



COZYMELS

dinner

BOTANAS

Queso

Traditional ~ Blended Mexican cheeses topped with fresh pico de gallo • 7.00

with chorizo or picadillo beef • 8.00

Blanco ~ A creamy blend of white Mexican cheeses topped with fresh pico de gallo • 7.00

with chorizo or picadillo beef • 8.00

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

with fajita chicken • 8.50

with sautéed shrimp • 9.50

Nachos

Cadillac Fajita Nachos ~ Fajita-seasoned chicken or beef with refried beans, melted jack cheese and sides of guacamole, sour cream, pico de gallo and jalapeños

with fajita chicken • 9.50

with fajita beef • 11.50

Traditional Sampler

Fajita chicken nachos, spinach and mushroom quesadillas, and crispy chicken flautas, served with guacamole, jalapeños, pico de gallo and sour cream • 13.00

Flautas

Handmade 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 fajita 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 upon request

fresh spinach • 9.50

fajita chicken • 9.50

fajita beef • 11.50

Tableside Guacamole

Our signature guacamole made fresh at your table with premium Hass avocados and your choice of fresh tomatoes, red onions, fresh chopped garlic, cilantro and serrano peppers • 10.00



Start your meal with one of Cozymel's award-winning Patrón Perfect Rita or a Clásico Margarita. We guarantee you will love it!

ENSALADAS Y SOPAS

Tijuana Caesar Salad

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

topped with your choice of:

fajita chicken • 11.00

fajita beef • 13.00

sautéed shrimp • 14.00

grilled salmon • 14.00

Cozymels Spinach Salad

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

topped with your choice of:

fajita chicken • 11.00

fajita beef • 13.00

sautéed shrimp • 14.00

grilled salmon • 14.00

Fajita Salad

Crisp mixed greens with diced tomato, avocado, cheese and corn tortilla strips

topped with your choice of:

fajita chicken • 11.00

fajita beef • 13.00

sautéed shrimp • 14.00

grilled salmon • 14.00

Traditional Taco Salad

Seasoned picadillo beef served atop crisp mixed greens, with sour cream, guacamole, pico de gallo and cheese; served in a crispy tortilla shell • 10.00

also available with:

fajita chicken • 11.00

fajita beef • 13.00

sautéed shrimp • 14.00

grilled salmon • 14.00

Homemade Dressings:

Tijuana caesar chipotle ranch jalapeño-bleu cheese
cilantro-lime vinaigrette mango-lime vinaigrette

Add a house salad to any entrée • 4.00

House Made Tortilla Soup

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

Soup of the Day

cup • 3.00 bowl • 6.00 grande • 9.00

PLATOS TRADICIONALES DE MEXICO

Enchiladas

Brisket Enchiladas ~ Three brisket and Monterey Jack cheese enchiladas topped with ancho chili sauce; served with Yucatán rice and black beans • 13.50

Sour Cream Chicken Enchiladas ~ Three chicken enchiladas topped with our tangy sour cream sauce and cheese; served with Yucatán rice and black beans • 13.50

Spinach Enchiladas Rancheras ~ Three corn tortillas stuffed with sautéed spinach and cheese, baked in ranchero sauce; served with sautéed vegetables and black beans • 12.50

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 • 14.00

Mole Enchiladas ~ Your choice of three shredded beef or 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 • 13.50

** all enchiladas made with corn tortillas; flour tortillas available upon request*

Classic Seared Burrito

Stuffed with your choice of shredded chicken, shredded beef, pork carnitas or picadillo beef and cheese with rice, pico de gallo and charro beans • 12.00

also available with fajita chicken • 13.00

or fajita beef • 14.00

Classic Chimichanga

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

also available with fajita chicken • 13.00

or fajita beef • 14.00

Homemade Tamales

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

Chile Relleno

A generously stuffed poblano pepper served either baked or fried; with sautéed vegetables and Yucatán rice

cheese or fajita chicken • 14.00

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

Served sizzling with sautéed bell peppers and onions

seasoned chicken • 14.50

pork carnitas • 14.50

marinated steak • 16.50

shrimp or combo • 17.00

Churri Steak Fajitas

Marinated steak with sautéed peppers, onions and Mexican potatoes served in a hot iron skillet and topped with melted cheese and a drizzle of zesty cilantro-churri sauce • 17.50

Chipotle Chicken Fajitas

Seasoned fajita-grilled chicken with sautéed peppers and onions served in a hot iron skillet and topped with melted cheese, spicy chipotle pesto and crispy-fried onions • 15.50

