



{ **GUACAMOLE** ⁰⁰ \$5 }

(fresh made to order)

{ **FLAUTAS DE POLLO** ⁵⁰ \$5.50 }

y/o de papa con queso
(crispy rolled corn tortillas, choice of chicken or potatoes with cheese topped with romaine and salsa)

{ **MOLLETES** ⁵⁰ \$6.50 }

Toasted baguette with refried black beans melted cheese and pico gallo (option with chorizo add \$1.00)

{ **QUESO FUNDIDO** ⁰⁰ \$6.00 }

chorizo o champ
(melted Chihuahua cheese served with corn tortillas choice of mushrooms or chorizo)

TACOS \$ 2.50 ea

Carne Asada
Carne asada (grilled skirt steak)

Tinga de pollo
(shredded chicken in chipotle tomato sauce)

Rajas
(roasted poblano pepper strips, cooked with mexican cream and diced onions.. de-li-ci-ous)

Hongos
(sautéed mushrooms with epazote and garlic)

Carnitas
(pork confit)

Pescado zarandeado
(non-fried fish, topped with pico)

Cochinita pibil
(slow cooked pork in banana leaves)

Camarón al chipotle
(sautéed shrimps with chipotle sauce)

TACO DE LENGUA
(beef tongue taco.. delicatessen!)

{ **HUEVOS DE HACIENDA** ⁵⁰ \$8.50 }

Over easy eggs, refried beans with rajas and fire roasted tomato sauce.

{ **CHILAQUILES ROJOS o VERDE** ⁰⁰ \$9.00 }

Corn tortillas soaked in green or red sauce with eggs of your choice. Spicy

{ **HUEVOS Motuleños** ⁰⁰ \$8.00 }

Sunny side eggs, with spiced ham, split peas mild tomato sauce & black beans

{ **HUEVOS TOLUQUENOS** ⁰⁰ \$9.00 }

Scrambled eggs with chorizo from Toluca served with charro beans

{ **ENFRIJOLADAS (grandma style)** ⁰⁰ \$8.00 }

Brunch's version of enchiladas topped with black bean sauce, stuffed with scrambled eggs.

{ **ALAMBRE RES** ⁵⁰ \$8.50 }

(grilled skirt steak with peppers, onions with melted Chihuahua cheese served with corn tortillas)

{ **ENCHILADAS Suizas.** ⁰⁰ \$10.00 }

(chicken enchiladas with tomatillo sauce, topped with melted cheese)

{ **CARNE ASADA ARRACHERA** ⁰⁰ \$12.00 }

Grilled Skirt steak served with potatoes, poblano peppers and refried black beans

brunch

la Superior

EZQUITES \$ 4.00

(corn kernels cooked with epazote leaves, served with fresh cheese, lime and Mexican mayo)

FRIJOLES DE OLLA \$ 3.00

(Soupy black beans)

FRIJOLES CHARROS \$ 5.00

(pinto beans with epazote, onions, jalapeños and smoked bacon)

SALSAS \$ 3.00

(sampler of salsas from mild to super hot)

SIDES



APPT

CALLE

CORRIDA



Aguas Frescas \$3.00

Watermelon, cantaloupe, pineapple, prickly pear lime w/ peel

Fresh squeezed O.J. \$ 3.00
\$ 5.00

tax included