

*Breakfast &  
Lunch* MENU

CAFE  
KACAO

COCINA LATINA  
EST. 2011



In 2011, a culinary dream came to life when Veronica Zelada and her children Alex, Ana and Luidgi founded Cafe Kacao.

Rooted in the heart of Oklahoma City, their restaurant is a celebration of Latin American fusion brunch and treasured pre-Columbian recipes from Central and South America.

Over the years, Cafe Kacao has become a beacon of warmth and flavor, earning not only local acclaim but also international recognition. Featured in Prensa Libre, Nuestro Diario, People Magazine, Southern Living, Travel Channel, and many more. Honored on Yelp's prestigious top 100 list many times, their restaurant welcomes guests to savor the genuine tastes and vibrant spirit of Latin American culture.

Bienvenidos!



# CAFÉ KACAO



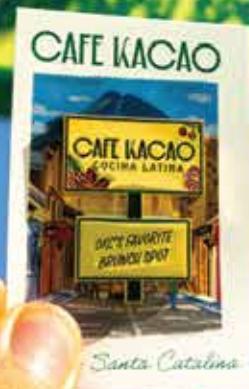
AA 220

Cafe Kacao is on the the official  
Oklahoma City Monopoly Board!  
Purchase your board here! \$38.99





1



2



3

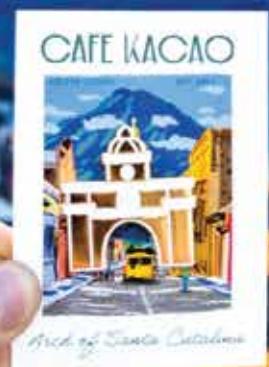
## Mural Pin Collection

COLLECT THEM ALL

1. The Resplendent Quetzal
2. The iconic sign
3. The Dahlia.
4. The Majestic Tucans.
5. The ancient Arch of Santa Catalina.



4



5

# Daily *Specials*

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Ask your waiter about  
the specials of the day.





## A NOTE ABOUT *Prices*

**Welcome, and thank you for  
dining with us!**

"In today's market, the cost of essential ingredients can change quickly, which means some menu prices may vary from time to time.

To avoid reprinting menus frequently, there is a summary of pricing of all menu items at the end of this menu.

Alternatively you can scan the QR code below to view our current menu pricing.

We truly appreciate your understanding and support, it helps us continue serving you with the quality and flavors you love."





# MENU PRICE LIST

# Choose your *Sides* ACOMPAÑANTES



PLANTAINS



AVOCADO



BEANS



FRESH FRUIT



FRENCH  
FRIES



TOAST



RICE



PAPAS  
CRIOLLAS



HAND MADE  
CORN TORTILLAS



FLOUR  
TORTILLAS

# Pick your *Meat*

CARNES - MADE IN HOUSE



BEEF STEAK  
Carne Asada



DICE MEAT  
Carne Picada



PULLED PORK  
Cochinita



PORK SAUSAGE  
Chorizo



CHICKEN  
Pollo



# Hello *Starters* ENTRADAS

People  
MAGAZINE

travel  
CHANNEL

Southern Living PRENSA LIBRE

FEATURED IN

Nuestro  
Diario

yelp®  
TOP  
100  
PLACES TO EAT  
IN THE U.S.