Ultimate Fajita Feast for 2

A sizzling feast for two! Marinated steak, seasoned chicken, sautéed shrimp, and roasted pork • 32.50

Portobello Fajitas

Grilled portobello mushrooms and vegetables served sizzling with black beans and freshly sautéed vegetables • 14.00

COMBINACIONES

Cozyman Combo

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

Choose any of our favorites below, all served with Yucatán rice and black beans or refritos
any two • 12.00 any three • 13.50

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

Picadillo beef with queso blanco

Traditional Tacos

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

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

LA TÁQUERIA

Three tacos served with Yucatán rice and charro beans. Create any combination of three tacos • 13.50

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 • 12.50

Brisket Tacos

Soft corn tortillas topped with slow oven-roasted brisket and cheese; served with a side of ancho chili sauce • 14.00

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 • 13.00

Baja Shrimp

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

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

Carne Asada

Soft flour tortillas topped with grilled carne asada, avocado relish and cheese; served with a side of spicy guajillo chile sauce • 13.50

PLATOS TRADICIONALES DE MEXICO

Classic Seared Burrito

Stuffed with your choice of shredded chicken, shredded beef, pork carnitas or picadillo beef and cheese with Yucatán rice, pico de gallo and charro beans • 12.00

also available with fajita chicken • 13.00

or fajita beef • 14.00

Enchiladas

Brisket Enchiladas ~ Three brisket and Monterey Jack cheese enchiladas topped with ancho chili sauce; served with Yucatán rice and black beans • 13.50

Sour Cream Chicken Enchiladas ~ Three chicken enchiladas topped with our tangy sour cream sauce and cheese; served with Yucatán rice and black beans • 13.50

Spinach Enchiladas Rancheras ~ Three corn tortillas stuffed with sautéed spinach and cheese, baked in ranchero sauce; served with sautéed vegetables and black beans • 12.50

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 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 • 13.50

* all enchiladas made with corn tortillas; flour tortillas available upon request

Classic Chimichanga

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

also available with fajita chicken • 13.00

or fajita beef • 14.00

Chile Relleno

A generously stuffed poblano pepper served either baked or fried; with sautéed vegetables and Yucatán rice

cheese or fajita chicken • 14.00

COZYMELS

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



For More Specials and Events Visit:
[facebook.com/CozymelsWheaton](https://www.facebook.com/CozymelsWheaton)
www.cozymels.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. © 2015 Cozymels, Wheaton.



COZYMELS

Lunch

BOTANAS

Queso

Traditional ~ Blended Mexican cheeses topped with fresh pico de gallo • 7.00

with chorizo or picadillo beef • 8.00

Blanco ~ A creamy blend of white Mexican cheeses topped with fresh pico de gallo • 7.00

with chorizo or picadillo beef • 8.00

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

with fajita chicken • 8.50

with sautéed shrimp • 9.50

Nachos

Cadillac Fajita Nachos ~ Fajita-seasoned chicken or beef with refried beans, melted jack cheese and sides of guacamole, sour cream, pico de gallo and jalapeños

with fajita chicken • 9.50

with fajita beef • 11.50

Traditional Sampler

Fajita chicken nachos, spinach and mushroom quesadillas, and crispy chicken flautas, served with guacamole, jalapeños, pico de gallo and sour cream • 13.00

Flautas

Handmade 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 fajita 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 upon request

fresh spinach • 9.50

fajita chicken • 9.50

fajita beef • 11.50

Tableside Guacamole

Our signature guacamole made fresh at your table with premium Hass avocados and your choice of fresh tomatoes, red onions, fresh chopped garlic, cilantro and serrano peppers • 11.00

ENSALADAS Y SOPAS

Tijuana Caesar Salad

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

topped with your choice of:

fajita chicken • 9.00

fajita beef • 11.00

sautéed shrimp • 12.00

grilled salmon • 12.00

Cozymels Spinach Salad

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

topped with your choice of:

fajita chicken • 9.00

fajita beef • 11.00

sautéed shrimp • 12.00

grilled salmon • 12.00

Fajita Salad

Crisp mixed greens with diced tomato, avocado, cheese and corn tortilla strips

topped with your choice of:

fajita chicken • 9.00

fajita beef • 11.00

sautéed shrimp • 12.00

grilled salmon • 12.00

Traditional Taco Salad

Seasoned picadillo beef served atop crisp mixed greens, with sour cream, guacamole, pico de gallo and cheese; served in a crispy tortilla shell • 9.50

also available with:

fajita chicken • 9.00

fajita beef • 11.00

sautéed shrimp • 12.00

grilled salmon • 12.00

Homemade Dressings:

