

*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



¥220

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





1



2

Mural Pin. *Collection*

COLLECT THEM ALL

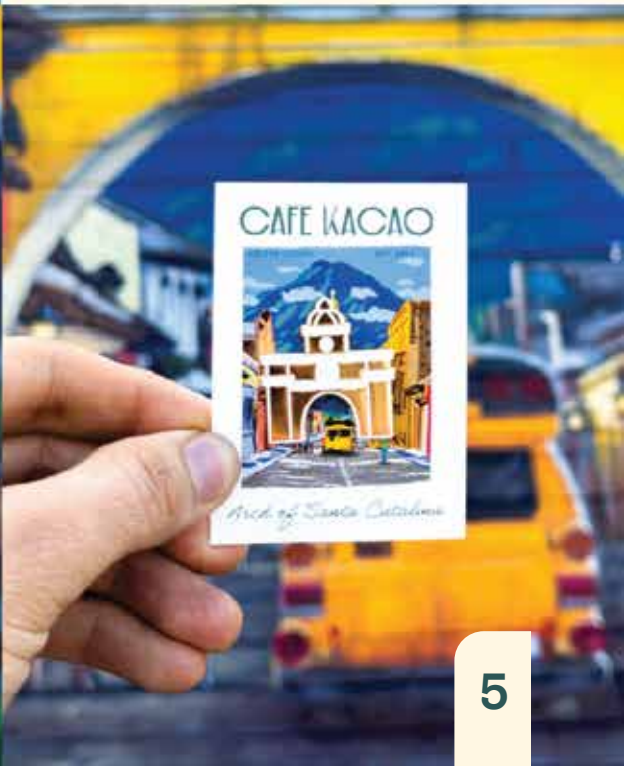
1. The Resplandecent Quetzal
2. The iconic sign
3. The Dahlia.
4. The Majestic Tucans.
5. The ancient Arch of Santa Catalina.



3



4



5

Daily *Specials*

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

FEATURED IN
PRENSA LIBRE

Nuestro
Diario

yelp
100
PLACES TO EAT
IN THE U.S.

