *grilled salmon • 15.00*
fajita beef • 14.50 *sautéed shrimp • 15.00*

Fajita Salad

Mixed greens with diced tomato, avocado, cheese and corn tortilla strips

topped with your choice of:

fajita chicken • 12.50 *grilled salmon • 15.00*
fajita beef • 14.50 *sautéed shrimp • 15.00*

Homemade Dressings

Jalapeño-Bleu Cheese

Cilantro-lime Vinaigrette

Mango-lime Vinaigrette

Tijuana Caesar

Chipotle Ranch

Add a house salad to any entrée • 4.00

SOPAS

cup • 3.00 bowl • 6.00 grande • 9.00

House-made Tortilla Soup

Rich chicken soup with rice, avocado, corn, pico de gallo, lime and crispy tortilla strips

Soup of the Day

Chef inspired recipe, made fresh daily; Ask your server for details

COZYMELS' CLASSICOS

Salmon Tropical

Marinated, grilled salmon filet topped with sautéed shrimp, mushrooms, onions and peppers in our creamy Cancún sauce; served with sautéed vegetables and Yucatán rice • 19.00

Chipotle-Honey Salmon

Pan-seared salmon in a sweet and spicy chipotle glaze with chunky pineapple; served over Yucatán rice with sautéed vegetables • 19.00

Yucatán Especial

Shrimp and scallops sautéed with spinach, red onions, mushrooms, tomatoes and poblano chiles, topped with our creamy Cancún sauce; served with Yucatán rice • 18.00

Jalisco Steak

10oz feature steak grilled and topped with garlic lime butter; served with sautéed vegetables and Mexican potatoes • 21.50
topped with sunny side up fried egg • add 2.00

Carne Asada

10oz grilled and marinated skirt steak topped with sautéed peppers and onions, melted cheese and spicy guajillo chile sauce; served with Yucatán rice, refritos and Mexican potatoes • 20.00

Chile-Rubbed Shrimp Skewers

With zucchini, tomatoes and green bell peppers; served with mango salsa and lemon butter over Yucatán rice with sautéed vegetables • 18.00

Cozy's Paella

Jumbo shrimp, bay scallops, mussels, calamari, roasted chicken and chorizo simmered in a seafood broth with Yucatán rice • 20.00

Chipotle Parmesan Pasta

Seasoned grilled chicken breast, sliced over a bed of penne pasta with mushrooms, red onions and peppers tossed in our creamy parmesan sauce • 15.00

topped with jumbo sautéed shrimp • add 3.00

Pork Rostizado

Slow-roasted pulled pork with pico de gallo and a side of spicy verde sauce; served with Yucatán rice, black beans, sautéed vegetables and warm tortillas • 16.00

Pollo Cozymel

Grilled chicken breast served with your choice of mole, poblano cream or red chile sauce; served with freshly sautéed vegetables and Yucatán rice • 15.00

Daily Fish Feature

Seasonal selection of fish prepared with vibrant coastal flavors, served with sautéed vegetables and Yucatán rice; Ask your server for details • *market price*

SIZZLING FAJITAS

All of our fajitas are served with Yucatán rice, black beans, guacamole, sour cream, pico de gallo and freshly hand-pressed flour tortillas

Traditional Fajitas

Marinated in our signature house-made fajita sauce and served in a hot iron skillet with peppers and onions

chicken • 16.00
pork carnitas • 16.00
steak • 17.50
shrimp • 18.00
combine any two • 18.00

Grande Platter for Two - all of the above fajitas with two sides of rice and beans • 34.50

Family Style (4 person minimum) - Choose any combination of our Traditional Fajitas served "Family Style" with generous portions of all the sides • 17.50 per person

Portobello Fajitas

Grilled portobello mushrooms and vegetables served sizzling in a hot iron skillet • 17.50

Churri Steak Fajitas

Marinated steak with sautéed peppers, onions and Mexican potatoes served in a hot iron skillet; topped with melted cheese and drizzled with zesty cilantro-churri sauce • 18.50

Chipotle Chicken Fajitas

Seasoned grilled chicken with sautéed peppers and onions served in a hot iron skillet; topped with melted cheese, spicy chipotle pesto and crispy-fried onions • 17.50

