

Botanas. Appetizers



Flautas de res o de pollo \$15

Shredded beef or chicken crunchy flautas, lettuce, cream, cotija cheese and side of green salsa

Tostaditas de tinga de pollo \$15

Shredded chicken cooked in tomato and chipotle pepper served on crispy tostadas with refried beans, cream and cheese. Side of house salsa

Cazuelita de chicharron en salsa \$15

Pork rinds cooked in spicy green salsa. Side of tortillas

Esquites \$12

White corn nibs with epazote, Mexican mayo, fresh cheese and chili powder

Gorditas de chicharrón prensado \$18

Pork belly stuffed corn gorditas. Side of salsa, raw onions and cilantro

Tacos Chelo \$13

Crunchy potato taquitos covered in a very spicy green salsa with raw onions and cotija cheese on top

Tacos crujientes de jamaica \$13

Hibiscus flower and cream cheese crunchy tacos in homemade flour tortillas

Picaditas \$15

Thick corn cakes with refried beans, salsa, cream and fresh cheese

Salsas de Cuchara \$10

Tía Martha (tomatillos and peanuts) **5 chiles** (5 peppers and pork rinds) and **Quemada** (burnt pepper skin) served with tortilla fritters



Chicharrones \$12

Crunchy pork rinds with 2 salsas for dipping

Guacamole Tradicional \$13

Fresh avocado, roasted serrano pepper, cilantro

Quesadillas de huitlacoche \$15

Black mushroom and cheese quesadillas

Tacos dorados de papa con chorizo \$13

Chorizo and potato crunchy tacos with cream. Side of green salsa

Queso de fogata. Perfect to share \$20

Hot melted cheese with touch of mixe pepper oil and poblano pepper slices. Served with corn tortillas
Add chicken \$8 Add beef \$10 Add shrimp \$10

Charalitos \$13

Deep fried whole smelt lake fish. Side of two salsas

Ceviche del día \$22

Today's ceviche*

Cazuelita de rajas con crema \$15

Creamy poblano peppers with fresh cheese. Side of tortillas

Salpicón de res \$20

Shredded beef with tomato, olives, pickled peppers, cotija cheese and avocado. Side of crunchy tostadas

Tostaditas del Ajusco \$18

Crispy tostadas topped with beef and melted cheese, served with side of Lucy's green salsa.
The highest point in CDMX deserves a dish named after it!

Ensaladas y sopas. Salads and soups



Chilatole \$10

Creamy corn masa soup with serrano pepper

Sopa de tortilla \$13

Crispy tortillas, avocado, cheese and cream in thick pasilla pepper broth

Sopa de fideo \$10

Capelli pasta soup in tomato broth
Add avocado \$3

Ensalada de arúgula con papaya \$13

Arugula and papaya salad with caramelized walnuts and cilantro vinaigrette

Ensalada de pétalos de rosa \$15

Mixed greens with rose petals, pear, peach, pistachios and cranberries with orange and guajillo vinaigrette

Add to anything:
Chicken \$8
Shrimp* \$12
Beef \$12

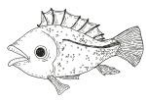
Ensalada CDMX \$15

Mixed greens, cucumber, radish, jicama, pickled onion, avocado, garbanzos, crunchy tortillas and cotija cheese with spicy peanut vinaigrette



*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Platos Fuertes. Entrées



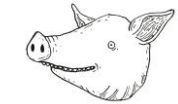
Huachinango Veracruzana \$28

Veracruz style red snapper filet on top of a plantain and amaranth cake. Side of rice and bread



Tasajo y huarache \$32

Beef filet strip over huarache topped with beans, cream and cheese. Side of guacamole and poblanos with onions



Mole verde \$28

Green mole with pork tenderloin. Refried beans, rice and white corn purée on the side

Pollo Poblano \$26

Breast of chicken topped with calabacita squash in poblano pepper cream. Side of yellow corn purée, rice and bread



Asado de res Doña Julia \$30

150 year old recipe of tips of beef tenderloin with carrots and potatoes in spicy red salsa. Side of rice and whole black beans

Mula de nopal \$20

Grilled cactus filet stuffed with panela cheese mounted on morita pepper salsa. Side of refried beans

Keep the straw mule for \$3

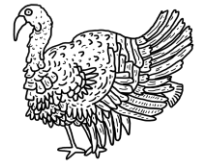


Mole negro \$32

Keep the handmade wooden turkey for \$3

34 ingredients for the most complex dish in Mexico.

Turkey breast in thick, savory black mole. Side of refried beans and rice

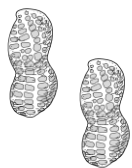
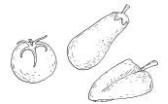


Las tres damas \$18

3 cheese enchiladas. One of each: Green, Corn, Red salsa. Cream on top. Side of refried beans. Add chicken for \$8

Tamal de cazuela \$18

Deep dish corn cake with huitlacoche (corn mushroom) Cream on top. Side of refried beans



Encacahuatadas \$18

Tortillas stuffed with potato, covered in a thick and spicy peanut salsa, raw onions on top. Side of refried beans

Mixiotes de camarón \$28

Spiced shrimp steamed in maguey leaves. Side of guacamole, pickled onions and refried beans



Viernes de fonda Market price

Traditional "guisados" and specials from all over Mexico prepared by our loving cooks

Bebidas. Drinks

Mexican coke \$4 Jarritos \$4 Topo Chico \$4 Sodas \$3 Limeade \$5 Orangeade \$6 Grapefruitade \$6 Limeade with chamoy \$6 Limeade with chia \$7 Virgin Charlie's Devil \$10 Sparkling Hibiscus or Tamarind \$6 Aguas frescas \$5 Bottle of agua fresca \$15 Orange juice \$5 Grapefruit juice \$5 Sangrita \$6 Coffee and tea \$4 Espresso \$5 Double \$7 Lechero \$8 Café de olla \$5 Hot chocolate \$6 Cubano \$6 Capuccino \$6 Capuccino with cajeta \$8 Capuccino with rompope \$10 Carajillo \$15

Agua de Piedra \$6

No separate checks. Maximum of 5 credit cards per table

20% gratuity will be added to tables of 6 seats or more

No outside food, drinks or desserts allowed

We take pride in preparing every dish at the moment and all of our menu is cooked fresh daily. Please allow us the necessary time to properly cook.

#MexicoCityInHouston

