



Tintos

Nacionales 750 ml

- MONTEVIÑA = CABERNET-MERLOT
- XA DOMEQ = CABERNET SAUVIGNON
- L.A. CETTO = PETITE SIRAH
- L.A. CETTO NEBBIOLO
- STO. TOMAS = CABERNET
- CASA MADERO = CABERNET SAUVIGNON
- CASA MADERO = MERLOT
- CASA MADERO 3V
- MONTE XANIC = CABERNET SAUVIGNON
- HORIZONTE = CABERNET MONTEPULCIANO
- STO. TOMAS TEMPRANILLO

Españoles 750 ml

- CUNE = CRIANZA
- GRAN SANGRE DE TORO = GARNACHA Y CARINANA
- MARQUES DE CACERES
- MARQUES DE GRIÑON
- MAS ELENA
- ABADAL 5 = MERLOT

Argentinos 750 ml

- NAVARRO CORREA COLECCIÓN
- PUNTA DEL CIELO MALBEC
- ELSA SYRAH
- SAN FELIPE BARREL = MALBEC
- PRIVADA = MALBEC
- FAMIGLIA = MALBEC Ó CABERNET

Italianos 750 ml

- LAMBRUSCO = CAVICHOLI
- LAMBRUSCO = RENUITE

Italianos 750 ml

- XA DOMEQ = CABERNET SAUVIGNON
- MONTEVIÑA = CABERNET MERLOT
- UDURRAGA = MERLOT Ó CABERNET
- L.A. CETTO = PETITE SIRAH
- XA DOMEQ = BLANC DE BLANCS
- L.A. CETTO = BLANC DE ZINFANDEL
- LAMBRUSCO CAVICHILI
- LAMBRUSCO RENUITE

Chilenos 750 ml

- UNDURRAGA = CABERNET, MERLOT
- SANTA DIGNA = CABERNET SAUVIGNON
- SANTA DIGNA = MERLOT
- CASILLERO DEL DIABLO = CABERNET Ó MERLOT
- COUSIÑO MACUL = CARMENERE, CABERNET Ó MERLOT
- CONO SUR RESERVA = CABERNET Ó MERLOT
- SIBARIS UNDURRAGA = MERLOT

Nacionales 375 ml

- XA DOMEQ = CABERNET SAUVIGNON

Españoles 375 ml

- GRAB SANGRE DE TORO = GARNACHA Y CARIÑENA

Chilenos 375 ml

- CASILLERO DEL DIABLO = CABERNET SAUVIGNON

Los Blancos y Rosados

- XA DOMEQ = BLANC DE BLANCS
- L.A. CETTO = BLANC DE BLANCS
- L.A. CETTO = BLANC DE ZINFANDEL

Champagne

- MÓET & CHANDON



DESCORCHE

VINOS DE MESA

LICORES

Nuestros precios incluyen IVA



Creams, soup and more...

- TORTILLA SOUP
- NOODLE SOUP
- TLALPEÑO BROTH
- BEEF STEW
- BEEF SOUP
- POBLANA CREAM
- CORN CREAM

Salads

-FROM OUR TABLE TO YOURS
Delicious salad prepared and served at your table, house vinaigrette dressing. Supervised by our chef... Don't miss it!

-GRILLED CHIKEN SALAD
Tomatoe, avocado and mushrooms served cheese and caesars dressing

The Fillets

- FILLET ROLL
(Stuffed with cheese, chorizo sausage, green peppers or mushrooms)
- FILLET MIGNON
- FILLET FAJITAS
- FILLET TACOS
- BEEF TAMPIQUEÑA
- FILLET W/CHILE PASADO
- FILLET SKEWER
- CHIPOTLE BEEFTIPS

Appetizers

- GUACAMOLE
- MEZQUITE BEEF JERKY
- CHINCHULINES
- STA. RITA PATTIES (4)
- REGIAS QUESADILLAS (5) Shrimp, beef jerki and cheese
- MELTED CHEESE
(Sausage, pepper slices o mushrooms)
- CHEESE CRUST
- CHEESE /W/Green pepper slices
- BOONE MARROWS
- MEZQUITE CHEESE
(With beef jerki and shrimp)
- MEZQUITE PLATTER
(4 people) Patties, Beef jerky, Guacamole and dry big ribs or rib eye ribs.

THE RIBS

-PORK RIBS MEZQUITE CHARCOAL

Choose: BBQ or dry with lime, salt and maggi sauce

-RIB EYE RIBS

Choose the sause: Peach sauce, BBQ, tree chilies and green habanero sauce

Chicken

- CHICKEN ROLL
(Stuffed with cheese, chorizo sausage, green peepers or mushrooms)
- CHICKEN TAMPIQUEÑA
- CHICKEN FAJITAS
- CHICKEN MOLCAJETE

OUR PRICES

INCLUDE VAT

www.losmezquites.com.mx

Seleccione el término ideal de su Carne de Res



ROJO INGLES

EL CORTE ES SELLADO POR AMBOS LADOS A FUEGO ALTO DEJANDO LA CAPA EXTERNA BIEN COCIDA Y EL CENTRO CRUDO E INCLUSIVE FRIO. ALCANZA HASTA 55 °C (130 F).