Tijuana caesar Chipotle ranch Jalapeño-bleu cheese
Cilantro-lime vinaigrette Mango-lime vinaigrette

Add a house salad to any entrée • 4.00

House Made Tortilla Soup

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

Soup of the Day

cup • 3.00 bowl • 6.00 grande • 9.00

BURRITOS Y CHIMICHANGAS

Served with your choice of a cup of soup, house salad, or Yucatán rice and beans

shredded chicken or pork carnitas • 9.00

picadillo or shredded beef • 9.50

fajita chicken or beef • 11.00

COMBINACIONES

Cozyman Combo

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

Choose any of our favorites below, all served with Yucatán rice and black beans or refritos
any two • 9.00 any three • 12.00

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

Picadillo beef with queso blanco

Hand-made Flautas

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

Traditional Tacos

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

Hand-made Tamales

Shredded chicken with spicy verde sauce

Roasted pulled pork with ancho chile sauce

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

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

Served sizzling with sautéed bell peppers and onions
seasoned chicken • 12.00 *pork carnitas* • 12.00
marinated steak • 14.00 *shrimp or combo* • 15.00

Portobello Fajitas

Grilled portobello mushrooms and vegetables served sizzling, with black beans and freshly sautéed vegetables • 12.00

Churri Steak Fajitas

Marinated steak with sautéed peppers, onions and Mexican potatoes served in a hot iron skillet and topped with melted cheese and a drizzle of zesty cilantro-churri sauce • 17.50

Chipotle Chicken Fajitas

Seasoned fajita-grilled chicken with sautéed peppers and onions served in a hot iron skillet and topped with melted cheese, spicy chipotle pesto and crispy-fried onions • 13.50

LA TÁQUERIA

Your choice of tacos, served with Yucatán rice and charro beans. Create any combination.

two tacos • 11.00 *three tacos* • 13.00

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

two tacos • 10.00 *three tacos* • 12.00

Brisket Tacos

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

two tacos • 11.00 *three tacos* • 13.00

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

two tacos • 10.00 *three tacos* • 12.00

Baja Shrimp

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

two tacos • 11.00 *three tacos* • 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

two tacos • 9.50 *three tacos* • 11.50

Carne Asada

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

two tacos • 11.00 *three tacos* • 13.00

COZYMELS' CLASSICOS

Pollo Poblano

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

Salmon Cancún

Marinated, grilled salmon filet topped with sautéed shrimp, mushrooms, onions and peppers in our creamy Cancún sauce; served with freshly sautéed vegetables and Yucatán rice • 18.00

Chipotle-Honey Salmon

Pan-seared salmon in a sweet and spicy chipotle glaze with chunky pineapple; served over Yucatán rice with freshly sautéed vegetables • 18.00

Yucatán Especial

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

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 and refritos • 19.00

Pork Rostizado

Slow-roasted pulled pork with pico de gallo and served with a spicy verde sauce; served with Yucatán rice, black beans, sautéed vegetables and warm tortillas • 15.00

Chipotle Chicken Pasta

Penne pasta tossed in a chipotle pesto cream sauce, house vegetables, garlic, spicy peppers and topped with chipotle grilled chicken • 14.00



Daily Fresh Fish

We explore our coastal roots with a chef inspired recipe or prepared simply grilled with sautéed vegetables and Yucatán rice; Ask your server for details • *market price*

PLATOS TRADICIONALES DE MEXICO

Enchiladas

Brisket Enchiladas ~ Three brisket and Monterey Jack cheese enchiladas topped with ancho chili sauce; served with Yucatán rice and black beans • 13.50

Sour Cream Chicken Enchiladas ~ Three chicken enchiladas topped with our tangy sour cream sauce and cheese; served with Yucatán rice and black beans • 13.50

Spinach Enchiladas Rancheras ~ Three corn tortillas stuffed with sautéed spinach and cheese, baked in ranchero sauce; served with sautéed vegetables and black beans • 12.50

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

Mole Enchiladas ~ Your choice of three shredded beef or 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 • 13.50

* all enchiladas made with corn tortillas; flour tortillas available upon request

Chile Relleno

A generously stuffed poblano pepper served either baked or fried; with sautéed vegetables and Yucatán rice

cheese or fajita chicken • 14.00

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For More Specials and Events Visit:
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www.cozymels.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. © 2015 Cozymels, Wheaton.