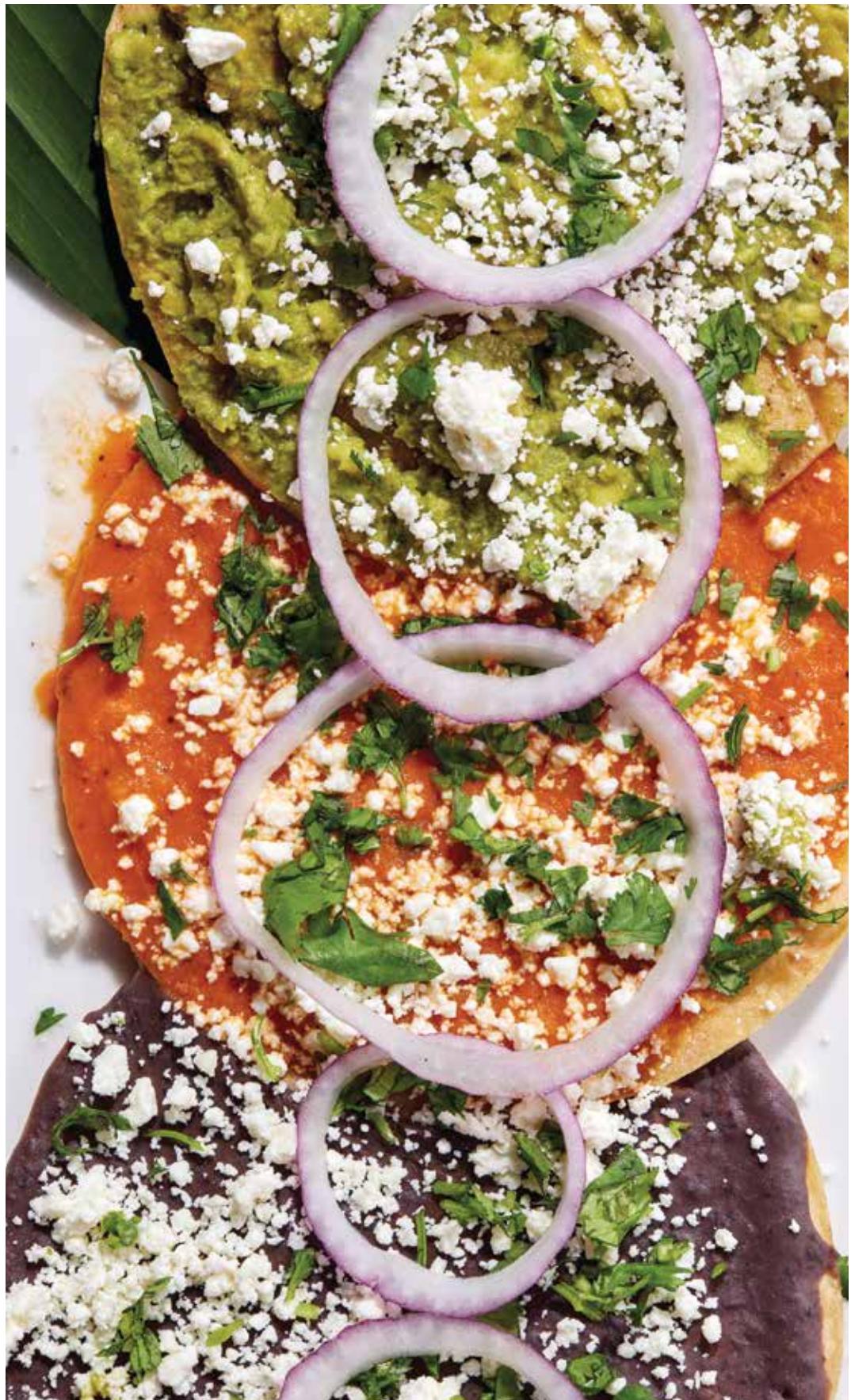
2020  
2021  
2023  
2024  
2026

THE OKLAHOMAN

OKLAHOMA  
MAGAZINE

Oklahoma Gazette

405  
MAGAZINE



## TOSTADAS

Three tostadas, one with refried beans, one with ranchero salsa, one with guacamole, topped with onions, feta, parsley.

# CHORIZO *Potatoes*

House chorizo, onions, peppers, papas.



We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. \*We are obliged to tell you that consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Enjoy your time with us!



## TOSTADAS *Pibil*

Three tostadas with refried black beans, cochinita pibil, pickled red onions, feta.



# The *art of* Pancakes & French toasts

People  
MAGAZINE

travel  
CHANNEL

Southern Living PRENSA LIBRE

FEATURED IN

Nuestro  
Diario

yelp\*  
TOP 100  
PLACES TO EAT  
IN THE U.S.

2020  
2021  
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## FRENCH Toast

A local favorite and best seller!  
Crispy brioche bread, house  
cheese whipped cream, house  
caramel, berries, bananas.

## WILD BERRY *Pancakes*

House lechera sauce,  
seasonal berries with our  
housemade blackberry  
bourbon sauce.





## MANGO *Pancakes*

House lechera, blackberry  
bourbon sauce, mango,  
berries.



## NUTELLA MANDNESS *Pancakes*

House lechera, bananas,  
nutella, heaven.



# Egg-cellent Omelets

People  
MAGAZINE

travel  
CHANNEL

FEATURED IN  
Southern Living PRENSA LIBRE

Nuestro  
Diario

yelp\*  
TOP 100  
PLACES TO EAT  
IN THE U.S.

2020  
2021  
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2026

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MAGAZINE

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SPICY *Option*

## COBANERO *Omelet*

Fluffy three egg omelet stuffed with carne asada, pico, cheese, smothered in cobanero sauce, finished with parsley. Served with potatoes and black beans. P.9

## CUBAN Omelet

Three egg fluffy omelet stuffed with monterrey and whole black beans topped with Vaca Frita (mojo shredded beef and onions), plantains, and cobanero sauce.



CAFE KACAO

BRUNCH

BREAKFAST  
SERVED  
ALL DAY EVERYDAY

P.10

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## Meat options:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)



## OMELET *Ranchero*

Fluffy three egg omelet  
stuffed with mushroom,  
parsley, onion, tomatoes,  
cilantro, and mozzarella.  
Covered with ranchero sauce,  
served with black beans, fried  
plantains, and two flour  
tortillas.



# Good morning *Burritos*

People  
MAGAZINE

travel  
CHANNEL

Southern Living  
PRENSA LIBRE

FEATURED IN

Nuestro  
Diario

VOTED TOP 100 PLACES  
TO EAT IN THE  
USA 2020  
2021, 2023, 2024



THE OKLAHOMAN

OKLAHOMA  
MAGAZINE

Oklahoma Gazette 405  
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# BURRITO *Ranchero*

Flour tortilla filled with scrambled eggs, fresh pico, potatoes, & black beans, topped with ranchero sauce, cheese, sour cream. Your choice of meat.

