

*Food*  
MENU

CAFE  
WACCAO

COCINA LATINA  
EST. 2011



**In 2011, a culinary dream came to life when Veronica Zelada and her son 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, People magazine, Southern Living, Travel Chanel, and honored on Yelp's prestigious top 100 list many times and many more, **their restaurant welcomes guests to savor the genuine tastes and vibrant spirit of Latin American culture.**



1



2



3

## Mural Pin *Collection*

COLLECT THEM ALL

1. Our colorful Quetzal
2. The iconic sign
3. The spectacular Dahlia.
4. Magestic Tucans.
5. The anciet arch of Santa Catalina.



4



5

# Daily *Specials*

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Ask your waiter about the  
specials of the day.





# *Kind Request*

To help our kitchen serve you efficiently and with care, we kindly ask that modifications **be kept to a minimum.**

While We'll do our best, **not all requests may be possible.**

Thank you for your understanding.



# Choose your *Sidekick*

ACOMPAÑANTES



PLANTAINS



AVOCADO



BEANS



POTATOES



SWEET  
FRIES  
POTATOES



FRESH FRUIT



rice



TOAST



CORN TORTILLA



FLOUR TORTILLA

# Pick your *Meat*

CARNES - MADE IN HOUSE



BEEF STEAK  
Carne Asada



DICE MEAT  
Carne Picada



PULLED PORK  
Cochinita



PORK SAUSAGE  
Chorizo



CHICKEN  
Pollo



PORK SAUSAGE  
Longaniza



Hello  
*Starters*  
ENTRADAS

People  
MAGAZINE

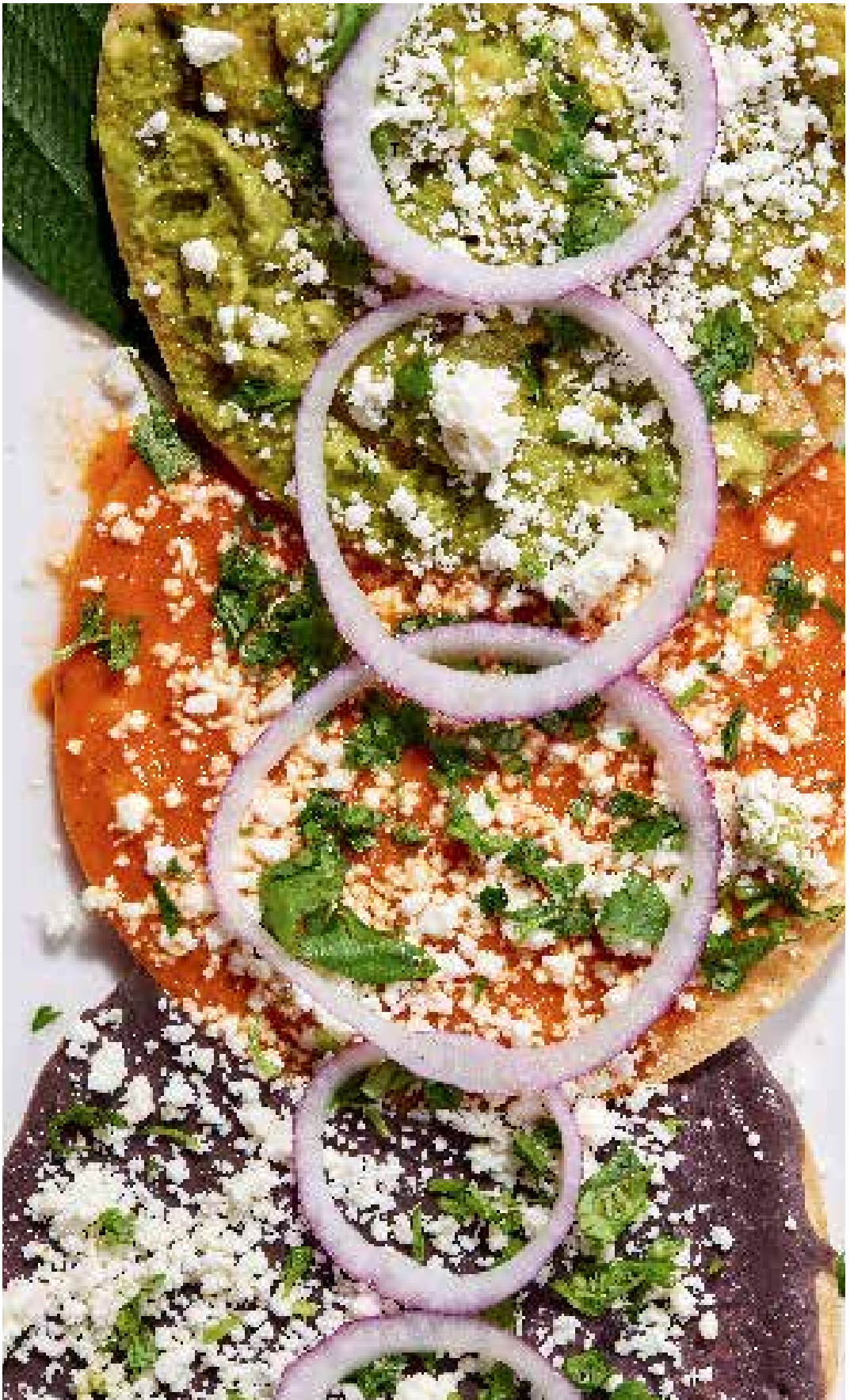
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CHANNEL