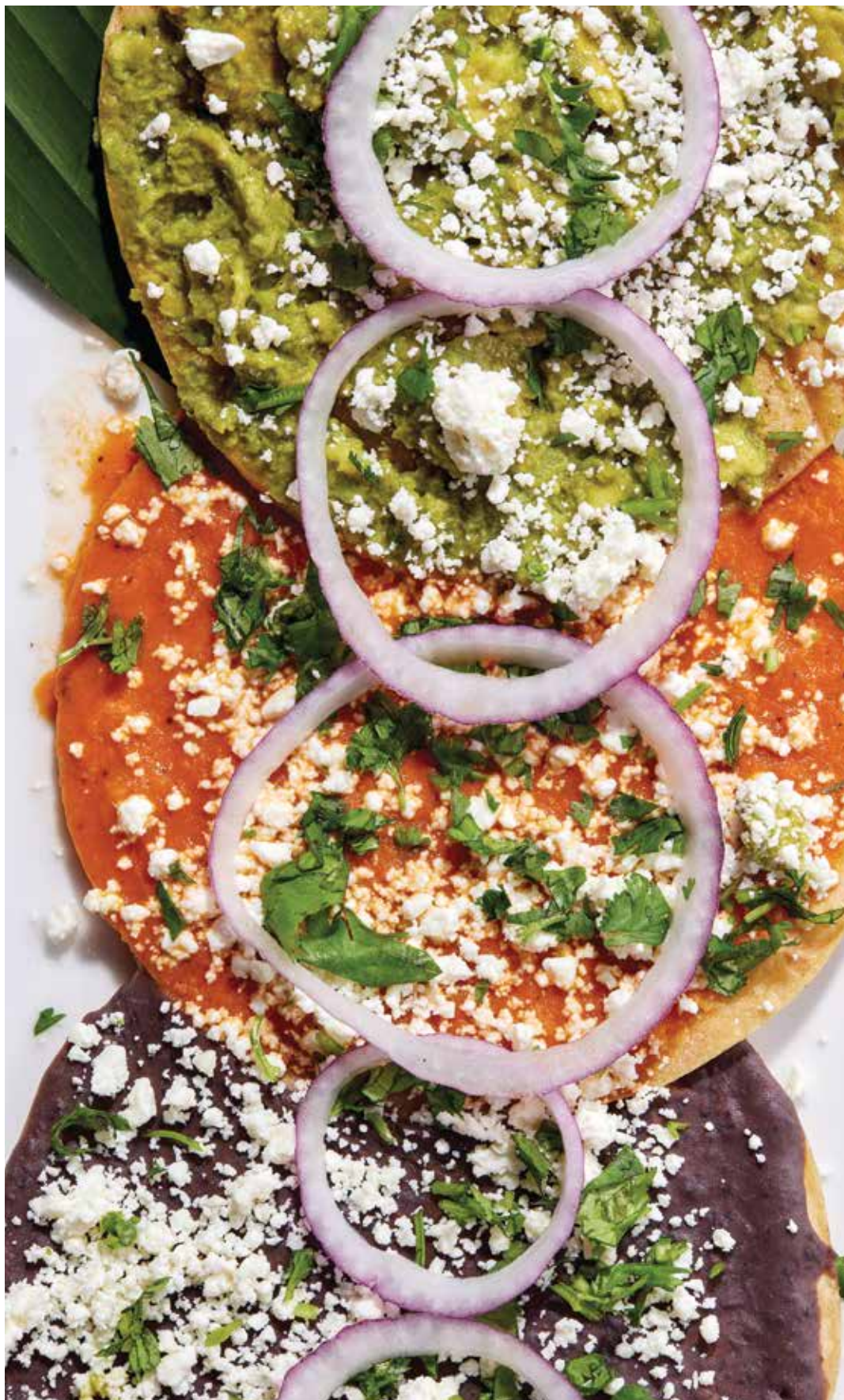
2020
2021
2023
2024
2026


THE OKLAHOMAN

OKLAHOMA
MAGAZINE

Oklahoma Gazette

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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

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PRENSA LIBRE

Nuestro
Diario

yelp
TOP
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PLACES TO EAT
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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

Southern Living

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PRENSA LIBRE

Nuestro
Diario

yelp
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PLACES TO EAT
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2020
2021
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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.



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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

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Southern Living

FEATURED IN
PRENSA LIBRE

Nuestro
Diario

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

yelp

THE OKLAHOMAN

OKLAHOMA
MAGAZINE

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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)





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)





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.



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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)





