Disfrute del Antiguo Sazón de Nuestro México!

Juices, Coffee y Complements

All breakfasts include: Juice (6 oz.) or Fruit (250 gms.),
Choice of dish, Americano coffee, decaf coffee or Mexican coffee (4 oz.) with cinnamon and piloncillo
Not applicable to Events (Groups larger than 15 people)

Natural Juices

Natural Juices

Orange, Carrot, Tangerine (Seasonal), and Tomato.

Natural Mixes

Green Juice: Cactus(Nopal), Pineaple, Celery and Tangerine.
The Mixes : Strawberry Orange and Pineapple, Papaya with Orange or Carrot with Orange.

Small Juice (6 oz.) $70 ***The Carafit (16 oz.) $112***
Big Juice (8 oz.) $92

Specialties with Coffee

American Coffee or ¨de Olla¨ Coffe (4 oz.) $70
Lactose-free Cappuchino (6 oz.) $112
Glass of Milk Small (6 oz.) $50 Large (8 oz.) $70
Boxed Tea (6 oz.) $70
Cappuchino (6 oz.) $110
House Coffe (4 oz.) $102
House Hot Chocolate $96
The natural tea jug (8 oz.) $102

Fruits, cocktails and complements

The Fruit Order (90 g) $70 ***Fruit Symphony Chica (120 g.) $134*** ***Grande (180 g.) $164***
Pan de Dulce Pza. (80 g) $72 ***The Cottage Cheese (180 g) $40***
The Yogurt (120 g) $40 ***Order of Ham, Bacon or Sausage(80 g) $60***

The Classics

Classic Eggs $274

ESunny-side up or scrambled with ham, bacon, chorizo, or sausage
(Two pieces of egg with 80g of ham or sausage or bacon)

Low Calorie Meals

The green Panela Cheese Enchiladas $274

Three tortillitas handmade on a hotplate, filled with panela cheese (120 grams), and topped with Cilantro green salsa and shredded steamed chicken breast, accompanied by onion slices

The Aztec Eggs $274

Two pieces of eggs, either whites or whole, mounted on roasted cambray cactus pads (two pieces), lLightly drizzled on the side with a mildly spicy ranchera sauce. Accompanied by grilled panela cheese, pumpkin flower and asparagus.

The Hierbitas del Campo Omelette $274

Quintoniles and Quelites (100 g) prepared with onion, epazote and butter, are stirred only with two egg whites are used, the omelet is filled with grilled panela cheese and topped with ranchera sauce.

Country Lunch

The Poblano Garden Chicken $298
Chicken breast fillets (120 g) in a creamy sauce with mushrooms, spring onions, and rajas poblanas and presented au gratin.

The Tacos Jarochos $280
Tacos filled with scrambled eggs (Three pieces), topped with bean sauce and a delicious garnish of chorizo, avocado, grilled onion, roasted chilies, cream and cheese.

Cilantro Chicken Breast $282
Chicken breast fillets (120 g) in cilantro green sauce, accompanied by potatoes and spring onions, decorated with golden potato slices and a sesame seed coating.

Arrachera with Crispy Toppings in "Pasilla Sauce" $298
Northern-style arrachera (120 g) grilled open with onions and accompanied by crispy chilaquiles bathed in "La Casa" pasilla sauce and served with refried beans on the side.

The Wildflower Omelette $278
Fantastic combination of squash blossom and huitlacoche, both mounted on an omelet (two pieces of egg) bathed in green sauce and accompanied by refried beans.

The Traditional Omelette $268
Exquisite mushrooms with ham and Oaxaca cheese, served on an omelet (two pieces of egg) bathed in green sauce, accompanied by refried beans.

Salmon Omelette $302
Delicious grilled salmon (120g) golden brown, served with Philadelphia cheese. served inside an omelet (two pieces of egg) topped with a light guajillo chili sauce and as garnish of mushrooms with epazote.

Cecina with Chilaquiles $292
Tender and juicy Cecina from Yecapixtla (120 g) accompanied by green chilaquiles and refried beans.

The Ranchero Pork Rinds $284
An egg served on a corn toast, grilled ham, drizzled with pork rinds (100 grms.) cooked in ranchera sauce and accompanied with pot beans.

