



## Breakfast

**PANQUEQUES LA ABUELA \$15**

• Original • De la Abuela  
• Taro • Matcha

**BUTTERED BISCUIT \$5.50**

Grilled biscuit sliced in half with butter.

**ENERGY COCKTAIL \$10**

add 2nd Scoop of Mango Sorbet for \$5.50  
Mango sorbet with seasonal fruit.

**CONCHA DE LA ABUELA \$15**

Homemade Mexican sweet bread stuffed with strawberry marmalade and pastry creme, chef's recipe.

**ABUELA'S BREAKFAST \$15**

1 panqueque, 2 eggs, turkey ham, sausage, and a small cup of fruit.

SEASONAL



**QUESO EN SALSA \$20**

Mexican cheese cooked in salsa ranchera served with potatoes and small portion of green chilaquiles.

**MACHACADO AND EGGS \$17**

3 eggs mixed with machacado, potatoes, black beans, and tortillas.



## La casa de los Chilaquiles

**CHILAQUILES LA ABUELA \$18**

Tortilla pieces doused in salsa, cream, and cheese gratin with fried potatoes and refried beans.

Starts at \$15

BASE	PROTEIN	SAUCE	CHEESE
Chips	2 Eggs 4	Verde	Fresco
Quesadilla Chip	Carnitas 4	Entomatada	Mozzarella
Chicharrón	Pastor 4	Suiza	
	Fajita 5	Mole	
	Chorizo 3	Tatemada	
	Bacon 4	🔥 Roja	
	Grilled Chicken 4	🔥🔥 Habanero Tatemado	

## Café con la Abuela

Café Lechero	\$5.50
Café de Olla	\$5.50
Orange Juice	\$6.00
Cold Chocolate Milk	\$5.50
Milk	\$3.50
Hot Chocolate	\$5.00
Hot Tea	\$5.50
Regular Coffee	\$3.45
Decaf Coffee	\$3.45



**MOLLETES GRATINADOS \$13**

Bread roll sliced in half with refried beans, chorizo, cheese gratin, and sour cream.

2 Egg \$4 | Bacon \$3.50

**HAM CROISSANT & EGGS BENEDICT \$16**

Smoked ham on a croissant and 2 eggs benedict covered with a Hollandaise sauce.

**AVOCADO & EGG TOAST \$13**

Slice of toast with a touch of salsa ranchera, avocado, bacon, and egg.

**MOLCAJETE NORTEÑO \$20**

3 eggs mixed with machacado covered in our homemade salsa tatemada, served on a molcajete with panela cheese, potatoes, black beans, and tortillas.

## Eggs

ALL MEALS ARE MADE WITH 2 EGGS

Served with refried beans and fried potatoes.

**HUEVOS LA ABUELA \$16**

Scrambled eggs with turkey ham, bacon, and chorizo. Covered in mozzarella cheese gratin and avocado.

**HUEVOS AL GUSTO \$16**

With chorizo or turkey ham or "A la Mexicana"

**MIGAS NORTEÑAS \$16**

Eggs with fried tortilla, machaca, chorizo, chile, tomato, and onion. Covered in salsa ranchera with cheese gratin.

**HUEVOS DIVORCIADOS \$16**

Two eggs covered in green and red salsa.

**HUEVOS DE LA GRANJA \$25**

Eggs, beef fajitas, and tortillas.

**HUEVOS NORTEÑOS \$16**

Scrambled eggs with machaca, onion, and tomato. Covered in salsa ranchera, and queso fresco.

**HUEVOS RANCHEROS \$16**

Eggs covered in salsa ranchera. Served with a small portion of green chilaquiles.

**HUEVOS LA MIGRA \$16**

Eggs covered in green salsa. Served with a small portion of red chilaquiles.

**HUEVOS MOTULEÑOS \$17**

Eggs over tostadas with refried beans, chorizo, salsa, turkey ham, peas, queso fresco, avocado, and plantains.



## Omelette

ALL OMELETTES ARE MADE WITH 3 EGGS

**ABUELA'S OMELETTE \$16**

Bacon, onion, mushroom, spinach, tomato and turkey ham with refried beans and breakfast potatoes.

CREATE YOUR OWN OMELETTE  
Starts at \$8.50

PROTEIN	VEGETABLES	CHEESE
Turkey Ham 2	Mushroom 1.50	American 2
Bacon 2	Bell Pepper 1.50	Mozzarella 2
Grill Chicken 4	Squash 1.50	Fresco 2
Fajita 3	Avocado 2.00	
Machaca 5	Onion 1.00	
	Tomato 1.00	



## Enchiladas

INCLUDES 4 PIECES

### ENCHILADAS DE MOLE \$16

Chicken enchiladas in mole. Served with rice and refried beans.

### ENTOMATADAS \$16

Chicken or cheese enchiladas, covered in tomato sauce, sour cream, queso fresco, and avocado. Served with rice and refried beans.

### ENFRIJOLADAS \$15

Chicken or cheese enchiladas covered in beans with a touch of chorizo, sour cream, and queso fresco. Served with rice.

### ENCHILADAS MEXICANAS \$16

Queso fresco enchiladas covered in guajillo chile salsa. Served with rice and refried beans.

### ENCHILADAS SUIZAS \$16

Chicken enchiladas in green salsa, and cheese gratin. Served with rice, and refried beans.



## Tortas

MADE WITH HOMEMADE TELERA

### BREAKFAST TORTA \$14

Egg with chorizo, refried beans, Mexican cheese, sour cream, and avocado.

