

Good Morning... welcome back

Breakfast is served from 7:30 am to 1:30 pm

To start

COFFEE 8oz Regular or decaf	75
MEXICAN DE LA OLLA COFFEE 8oz	85
CAMPECHANO 8oz Regular & de la olla coffee	85
LATTE 8oz	75
CAPPUCCINO 8oz	85
ESPRESSO 2oz	85
HOT TEA 8oz	65
ICED TEA 355ml	75
HOT CHOCOLATE 8oz	80
MILK 10oz	70
CHOCOLATE MILK 14oz	80
MILKSHAKE 14oz	125
CHAMPURRADO 8oz	85
SOFT DRINKS 355 ml	75
BOTTLED WATER 500 ml	35
MINERAL WATER 500 ml	75
* BOTTLED BEER 325 ml	105
* TRADITIONAL MIMOSA 8.5oz	105
♥ LEMONADE OR ORANGE DRINK 14oz	70
♥ AGUAS FRESCAS 14oz Horchata ó Jamaica	75
♥ JUICE 10oz Orange / grapefruit / tomato	90
♥ GREEN SMOOTHIE 14oz Orange juice, parsley, spinach and cactus	110
♥ HEALTHY SMOOTHIES 14oz Orange juice, milk or yogurt with papaya, banana or strawberry	120
♥ FRUIT SALAD With cottage cheese, raisins, walnuts or granola & honey	145
♥ CACTUS SALAD With serrano pepper, tomato, onion & fresh cheese	155
♥ PLAIN YOGURT WITH FRUIT	155
♥ PAPAYA Plain (No sides)	110
♥ PAPAYA PLATE Add cottage cheese or yogurt & granola	155

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

OATMEAL Plain 110 With strawberries & or banana	140
PLAIN HOT CAKES (3)	140
3 HOT CAKES with bacon	155
3 HOT CAKES WITH EGG	155
• • • • • 3 OATMEAL HOT CAKES with yogurt • • • • •	160
☀ Mini breakfast	
• ☉ 1 Egg any style with ham & bacon or chorizo, with refried beans and house potatoes	160
• ☉ 3 Mini hot cakes with one egg any style, with bacon or chorizo or ham	160

Need to recover from last night's party?

POZOLE Red, pork spine, shoulder and hominy	220
MENUDO White or red, beef foot, hominy & tripe “ Menudo and pozole are served with traditional side of onions, cilantro, dried chilli, oregano, lemon slices & tostadas, we do not make any adjustments or substitutions to our Menudo or Pozole”	220
CALDILLO NORTEÑO Tender beef pieces, green pepper slices, potato & fresh avocado. Served with quesadilla	240

Traditional dishes

MACHACA RANCHERA	230
GUISADO DE RES 175 g	200
Diced beef cooked in our home ranchera sauce	
MORNING TAMPIQUEÑA	
150 a 175 g with chilaquiles	
Tenderloin Beef	355
Chicken breast	345
YUCATAN STYLE TAMALES (2)	165
Wrapped in banana leafs, stuffed with chile colorado pork meat or pibil shredded chicken served with beans	

If you prefer eggs

HUEVOS AHOGADOS	190
Eggs drowned in ranchera sauce	
RANCHEROS In red or green sauce	190 w/mole 210
DIVORCED In red or green sauce	210 w/mole 220
A LA MEXICANA STYLE	190
2 EGGS ANY STYLE Choose one ingredient: Chorizo, bacon, ham or machaca a la mexicana	195
CHILAQUILES	205
Green, red, mole or chipotle with sour cream and cheese (Choose from : jack, cotija or fresh cheese)	
"Red or Green chilaquiles are served all day"	
BURRITOS (3)	
Machaca Sonora style w/ egg	260 No egg 230
Potato with chorizo or ham with egg	220
BURRITOS DE LA ESPADAÑA (3)	220
Scrambled eggs, Anaheim pepper slices, refried beans, chipotle cream sauce, sour cream y jack cheese	
"Burritos are served with potatoes and seasoned stewed beans"	