The Michoacan Aporreadillo $268
Carnitas (120 g) shredded pork, scrambled with egg and topped with cilantro green sauce

Morelos-style Enchiladas $288
Three small tortillas fried in guajillo sauce, filled with potato and chorizo, topped with shredded lettuce, cheese and cream

Fillet Tips in "Pasilla Sauce" $284
Beef Fillet Tips (120 g) prepared and seasoned with our "La Casa" pasilla sauce and refried beans as a side dish.

All breakfasts and lunches include: Juice (6 oz.) or Fruit (250 g), Choice of dish, Americano coffee, decaf coffee or Mexican coffee (4 oz.) with cinnamon and piloncillo

Not applicable to Events (Groups larger than 15 people)

The weight of the dishes is indicated in raw product
Prices on this menu include IVA

House specialties

Mason's Casserole $282
Scrambled eggs with dried pork rinds stewed in red sauce "La Cazuela" style. accompanied by Frijoles de La Olla.

Lamb Birria (Ready for tacos) $316
Traditional Lamb Birria, accompanied by oregano, onion, and birria sauce.

Mixiote Tacos (with Habanero Peppers) $302
Three mixiote tacos (150 g) prepared with the traditional salsa of Mixiote, mounted on banana leaves, accompanied by refried beans.

The Combined Plate
Lamb consommé & Barbacoa tacos $299
Cup of mutton consommé (6 oz.) with rice and chickpeas, accompanied by three delicious grilled lamb barbacoa tacos (150 g)

Seasonal breakfasts

Huauzontles stuffed with Panela Cheese $302
Huauzontles (green amaranth) stuffed with panela cheese and battered and bathed in our pasilla sauce. They are served with charro beans.

"Panteneta a La Vizcaina" $316
Three poached eggs mounted on a loaf of bread and bathed in Vizcaina Sauce.

Escamoles Omelette with "La Mantequilla Serrana" $358
Escamoles (50 g.) prepared with our recipe mounted on an Omelette.

Ranch breakfasts

Roasted Sausage in Green Sauce $290
Grilled sausage (180 g.) bathed in stewed green sauce, Served with beans from the pot

The Omelette with Goat Cheese in Mole $298
Omelette with goat cheese, Philadelphia cheese, sliced almonds, folded and bathed With Mole Rojo, a slice of goat cheese is placed on top and sesame seeds are sprinkled on top. Served with refried beans.

Motul-style Eggs $276
Enjoy this selection from Southeast Mexico, accompanied by refried beans.

Pork Ribs in Purslane $298
Pork ribs with carnitas (180 g) bathed with purslane stewed in green sauce

The Sopecitos Texcoco $276
Two pieces of fried eggs mounted on two small corn tortillas spread with beans, bathed in house red mole, shredded chicken and all on a bed of green salsa.

The Thrown Beans $254
The beans from the pot (200 g) are crushed and mixed with two egg whites and two egg yolks. They are served with pieces of panela cheese and on the side, roasted onions and serrano peppers.

Desde 1952

Aquí está Texcoco

Disfrute del Antiguo Sazón de Nuestro México!

We have the immense pleasure of presenting our menu. In each dish, you will find the typical flavor of Mexican food, lovingly prepared by our cooks according to recipes preserved over more than seventy years of serving you.

Appetizers

The Classic Appetizers

Three tacos of Sautéed Blood Sausage Ord. 200 g **$192**
(Grilled with green chile, epazote and onion)

The Crispy Pork Rind Ord. 50 g **$70**

Pickled Nopales Ord. 200 g **$72**

The Cuaresmeño Chiles $76
Cheese and Epazote fillings (per piece)

The Order of Guacamole Ord. 200 g **$78**

The Avocado Fan Piece $90

To Satisfy the Craving

Grilled Bone Marrow Bones $288
Three pieces of marrow bone marinated in garlic oil, salt and pepper, grilled, served with macha sauce, guacamole and grilled onions

Shredded Carnitas Chalupitas $286
Four small chalupas, two bathed in green sauce and two in red sauce with shredded pork carnitas, onion and cilantro.

The Interlude from "The Farm" $ 272
Panela cheese in sticks (60 g.) Oaxaca cheese (40 g.), Goat cheese with sliced ash (40 g.), Philadelphia cheese spheres with sesame seeds (60 g.) A fan-shaped avocado, black and green olives (40 g.).

Pico Gallo Salad $238
On a base of romaine lettuce, avocado, tomato, tomatillo, onion, cilantro, olive oil and fresh cheese (60 g.) Pork cracklings (80 g.) framing a salad bowl.