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*

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Oklahoma Gazette 405

CARNE *Asada*

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





COCHINITA
Pibil

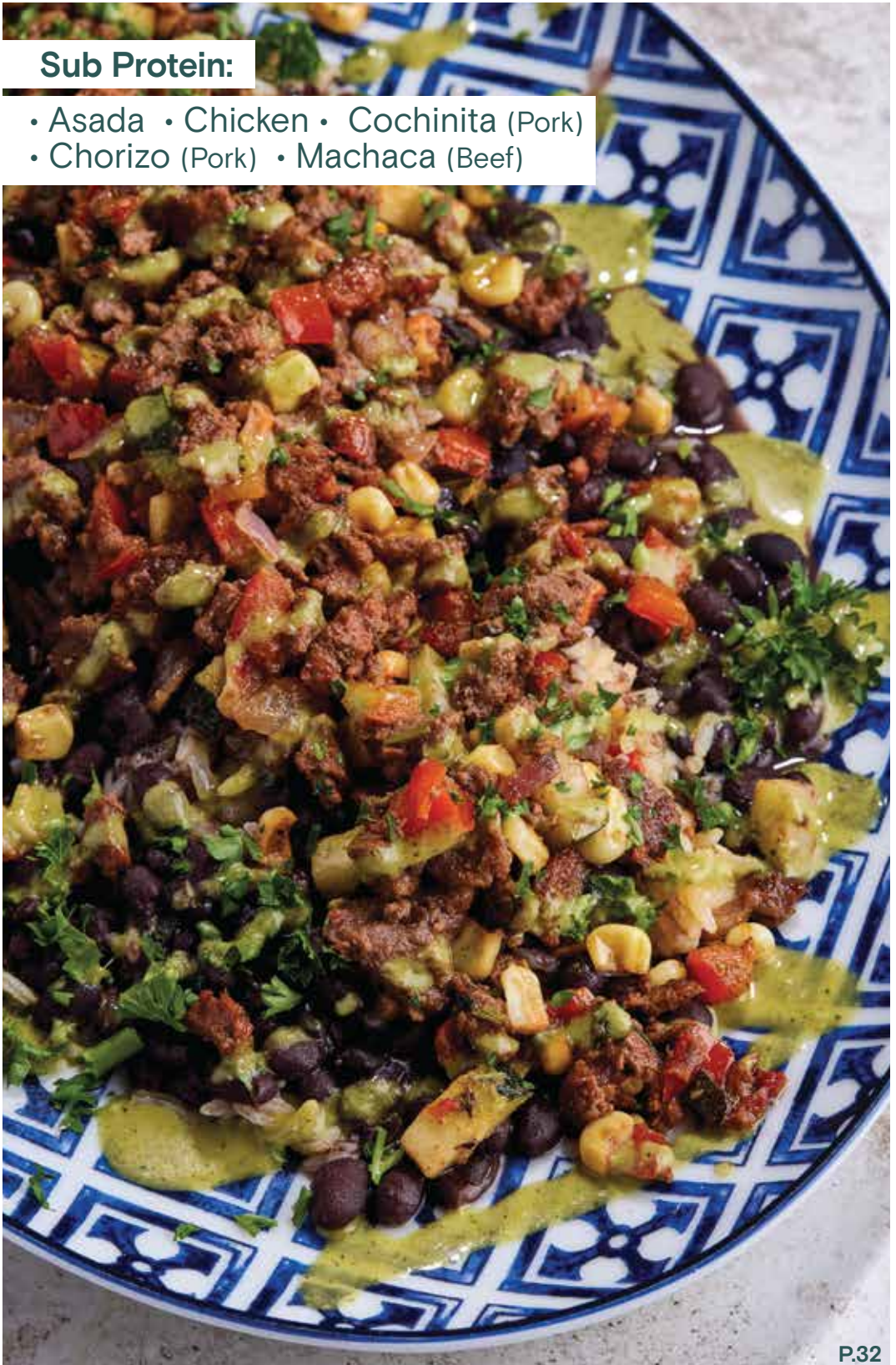
Citrus marinated pulled pork, refried beans, rice, pickled onions, plantains, and two corn tortillas.