## Meat options:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)



RECE  
eggs accompanied by green  
chorizo (pork sausage) served  
accompanied by refried black beans  
salsa two flour tortillas 15

**MIGALLAS**  
Scrambled eggs mixed with  
chamoy, served with refried  
black beans, fried plantains and  
fruit topped with mango salsa  
tortillas 13

**P.12**



## CUBAN *Burrito*

Vaca frita (mojo shredded beef and onions), plantains, whole black beans, rice, drizzled plantain sauce and garlic sauce.

# CILANTRO *Burrito*

Flour tortilla filled with scrambled eggs, fresh pico, potatoes, topped with creamy cilantro sauce, melted mozzarella, sour cream. On a bed of black beans.

## Meat options:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)



RECETAS DE FAMILIA

FAMILY RECIPES

IZABAL BREAKFAST

Sautéed potatoes with peppers, onions & chorizo (pork), two eggs cooked to order, accompanied by refried black beans, arroz con pollo, tortillas. 15.

P.14

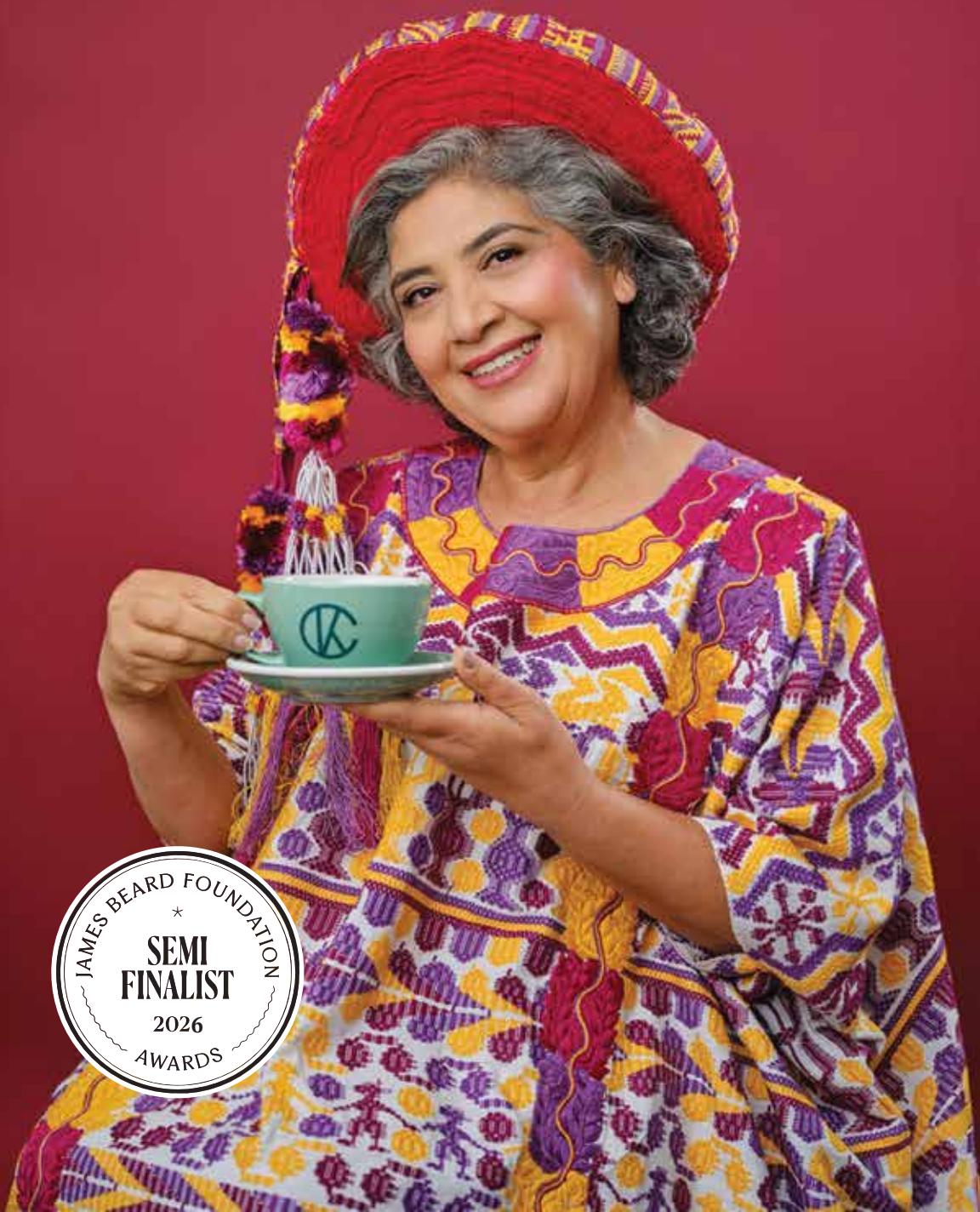


## COCHINITA *Burrito*

Cochinita Pibil (citrus marinated pulled pork), rice & beans, topped with radish, plantains and pickled onions.

# Recetas de *Mamá*

MOM'S RECIPES



# TIKAL

Scrambled eggs, grilled carne asada, house chorizo (pork sausage), refried black beans, feta, fried plantains, and two flour tortillas.



