



## Meal menu

Tuesday to Sunday | starting at 1:00 p.m.

Dishes are prepared at the moment

# MARTES

En la compra  
de tu platillo  
nosotros te  
regalamos un  
pulque.



# JUEVES

Chalupas libres  
en la compra  
de cocteleria  
y mezcal.



# MIÉRCOLES

"Tu pones la  
chela y  
nosotros el  
mezcal"



# VIERNES

Mojitos 2x1  
De 5:00 a 7:00  
pm





Cholulpas

## Starters

### Cholulpas 120 gr.

6 small fried tortillas with salsa (green and red), meat and onions.

\$38

### Cholulpas Doña Gloria

With the house special souce

\$49

### Guacamole con chicharrón o queso 250 gr.

Spicy Guacamole

\$104

### Costalitos de Istmo ★

3 Mexican pepperleaf stuffed with Oaxaca cheese, with beans and morita salsa on the side.

\$71

## Chilaquiles

### Plato de chilaquiles ★

Choose the sauce and an ingredient of your preference.

\$98

- Mole
- Doña Gloria
- Green sauce
- Red sauce
- Chicken
- Dried meat
- Huitlacoche
- Egg

## Del comal

### Empanadas ●

\$77

3 pieces stuffed with huitlacoche, cottage cheese, mushroom or tinga

### Quesadillas ●

\$71

2 pieces to choose from: tinga, huitlacoche, tlalitos, mushroom, cheese, grasshoppers, pork rinds or with everything.

### Pellizcadas jarochas ●

\$71

3 pieces with beans. Add any of the following options: huitlacoche, tlalitos, mushroom or tinga

### Tacos dorados

\$77

4 pieces stuffed with chicken, beef or cheese. Served with cream, sauce, lettuce and cheese.

### Mini memelas ●

\$35

2 memelas with green or red sauce, cottage cheese and onion



Empanadas



Aguachile Rojo

### Aguachile Anabela 150 gr.

\$158

The favorite one. With avocado, lemon and serrano pepper.

### Red aguachile 150 gr.

\$155

"Chile de árbol", lemon, cucumber and red onion.

### Green aguachile 150 gr.

\$135

Mango, habanero pepper, cilantro, cucumber and red onion.

### Molcajete de

### aguachile sinaloense 200 gr. ★

\$243

With original chiltepin, cucumber and red onion. Prepared in a stone molcajete, accompanied by blue corn toast baked with sea salt. Give it the extra touch with our black seafood sauce.

## the watery ones

### shrimp broth 150 gr. \$99

Tampico style with peeled shrimp

### Dead-awaker 250 ml. \$40

Cup with shrimp broth. Ideal to accompany your dishes.

### Sopa azteca 350 ml. ★ \$70

Tomato, cheese, avocado and tortilla soup.

## Shrimp

### Ceviche 150 gr. ★ \$158

La Norberta's signature



Molcajete de aguachile sinaloense

★ Favoritos

# Salads

**The Fresh one 150 gr.** \$66

Italian lettuce, avocado, cucumbers, onion, pumpkin seed and tomatoes. With olive oil vinaigrette, lemon and spices.

**Fat Rancher´s salad 150 gr.** \$66

Nopal, red onion, fresh cheese, chicharrón, radish and cilantro. With olive oil vinaigrette, lemon and spices.

**Watercress 120 gr.** \$66

fresh watercress, purple onion, avocado, fresh cheese and a touch of lemon and spices.

# The favorites

**Enfrijoladas 150 gr.** \$85

Tortilla wraps in bean sauce, stuffed with cheese or chicken, with avocado, onion and cream, as toppings.

**Grilled chicken breast 80 gr.** \$121

with cambray potatoes with rosemary, fresh salad and chili peppers | \*gratin + \$15

**Virongas de villamelón 150 gr.** ★ \$98

3 large longaniza & cecina tacos marinated in morita sauce, sprinkled with delicious pork rinds.

**Pipian torta 80 gr.** \$75

Pork with "pipian" and chipotle

**Chipotle empanadas 80 gr.** \$95

Tortilla wraps in "Pipian", stuffed with pork or chicken and a side of red rice.

**Little martian tacos 80 gr.** \$118

3 meat tacos with a special sauce, guacamole and radish.

**Doña gloria enchiladas**

\$95  
280 gr.

Tortilla wraps in a jalapeño & cream sauce. Order them with chicken, eggs, cecina or huítlacoche as your protein.

**Envueltos de mole** \$95

Tortilla wraps in mole, stuffed with chicken and a side of red rice. Signature of Puebla cuisine.

**Torta de cholulpas** \$66

with fried tortillas with salsa (green and red), meat and onions.

**Antojo chipileño 100 gr.** \$95

Corncob smoked cheese with morita salsa and beans

**Cochinita torta 80 gr.** \$90

Pulled pork shoulder marinated and braised in achote paste, orange juice and lime torta, with pickled red onions and avocado. | \*gratin + \$15

**Cochinita tacos 250 gr.** \$95

3 Pulled pork shoulder marinated and braised in achote paste, orange juice and lime tacos, with pickled red onions and avocado. | \*gratin + \$15

**The boss´s dish 280 gr.** ★ \$195

Assorted dish: Cecina, longaniza, 1 enchilada, 1 Gloria enchilada and farmer cheese.