Escamoles with "Serrano Butter" $508
Escamoles (100 g.) prepared with "La Casa" Butter with Epazote, finely chopped onion and garlic, and green chili, Served with refried beans, tortilla chips, and guacamole.

From the Hotplate to your Table

Simple quesadillas $90 **Combined (Adding 120g Oaxaca Cheese) $104**
(Order of one quesadilla, 120g of stew)
Cheese, potato, pork rinds, poblano pepper strips, shredded beef, huitlacoche (corn smut), mushrooms potato with chorizo and squash blossom.

Natural Melted Cheese $236
150g of Manchego cheese.

Melted Cheese with Chistorra $268
150g of Manchego cheese and 120g of Chistorra sausage.

The Sope with Beans (piece) $74

Combined with stews (60 g.) $92

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Prices on this menu include IVA

Sups and Broths

Buffalo Consommé (10 oz.) $138
Delicious combination of mutton consommé and bone marrow.

Mixtec Soup (10 oz.) $116
Beef consommé with squash blossom, corn, mushrooms and julienned golden tortilla.

Special Bone Marrow Soup (10 oz.) $132
Highly recommended, with a special touch of bacon.

Aztec Soup (10 oz.) $126
Tortilla soup accompanied by cheese, cream, avocado, pork rinds and golden pasilla chili.

Noodle Soup (10 oz.) $102 **with Chicken (100 g)** $124
Homemade and traditional with its tomato broth.

Ranchero Consommé (10 Oz.) $126
Chicken consommé, with shredded chicken, rice, chickpeas, avocado and pico de gallo salsa.

Special Lamb Consommé (10 oz.) $126
With shredded barbecue to enhance its flavor.

Charro Beans (10 oz.) $122
Frijoles de la Olla prepared with bacon, chorizo, epazote and chile de árbol.

Mexican Rice with Red Mole (150 g) $112

Special Salads

The House Salad (250 g) $287 **Small Order** $175
On a bed of lettuce, arrange cucumber, tomato, and ham rolls.
Manchego cheese and grilled sliced chicken breast, seasoned with Aurora sauce.

The Texcoco Salad (250 g) $268 **Small Order** $174
Sobre una cama de berros, se monta pepino, champiñones, rebanadas de jitomate escalfado, rodajas de pepino, tocino doradito en trocitos y (piñones o almendras), aderezada con vinagreta.

La Ensalada Gourmet (450 g) $304 **Small Order** $194
A refined creation based on Hearts of Palm, Artichoke Centers,
Green and black olives, slices of goat cheese, supreme grapefruit wedges,
Fresh watercress, all arranged on a bed of alfalfa sprouts and lettuce.
Diced romaine lettuce, poached tomatoes, avocado quarters, onion rings
Cambray and as a complement its Balsamic Dressing.

Corn Snacks

The Order of Golden Barbacoa Tacos $296
3 large tacos with 240g of shredded meat.

The Green Enchiladas (three pieces) $266
House specialties, topped with cream and fresh cheese

Mole Enchiladas with Sesame Seeds (three pieces) $296
House specialties, topped with sesame seeds and sliced onions

Fish and Shrimp

Shrimp at the Texcoco Fair $552

Giant Grilled Shrimp (5 Pieces, 320 g), stuffed with Chihuahua cheese, wrapped in crispy bacon served on a bed of cilantro salsa verde, with a light bouquet with garlic mojo sauce, accompanied by a pilaf of rice and steamed vegetables.

Grilled Salmon Fillet $344

210g of thick-cut grilled salmon.
Prepared with Lemon (Savory), in Mango Sauce with Philadelphia Cheese (Sweet) or in Tamarind Sauce with Philadelphia cheese (Sweet and Sour).

House Specialties

Lamb Mixiote $332 **By Taco** $99

2200 grams of delicious lamb, chopped, marinated in achiote and baked.
It is presented on the traditional Maguey Leaf.

The Prepared Pork Shank $266 **By Taco** $84

One piece (approx. 900 g) of boneless and seasoned carnitas shank griddle with mushrooms, bacon, onion and sliced green chili.

Northern Style Sheep's Head $418 **Half Head** $228

A boneless piece, presented with its Sesadillas, prepared on the griddle with epazote, onion and green chile, suggested for tacos in the center.

