

## Entradas Appetizers

<b>Tacos de Lengua de Res</b> (3 piezas, 180 grs.) Three fantastic Mexican beef tongue tacos with onion and cilantro, served with your choice of Pico de Gallo, red or green sauce.	<b>\$245</b>
<b>Tacos de Arrachera</b> (3 piezas, 180 grs.) Three delicious flank steak tacos with onion and cilantro, served with your choice of Pico de Gallo, red or green sauce.	<b>\$195</b>
<b>Tacos al Pastor</b> (3 piezas, 180 grs.) Three Pastor style tacos (pork beef) with onion and cilantro, served with your choice of red or green sauce.	<b>\$185</b>
 <b>Gran taco de la casa</b> (1 piezas, 150 grs.) Fantastic red dried chili (guajillo) taco, cheese stuffed with epazote (mexican aromatic herb). Served on top of a delicious bean sauce.	<b>\$195</b>
<b>Queso Fundido con Chorizo o Champiñones</b> (180 grs. de proteína) Oaxaca style cheese with Mexican sausage or mushrooms.	<b>\$250</b>
<b>Quesadillas Adobadas</b> (3 piezas) Corn tortillas with cheese, poblano chile slices and a smoky chile sauce.	<b>\$245</b>
<b>Sopes de Chorizo</b> (3 piezas, 200 grs.) Three sopes (a snack made of fried corn masa base) topped with Mexican sausage (chorizo), cheese and sour cream.	<b>\$195</b>
<b>Flautas botaneras</b> (4 piezas, 120 grs. de proteína) Fried chicken taquitos served with guacamole.	<b>\$235</b>
<b>Alitas de Pollo   Chicken wings</b> (8 piezas, 220 grs.) Al limón y pimienta Lemon pepper sauce	<b>\$170</b>
<b>Mango Habanero</b> Mango habanero sauce	<b>\$170</b>
 <b>Entre mes Parrillero</b> (200 grs. de proteína) Delicious combination of flank steak, chicken, mexican sausage (chorizo) and fresh cheese. Grilled, seasoned and served with nopales, onions, grilled chili stuffed with cheese, tortillas and house-made sauces.	<b>\$310</b>

## Sopas y pastas Soups & Pastas

<b>Crema de Elote</b> (250 ml.) Our house-made creamy corn soup	<b>\$140</b>
<b>Sopa de Fideo</b> (250 ml.) Vermicelli soup with squash and vegetables.	<b>\$140</b>
 <b>Sopa de Tortilla</b> (250 ml.) Fried strips of corn tortilla, diced avocado cheese and pasilla chile in a chicken broth tomato soup.	<b>\$160</b>
<b>Fetuccinni de la Casa</b> (350 grs.) A la putanesca A la carbonara	<b>\$225</b> <b>\$260</b>



## MENÚ

### PLATILLOS SALUDABLES HEALTHY DISHES

L.N.C.A. Elisa Webb Cortes  
Cédula profesional: 5507392  
Registro: SSA:401

<b>Ensalada de Espinaca de la Casa</b> (180 grs.) Delicious spinach salad with blueberries, cherry tomatoes, cheese, jicama and special olive dressing.	<b>\$210</b> 341 kcal
<b>Oblea de Jicama con pico de gallo de mango</b> (170 grs.) Thinly sliced jicama filled with tropical pico de gallo salsa (pineapple and mango).	<b>\$195</b> 168 kcal
<b>Pechuga de Pollo al Limón</b> (170 grs.) Lemon chicken breast served with vegetable skewer.	<b>\$280</b> 346 kcal
<b>Filete de Salmón a la plancha con ensalada de espinaca</b> (220 grs.) Grilled Salmon filet with spinach salad.	<b>\$395</b> 396 kcal

## Cortes y Carnes Steaks

**Incluye una copa de vino tinto de cortesía**  
A courtesy glass of red wine is included

<b>Rib Eye</b> (350 grs.) Rib Eye steak.	<b>\$495</b>
 <b>Chamorro Adobado</b> (900 grs. con hueso) Pork osso buco (Pork Shank) with adobo sauce (made from different chilis, vinegar, garlic and herbs).	<b>\$385</b>
<b>Tampiqueña de Res</b> (220 grs.) Filet steak served with an enchilada, quesadilla, beans, Mexican rice and guacamole.	<b>\$425</b>
 <b>Milanesa de Res</b> (220 grs.) Breaded filet steak with French fried potatoes.	<b>\$385</b>
<b>Arrachera a la Plancha</b> (220 grs.) Grilled beef and a side dish of your choice. Choice of salad, french fries or potatoes.	<b>\$410</b>
<b>Filete Mignon</b> (220 grs.) Filet Mignon steak.	<b>\$410</b>



**Sugerencia de nuestra  
cocina tradicional**

En preparaciones a base de alimentos crudos de origen animal, el platillo se sirve bajo la consideración del consumidor.

