

EL MÉXICO DE FRIDA



English Menu 2022

Restaurante ~ Bar

THAT HUNGRY FEELING!



HUNGER'S A REAL DRAG

APPETIZERS

MUSHROOM CEVICHE... \$158  *New!*
Over an arugula bed, red onion, serrano chili, tomato, olive oil, lime and our fridense touch

PATACONES.....\$ 112 
With "hogao" (non spicy tomato sauce), guacamole and chipotle beans. "Patacon" is a hard shell tortilla made of fried plantains

HIBISCUS FLOWER TACOS... \$85  *New!*
With guacamole and fried hibiscus flower

4 TACOS ON JICAMA TORTILLA
With either shrimp or zucchini and with fried leeks and tamarind sauce. Simply delicious
Breaded shrimp..... \$173
Breaded zucchini*..... \$78 

*Ask for vegan breading

ESCAMOLES..... \$ 398
From nahuatl "azcatl": ant and "molli": dish. Another pre-Columbian delicacy, ant eggs sautéed in butter with a touch of garlic, serrano chili and epazote

ENCHILADAS POTOSINAS..... \$189 
8 enchiladas with guacamole, refried beans, chopped onion and sour cream

POTATO SKINS..... \$112
With sour cream and bacon, prepared daily by hand, since 1991, by our cooks

STUFFED MUSHROOMS..... \$158
Warm with cheese filling

BREADED MUSHROOMS..... \$145 
Served in a delightful truck

STUFFED JALAPEÑOS..... \$136 
Stuffed with cheese and fried in a fluffy egg jacket with tortillas, beans and salsa

CHICKEN WINGS..... \$152 
These are really good, but they take a little longer than the other appetizers because they are crispy fried

FRIDA & DIEGO..... \$262
A dish to be shared. Potato skins, stuffed jalapeños, tiny cheese quesadillas (crispy fried), enchiladas potosinas, stuffed mushrooms and oysters 44 Magnum, so you can taste a sampling of our appetizers

AND IF YOU'RE FEELING
KIND OF FRESH TODAY...
Go to page 8 and check
FROM OCEANS & RIVERS
We have fresh and tasty
coasty appetizers for you!

Mildly
Spicy 

Spicy 

Very
Spicy 

Veggie
(no meat) 

Vegan 

Takes a
while longer 

* At El México de Frida we take special care in the hygienic handling of all foods but, as you know, seafood eaten raw is especially delicate and must be consumed at your own risk.

That hungry feeling!

Soups! and broths

CHICKEN BROTH..... \$78

Shredded chicken with vegetables and rice. A resurrection of body and soul

OXTAIL SOUP..... \$113

With oxtail meat, this is a famous raise-the-dead soup. With tortillas, onion, and chopped chili on the side, so you can make tacos if you wish

STEWED LENTILS..... \$98

Delicious.
With chorizo and plantains

FRIDA'S RED POZOLE..... \$138

An exquisite soup with hominy and pork

VEGGIE POZOLE CATRINA..... \$138

Great body with no meat!

AZTECA SOUP..... \$78

Tortilla soup in tomato broth with sour cream, cheese, avocado and crispy rings of pasilla chili

MEXICAN STYLE VERMICELLI..... \$109

Just like Frida used to make, complete with rings of avocado



CHIRAS PELAS

Made with chickpeas, edamames, quinoa, black olives, cherry tomatoes, cucumber cubes, carrots, celery and red onion.

With chicken cubes..... \$188

Vegan..... \$144 

FRIDA'S PALETTE..... \$85

A colorful and tasty combination of mango, beets, jicama, arugula, palm hearts, avocado and caramelized pecans with dried chilis and honey vinaigrette

SPINACH.....\$144

Delicious, with cranberries and toasted almonds

LUPITA..... \$205

Lettuce, tomato, mushrooms, white cheese, corn, bacon and pecans

If you prefer, ask your waiter to skip the bacon. 

** If you would like to omit some ingredient, please tell your waiter*

That Hungry Feeling!



