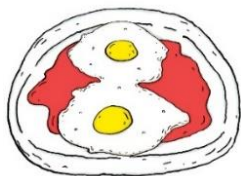


BRUNCH MENU

Chilaquiles verdes, blancos o rojos \$16

Green, white or red chilaquiles with side of 2 fried eggs

All three with three fried eggs* **\$36**



Huevos divorciados \$13

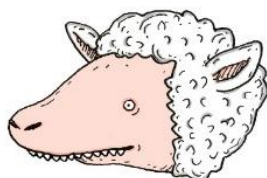
"Divorced" fried eggs* on top of tortillas, one covered in green salsa and one with red salsa

Huevos Chelo \$18

Fried eggs* on top of rolled crunchy potato tacos covered in spicy green salsa topped with onion and cotija cheese. Whole black beans on the side

Lamb barbacoa \$26

Hidalgo style lamb barbacoa



Pork carnitas \$24

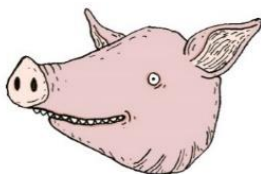
Michoacan style tender pork

Torta ahogada \$20

Carnitas sandwich soaked in salsa

Tacos campechanos \$18

Carnitas and crunchy pork rinds tacos with cilantro and onion on top

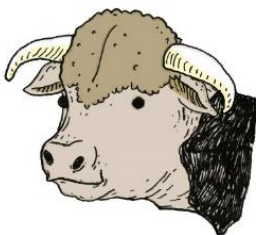


Tacos de chicharrón prensado \$18

Pressed pork belly tacos with cilantro and onion on top

Enfrijoladas con tasajo \$24

Tortillas stuffed with cheese and covered in black bean sauce. Side of thin beef filet strip



Tacos de tasajo \$18

Salted beef tacos with side of garlic salsa

Guacamole Cuchara \$20 Half \$14

Fresh avocado, cheese, onion, serrano pepper and pork rinds. Crunchy pork rinds and tortilla fritters to dip

Traditional guacamole \$13

3 brunch salsas with tortilla fritters \$10

#MexicoCityInHouston

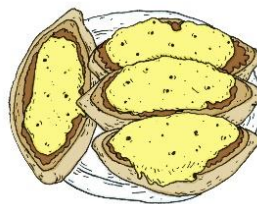
No outside food, drinks or desserts



*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

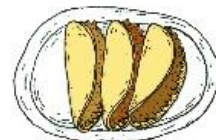
Molletes \$13

Oven baked bolillos with beans and cheese. Pico de gallo side
Add potatoes and chorizo \$5
Add carnitas \$6
Add tasajo \$8
Add fried eggs* \$1 each



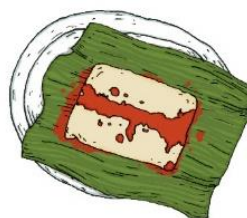
Tacos \$4 each

Pork rinds in green salsa, Potatoes and chorizo, fried egg* with refried beans. Carnitas or lamb barbacoa **\$5 each**



Tamal costeño \$18

Pork **OR** chicken with hoja santa and red salsa steamed in banana leaves. Side of beans



Tamaelote \$18

Corn tamal with esquites (corn nibs), mayo, cheese and chili powder on top

Chicken in green salsa, the KING of tamales

Half dozen **\$18** Dozen **\$32**

Pozole rojo \$16

Pork and hominy in spicy red broth

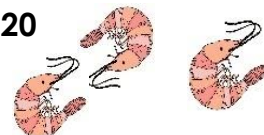
Pozole verde \$16

Chicken and hominy in spicy green broth



Caldo de camarón \$20

Spicy shrimp soup



Her majesty: Pambazo \$22

Bread fried in guajillo pepper, stuffed with potato and chorizo, refried beans, lettuce, cheese, Mexican cream, and spicy green salsa



Onfalia's famous aporreado \$22

Beef and egg in spicy red salsa. Side of whole black beans and tortillas

We take pride in preparing **every** dish at the moment; all our menu is cooked fresh daily. Please allow necessary time to cook!

No separate checks

20% gratuity will be added to parties of 6 guests or more. Maximum of 5 credit cards per table



Cocteles. Cocktails

Cuchara house Margarita \$10

Espolon blanco tequila, Pierre Ferrand dry curacao, piloncillo and fresh lime juice



Paloma \$12

Espolon blanco tequila, fresh lime juice, chamoy, grapefruit juice and grapefruit soda

Paloma Tradicional \$14

Espolon blanco tequila, fresh lime juice, and grapefruit soda served in clay tumbler

Bandido \$12

Sotol, fresh lemon juice, chia seeds and a float of Pimm's #1. An alcoholic variation on Iskate, a beverage of Chihuahua's native Tarahumara people

Charlie's devil \$15

Espolon blanco tequila, cucumber, blackberry, fresh lemon juice and ginger beer



The Division Bell \$12

Vida mezcal, Aperol, Luxardo Maraschino liqueur and fresh lime juice.

Margarita del día \$15

Espolon blanco tequila, fresh lime juice and today's ingredient

Zapoteco \$14

Vida mezcal, orange and lime juices, hibiscus, guajillo. Sal de gusano rim

Bloody María \$13

Espolon blanco tequila and our spicy bloody Mary mix, rimmed with salt

Agua de Piedra \$6 Mexican coke \$4 Jarritos \$4
Topo Chico \$4 Sodas \$3 Limeade \$5
Orangeade \$6 Grapefruitade \$6
Limeade with chamoy \$6 Limeade with chia \$7
Sparkling Hibiscus or Tamarind \$6 Fresh juices \$5
Virgin Charlie's devil \$10 Sangrita \$6
Aguas frescas \$5 Bottle of agua fresca \$15



Café de olla \$5
Mexican sweetened coffee



Clay mugs to take home \$15

Cerveza. Beer \$6

Bottle: Corona, Corona Light, Indio, Bohemia, Carta Blanca, Pacífico, Sol, Modelo Especial, Negra Modelo, Victoria, Dos Equis Amber, Dos Equis Lager
Can: Tecate, Tecate Light

Michelada tradicional \$8

Beer of choice and lime juice served over ice. Salt rim

Michelada con chamoy \$8

Beer of choice, lime and chamoy served over ice. Chili powder rim

Michelada Cuchara \$10

Beer of choice, lime, chamoy and rum over ice. Salt rim

Michelada Cubana \$10

Beer of choice, lime, homemade tomato mix over ice. Salt rim

Michelada con tamarindo \$10

Beer of choice, lime and home tamarind juice over ice. Chili powder rim

Michelada con sangrita \$10

Beer of choice, lime and home sangrita over ice. Chili powder rim

Michelada DF \$10

Beer of choice with house secret seasoning

Mimosa \$9

Mimosa del día \$9

Pitcher of mimosa \$45

Pitcher of house margarita \$50

Pitcher of margarita of the day \$60



Coffee and tea \$4 Americano \$5 Espresso \$5
Double \$7 Hot chocolate \$6 Cubano \$6
Carajillo \$15 Capuccino \$6
with cajeta \$8 with rompopo \$10
Rompope \$8 Kahlua \$8 Xtabentun \$8
Licor de Damiana \$10 Crema de mezcal \$10
Licor 43 \$10 Ancho Reyes ancho chile liqueur \$9
Nixta corn liqueur \$9 Huana guanabana liqueur \$8



Lechero \$8

Served at the table. Steaming milk poured over espresso shot.

We have our own coffee brand called

We sell 1 pound bags for \$18