RARE

THE CUT IS SEALED FROM BOTH SIDES IN A HIGH FLAME LEAVING THE SURFACE WELL DONE AND THE CENTER RARE AND COLD. IT REACHES TEMPERATURES UP TO 55 °C (130 °F).



MEDIO ROJO

LA CAPA EXTERNA DE LA CARNE ES SELLADA EN LA PLANCHA O PARRILLA DEJANDO EL CENTRO DE COLOR ROJO O CASI CRUDO PERO CON UNA TEMPERATURA DE 60 °C (140 F) EN SU INTERIOR. SU COLOR ES CAFÉ CLARO EN LAS ORILLAS Y ROJO AL CENTRO.

MEDIUM RARE

THE SURFACE OF THE MEAT IS SEALED ON AN IRON PLATE OR A GRILL, LEAVING THE CENTER WITH A RED COLOR, ALMOST RAW. IT HAS A TEMPERATURE OF 60 °C (140 F) IN THE INSIDE. ITS COLOR IS A LIGHT BROWN IN THE CORNERS AND RED IN THE CENTER.



MEDIO

EL TERMINO IDEAL, YA QUE EL CORTE NO PIERDE JUGOSIDAD. ES SELLADO O MARCADO EN LA PLANCHA O PARRILLA DEJANDO UN CENTRO ROJO MAS PEQUEÑO ALCANZANDO UNA TEMPERATURA DE 63 °C (145 F).

MEDIUM

THE BEST WAY TO BE COOKED; THE MEAT IS JUICY. IT IS SEALED ON THE IRON PLATE OR GRILL LEAVING THE CENTER SLIGHTLY RED. IT REACHES A TEMPERATURE OF 63 °C (145 F).



TRES CUARTOS

LA CARNE COMIENZA A PERDER JUGOSIDAD Y CON ELLA EL SABOR. EL CENTRO DEL CORTE SE TORNA COLOR CAFÉ CLARO CON LAS ORILLAS PERFECTAMENTE COCINADAS, ALCANZANDO UNA TEMPERATURA DE 71 °C (160 F).

MEDIUM WEL

THE MEAT STARTS LOOSING ITS JUICINESS AND FLAVOR. THE CENTER TURNS TO A LIGHT BROWN AND THE CORNERS ARE PERFECTLY COOKED. IT REACHES TEMPERATURES OF 71 °C (160 F)

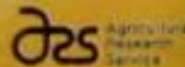


BIEN COCIDO Ó BIEN HECHO

EL TERMINO MENOS RECOMENDADO, YA QUE LA CARNE PIERDE HASTA UN 70% DE JUGOSIDAD QUEDANDO DURA AUNQUE ESTA SEA DE CALIDAD. TODO EL CORTE TOMA UN COLOR CAFÉ-GRIS Y PRACTICAMENTE SIN JUGO YA QUE ALCANZA LOS 77 °C (170 F) DE TEMPERATURA.

WELL DONE

THE LESS RECOMMENDED WAY TO BE COOKED. IT DOES NOT MATTER IF IT IS A HIGH QUALITY MEAT, IT LOSSES 70% OF ITS JUICE AND BECOMES STIFF. THE MEAT TURNS INTO A GRAY-BROWN COLOR. IT REACHES TEMPERATURES OF 77 °C (170 F).





LOS MEZQUITES
Restaurant-Bar

The Arrachera

Arrachera Tacos

-ARRACHERA ROLL

(Stuffed with cheese, chorizo sausage, green peppers or mushrooms)

-ARRACHERA W/CHILE PASADO

-ARRACHERA TAMPIQUEÑA

-ARRACHERA FAJITAS

-MOLCAJETE OF ARRACHERA

-ARRACHERA SKEWER

Fish and Shrimp

-SHRIMP TACOS SHRIMPS

(Your choice)

-SHRIMPS SKEWER MIX SKEWER

(Chicken, Beef and shrimp)

-SALMON (Your choice)

-FISH FILLET(Your choice)

CHOISE:

Wrappen, parsley, garlic, butter, fiesta, etc.

Clasic Carbon Cut

-T BONE

-SIR LOIN

-NEW YORK

-DOÑA JOSEFA CUT

-RIB EYE

-PRIME RIB

-MEZQUITE CUT

Our Suggestions

-DON RUBEN'S CUT

(Rib eye choice style)

-CORTE CARA BLANCA

(For 2 or 3 people, one complete rib eye)

CREPES

Shrimp

Chicken and spinach

ALL OUR STEAKS ARE ACCOMPAINED WITH A CHOICE OF:

-Ranch style rice

-Stuffed Potato

-Grilled vegetables

-Grilled onion chives

-Green pepper stuffed w/cheese

-Fried beans

-Charros beans

-French fries

-Spinach w/sour cream

-Grilled onion

-Chile pasado

Kid's Menu



-100 gms. Fillet, chicken or mini sirloin burger, french fries and dessert