Tortas

Price per piece

VEGETARIAN MUSHROOMS AND CACTUS..... \$83

Completely covered in a chorizo-like sauce and topped with sour cream

PORK CHITLINGS..... \$144

With avocado, tomato, onion, "swimming" in chorizo sauce

PORK YUCATAN STYLE... \$88

MARTINA... \$144

Shrimp and garlic

TENOCH..... \$158

Tender steak with mild Ventilla chili sauce - *Sweet*

CHANOK..... \$114

Grilled chicken breast

RICHARD..... \$88

Ham, cheese, bacon and avocado

THE JERK-Y..... \$134

A northern treat with melted cheese and grilled beef jerky

PORK IN RED CHILI SAUCE..... \$98

It's back! **PEPITO \$158**
With arrachera, beans and avocado, served with chipotle and french fries

KID'S MENU

Pick one of these:

- chicken breast
- Fish fillet
- Northern beef jerky
- Beef fajitas..... \$125

\$89

- Breaded or
- Grilled



Or you can also order:

\$89

- cheese quesadillas (Crispy fried)
- Ham and cheese quesadillas (Grilled)



And pick a side:

- French fries or
- Mashed potatoes or
- Rice or
- cucumber salad



That Hungry Feeling!

...ALWAYS SUPERVISED BY
PROUD MAMA HENS!!

Our WELL STUFFED BREADED BREASTS

\$2.95

Stuffed

... and breaded, the classic and famous,
with mushrooms, cheese and Ventilla sauce.
Really good!

Zorro

Breaded and stuffed with bacon,
cheese and Zorro sauce:
A creamy chipotle tastiness you will love!

Huillacoche

Chicken breast stuffed with cheese and mushrooms
grown on fresh corn and covered with sauce
made with cream and spicy chili

Huastecan

Breaded and stuffed with baby
shrimp and melted cheese all covered
with sweet and sour tamarind sauce



Things with Wings

... EVERY BREAST
YOU TAKE...

*Served with smashed potatoes, green salad,
rice or french fries. Your choice!

THAT HUNGER FOR MEAT!

PORTUGUESE STEAK*

Smothered in anchovy sauce

ZORRO STEAK*

With delicious Zorro sauce: cheese and chipotle chili

LEMON STEAK*

In a creamy citric sauce

PEPPER STEAK*

With black pepper and a hint of red wine and sour cream

\$315

*These three dishes can be served with mashed potatoes, green salad, rice or french fries... Your choice!

OLIVE STEAK..... \$348

A scrumptious andalusian specialty with olive oil, butter and garlic

We have many sauces, some very hot and others not so much. So, ask your waiter!

CAIMITO STEAK..... \$358

An exotic combo: tender fillet, pineapple, baby shrimp and plantains

JUICY BEEF JERKY WITH HUASTECAN ENCHILADAS... \$275

Spicy and cheese stuffed, with fried black beans on the side

GRIDDLED MEAT FOR TWO..... \$555

Carefully selected meats on the grill for 2 people: Beef jerky, fillet, arrachera beef steak and chicken breast fajitas; green onions, serrano peppers, onion with sausage, melted cheese and hand-made tortillas

WE SERVE 200 GRS OF MEAT

\$315

WINTER ARRACHERA

The most tender cut of beef covered with refried beans, asadero cheese and green salsa

NORTHERN ARRACHERA

Grilled and served with guacamole, refried beans and a chicken enchilada

ARRACHERA

That Hungry Feeling!

FROM OCEANS & RIVERS



OYSTERS 44 MAGNUM.... \$125

Please don't shoot your 44 inside the restaurant

SHRIMP 44 MAGNUM..... \$135

The recipe is the same caliber as the one above, but with baby shrimp

AGUACHILE CHANOK

The one from Cancun. Made with shrimp, served with a lemony sauce and chili, cucumber, tomato and slices of habanero chili. Watch out!

Small... \$138
Large... \$195

GREEN AGUACHILE

Made of shrimp, with lime juice and roasted serrano peppers

MARLIN QUESADILLAS..... \$118

With pineapple on a "tortilla" of pure melted cheese

FISH CEVICHE TOSTADA

(1 piece)

• FRIDENSE..... \$48

Classic style, with mayonnaise

• PURPLE CEVICHE

"PICO DE GALLO"..... \$82

With citric dressing and red onion
"pico de gallo" Cool!

POBLANO CHILI STUFFED WITH SHRIMP... \$245

In a creamy chipotle sauce

SHRIMP CHIPOTLE TACOS... \$165

4 tacos filled with fried shrimp with bacon and chipotle chili, garnished with red onion and avocado

RIVERA FILLET..... \$178

White fish in a pocket, served over pineapple with potatoes and chipotle chili. Try this delicacy

LANCHERO..... \$178

White fish in a pocket with cappers, cilantro, purple onion and Pernod

TUNA IN XOCONOSTLE..... \$215

With morita chili and grilled pineapple

FISH CHITLINGS... \$178

Cubed and marinated in our secret sauce with guacamole, salsa and corn tortillas for a delicious do-it-yourself meal

*5 U15
per portion



* ZORRO

With our delicious Zorro sauce: Cheese and chipotle chili

* COCOMANGO

Covered with crispy coconut and mango sauce

* A LA SHARK

Jalapeño chilis, egg covered and fried, stuffed with whole shrimp and cheese. Really hot!