## RECETAS DE

**TIKAL**  
Scrambled eggs accompanied by  
black beans, chorizo (pork  
sausage), and refried black beans.  
Two flour tortillas: 17

**MOTULEÑO**

Scrambled eggs with black beans  
accompanied by refried black beans  
and cheese surrounded with  
fritters. 16

**PUPUSAS**  
Two pupusas  
4 tortillas  
accompanied with  
queso & vinegar. 12  
**VACA FRITA PUPUSAS**  
Vaca frita and pork pupusas, topped with  
queso & vinegar. 15

P.16

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## VACA FRITA *Pupusas*

Two handmade cheese and pork pupusas topped with Cuban style vaca frita (grilled shredded beef and onions) two eggs, hollandaise, chicharron crumble.

# PUPUSAS

Two handmade Salvadorian pupusas stuffed with cheese & pork (made fresh daily). Served with two scrambled eggs, black beans, salsa roja, vinaigrette cabbage.





## MOSH

Guatemalan style oatmeal  
made with three types of milk,  
fresh fruit, brioche toast.

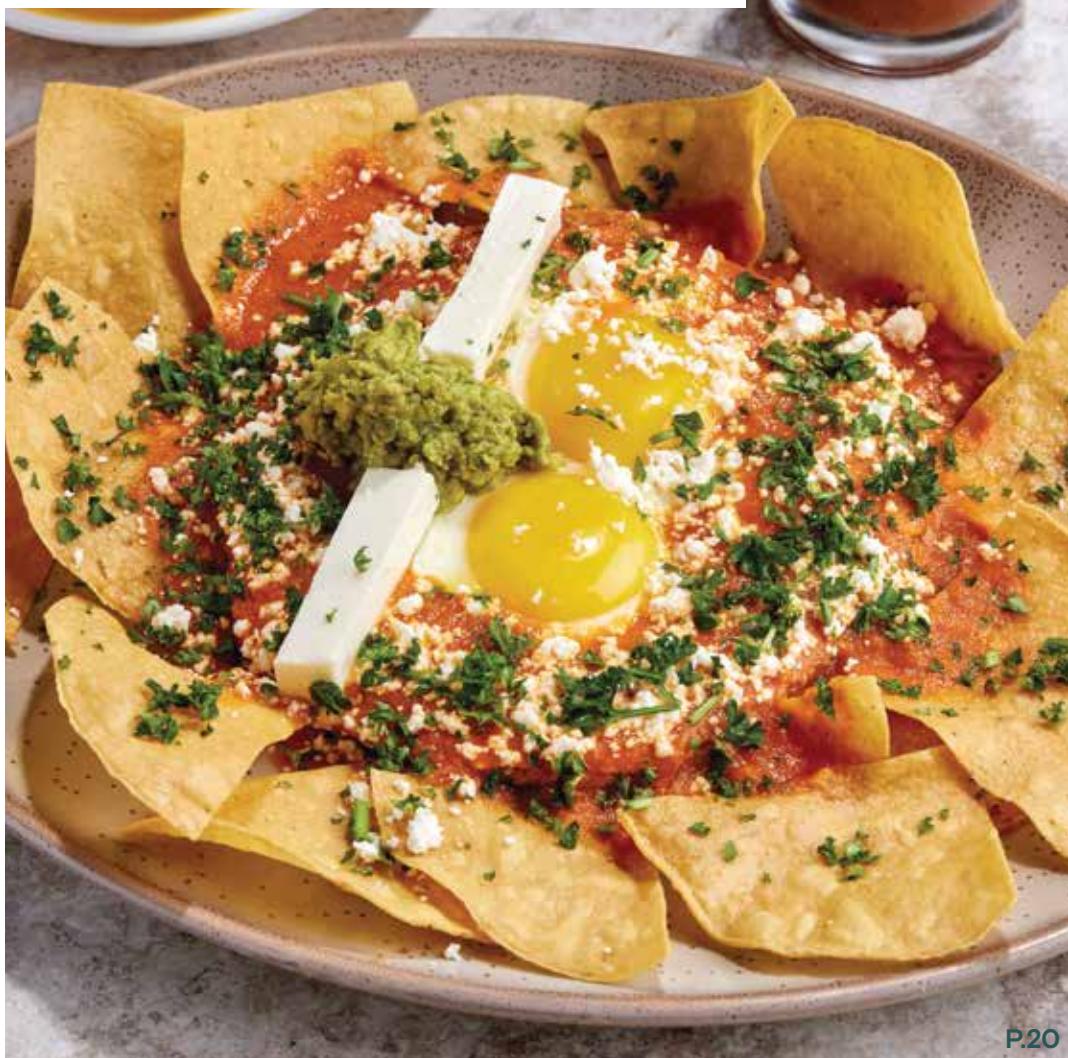
# MOTULEÑO

Two corn tortillas filled with black beans, topped with two eggs cooked to order, ranchero sauce, dry cheese, queso fresco, guacamole and parsley, surrounded with chips.



## Add Protein:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)





## CRISPY *Motuleño*

Three corn tostadas topped with black beans, two eggs cooked to order, ranchero sauce, dry cheese, queso fresco, guacamole, parsley, carne asada, plantains.