Southern Living

FEATURED IN  
PRENSA LIBRE

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

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## TOSTADAS

Three tostadas, one with refried beans, one with ranchero salsa, one with guacamole Topped with onions, feta, parsley. **7.5**

# CHORIZO *Potatoes*

House chorizo, onions,  
peppers, papas. **9.5**





**TOSTADAS**  
*Pibil*

Three tostadas with refried black beans, cochinita pibil, pickled red onions, feta. **12**

The  
*art of*  
Pancakes &  
french toasts

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**FRENCH**  
*Toast*

A local favorite and best seller! Crispy Brioche bread, house cheese whipped cream, house caramel, berries, banana. **18**

# WILD BERRY *Pancakes*

House lechera sauce,  
seasonal berries with our  
housemade blackberry  
bourbon sauce. **16.5**





**MANGO**  
*Pancakes*

House lechera, blackberry  
bourbon sauce, mango,  
berries. **16.5**

**NUTELLA  
MANDNESS**  
*Pancakes*

House lechera,  
bananas, nutella,  
heaven. **16.5**





# *Egg-celent* Choices

*Our Omelet trio.*

Want full flavor?  
Start with the meat.

**Meat option:**

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza



**SPICY** *Option*

**COBANERO**  
*Omelet*

Fluffy three egg omelet stuffed with carne asada, pico and smothered in cobanero sauce, finished with parsley. Served with potatoes and black beans. **17**

# 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. 17



### Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza



## OMELET *Ranchero*

Fluffy three egg omelet stuffed with mushroom, parsley, onion, tomatoes, cilantro, mozzarella, covered with ranchero sauce. Served with black beans, fried plantains, and two flour tortillas. **16**



# Good morning *Burritos*

# BURRITO

## *Ranchero*

Flour tortilla filled with scrambled eggs, fresh pico, potatoes, & black beans, topped with ranchero sauce, cheese, sour cream. Your choice of meat **16**

### Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza



## Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza



## CUBAN *Burrito*

Vaca frita (mojo shredded beef and onions), plantains, whole black beans, rice, drizzled plantain sauce and garlic sauce. **18**

# 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. **17**

## Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza





**COCHINITA**  
*Burrito*

Cochinita Pibil ( Citrus marinated pulled pork), rice & beans, topped with radish, plantains and pickled onions. **18**

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# 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. **21**





**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. **22**

# PUPUSAS

Two handmade Salvadorian pupusas stuffed with cheese & pork (made fresh daily). served with two scrambled eggs, black beans, salsa roja, vinaigrette cabbage. **19.75**





## MOSH

Guatemalan style oatmeal made with three types of milk, fresh fruit, brioche toast. 17

# 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. **15**



## Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza





**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. **16.75**

# HUEVOS *Rancheros*

A bed of whole black beans, topped with a fried corn tortilla, eggs, salsa ranchera, feta, queso fresco, sour cream, pico & guacamole. **15**



## Meat option:

- Asada • Picada • Cochinita
- Chorizo • Pollo • Longaniza





**DESAYUNO**  
*Chapín*

**Guatemala's most traditional breakfast.** Scrambled eggs served with refried black beans, feta, fried plantains, sour cream and two flour tortillas. **16**

# CHILAQUILES

*Adobados*

Pan fried chips in adobo sauce, topped with fried eggs, onion, feta, cilantro, sour cream, guajillo. Served with refried black beans & asada. **21**





**SPICY** *Option*

**CHILAQUILES**  
*Verdes*

Pan fried chips with tomatillo sauce. Topped with fried eggs, onion, avocado, feta, sour cream, cilantro, & beans. **17.5**

## 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. **16.5**





**PUERTO**  
*Barrios*

Scrambled eggs with mushroom, olives, chives, tomato, onion, served with mosh (Guatemalan oatmeal), seasonal fruit, and toast. **16**