Texcoco-style Barbecue

Our most typical dish, prepared in an oven and maguey leaves, with a light smoky flavor and slowly cooked over the heat of mesquite embers.
Order of 220 g Assorted $288 **Massif** $312 **By Taco** $92

Lamb Shoulder (price per kg.) $1,490

The weight of each piece varies between 0.900 kg and 1.500 kg. **Barbecue Assorted per kg.** $1,305

Texcoco-style Carnitas (price per kg.) **Massif** $969 **Assorted** $918

Traditional carnitas prepared according to our oldest recipe.
Order of 220 g Assored or Massif $ 244 **By Taco** $78

Oven Suggestions

Order a quarter of a roast kid goat (220g) $686

Choice of cut: Leg (approx. 450g) or Shoulder with Rib (approx. 550g) of baked kid goat
A marinade made with fine herbs, served with a side of grilled onions, guacamole, and French fries. and refried beans accompanied by an order of flour tortillas.

The Lamb Rib $294

400g roasted and covered with a delicious árbol, garlic and onion sauce.

A Quarter Rabbit in Charcoal Sauce $298

A quarter of a rabbit, grilled and topped with a herb-based sauce.
thin slices, olive oil and garlic.

The "Machitos" of Mutton $257

Two half pieces of machitos, served well browned, presented on a griddle, accompanied by Grilled onions and guacamole. Also suggested Mexican style or in green salsa.
The sauce is kept separate to preserve the crispiness.

The Grills of Texcoco

The Country Grill (Barbecue, Carnitas, Chamorro and Mixiote)

Small (suggested for up to three people) $860
Weights: Barbacoa (180 g), Carnitas (180 g), half a piece of Chamorro (400 g.) and a Mixiote (350 g.)

Large (suggested for four to six people) $1,690
Weights: Barbacoa (600 g), Carnitas (600 g), one piece of Chamorro Supremo (800 g.) and one Mixiote (350 g.)

The Surf and Turf Grill

Girl (suggested for three people) $980
Three pieces (approx. 180 g) of Giant Shrimp, (150 g of each ingredient) chicken, arrachera, chorizo, pork ribs.

Large (suggested for six people) $1,890
CFive pieces (approx. 350 g) of Giant Shrimp, (250 g of each ingredient) chicken, arrachera, chorizo, pork ribs.
Side dish of white cheese, guacamole, grilled onions and refried beans.

The Goat and Head Grill $1,390

Two pieces of kid goat, one leg and one shoulder with rib, accompanied by a piece of kid goat head
Cut in half, accompanied by Guacamole, onions and roasted chilies and Flour Tortillas.

From the Stable and the Corral

La Arrachera Norteña $351

220g of juicy and tender grilled flank steak accompanied by spring onions, french fries, and roasted chilies

Tampico-style Beef Fillet $332

220g of beef fillet accompanied by poblano pepper strips, guacamole, mole enchilada, Mexican rice and refried beans.

The Texcoco Medallions $356

300g of beef fillet presented in medallions, grilled, bathed in pasilla sauce and gratinéed with Chihuahua cheese.

Chicken in Mole with Sesame Seeds $278

Half a chicken breast (250 g.) covered with exquisite house almond mole, topped with sesame seeds.

Yecapixtla Dried Beef $276

180g of tender beef jerky accompanied by nopales, grilled onions and the house guacamole.

La Pechuga de Pollo Texcoco $286

180g of opened chicken breast stuffed with huitlacoche, presented in medallions, decorated with squash blossoms, bathed in green sauce, presented to gratin and served with white rice.

Chicken Breast with Goat Cheese in Red Mole $292

180g chicken breast stuffed with goat cheese, Philadelphia cheese, almonds, presented in medallions, lightly gilded, on a mirror of Red Mole bathed with sesame seeds.

Desserts and Coffees of the House

The Small Cakes(180 g) $128
El Helado (150 g) $98
Apple Strudel $298
Homemade Sweets (150 g) $110
The Ate with Cheese $138
Flammed with Licor 43 (25 ml) $230
The House Flan $139

The Flamed Coffee

The Irish Café(25 ml.) $306
with Passport whiskey

Texcoco Coffee (25 ml.) $264
con Kalhúa y Tequila Sauza 100 años

Sicilian Coffee (25 ml.) $264
with Amaretto Henri Valet

Café Paris (25 ml.) $386
with Martell VSOP Cognac

Specialty Coffees

The Frappuccino (25 ml.) $126
Cappuccino with Licor 43 (25 ml) $203
Bailey's Cappuccino (25 ml) $193
The Cappuccino with Cajeta (25 ml.) $131
The "Carajillo" Coffee (25 ml.) $278
(Double frappé espresso with Licor 43, 50 ml)