Vinrongas

★ Favoritos

## Desserts

<b>Lemon Carlota</b>	<b>\$45</b>
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Mexican key lime ice box cake.

<b>Artisanal ice cream</b>	<b>\$45</b>
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Ask for the seasonal flavor.

<b>Pecan pie</b>	<b>\$55</b>
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Homemade classic pecan pie.

<b>Bananas foster</b>	<b>\$55</b>
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Flamed in mezcal, with chesse ice cream, caramelized milk y nut.

## Coffee & Chocolate

<b>Olla coffee</b>	<b>295 ml.</b>	<b>\$38</b>
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<b>American coffee</b>	<b>295 ml.</b>	<b>\$33</b>
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<b>Capuccino</b>	<b>295 ml.</b>	<b>\$44</b>
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<b>Lechero</b>	<b>295 ml.</b>	<b>\$44</b>
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<b>Expresso</b>	<b>30 ml.</b>	<b>\$33</b>
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<b>Hot chocolate</b>	<b>295 ml.</b>	<b>\$38</b>
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## Infusions

<b>Mexican herbal infusions</b>	<b>295 ml.</b>	<b>\$38</b>
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- **Purity** - Chamomile Tea
- **Enjoy** - lemon balm, lemon verbena, pericón, manzanilla and estafiate
- **Serenity** - lemon balm, chamomile and lavender
- **Dusk** - Melissa
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## Milkshake

<b>Milkshake cup</b>	<b>355 ml.</b>	<b>\$60</b>
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chocolate, strawberry or vanilla

## Drinks without alcohol

<b>Orangeade</b>	<b>355 ml.</b>	<b>\$30</b>
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<b>lemonade</b>	<b>355 ml.</b>	<b>\$30</b>
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<b>Andalusian Lemon</b>	<b>355 ml.</b>	<b>\$60</b>
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with lemon and condensed milk

<b>Daily fruit drink</b>	<b>295 ml.</b>	<b>\$25</b>
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<b>Barley water</b>	<b>375 ml.</b>	<b>\$35</b>
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<b>Bottled water</b>	<b>600 ml.</b>	<b>\$20</b>
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<b>Mineral water</b>	<b>355 ml.</b>	<b>\$25</b>
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<b>Sodas</b>	<b>355 ml.</b>	<b>\$25</b>
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<b>Lulú</b>	<b>355 ml.</b>	<b>\$25</b>
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<b>Boing</b>	<b>355 ml.</b>	<b>\$25</b>
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<b>Manzanita de Zacatlán</b>	<b>355 ml.</b>	<b>\$38</b>
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Platanos flameados

# TREAT YOURSELF!

Extra ingredients for all your dishes.

<b>1 nopal</b>	<b>\$8</b>	<b>Chicken breast</b> 100 gr.	<b>\$31</b>
<b>1 empanada</b>	<b>\$20</b>	<b>Shredded chicken</b> 100 gr.	<b>\$31</b>
<b>1 vironga</b>	<b>\$52</b>	<b>Shrimp</b> 150 gr.	<b>\$90</b>
<b>1 enchilada Doña Gloria</b>	<b>\$52</b>	<b>Cream</b> 50 ml.	<b>\$20</b>
<b>1 taco de cochinita</b>	<b>\$32</b>	<b>Old cheese</b> 50 gr.	<b>\$25</b>
<b>1 quesadilla</b>	<b>\$35</b>	<b>Fresh cheese</b> 100 gr.	<b>\$25</b>
<b>1 mini quesadilla</b>	<b>\$15</b>	<b>Quesillo</b> 100 gr.	<b>\$33</b>
<b>1 torta</b>	<b>\$5</b>	<b>Gratin cheese</b>	<b>\$15</b>
<b>Orden of tortillas</b> 10 piezas	<b>\$35</b>	<b>Mushroom</b> 80 gr.	<b>\$30</b>
<b>Rice order</b>	<b>\$30</b>	<b>Grasshoppers</b> 30 gr.	<b>\$33</b>
<b>1/2 roce order</b>	<b>\$15</b>	<b>Pork rind</b> 10 gr.	<b>\$15</b>
<b>Avocado order</b> 100 gr.	<b>\$30</b>	<b>Tlalitos</b> 50 gr.	<b>\$30</b>
<b>Extra egg</b>	<b>\$20</b>	<b>Extra fruit</b>	<b>\$22</b>
<b>Doña Gloria sauce</b> 100 ml.	<b>\$25</b>	<b>Pumpkin flower</b> 100 gr.	<b>\$31</b>
<b>Beans</b> 100 ml.	<b>\$31</b>	<b>Huitlacoche</b> 150 gr.	<b>\$35</b>
<b>Vironga meat</b> 100 gr.	<b>\$52</b>	<b>Tinga</b> 100 gr.	<b>\$25</b>
<b>Cecina</b> 80 gr.	<b>\$60</b>	<b>Cambray potatoes</b> with rosemary 150 gr.	<b>\$30</b>
<b>Shredded beef</b> 10 gr.	<b>\$20</b>	<b>Mole</b> 1l	<b>\$180</b>
<b>Cochinita</b> 150 gr.	<b>\$50</b>	<b>Descorche</b>	
<b>Longaniza</b> 100 gr.	<b>\$30</b>		<b>\$300</b>