# HUEVOS *Rancheros*

A bed of whole black beans, topped with a fried corn tortilla, eggs, salsa ranchera, feta, queso fresco, sour cream, pico & guacamole.



## Add Protein:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)

A large, round plate of Huevos Rancheros is the central focus. The dish is composed of two fried eggs with yolks, nestled in a bed of black beans. The plate is generously topped with various protein options, including sliced chicken, chorizo, and machaca, all drizzled with a red salsa ranchera. The plate is set on a light-colored surface, with a small bowl of salsa and a menu in the background. The menu features the word "KACAC" and "RECETAS DE...".

### APPETIZERS

Black beans, onions, feta 18.  
with cilantro, feta 18.

### RECETAS DE...

#### TEKAL

Scrambled eggs accompanied by grilled  
beef steak, chorizo (pork), sautéed onions,  
with refried black beans, fried plantains and  
two fried tortillas. 17

#### MOTULENO

Two corn tortillas filled with black beans,  
topped with two eggs cooked to order,  
enchilada sauce, dry onions, queso fresco,  
guacamole and cilantro, surrounded with

#### ACACIAS

Scrambled eggs mixed with tortilla chips, pico  
de gallo, served with refried black beans, feta  
cheese topped with mango sauce & two fried  
tortillas. 18



## DESAYUNO *Chapín*

**Guatemala's most traditional breakfast.** Scrambled eggs served with refried black beans, feta, fried plantains, sour cream and two flour tortillas.

# CHILAQUILES

*Adobados*

Pan fried chips in adobo sauce, topped with fried eggs, onion, feta, cilantro, sour cream, guajillo. Served with refried black beans & asada.



**Add Protein:**

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)



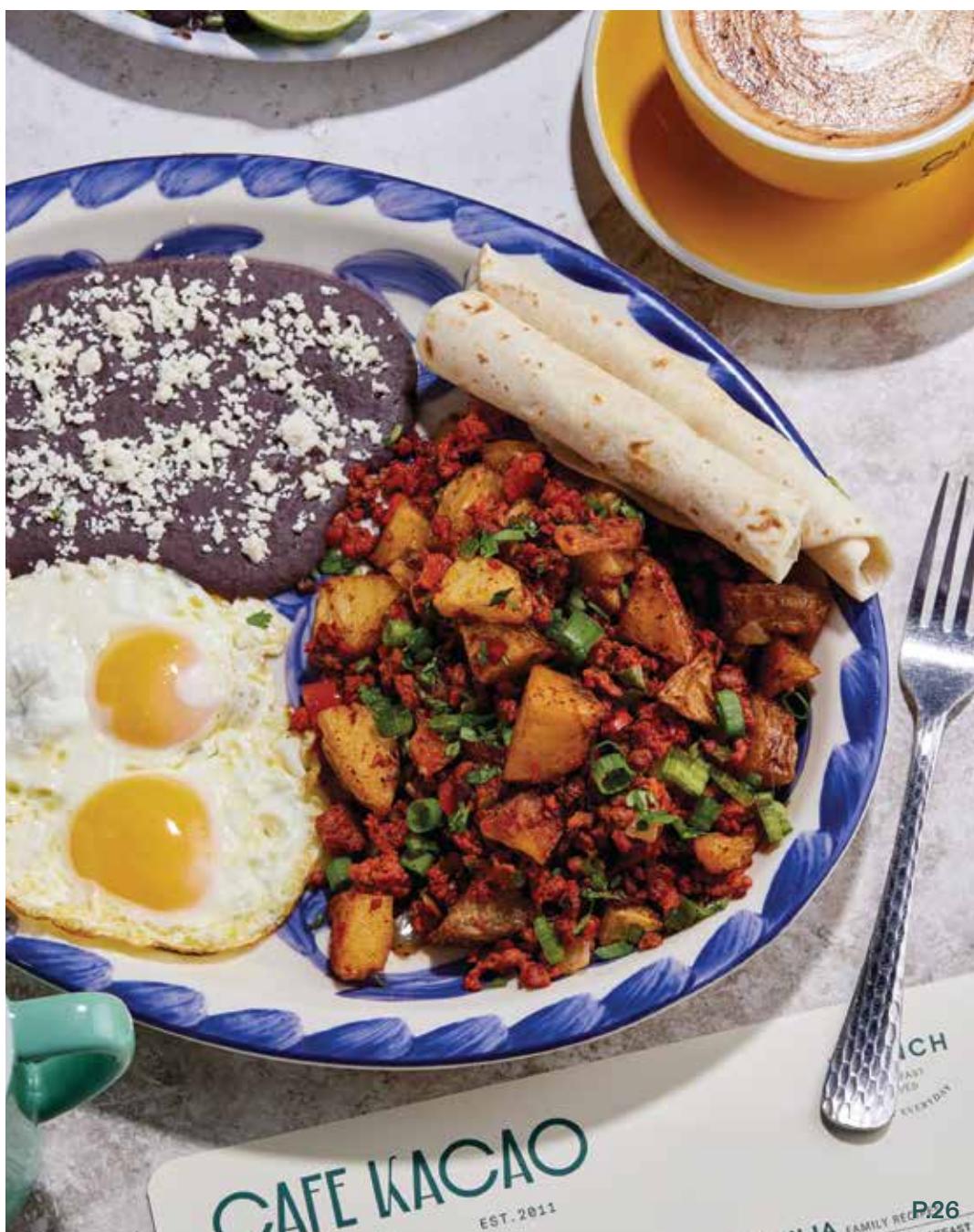
**MILD** *Option*

## CHILAQUILES *Verdes*

Pan fried chips with tomatillo sauce. Topped with fried eggs, onion, avocado, feta, sour cream, cilantro, & beans.

