

Poc-Chuc Restaurant

2886 16th St 94103-3634 · +14155581583 · Updated: Jan 14, 2026

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APPETIZERS 8

Platano Frito \$6.00

pan fried plantains served with sour cream and green salad

Ensalada Mixta \$8.00

mixed green with cucumber, red onions, goat cheese and cherry tomatoes tossed in lime dressing

Platillo Maya - Panucho \$10.00

hand made tortilla filled with black bean puree, slightly fried, topped with shredded turkey, lemon marinated cabbage, pickled red onions and avocado, sprinkled with ground black pepper

Platillo Maya - Salbute \$10.00

hand made tortilla puff, slightly fried, topped with shredded turkey, lemon marinated cabbage, pickled red onions and avocado, sprinkled with ground black pepper

Platillo Maya - Empanadas \$10.00

half folded hand made tortilla stuffed with ground pork, served on a bed of black bean puree and tomato/onion sauce

Platillo Maya - Tostada \$10.00

crisp corn tortilla topped with black bean puree and queso fresco

Platillo Maya - Kotzito \$10.00

crisp taco covered with tomato/onion sauce and queso fresco

Trio Tostada \$6.00

three crisp corn tortillas topped with turkey veggie picadillo

MAIN COURSES 7

Pato A La Naranja \$18.00

seared duck breast topped with orange-honey sauce served with sauteed napa cabbage and mashed potatoes

Camarones Al Ajillo \$17.00

tiger prawns, mushrooms, green onions and cherry tomatoes sauteed in a white wine garlic butter sauce, served with sauteed zucchini, carrots, red and green bell peppers and rice potatoes

Pescado Frito \$18.00

pan fried fish, served with vegetable-bouillon rice and mixed salad and cherry tomatoes

Pollo Pibil \$12.00

slow braised annatto chicken thigh served with vegetable bouillon rice and a side of black bean puree

Poc Chu**\$14.00**

grilled citrus marinated pork, served with vegetable-bouillon ricetopped with grilled tomatoes, red onions and a side of black bean puree

Carne Asada**\$18.00**

grilled ribeye steak served with mashed potatoes and grilled zucchini, red onions, red and green bell peppers

Estofado De Borrego**\$14.00**

lamb simmered with onions, carrots and celery, served with rice and a side of black bean puree

VEGETARIAN 2

Cotzito**\$4.00**

5 crispy rolled tortillas topped with black bean, tomato, onion sauce and queso fresco

Vegie Trio Panucho, Salbute, Empanada**\$8.00**

served with marinated cabbage and sautee vegetables (zucchini, mushrooms, red and green peppers, pickled red onions and avocado)