* In all cocktails where the brand of drink to be used is not indicated, the following will be prepared with the following or with a beverage of equivalent quality: Sauza 100 Years White Tequila, Carlo Rossi Red Wine, Henri Vallet Melon Liqueur, Henri Vallet Amaretto Liqueur, Bacardi Rum White, Beefeater Gin, Kahlúa Coffee Liqueur, Bailey's Liqueur, Passport Scotch Whisky and the Martell VSOP Cognac. Drinks requiring mixers will be accompanied by a 355ml bottle.
in a glass bottle or 355 ml if it is a can.

Suggestions for Snacks

Rib Eye Tacos (National) **$298**

Three Tacos (220 g) of Sliced Rib Eye with "Caramelized Onion", served with Macha sauce and Guacamole.

Arrachera Tacos **$294**

180g of tender grilled Arrachera steak, sliced into cubes, a touch of olive oil, avocado and sesame seeds

Salmon Trout Slices **$278**

Slices of Salmon Trout (120 g.) marinated in lemon and olive oil, accompanied by dressings Prepared with green olives, black olives and capers, Garlic Bread as a side dish.

The Three Huasteco **$298**

A carnitas taco, a barbacoa taco, and a mixiote taco. served on a platter, in the center (80 g each)

The Classic House Soups

Lentil Soup (10 oz.) **$130**

Prepared in the old-fashioned way with crispy, chopped bacon, diced potatoes and carrots

The Cantina Broth of Broad Beans (10 Oz.) **$142**

Made with the old-fashioned recipe, accompanied by oregano, chili veins and olive oil

The Ducklings for the Season

The Porteño Fish Fillet **$328**

Tilapia fillet (200 g.) stuffed with 100 g of small shrimp, octopus and surimi, sautéed in Biscayne sauce and topped with three-cheese sauce, accompanied by chipotle dressing.

Ceviche "La Purisima" **$360**

Ceviche: Pieces of Fish Fillet, Octopus and Shrimp, prepared with Celery, Mango, "La Purisima" Chopped cucumber, habanero chili, red onion, olive oil, and garnished with melon and mango fan.

The Huachinango Partition **$460**

Prepared "Huitlacoche in Pasilla Sauce" Red Snapper Brick (250 g.), *accompanied by white rice pilaf.*

Los Pulpos con Camarones "al Mezcal" **$390**

Octopus: 100g of octopus and 140g of jumbo shrimp (three pieces) sautéed with garlic, onion and green chilies with "Mezcal" shrimp The fish is sliced, flambéed with mezcal, sprinkled with worm salt, and served on a bed of sliced cucumber and a topping of guacamole with tortilla chips.

Suggestions for Meat Cuts

"The Rib Eye" (National) **$469**

"The Rib Eye (Imported Choice Angus Quality) **$760**

450g of good Rib Eye Lip On with good marbling, accompanied by Grilled onions, roasted chilies, french fries and guacamole.

The Molcajete "La Purisima" in Drunken Salsa **$820**

Filleted National Rib Eye (450 g.), Yecapixtla Cecina (200 g.), Marinated Cecina (200 g.), Chicken breast (250 g.), Country-style chorizo (150 g.), Cambray onions, Panela cheese (150 g.) Covered in Borracha sauce.

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Prices on this menu include I.V.A

Seasonal Suggestions

Traditional Chiles en Nogada

Two pieces of poblano peppers stuffed with pork and beef are offered.
Almonds, raisins, pear and apple, served unbattered and hot.
bathed in Nogada sauce (cold), try them. (220 g. filling)

Order of Chiles $600.
Additional Order of Nogada $120

Stuffed Pork Loin

Stuffed Pork Loin (200 g.) with Bacon, Prunes and Walnuts,
Bathed in Pasilla Sauce or Almond Red Mole.

Order 200g $380
per Kg. $1,900

Romeritos with Shrimp Fritters

Romeritos (200 g.) in Almond Red Mole,
accompanied by its Shrimp Fritter

200g order. $320
per Kg. $1,600

Cod Vizcaina Style

Shredded Cod (200 g.) prepared in our Sauce
Vizcaina (Capers, Olives and Garlic Olive Oil)

Order of 200 g. $380
per Kg. $1,700