## IZABAL

Sautéed potatoes with peppers, onions and chorizo (pork), two eggs cooked to order, accompanied by refried black beans, green salsa, and two flour tortillas.





## PUERTO *Barrios*

Scrambled eggs with mushroom, olives, chives, tomato, onion, served with mosh (Guatemalan oatmeal), seasonal fruit, and toast.

# MACHACA

Scrambled eggs mixed with lime braised shredded beef, tomatoes, onions, jalapeños. Served with black beans, feta, potatoes with cheese and two flour tortillas.



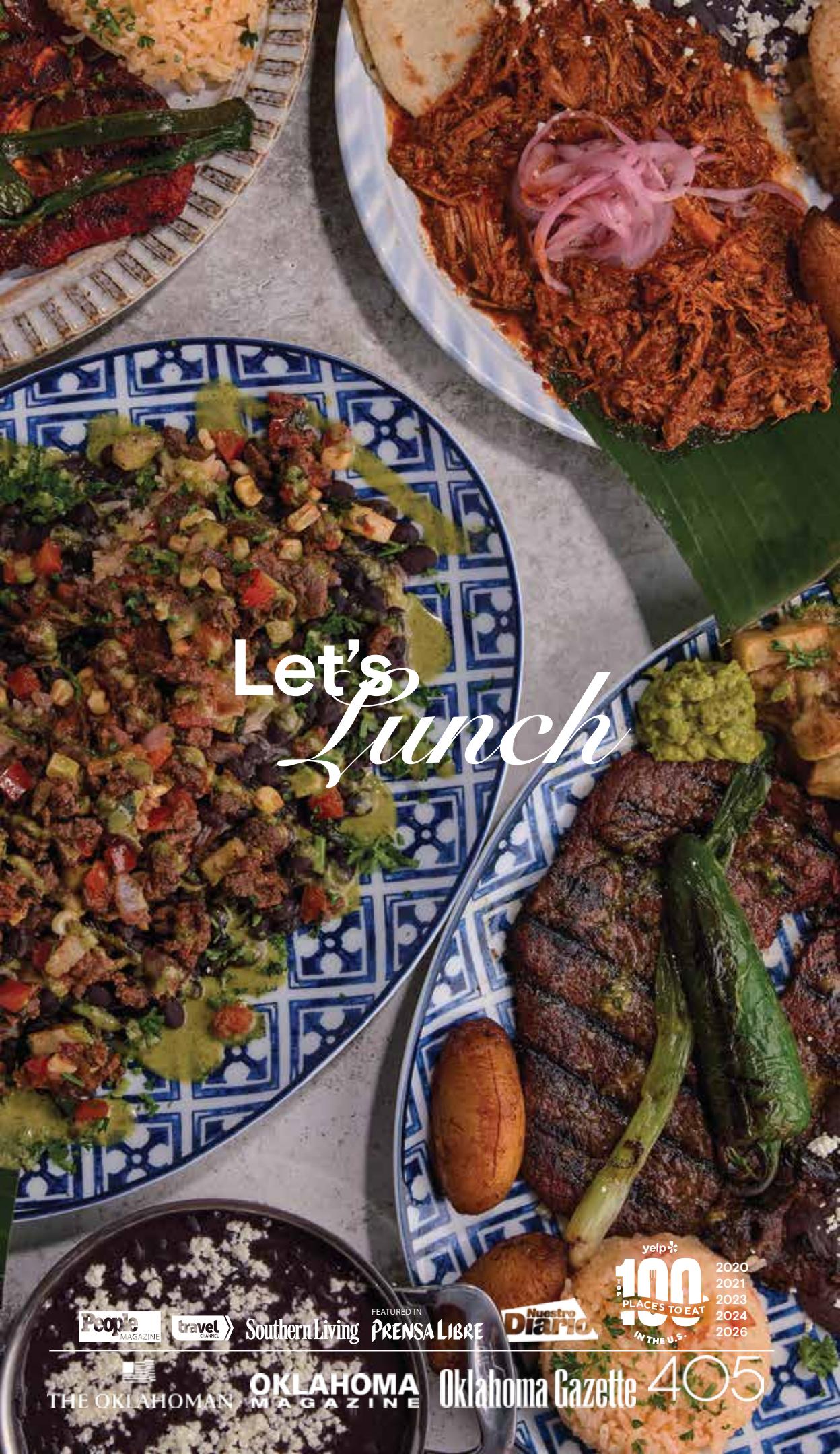
# MIGALLAS *with chorizo*

Scrambled eggs mixed with chorizo, tortilla chips, pico, cilantro, served with refried black beans, fresh fruit topped with mango sauce & two flour tortillas.