## Ensaladas Salads

- Cesar con Pollo** (170 grs. de proteína) **\$220**  
Chicken caesar salad with parmesan cheese and croutons.
- Ensalada de Lechuga** **\$230**  
Mixta y Panela (100 grs. de proteína)  
Special salad made of three kinds of lettuce with fresh panela cheese and house-made Ranch dressing.

## Antojitos Mexican Mexicanos **Food**

-  **Enchiladas Mineras** (3 piezas, 170 grs. de proteína) **\$280**  
Our very own traditional dish with chicken, carrots, potatoes and soft fresh cheese enchiladas.
-  **Enmoladas de Pollo** (3 piezas, 170 grs. de proteína) **\$270**  
Enchiladas covered in mole poblano sauce stuffed with shredded chicken.
- Enchiladas Verdes** (3 piezas, 170 grs. de proteína) **\$250**  
Stuffed with cheese or shredded chicken.

**!!! Y para los que no se deciden !!!**  
**!!! And for those who cannot decide !!!**

-  **Enchiladas Tricolor** (3 piezas, 170 grs. de proteína) **\$270**  
Three different kind of enchiladas, one mole, one minera and one in Green sauce, the best choice to try each of them.
- Fajitas Arrieras** (220 grs.) **\$385**  
Steak strips with white cheese and avocado garnish. Seasoned with green tomato sauce and served with caramelized onions.
-  **Tlacoyos Supremos Santa Fe** (2 piezas, 130 grs. de proteína) **\$230**  
Exquisite traditional mexican snack made with corn masa in a triangular shape, stuffed with marinated pork leg served on guajillo chili sauce.
- Chile Mulato relleno de Lengua** (1 pieza) **\$245**  
**de Res al Pipian** (100 grs. de proteína)  
Fried dried chili stuffed with beef tongue served on top of poblano chili and pumpkin seed (pipian) sauce, accompanied with rice.

## Sólo por la noche Just at Night

- Tamal de la Casa** (1 pieza) **\$50**  
Chile, Meat and sweet flavour.
-  **Pozole Guanajuatense** (180 grs. de proteína) **\$230**  
A traditional hearty guajillo chili based soup made of hominy (specially prepared corn grains), pork meat. Topped with fresh shredded lettuce, radish, onion, lemon and dried chili flakes.
- Buñuelo enmielado** (1 pieza) **\$50**  
Traditional fried pastry served in honey syrup.
- Champurrado** (236 ml.) **\$45**  
Warm corn based drink with chocolate and cinnamon.
- Atole Blanco** (236 ml.) **\$45**  
Warm corn based drink.

## Aves y Pescados Poultry & Fish

-  **Pollo con Mole** (170 grs.) **\$250**  
Chicken in mole Poblano sauce with Mexican rice.
- Pechuga de Pollo a la Plancha** (170 grs.) **\$280**  
Grilled chicken breast served with salad.
-  **Filete de Salmón** (220 grs.) **\$395**  
**a los tres chiles**  
Salmon filet with tree kind of chiles sauce, served with mashed potatoes.
- Fajitas de Pollo Chipotle** (200 grs.) **\$310**  
Thin sliced chicken breast with green tomato, onion and chipotle chili sauce.

## Otros Others

- Club Sandwich** (150 grs. de proteína) **\$225**  
Traditional sandwich made with sliced ham, cheese, chicken, avocado slices and served with french fries.
- Hamburguesa con Queso y Papas** (180 grs.) **\$250**  
Cheeseburger with french fries.

## Postre de la casa **\$150** Dessert of the house

**Arma tu Menú**  
Make your menu

**Escoge de nuestra carta**  
Choose from our menu

**Una sopa ó crema**  
Soup or cream

**Un platillo de nuestras secciones:**  
One dish of sections

**Ensaladas**  
salads

**ó**  
or

**Antojitos mexicanos**  
Mexican dishes

**Postre y café**  
Dessert or coffe

**Precio por persona \$395**  
**Price per person \$395**  
Incluye un refresco

\*No aplica con otras promociones y/o descuentos  
\*Does not apply with other promotions and/or discounts