We also have omelettes

"All our omelettes have jack cheese except the Espadaña Special"	
ESPADAÑA SPECIAL jack cheese, ham, mushrooms, peppers & chipotle cream sauce	220
WITH GREEN PEPPERS & jack cheese	220
HAM with mushrooms & jack cheese	220
CHEESE jack	220
CACTUS & jack	220
SPINACH with mushrooms and jack cheese	220
MUSHROOMS with jack epazote & pasilla peppers	220
MUSHROOMS AND GREEN PEPPERS & jack	220

Side orders

BACON OR HAM	80
PLAIN QUESADILLA OR TAMAL (1)	80
TOAST (2)	45
EXTRA TORTILLAS (4) take out Corn 30 Flour 50	
EXTRA CHIPS	30
COTTAGE CHEESE	65
ONE EGG ANY STYLE	60
PANELA CHEESE	75
AVOCADO OR SLICED TOMATO	75
EXTRAS chorizo / shredded chicken / bacon / cactus / ham / beans / house potatoes / chipotle cream sauce or mole / green peppers / mushrooms	55

Good afternoon

From 1:00 pm to close

Starters

GREEN PEPPERS WITH CREAM SAUCE	180
PANCITA "LA LEÑA STYLE" Sautéed beef menudo with green onion & pasilla pepper	180
HOUSE PIBIL DISH Shredded beef in achiote sauce	220
QUESO FUNDIDO	180
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	180
HOUSE GUACAMOLE	180
SOUP OF THE DAY Ask your server	115
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	240
HOUSE SALAD Dressings: Mustard, vinaigrette or blue cheese	115
CACTUS SALAD With pico de gallo & queso fresco	155
SPECIAL SALAD Lettuce, tomato, avocado, mint & vinaigrette	145
VALLE VERDE SALAD Lettuce, tomato, cucumber, avocado and bacon with cilantro dressing	190
SPINACH SALAD Spinach leaves, fresh mushrooms, topped with fruit, nuts, panela cheese & sesame dressing	180

SALAD PROTEINS

Grilled chicken	165 g	125
Grilled tenderloin	165 g	170
Griddled salmon	207 g	230

BAKED POTATO Sour cream, bacon and chives	85
CHILES TOREADOS Sautéed serranos & onions	70

Main Courses

RIB EYE 350 g / The American cut, perfectly marbled & juicy	630
BEEF BROCHETTE 200 g / With green pepper, tomato, onion & bacon	455
PORK B.B.Q. RIBS 400 g / Finger licking good. Starts in the oven & finishes on the grill	455
GRILLED CHICKEN 220 g Marinated chicken breast	390

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

WHITE WINE BEEF TENDERLOIN 250 g With mushrooms & bacon in white wine	590
PEPPER TENDERLOIN 250 g / In our traditional cream & black pepper sauce	590
FILETE MIGNON 250 g / With bacon & our green sauce with mushroom	590
CHICKEN BREAST IN CHIPOTLE SAUCE	390
MUSHROOM CHICKEN BREAST With epazote & chile pasilla	390
CHICKEN BREAST WITH MOLE	390
GRIDDLED SALMON 225 g Covered with our creamy white wine sauce	455
OVEN BAKED LEG OF LAMB Cooked in its own juice. Very tasty.	385

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

More main dishes

BEEF TENDERLOIN TAMPIQUEÑA 150 - 175 g	455
CHICKEN TAMPIQUEÑA 165 g Each served with one enchilada, guacamole & refried beans	375
BEEF TENDERLOIN FAJITAS	455
CHICKEN FAJITAS With green pepper slices, onion, bacon & melted jack cheese. Served with rice & beans	300

Includes house appetizer, soup or salad

Mini Menu

MINI PUÑOS 170 g Diced marinated flap meat with bacon, onion & topped with melted cheese. Served with refried beans	195
MINI MACHACA BURRITOS (2) With beans	195
MINI MILANESE 115 g With fries	195
MINI FAJITAS 130 g Beef or chicken with beans	195

