

LA COCHI LOKA

MENU

ADDRESS: C. 10 Nte. 27, Gonzalo Guerrero, 77712 Playa del Carmen, Q.R., Mexico PHONE: +52 984 147 2767

MENU TOPS

GUACAMOLE	\$
TACOS DE COCHINITA PIBIL	\$
TORTA DE COCHINITA PIBIL	\$
COCHINITA PIBIL TACOS	\$
PANUCHO	\$
PORK TACOS	\$
COSTRA DE COCHINITA PIBIL	\$
PANUCHOS DE COCHINITA Y POLLO	\$
COSTRA DE QUESO	\$
CHICKEN TORTA	\$
QUESADILLAS DE HARINA MIT COCHINITA	\$
TACO SE GUISADO CZARNE MOLIDA	\$
TACO DE GUISADO CARNE MOLIDA	\$
SALBUTES DE COCHINITA	\$
COCHINITA QUESADILLA	\$
TACOS Y COSTRAS DE CONCHINITA PIBIL	\$
TACO BEEF TACOS	\$
VEGETARIAN TACO AND COCHINITA PIBIL	\$

La Cochi Loka, nestled at C. 10 Nte. 27 in Playa del Carmen, is a beloved culinary gem renowned for its authentic Yucatecan flavors. This vibrant eatery has garnered a loyal following among locals and visitors alike, thanks to its mouthwatering menu offerings and warm hospitality.

???? La Cochi Loka Menu Highlights

At the heart of La Cochi Loka's menu lies the iconic cochinita pibil-tender, slow-cooked pork marinated in achiote and citrus, wrapped in banana leaves, and served with pickled red onions. This traditional Yucatecan dish is the star attraction, featured in various forms:

Tacos de Cochinita Pibil: Soft corn tortillas filled with succulent cochinita, offering a burst of authentic flavors.

Torta de Cochinita Pibil: A hearty sandwich packed with cochinita, perfect for a satisfying meal.

Panuchos de Cochinita Pibil: Fried tortillas topped with cochinita, refried black beans, and fresh veggies.

Costra de Cochinita Pibil: Crispy cheese crust filled with cochinita, delivering a delightful crunch.

Beyond cochinita, the menu boasts an array of other delectable dishes:

Tacos de Guisado: Choose from fillings like chicken, ground beef, smoked sausage, or egg with chaya.

Panuchos de Pollo: Fried tortillas topped with seasoned chicken and garnished with fresh toppings.

Tacos Vegetarianos: A delightful option for plant-based diners, featuring flavorful vegetarian fillings.

Tacos de Longaniza Ahumada: Smoked sausage tacos offering a unique and smoky flavor profile.

Tacos de Carne Molida: Ground beef tacos seasoned to perfection.

For those seeking a lighter bite, the **Quesadillas de Harina** filled with cochinita are a must-try, offering a cheesy, satisfying treat.

???? Sides and Extras

Complement your meal with La Cochi Loka's sides and extras:

Guacamole: Creamy and flavorful, made fresh to order.

Aguas Frescas: Refreshing beverages, with the **Jamaica** (hibiscus) flavor being a popular choice.

Postres: Sweet desserts to round off your meal.

Affordability and Value

La Cochi Loka offers exceptional value, with most items priced under MX\$100. For instance, tacos start at MX\$32, while a kilo of cochinita pibil is priced at MX\$510, including tortillas, onions, and salsas . This affordability, combined with generous portions, makes it a favorite among both locals and tourists.

Operating Hours

Open daily from 7:30 AM to 1:30 AM, La Cochi Loka caters to early risers and late-night diners alike, making it an ideal spot for breakfast, lunch, or a post-party snack .

Location and Atmosphere

Situated just off the bustling Fifth Avenue, La Cochi Loka offers a cozy and authentic dining experience. While seating is limited, the vibrant atmosphere and the aroma of sizzling tacos create an inviting ambiance. Whether you choose to dine in or take your meal to go, the flavors are sure to impress.

Customer Experience

Patrons consistently praise La Cochi Loka for its delicious food and friendly service. Many highlight the cochinita pibil as the best they've tasted, with some even claiming it rivals that of Mérida . The staff's warmth and the eatery's authenticity contribute to a memorable dining experience.

Final Thoughts

For those seeking an authentic taste of Yucatecan cuisine in Playa del Carmen, La Cochi Loka is a must-visit destination. With its delectable menu, affordable prices, and welcoming atmosphere, it offers a culinary experience that captures the essence of Mexican street food. Whether you're a taco enthusiast or a first-time visitor, La Cochi Loka promises a delightful gastronomic journey.