

Good Morning... welcome back

Breakfast is served all day except Hot Cakes

To start

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| COFFEE 8oz Regular or decaf | 65 |
| MEXICAN DE LA OLLA COFFEE 8oz | 75 |
| CAMPECHANO 8oz Regular & de la olla coffee | 75 |
| LATTE 8oz | 65 |
| CAPPUCCINO 8oz | 75 |
| ESPRESSO 2oz | 75 |
| HOT TEA 8oz | 55 |
| ICED TEA 355ml | 65 |
| HOT CHOCOLATE 8oz | 70 |
| MILK 10oz | 60 |
| CHOCOLATE MILK 14oz | 70 |
| MILKSHAKE 14oz | 115 |
| CHAMPURRADO 8oz | 75 |
| SOFT DRINKS 355 ml | 65 |
| BOTTLED WATER 500 ml | 30 |
| MINERAL WATER 500 ml | 65 |
| * BOTTLED BEER 325 ml | 95 |
| * TRADITIONAL MIMOSA 8.5oz | 95 |
| LEMONADE OR ORANGE DRINK 14oz | 60 |
| AGUAS FRESCAS 14oz Horchata ó Jamaica | 65 |
| ♥ JUICE 10oz Orange / grapefruit / tomato | 80 |
| ♥ GREEN SMOOTHIE 14oz Orange juice, parsley, spinach and cactus | 100 |
| ♥ HEALTHY SMOOTHIES 14oz Orange juice, milk or yogurt with papaya, banana or strawberry | 110 |
| ♥ FRUIT SALAD With cottage cheese, raisins, walnuts & honey | 135 |
| ♥ CACTUS SALAD With serrano pepper, tomato, onion & fresh cheese | 145 |
| ♥ PLAIN YOGURT WITH FRUIT | 145 |
| ♥ PAPAYA PLATE Add cottage cheese & granola | +35 |

Want to leave room for lunch? Then you'll love these

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| OATMEAL Plain | 110 | With fruit | 130 |
| PLAIN HOT CAKES (3) | 120 | | |
| 3 HOT CAKES with bacon | 145 | | |
| 3 HOT CAKES WITH EGG | 145 | | |
| 3 OATMEAL HOT CAKES with yogurt | 150 | | |
| PAN DULCE DEL DÍA Each | 55 | | |

☀ Mini breakfast

- 1 Egg any style with ham & bacon or chorizo, with refried beans and house potatoes
- 3 Mini hot cakes with one egg any style, with bacon or chorizo or ham

Need to recover from last night's party?

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| POZOLE Red | 210 |
| MENUDO White or red " Menudo and pozole are served with traditional side of onions, cilantro, dried chilli, oregano, lemon slices & tostadas" | 210 |
| CALDILLO NORTEÑO Tender beef pieces, green pepper slices, potato & fresh avocado. Served with quesadilla | 230 |

Traditional dishes

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| MACHACA RANCHERA | 215 |
| GUISADO DE RES Diced beef cooked in our home ranchera sauce | 185 |
| MORNING TAMPIQUEÑA 150 a 175 grs with chilaquiles | |
| Tenderloin Beef | 345 |
| Chicken breast | 335 |
| YUCATAN STYLE TAMALES (2) Wrapped in banana leaves, stuffed with chile colorado pork meat or pibil shredded chicken served with beans | 150 |
| "With the exception of tamales, traditional dishes are served with refried beans and potatoes or refried beans and rice after 1:00 pm" | |

If you prefer eggs

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| HUEVOS AHOGADOS Eggs drowned in ranchera sauce | 180 |
| RANCHEROS | 180 |
| RANCHEROS WITH MOLE SAUCE | 180 |
| A LA MEXICANA STYLE | 180 |
| 2 EGGS ANY STYLE Choose one ingredient: Chorizo, bacon, ham or machaca a la mexicana | 185 |
| CHILAQUILES Green, red, mole or chipotle with sour cream and cheese (Choose from : jack, cotija or fresh cheese) | 195 |
| "Eggs and chilaquiles are served with refried beans and potatoes or refried beans and rice after 1:00 pm" | |

We also have omelettes

"All our omelettes have jack cheese"

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| ESPADAÑA SPECIAL jack cheese, ham, mushrooms, peppers & chipotle cream sauce | 200 |
| WITH GREEN PEPPERS & jack cheese | 200 |
| HAM with mushrooms & jack cheese | 200 |
| CHEESE jack | 200 |
| CACTUS & jack | 200 |
| SPINACH with mushrooms and jack cheese | 200 |
| MUSHROOMS with jack epazote & pasilla peppers | 200 |
| MUSHROOMS AND GREEN PEPPERS & jack | 200 |
| LA ESPADAÑA BURRITOS (3) Egg, pepper slices, beans, chipotle sauce w / cream, served with a side of potatoes & beans | 200 |
| SONORA STYLE MACHACA BURRITOS (3) With egg | 200 250 |