### TORTA DE CHILAQUILES \$14

Green or red chilaquiles with chorizo, beans, Mexican cheese sour cream and avocado.

### LA MILANESA \$20

Breaded beef fillet, refried beans, lettuce, tomato, and avocado.

### TORTA DE LA BARDA \$17

Pierna deshebrada, refried beans, chorizo, chicharrón in green salsa, queso fresco, turkey ham, mayo, avocado.

### TORTA AHOGADA \$17

Pork leg, refried beans and avocado, covered in red sauce, as well as onions on the top.

### LA CUBANA \$17

Breaded beef fillet, chorizo, pork leg, cheese, avocado, lettuce, tomato, refried beans and mayo.

### MOLCAJETE MEXICANO \$15

## Tacos

### TACOS GOBERNADOR \$20

5 shrimps tacos with pimiento peppers, chipotle sauce, and mozzarella cheese gratin, served with rice and a garden salad.



### FAJITA TACOS \$18

5 beef tacos in corn/flour tortillas, served with onion and cilantro.

### TACOS DE CARNITAS \$16

5 Pork tacos in corn/flour tortillas, served with onion and cilantro.

### TACOS A LA PLANCHA \$17

5 flour tortilla, beef shredded meat, cooked with cheese gratin, served with beans, and garden salad.

## Appetizers

### QUESADILLAS

Sold by the piece

- Chicken Tinga **\$12**
- Poblano Slices **\$12**
- Chorizo **\$12**
- Mushrooms **\$10**
- Steak **\$15**
- Potatoes with Chorizo **\$12**

### QUESO FUNDIDO

- Chori queso **\$15**
- Queso with steak **\$18**
- Queso with Shrimp **\$18**

## Seafood

### GRILLED SALMON \$25

Served with mashed potatoes and asparagus.



## Chicken

### LA ABUELA'S CHICKEN BREAST \$20

Chicken breast covered in chipotle cream, with mushrooms, and mozzarella cheese gratin. Served with rice and vegetables.

### CHICKEN WITH MOLE \$20

Chicken covered in mole. Served with rice, and beans.

### POBLANO PASTA WITH CHICKEN \$20

Pasta covered in poblano cream with chicken.

### FETTUCINI ALFREDO WITH SHRIMP OR CHICKEN \$22

Pasta with shrimp, broccoli, and mushrooms covered in Alfredo sauce.

## Salads

### CAESAR SALAD \$10

Romaine lettuce, covered with caesar dressing, cherry tomatoes, and croutons.

PROTEINS FOR SALAD  
Chicken \$5.00 | Shrimp \$8.00  
| Salmon \$10.00

## Soups

Pozole **\$13**  
Tortilla **\$13**  
Caldo Tlalpeño **\$13**

## Meats

RIBEYE (12 oz.) **\$35**  
RIBEYE (12 oz.) AND SHRIMP **\$45**

SIDES: • Mashed Potatoes • Asparagus  
• Grilled Vegetables • Buttered Corn

## New Pizzas

Pepperoni **\$12**  
Cheese **\$10**



## Abuela's Specialities

### CHICHARRÓN DE RIBEYE \$25

TAMPIQUEÑA \$26  
Grilled beef fajita, one green enchilada, and one mole enchilada.

### CHILE EN NOGADA \$25

Poblano pepper stuffer with ground beef, pomegranate, and dried fruits, Covered in a nut cream. **SEASONAL.**

### POBLANO SLICES \$20

Strips of poblano peppers with onion, corn, and sour cream. Served with Mexican rice, beans and a garden salad.

### CHILE RELLENO \$20

Poblano pepper stuffed with ground beef or cheese. Served with rice, beans and a garden salad.

### BEEF MILANESA \$20

Breaded beef, served with rice, beans french fries and a garden salad, .

### BUTCHER BURGER \$23

Beef patty wrapped in bacon, swiss cheese, 8oz of ribeye, grilled mushrooms, and grilled onions with a touch of A1 sauce.

### MOLCAJETE MAR Y TIERRA \$45

Fajitas with colorful bell peppers and shrimp, covered with our famous molcajete sauce, panela cheese, rice, black beans, and tortillas.



### Fajita PLATTER BEEF OR CHICKEN (2) PERSONS \$51

Beef or chicken fajitas grilled with pimiento peppers and onions, served with sausage, cheese gratin, rice, beans, guacamole, and quesadillas.

## CHILDREN UNDER 6YRS ONLY

### For the Grandkids \$12

1 panqueque with fruit  
2 beef tacos with cheese and beans or 2 quesadillas with fries  
1 turkey ham sandwich

3 chicken strips with french fries  
2 scrambled eggs with turkey ham and beans



ALL MEALS INCLUDE A SMALL DRINK:  
• CHOCOLATE MILK • LEMONADE • ORANGE JUICE + \$1

## Drinks

Cucumber Lemonade (No Refill) **\$6.50**  
Strawberry Lemonade (No Refill) **\$6.50**  
Regular Lemonade (No Refill) **\$6.50**  
Bottled Water (No Refill) **\$3.75**  
Stubborn Fountain Drink **\$4.50**

In tables of 6 or more people, a 15% gratuity will be automatically change on bills.



## Come visit us!

Monday to Thursday  
8:00 am. to 4:00 pm.

Friday and Saturday  
8:00 am. to 9:00 pm.

Sunday  
8:00 am. to 5:00 pm.