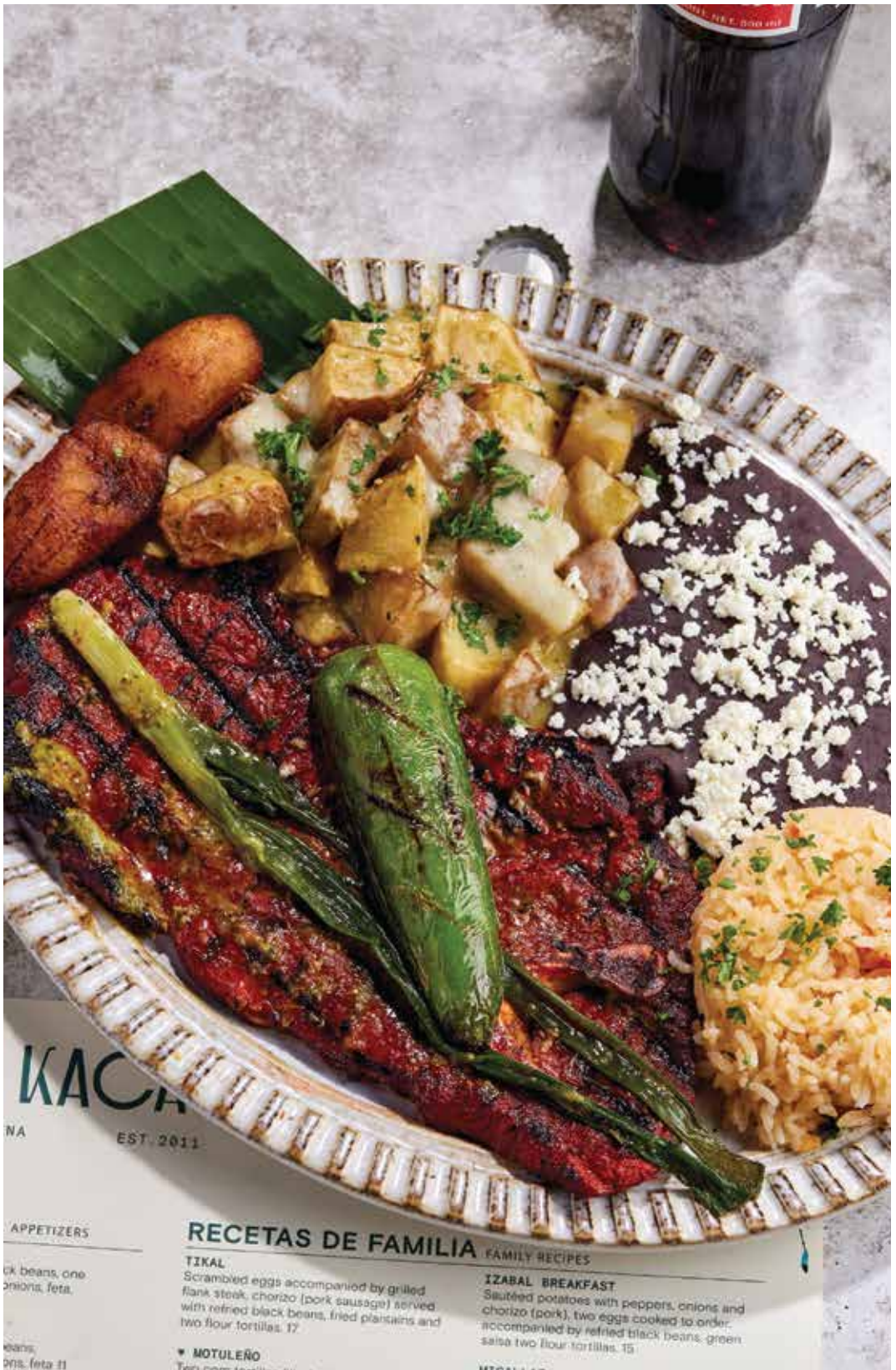
FRIJOLADA

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)





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,



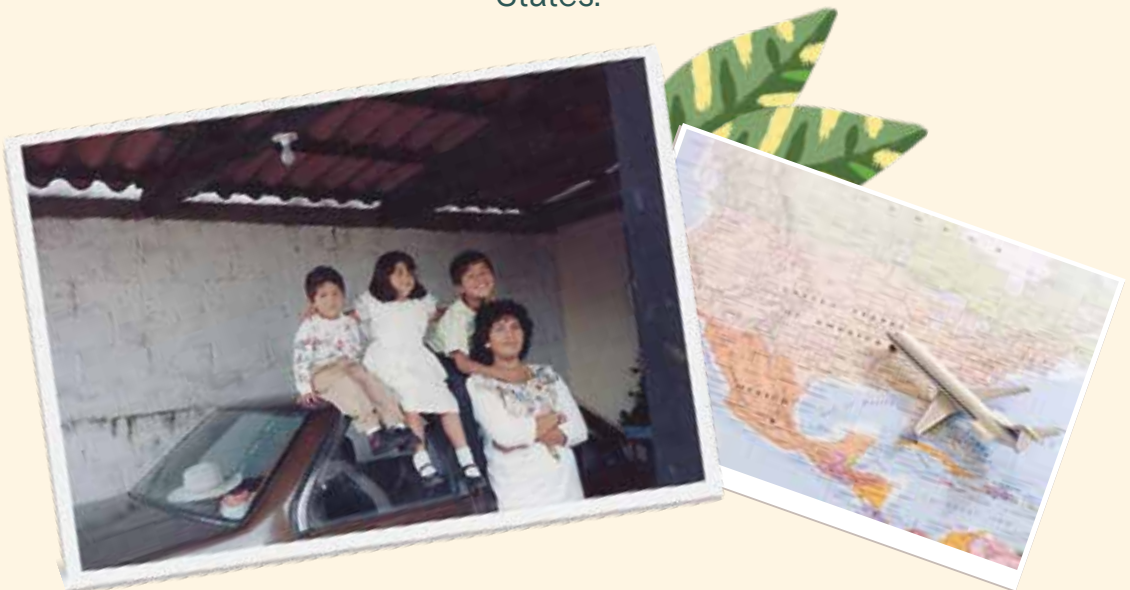
Let me tell you a little bit about my story for you to understand why this is so important to me.

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 working 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.**





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

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COCINA LATINA

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