"Omelettes and burritos are served with refried beans and potatoes or refried beans and rice after 1:00 pm"

Side orders

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| BACON OR HAM | 70 |
| PLAIN QUESADILLA OR TAMAL (1) | 70 |
| TOAST (2) | 45 |
| EXTRA TORTILLAS (4) take out Corn 30 Flour 50 | |
| COTTAGE CHEESE | 55 |
| ONE EGG ANY STYLE | 50 |
| PANELA CHEESE | 70 |
| AVOCADO OR SLICED TOMATO | 70 |
| EXTRAS chorizo / shredded chicken / bacon / cactus / ham / beans / house potatoes / chipotle cream sauce or mole / green peppers / mushrooms | 50 |

■ Only egg whites +50

* = Served from 10 am

♥ = Low in cholesterol

Good afternoon

From 1:00 pm to close

Starters

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| GREEN PEPPERS WITH CREAM SAUCE | 170 |
| PANCITA "LA LEÑA STYLE" Sautéed beef menudo with green onion & pasilla pepper | 170 |
| HOUSE PIBIL DISH Shredded beef in achiote sauce | 200 |
| QUESO FUNDIDO | 170 |
| Melted cheese topped with your choice of green pepper slices, chorizo, mushrooms or a combination | |
| MUSHROOMS In white wine or in spicy green sauce or with epazote & pasilla pepper | 170 |
| HOUSE GUACAMOLE | 170 |
| SOUP OF THE DAY Ask your server | 105 |
| CALDO TLALPEÑO Shredded chicken breast w / rice, chickpeas, veggies & chipotle peppers | 195 |
| CALDILLO NORTEÑO Tender beef pieces, beans, green pepper slices & avocado served w / quesadilla | 230 |
| HOUSE SALAD Dressings: Mustard, vinaigrette or bleu cheese | 105 |
| CACTUS SALAD With pico de gallo & queso fresco | 145 |
| SPECIAL SALAD Lettuce, tomato, avocado, mint & vinaigrette | 145 |
| VALLE VERDE SALAD Lettuce, tomato, cucumber, avocado and bacon with cilantro dressing | 180 |
| SPINACH SALAD Spinach leaves, fresh mushrooms, grilled chicken strips, topped with fruit, nuts, panela cheese & sweet vinaigrette | 170 |

SALAD PROTEINS

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| Grilled chicken | 165 grs | 115 |
| Grilled tenderloin | 165 grs | 160 |
| Griddled salmon | 207 grs | 220 |

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| BAKED POTATO Sour cream, bacon and chives | 75 |
| CHILES TOREADOS Sautéed serranos & onions | 60 |

Main Courses

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| RIB EYE 350 grs / The American cut, perfectly marbled & juicy | 620 |
| BEEF BROCHETTE 200 grs / With green pepper, tomato, onion & bacon | 445 |
| PORK B.B.Q. RIBS 400 grs / Finger licking good. Starts in the oven & finishes on the grill | 445 |
| GRILLED CHICKEN 220 grs Marinated chicken breast | 380 |

These dishes include: house appetizer, soup or salad, grilled onions & our traditional "Frijolones" stewed beans with pepper slices & cheese.

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| WHITE WINE BEEF TENDERLOIN 250 grs With mushrooms & bacon in white wine | 580 |
| PEPPER TENDERLOIN 250 grs / In our traditional cream & black pepper sauce | 580 |
| FILETE MIGNON 250 grs / With bacon & our green sauce with mushroom | 580 |
| CHICKEN BREAST IN CHIPOTLE SAUCE | 380 |
| MUSHROOM CHICKEN BREAST With epazote & chile pasilla | 380 |
| CHICKEN BREAST WITH MOLE | 380 |
| GRIDDLED SALMON 225 grs Covered with our creamy white wine sauce | 445 |
| OVEN BAKED LEG OF LAMB Cooked in its own juice. Very tasty. | 375 |

Includes house appetizer, soup or salad & a side of rice & vegetables

More main dishes

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| BEEF TENDERLOIN TAMPIQUEÑA 150 - 175 grs | 445 |
| CHICKEN TAMPIQUEÑA 165 grs Each served with one enchilada, guacamole & refried beans | 365 |
| BEEF TENDERLOIN FAJITAS | 445 |
| CHICKEN FAJITAS With green pepper slices, onion, bacon & melted jack cheese. Served with rice & beans | 290 |

Includes house appetizer, soup or salad

Mini Menu 185 each

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| MINI PUÑOS 170 grs Diced marinated flap meat with bacon, onion & topped with melted cheese. Served with refried beans | |
| MINI MACHACA BURRITOS (2) With beans | |
| MINI MILANESE 115 grs With fries | |
| MINI FAJITAS 130 grs Beef or chicken with beans | |