Side orders

PLAIN QUESADILLA OR TAMAL OR SOPE (1)	80
QUESADILLA WITH BEEF (1)	120
TORTILLAS (4) To Go	Corn 30 Flour 50
QUESO PANELA	75
AVOCADO AND TOMATO SLICES	75
PICO DE GALLO	80
RICE	80
BEANS Refried or frijolones	80
STEAMED VEGETABLES	80
SHREDDED CHICKEN 100 grs	80
MOLE SAUCE	80

From our Cenaduría

TORTA DE PUÑOS Diced tenderloin beef, bacon, onion, melted cheese, avocado & lettuce. Served with fries	310
CHILE RELLENO (1) large battered poblano pepper, stuffed with cheese and corn, covered with ranchera sauce. Served with refried beans and rice	225
ENCHILADAS (3) soft tacos, stuffed with shredded chicken, covered with green, red or mole sauce	225
TAMALES (2) wrapped in banana leaf, stuffed with pork in red chilli sauce or pollo pibil & beans	160
FLAUTITAS (4) Beef or chicken, lettuce, salsa & cotija cheese	185
TOSTADAS or SOPES (3) beef or chicken, lettuce, salsa & cotija cheese	185
COCHINITA PIBIL TAQUITOS (3) Corn tortillas, stuffed w/tender marinated pork meat in achiote suace	185
LAMB TAQUITOS (3) Corn tortillas stuffed with shredded oven baked leg of lamb	185
CHALUPITAS (3) Beef or chicken or lamb with salsa verde, cheese and refried beans	175
QUESADILLAS (3) Flour or corn tortillas w/beef	230 260
EMILIANAS (3) Quesadillas with tomato, onion and cilantro. With flour or corn tortillas	230
MILANESE Breaded chicken or beef fillet with fries & salad	310
POLLO EN MOLE Tender chicken leg and thigh, covered in mole sauce. Served with rice and beans	360

Includes chips and salsa, we do not make any adjustments or substitutions to our dishes

Remembering “La Leña”



Starters

PANCITA	190	FILETE PIBIL	220
Sauteed beef menudo with green onion & pasilla pepper		Shredded beef in achiote sauce	
LEÑADOR SALAD	145		
Tomato, avocado, sliced onions & vinaigrette			

Starters are served with warm corn or flour tortillas

TENDERLOIN LEÑADOR SALAD	330	CODORNICES (3)	390
Tomato , avocado, sliced onions, vinaigrette & 165 g of grilled tenderloin		Very tender and juicy quail. Marinated and finished on the grill	
FILETE LADRILLO 250 g	590	POLLO A LAS BRASAS 295 g	390
Lean beef cut from the tenderloin		Marinated & grilled chicken leg and thigh	
PUÑOS 350 g	540	COMBINACIÓN PLATE 290 g	455
Diced marinated flap meat with bacon & onion. Topped with melted cheese		With grilled beef steak and chicken	

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

CHEESECAKES Plain, pineapple coconut or cherry. Served with vanilla ice cream	150
GREEN APPLE'S CAKE Warm green apple cobbler style dessert. Served with vanilla ice cream	150
CARROT CAKE Warm carrot cake served with vanilla ice cream	150
CHOCOLATE CAKE Family recipe, served warm with vanilla ice cream	150
TRES LECHES Sweet and very moist cake. Served with vanilla ice cream	150
HOUSE FLAN Traditional custard dessert	150
PINEAPPLE UPSIDE DOWN CAKE Very traditional	150
BREAD PUDDING Apple and pear bread pudding cake with rum sauce. Served with vanilla ice cream	155
EMILIO'S SIN Brownie, vanilla ice cream, chocolate ganache, walnuts, caramel & cookies Great for sharing !	230
BOLLITOS Carrot or banana. Same house recipe	60
VAINILLA ICE CREAM SCOOP	60

"Order our whole cakes for any special occasion"

" As a promise of hope, I saw you in the distance, cradling your bells, mission Espadaña...

Our prices are in pesos and include tax

Thank you, enjoy your stay