Scrambled eggs mixed with tortilla chips, pico, cilantro, served with refried black beans, fresh fruit topped with mango sauce & two flour tortillas.

**MIGALLAS**



# Let's *Lunch*

People  
MAGAZINE

travel  
CHANNEL

FEATURED IN  
Southern Living PRENSA LIBRE

Nuestro  
Diario

yelp®  
100  
TOP PLACES TO EAT  
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2020  
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# CARNE *Asada*

Thin sliced grilled steak marinated in chimichurri with fried plantains, black beans, rice, papas criollas, and two corn tortillas.





## COCHINITA *Pibil*

Citrus marinated pulled pork, refried beans, rice, pickled onions, plantains, and two corn tortillas.

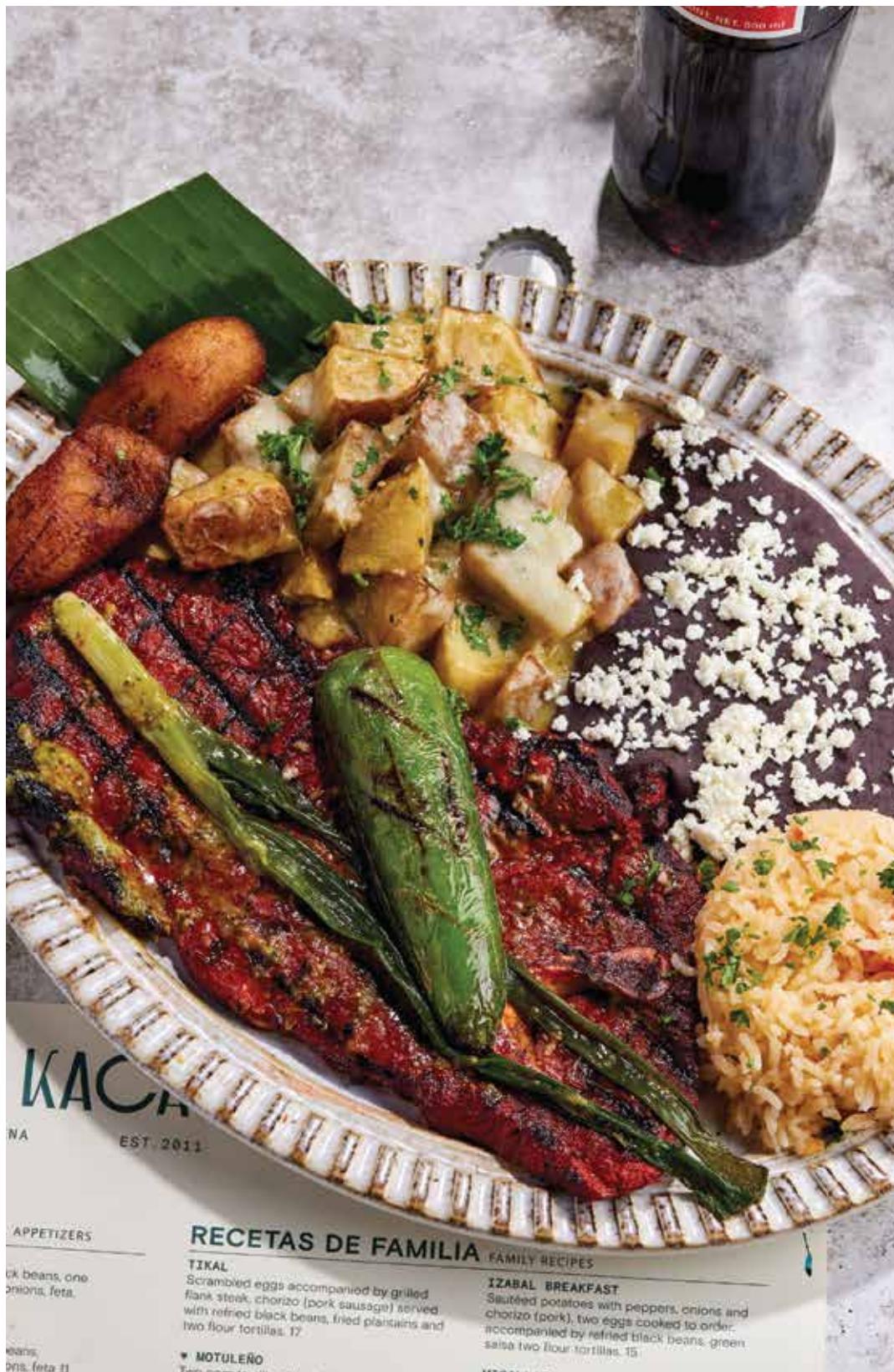
# FRIJOLADA

A bed of rice and whole black beans, topped with diced tomatoes, fresh onions, red bell peppers, cilantro, zucchini, corn, and chimichurri drizzle. Your choice of chimichurri chicken or diced asada.

## Sub Protein:

- Asada • Chicken • Cochinita (Pork)
- Chorizo (Pork) • Machaca (Beef)





NA

EST. 2011

#### APPETIZERS

OK beans, one  
chorizo, feta.

beans,  
one feta.

