

CÒSMICA

MEXICAN FOOD & BAR



Cosmica's chef-led kitchen showcases artisanal Mexican cuisine, drawing from tradition with our own twist. Our ingredients are carefully selected from local and artisanal sources including dried chiles, select meats, heirloom corn tortillas and other fundamental ingredients. Our preparations are labor intensive, multi day processes that we feel result in flavors that are well worth it. Buen Provecho!

Starters

CHIPS & SALSA 5 GF V

GUACAMOLE, CHIPS, SALSA

Smoked Jalapeños, Queso Fresco, Tomatoes, Pumpkin Seeds 13.5 GF VG

BLACK BASS CEVICHE*

Carrot, Ginger & Pear Agua, Cucumbers, Radish 19 GF

TUNA TOSTADA*

Avocado, Cashew-Sesame Salsa Macha, Soy, Chervil, Seranos 17

SHRIMP GOBERNADOR QUESADILLA

Tomato Poblano Salsa, Goopy Chihuahua Cheese, Flour Tortilla 16

CAULIFLOWER A LA CÒSMICA

Chipotle Pineapple, Salsa Roja Especial, Pepita Crumble 14.5 VG

ESQUITES ESPECIAL

Warm Off-The-Cob Street Corn Salad 12.5 vg

Tacos & Bowls

TACOS SERVED ON LOCAL ORGANIC 6" CORN TORTILLAS / 2 PER ORDER

BOWLS SERVED WITH AZTEC GRAINS, BLACK BEANS, SLAW, SALSA VERDE, SALSA ROJA

BRISKET

Guajillo Salsa, Salsa Verde, Rajas, Onions, Cilantro 16.5/23 GF

CHICKEN COLORADO

Ancho Yucca Puree, Salsa Verde, Escabeche 16/22 GF

DUCK & PORK CARNITAS

Pickled Red Slaw, Onions, Salsa Roja 17/24 Gf

WILD MUSHROOMS

Black Garlic Butternut Squash Puree, Kale Slaw, Corn Crumble 16/22 5 VG GF

FRIED CLAM TACOS

Umami Bomb Sauce, Guacamolio, Smoked Jalapeno Aioli, Pico Slaw 20/26

GRILLED SWORDFISH

Charred Habanero Yogurt, Pineapple, Cucumber, Mint, Cilantro 19/26 GF

TACO SLAM \$75

TEN STREET STYLE TACOS WITH SALSAS ROJA & VERDE, ONIONS, CILANTRO
(BEEF, CHICKEN, DUCK/PORK+1 EACH OR MUSHROOM)

Entrees

FARM VEGETABLE MOLE

Roasted Seasonal Vegetables, Mole Poblano, Rice 23 v add Grilled Swordfish +10

BANANA LEAF WRAPPED WHOLE ROASTED BLACK BASS

Pibil Marinaded, Habanero & Verde Salsas, Black Beans, Rice, Tortillas **MKT** GF

CARNE ASADA*

Flank Steak, Habanero Salsa, Guacamolio, Escabeche, Black Beans, Rice, Tortillas 34

Sides

ORGANIC CORN TORTILLAS 2 FLOUR TORTILLAS 2 ESCABECHE "COSMICA" 3

BLACK BEANS 5 MEXICAN RICE 5 1/2 AVOCADO 4 AZTEC GRAIN SALAD 8

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

Substitutions Politely Declined.

**While modifications & substitutions may seem easy to accommodate,
These requests compromise the unique characteristics of our food & the efficiency of our service.**

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CÒSMICA



Vacation Drinks

MARGARITA El Jimador Tequila, Lime, Agave 14

+\$1 Additional Flavors
(Passion Fruit/Coconut/
Strawberry/Raspberry)

CADILLAC MARGARITA Casamigos Reposado, Orange Liqueur, Lime 17

TROPICAL OLD FASHIONED Flor de Cana 4YR Rum, Angostura, Orange Bitters, Demerara 15

PALOMA El Jimador Tequila, Grapefruit, Pinch of Salt, Splash of Jarritos Soda 14

CREME DE LA MEZCALITA Los Vescinos Mezcal, Casis, Lime, Rose Water, Agave 15

PERFECTA El Jimador Repo, Raspberry, Elderflower, Citrus, Sugar Rim 15

COOL AS A CUCUMBER Jalapeño-Infused Tequila, Cucumber Aqua Fresca, Basil 15

DOS HOMBRES NEGRONI Mezcal, Campari, Sweet Vermouth 17

Boozy Slushies

COSMICA PAINKILLER Spiced Rum, Coco Lopez Cocunut, Pineapple, OJ 15

FROZEN MANGO MARGARITA 15

Draft Beer

Modelo Especial 8 Jack's Abby House Lager 8

Zero Gravity Little Wolf 9 Dos Equis Amber 8

Banded Brewing Wicked Bueno Mexican Lager 9 Fiddlehead Ipa 9

Can & Bottle Beer

corona 7 Corona Light 7 Tecate 12oz 6 Negra Modelo 8

Sol 12oz 8 Pacifico 12oz 8 Down East Cider 8

Sangria

white, red or rose

Glass 12 Pitcher 40

Wine by the Glass

Cava Segura Vidudas Brut, Torrelavit, Spain 12

Sauvignon Blanc Miguel Torres "Las Mulas" 2019, Central Valley, Chile 15

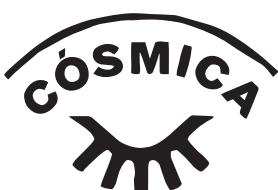
Sauvignon Blanc Albaclara 2019, Haras de Pirque, Chile 13

Albarino vionta 2020, Rias Baixas, Spain 14

Cabernet Sauvignon Frida Kahlo 2019, Maipo Valley, Chile 13

Malbec Bodega Noemia "A Lisa" 2019, Patagonia, Argentina 13

Tempranillo Friend & Farmer Red 2020, Castilla-La Mancha, Spain 12



EATERY BAR LIVE MUSIC
WWW.BEEHIVEBOSTON.COM