Side orders

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| PLAIN QUESADILLA OR TAMAL OR SOPE (1) | 70 |
| QUESADILLA WITH BEEF (1) | 110 |
| TORTILLAS (4) To Go | Corn 30 Flour 50 |
| QUESO PANELA | 70 |
| AVOCADO AND TOMATO SLICES | 70 |
| PICO DE GALLO | 70 |
| RICE | 70 |
| BEANS Refried or frijolones | 70 |
| STEAMED VEGETABLES | 70 |
| SHREDDED CHICKEN 100 grs | 70 |
| MOLE SAUCE | 70 |

From our Cenaduría

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| TORTA DE PUÑOS Diced tenderloin beef, bacon, onion, melted cheese, avocado & lettuce. Served with fries | 300 |
| CHILE RELLENO (1) large battered poblano pepper, stuffed with cheese and corn, covered with ranchera sauce. Served with refried beans and rice | 210 |
| ENCHILADAS (3) soft tacos, stuffed with shredded chicken, covered with green, red or mole sauce | 210 |
| TAMALES (2) wrapped in banana leaf, stuffed with pork in red chilli sauce or pollo pibil & beans | 150 |
| FLAUTITAS (4) Beef or chicken, lettuce, salsa & cotija cheese | 175 |
| TOSTADAS or SOPES (3) beef or chicken, lettuce, salsa & cotija cheese | 175 |
| COCHINITA PIBIL TAQUITOS (3) Corn tortillas, stuffed w/tender marinated pork meat in achiote suace | 175 |
| LAMB TAQUITOS (3) Corn tortillas stuffed with shredded oven baked leg of lamb | 175 |
| CHALUPITAS (3) Beef or chicken or lamb with salsa verde, cheese and refried beans | 165 |
| QUESADILLAS (3) Flour or corn tortillas with beef | 210 |
| EMILIANAS (3) Quesadillas with tomato, onion and cilantro. With flour or corn tortillas | 165 |
| MILANESE Breaded chicken or beef filet with fries & salad | 290 |
| POLLO EN MOLE Tender chicken leg and thigh, covered in mole sauce. Served with rice and beans | 350 |

Includes chips and salsa

Remembering "La Leña"



Starters

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|--|------------|---|------------|
| PANCITA Sauteed beef menudo with green onion & pasilla pepper | 190 | FILETE PIBIL Shredded beef in achiote sauce | 200 |
| LEÑADOR SALAD 135 Tomato, avocado, sliced onions & vinaigrette | | | |

Starters are served with warm corn or flour tortillas

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| TENDERLOIN LEÑADOR SALAD Tomato, avocado, sliced onions, vinaigrette & 165 grs of grilled tenderloin | 300 | CODORNICES (3) Very tender and juicy quail. Marinated and finished on the grill | 380 |
| FILETE LADRILLO 250 grs Lean beef cut from the tenderloin | 580 | POLLO A LAS BRASAS 295 grs Marinated & grilled chicken leg and thigh | 380 |
| PUÑOS 350 grs Diced marinated flap meat with bacon & onion. Topped with melted cheese | 530 | COMBINACIÓN PLATE 290 grs With grilled beef steak and chicken | 445 |

These dishes are served with pancita appetizer & include soup or salad & our traditional house beans



La Leña 1983 - 2013

And for your coffee... Our homemade cakes

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| CHEESECAKES Plain, pineapple coconut or cherry. Served with vanilla ice cream | 120 |
| MANZANAS VERDES Warm green apple cobbler style dessert. Served with vanilla ice cream | 120 |
| ZANAHORIA Warm carrot cake served with vanilla ice cream | 120 |
| PASTEL DE CHOCOLATE Family recipe, served warm with vanilla ice cream | 120 |
| TRES LECHEs Sweet and very moist cake. Served with vanilla ice cream | 120 |
| FLAN DE LA CASA Traditional custard dessert | 120 |
| BUDÍN DE PAN Apple and pear bread pudding cake with rum sauce. Served with vanilla ice cream | 125 |
| PECADO DE EMILIO Brownie, vanilla ice cream, chocolate ganache, walnuts, caramel & cookies Great for sharing ! | 200 |
| BOLLITOS Carrot or banana. Same house recipe | 50 |
| VAINILLA ICE CREAM SCOOP | 55 |

"Order our whole cakes for any special occasion"

" La Espadaña le dice a un caminante que iba pasando soyosando, "CAMINANTE" detén tu paso un momento, que aquí en la vereda del camino encontrarás un buen café, un pan y un vino"

Our prices are in pesos and include tax

Thank you, enjoy your stay