* TAMARINDO

Breaded, over a mirror of tamarind and slightly spiced chili sauce

\$292

* Served with rice on the side

That hungry feeling!



Something Special

A howling success!



New!

TAMALES VENTILLA... \$133

3 pieces stuffed with Ventilla chili and beans on the side with a sweet creamy Ventilla sauce

COCHINITA PATACONA \$183

3 crunchy shell tortillas made with mashed plantains, with Yucatan style pulled pork (marinated in annatto and orange juice), served over black beans

VALLE CHICKEN BREAST \$265

Delicious chicken fajitas, sweet and sour, but spicy

HUITLACOCHÉ CREPES \$145

In a creamy tomato sauce. Not spicy

MEATBALL IN CHIPOTLE SAUCE \$152

Yummy!

DICED BEEF A LA MEXICANA \$255

Spicy and delicious, with tortilla to make your own tacos

The story of Mole

A convent of nuns, very isolated within the countryside, received a sudden message that the bishop would be coming by for lunch. Sweet Mother of God! What to do?

There were some chickens in the coup, a couple of chocolate bars, plenty of chili peppers and some spices. They mixed it all together and with great trepidation served it to his excellency who was thoroughly delighted and came back many times for more

TAMARIND MOLE \$143

Over grilled farmers cheese

MOLE BY SISTER ANDREA \$158

The classic homemade red mole. A delicacy served over chicken breast



*With the Cochinita or Asado de boda we can also offer:
An order of 4 tacos.... \$95
Or a torta..... \$95



Something Special

A howling success!



New! COCHINITO VERDE \$195 
Diced pork in green sauce
with purslane leaves

New! RICURAS \$195
Plantain patties stuffed with chorizo.
With a side of panela cheese and bean sauce

CHILES VENTILLA \$215 
Mysterious recipe claimed by several
of the most prestigious potosino families

AGUASCALIENTES STYLE STUFFED CHILI \$235 
Two red chilis stuffed with ground meat and dried fruit in a creamy pecan sauce

STEAK AND CHEESE WITH 4 SAUCES \$188 
Melted asadero cheese with beef fillet, jalapeños, and grilled onion.
With flour tortillas and 4 salsas

SINCRONIZADA WITH FILLET OR CHICKEN \$188 
A flour tortilla with melted cheese and beef fillet or chopped chicken
covered with a tomato and serrano chili sauce and sour cream

ASADO DE BODA \$135



The origin of this recipe made with pork in red chili sauce, is hotly disputed among several Mexican states. One of them is San Luis Potosí; but, forgetting the rivalry, this delicious traditional dish is proudly shared by all Mexicans.

The legend tells us, that when Pancho Villa arrived with his troops to the Morelos ranch, in Zacatecas, he ordered the cook to make pork with chili, which was his favorite celebratory dish. As time went by, it became customary to serve this dish at Mexican style weddings. Hence, the proud name.

This is the Fridense version of the traditional recipe. Enjoy!

*Meals
are served!*



That hungry feeling!

*For dyed-in-the-wool
Tortilla Addicts!*

MANÉN ENCHILADAS \$155 🌱

4 corn tortillas, stuffed with tofu, mushroom and garlic,
dressed with green salsa, with cheese

TOSTADAS MAGDALENAS

Crispy fried beef fillet in guacamole with fried onion and pomegranate seeds
or "pico de gallo" with red onion, depending on the season

Order of 4..... \$268 Only 1..... \$75

GUADALAJARA ENCHILADAS \$135 🌶️

Five enchiladas filled with chicken breast, covered in ancho chili sauce

MEXICAN FLAG ENCHILADAS \$135 🌶️

Filled with pulled chicken breast with green and red sauce, covered with grilled cheese

HUITLACOCHÉ TURNOVERS \$135 ♡

With cheese, on corn tortillas, grilled

PORK RIND 🌶️, CHEESE ♡ OR POTATO 🌱 QUESADILLAS \$105

Chitlings, cheese, or potato. Crispy fried corn casing
with 3 delicious stuffings

ZACAHUIL \$198 🌶️

It's similar to a tamal, wrapped in banana leaves and filled with
pulled pork, served with black beans on the side and chili sauce
made in molcajete. How can anyone resist the temptation?



Doubts?
Your waiter can help you choose



Come back soon!