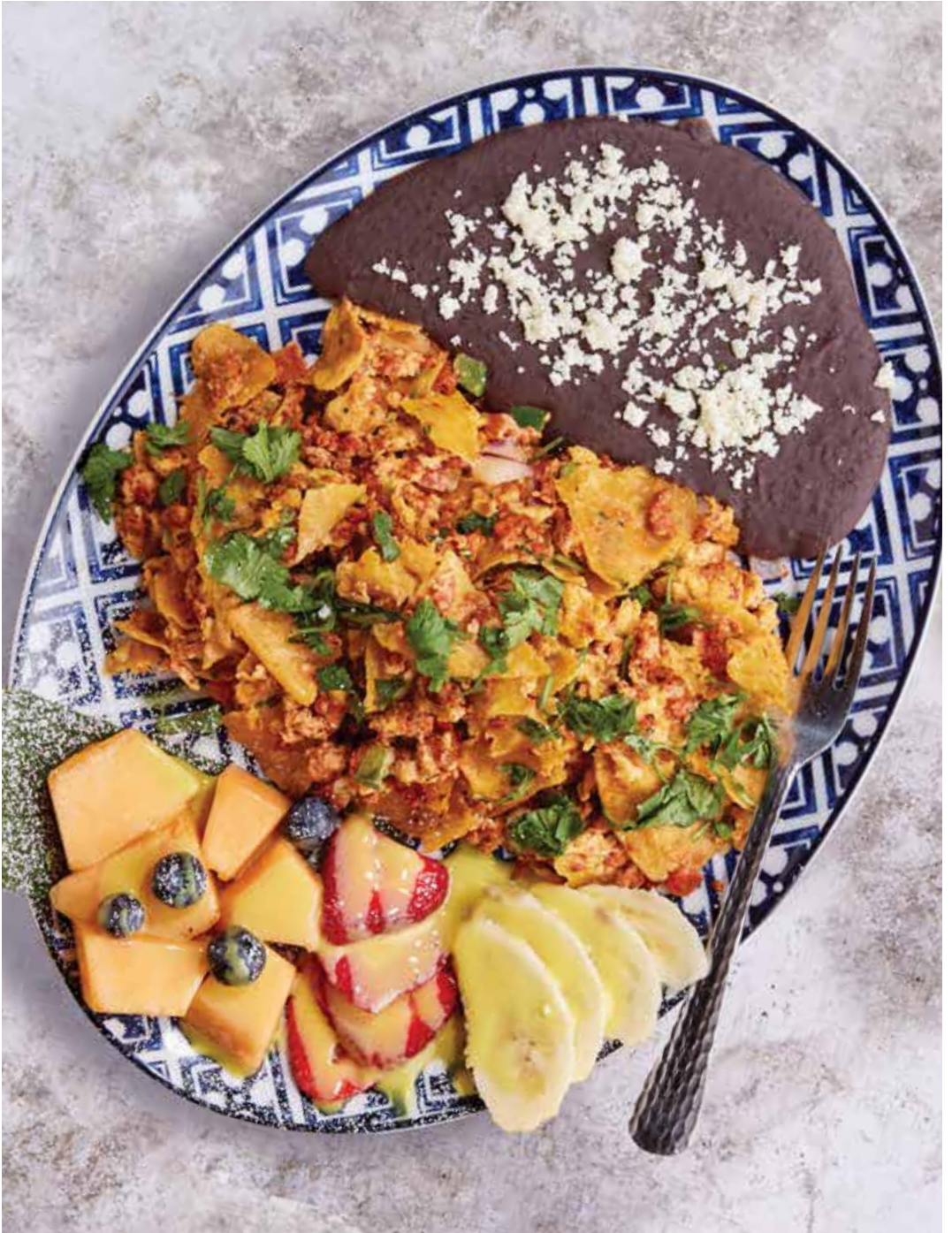
## MACHACADA

Scrambled eggs mixed with lime braised shredded beef, tomatoes, onions, jalapeños. Served with black beans, feta, potatoes with cheese and two flour tortillas. **17**



## 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. 17



Scrambled eggs mixed with tortilla chips, pico, cilantro, served with refried black beans, fresh fruit topped with mango sauce & two flour tortillas. 17

## MIGALLAS



# Let's *Lunch*

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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. **20**





**COCHINITA**  
*Pibil*

Citrus marinated pulled pork, refried beans, rice, pickled onions, plantains, and two corn tortillas. **20**

## 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. **18.5**



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,



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



**We're from Guatemala, Central America.**

Back in 2001, things had not been working for a while, and the general well-being of my kids was not looking promising. In a moment of complete despair, I chose to look to the United States for a better quality of life.

I end up in Oklahoma City, my kids were 17, 15, 13 around that time.

Oklahoma City was a lot different than what it is today, waaay different, **I went straight into the restaurant industry from the beginning and never left....**



Cooking has been my passion since I was a kid.

A lot of the dishes served at Kacao were inspired by my childhood memories

I always dreamed of owning my own place, until I randomly found the building that is currently our home, It had been many things, but at that point, it was a tire shop! It was full of grease and tires!



With all my savings and a small loan from my uncle "Tío" Julio, my kids and I took a leap of faith and haven't looked back since!





This road has been full of challenges, everything from cooking and washing dishes myself 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, wich 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



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