#### RECETAS DE FAMILIA

#### FAMILY RECIPES

##### TIKAL

Scrambled eggs accompanied by grilled flank steak, chorizo (pork sausage) served with refried black beans, fried plantains and two flour tortillas. 17.

##### MOTULEÑO

TWO corn tortillas with

##### IZABAL BREAKFAST

Sautéed potatoes with peppers, onions and chorizo (pork), two eggs cooked to order, accompanied by refried black beans, green salsa two flour tortillas. 15.

##### MTRILLAS

**CARNE**  
*Adobada*

Grilled pork steak, fried plantains, black beans, rice, papas criollas & two corn tortillas.

Hello,  
my name is  
*Verónica*

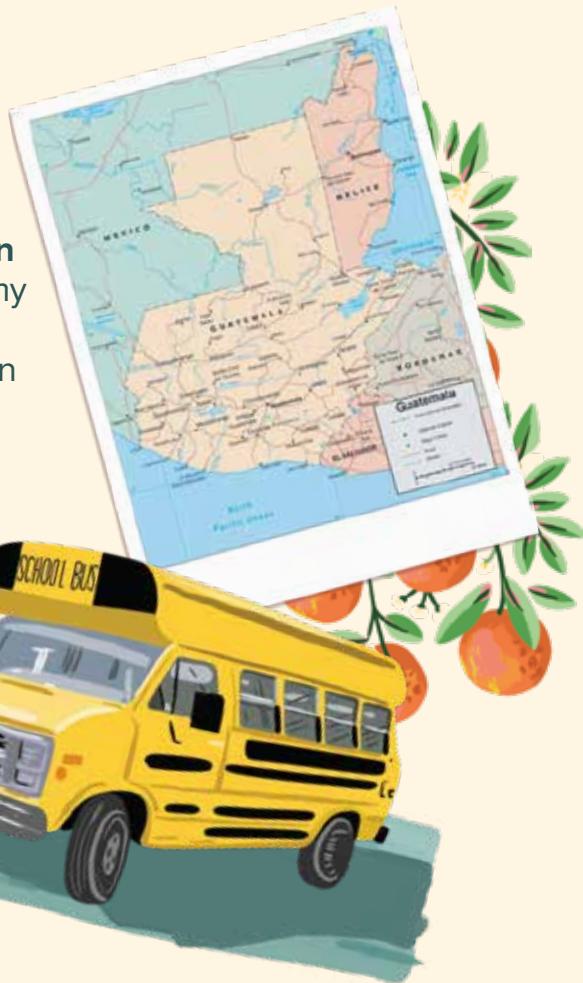
Let me start by saying  
**THANK YOU!** It's been a dream  
come true to be able to serve  
you over the years,



**Let me tell you a little bit about my story for you to understand why this is so important to me.**

I was born and raised in Guatemala, in Central America.

In 1998, while picking up my children from school, I **noticed an opportunity**. That day, I started my first small business, transporting kids from school to their homes in my van. After years of hard work and saving, I **was finally able to buy a small bus!** Little by little, that dream grew into a service that transported more than 80 children every day.



But as proud as I was of what I had built, I wanted something even bigger for my children. A chance at a better, safer future. So I made one of the hardest decisions of my life: I sold my bus and the route I had worked so hard to create. With everything we had, we began our journey to the United States.



California was our first stop, but when things didn't work out, **we eventually made our way to Oklahoma City in 2002.** My children were 17, 15, and 13 back then. The city felt unfamiliar and uncertain, but it slowly became home, the place where our new chapter began.



To support my family, I cleaned schools at night and cooked at home, **selling food from the trunk of my car at any place that would let me.**

Eventually, I found my first job in a restaurant. It was there surrounded by the energy of the kitchen, the warmth of good food, and the joy of serving others that I discovered my true passion. **From that moment on, I knew the restaurant industry was where I belonged.**

**In 2005, I opened my very first restaurant.** It was a dream come true, but I wasn't ready, and before long, **I failed and had to sell it.** Even then, I refused to give up. After selling my restaurant, I started worked mornings at Olive Garden and nights at The Cheesecake Factory, determined to learn everything I could about the restaurant world.

By 2011, I felt ready to try again. One day, **I noticed a small tire shop** in my neighborhood that had been closed for several days.



Something inside me told me this was my second chance! I quickly reached out to the tenant and said, '**I'll take over your lease!**'

With all of my savings and a small loan from my dear uncle, Tío Julio, my kids and I took another leap of faith. It was a risk, but it was also a dream worth chasing and from that moment on, **we never looked back.**



THE JOURNAL RECORD

# WOMAN OF THE YEAR

Veronica  
Zelada  
2024  
Honoree



Veronica Zelada  
HONOREE



This road has been full of challenges. Everything from cooking and washing dishes myself in order to keep the lights on, to getting through a pandemic. But day in and day out, I take a lot of pride in doing what you all allow me to do, which is:

*cook for you.*

# And thanks from *all of us!*

I try to always work on new recipes and specials, and will continue to do so as long as I can. We'll always call Oklahoma "Home" and we hope to be around for generations to come.

Again, Thank you!  
With love,

*Verónica*

# CAFE KACAO

COCINA LATINA

EST. 2011



# CAFE KACAO

COCINA LATINA  
EST. 2011