

COCHINEAL

107 WEST SAN ANTONIO
MARFA, TEXAS
432 729 3300

WINES BY THE QUARTINO

WHITE – VIOGNIER: MINER SIMPSON VINEYARD 2006	12
ROSE – VIN GRIS DE CIGARE: BONNY DOON 2009	12
RED – ZWEIGELT: BERGER 2009	11
RED – PRIORAT: ALVARO PALACIOS CANIMS DEL PRIORAT 2008	16
ASSORTED BEERS – PLEASE ASK	

MENU

APPETIZERS:

MIXED BABY GREENS FRESH FROM OUR GARDEN WITH TOSHI'S SLIGHTLY ASIAN DRESSING	8
ROMAINE SALAD WITH ROASTED PEAR, RED ONION, TOASTED WALNUTS, FETA AND RED WINE VINAIGRETTE	7
ESCARGOTS BAKED IN THE SHELL WITH PARSLEY AND GARLIC BUTTER	9
TWICE RISEN GORGONZOLA CHEESE SOUFFLE WITH A BUBBLING PARMESAN SAUCE AND CRISPED SAGE	9
HANDMADE SPAGHETTI WITH ROASTED GARLIC, TOMATO, FRESH BASIL AND SHAVED PARMESAN	8

MAIN COURSES:

SALAD NICOISE WITH A SOFT BOILED LOCAL EGG, POACHED AND COOLED SALMON, POTATOES, TOMATOES, KALAMATA OLIVES, BUTTER LETTUCE AND A LEMON-SHALLOT HERB DRESSING	18
CHILAQUILES; A CENTRAL MEXICAN CASSEROLE OF ROAST CHICKEN, HOMEMADE TORTILLA CHIPS, TOMATILLO SAUCE, CHEESE AND CREAM	16
PEPPER CRUSTED <i>USDA PRIME</i> RIBEYE STEAK SERVED WITH FRENCH FRIES AND GARLICKY SAUTEED BROCOLINI	32
OVEN ROASTED BARAMUNDI WITH WHITE WINE AND BUTTER SAUTEED CARROTS AND SHALLOTS; WITH CRISP PARSLIED FINGERLING POTATOES	28
WOOD GRILLED GARLIC AND HERB RUBBED PORK TENDERLOIN SERVED WITH DIJON MUSTARD SAUCE; SERVED OVER SAUTEED, SHREDDED BRUSSELS SPROUTS WITH HERB MASHED POTATOES	28
WOOD GRILLED RACK OF LAMB SERVED WITH BUTTERNUT SQUASH PURÉE AND CONFIT OF EGGPLANT, TOMATO, BASIL, AND GIANT SPANISH JUDIONE BEANS	36

DESSERTS:

TOSHI'S BAKED TO ORDER DATE PUDDING WITH RUM CARAMEL SAUCE AND WHIPPED CREAM	10
RICH, MOLTEN CENTERED, FLOURLESS CHOCOLATE SOUFFLÉ; BAKED TO ORDER	10
ANTHONY'S FRESH MIXED BERRY TARTLETTE	8
HOMEMADE LEMON ICE CREAM (CUSTARD STYLE) GARNISHED WITH CANDIED LEMON RIND AND MINT	7
TEAS, ESPRESSO, CAPPUCINO, LATTÉ, AMERICAN, ETC;	P/A

ANTHONY CANO, CHEF DE CUISINE

LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR CONCERNS REGARDING INGREDIENTS PRIOR TO ORDERING (WE DEEP FRY IN PEANUT OIL).
FOR PARTIES OVER FOUR PERSONS WE WILL PRESENT **ONE CHECK ONLY** FOR EACH TABLE UNLESS A PRIOR ARRANGEMENT HAS BEEN DISCUSSED.
IF ANY ASPECT OF YOUR EXPERIENCE AT COCHINEAL FELL SHORT PLEASE TAKE A MOMENT TO EMAIL US AT <RAPPSAKI@GMAIL.COM> **WE NEED TO KNOW**
A TWENTY PERCENT GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF EIGHT OR MORE PEOPLE