PLATOS TRADICIONALES DE MEXICO

Seared Burrito

Hand-rolled and stuffed with cheese, rice, pico de gallo, beans and your choice of shredded chicken, pork carnitas, shredded beef or picadillo beef; served with Yucatán rice and charro beans • 12.00

also available with fajita chicken • 13.00
or fajita beef • 14.00

Chimichanga

Our burrito, deep-fried with your choice of pork carnitas, shredded beef, shredded chicken, or picadillo beef; served with a side of Yucatán rice and charro beans • 12.00

also available with fajita chicken • 13.00
or fajita beef • 14.00

Hand-made Tamales

Your choice of two: shredded chicken with spicy verde sauce or roasted pork with ancho chile sauce; served with Yucatán rice and refritos • 12.50

Chile Relleno

A poblano pepper generously stuffed with cheese or fajita chicken; served with sautéed vegetables and Yucatán rice • 14.00

Enchiladas

Brisket Enchiladas ~ Three brisket and jack cheese enchiladas topped with ancho chili sauce; served with Yucatán rice and black beans • 14.00

Sour Cream Chicken Enchiladas ~ Three chicken enchiladas topped with cheese and our tangy sour cream sauce; served with Yucatán rice and black beans • 14.00

Spinach Enchiladas Rancheras ~ Three sautéed spinach and cheese enchiladas baked in ranchero sauce; served with sautéed vegetables and black beans • 13.00

Seafood Enchiladas los Cabos ~ Two enchiladas stuffed with sautéed shrimp, lump crab and cheese; topped with poblano cream sauce and served with Yucatán rice and black beans • 15.00

Mole Enchiladas ~ Your choice of three shredded beef or shredded chicken enchiladas topped with a smokey pecan chile sauce with a hint of chocolate and drizzled with sour cream; served with Yucatán rice and black beans • 14.00

**All enchiladas are made with corn tortillas; flour tortillas available upon request*

LA TAQUERÍA

Three tacos, served with Yucatán rice and charro beans

Create any combination of three tacos • 14.50

Guajillo Chicken

Soft flour tortillas topped with sautéed guajillo chicken, cheese, cilantro and sliced avocado; served with pico de gallo and a side of cumin-lime sour cream • 13.00

Pork Carnitas

Soft corn tortillas topped with tender pork carnitas, cheese, avocado relish and pico de gallo; served with a side of spicy guajillo chile sauce • 13.00

Baja Shrimp

Soft flour tortillas topped with tender sautéed shrimp, cheese, sliced avocado and pico de gallo; served with a side of guajillo chile sauce • 15.00

Fish Tacos

Your choice of grilled, blackened or golden-fried cod filets atop soft corn tortillas, dressed in tangy chipotle pico sauce and cilantro pesto avocado; served with pico de gallo • 14.00

Brisket Tacos

Soft corn tortillas topped with slow oven-roasted brisket and cheese; served with a side of ancho chile sauce • 13.50

Carne Asada

Soft flour tortillas topped with grilled carne asada, avocado relish and cheese; served with a side of spicy guajillo chile sauce • 14.50

COMBINACIONES

Cozyman Combo

Cheese chile relleno, shredded beef taco and a chicken enchilada with poblano sauce; served with rice and beans • 14.00

El Jefe Platter

Shredded chicken mole enchilada, blackened fish taco, and cup of tortilla soup; served with rice and beans • 15.00

Choose any of your favorites below, all served with Yucatán rice and black beans or refritos

any two • 12.00 any three • 14.00

Enchiladas

Shredded chicken with poblano cream sauce
Shredded beef with ancho chile sauce
Roasted pork with spicy verde sauce
Cheese and onion with ranchero sauce

Traditional Tacos

Soft flour or crispy corn tortillas; Your choice of shredded chicken, picadillo beef, shredded beef or roasted pork

Hand-made Tamales

Shredded chicken with spicy verde sauce
Roasted pulled pork with ancho chile sauce

Hand-made Flautas

Stuffed with chicken or shredded beef, cheese and pico de gallo

Substitute beans and rice for a cup of soup an additional 1.00

COZYMELS

Ask your server about our Banquet Rooms and corporate Catering To-Go options!



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