LOS MOLCAJETES DE PER®

TAQUERÍA DESDE 1982

SUC. AV. JUÁREZ - SUC. 11 DE JULIO. - SUC. ZONA PLATEADA

This taquería was born out of the legacy of Don Perfecto Rosales, our founder. Today, we are committed to honoring his work, preserving the family tradition, and serving tacos with respect, quality, and craftsmanship.

TACOS

		Con Queso
TACO AL PASTOR Marinated pork from the spit.	23	29
TACO DE BISTEC Grilled beef steak.	26	32
TACO DE CHULETA Grilled pork chop.	23	29
TACO DE COSTILLA Grilled beef rib.	26	32
TACO DE CHORIZO Mexican sausage.	23	29
TACO DE SUADERO Slow-cooked brisket (confit style).	26	32
TACO DE TRIPA Crispy beef tripe.	28	34
TACO DE POLLO Grilled chicken.	28	34
TACO DE SESOS Beef brains (crispy on the griddle).	28	34

ORDENES (3 PZA)

		Con Queso
ORDEN DE CHULETA AHUMADA Smoked Pork Chop.	72	88
ORDEN DE ENCHILADA Marinated Spicy Pork.	72	88
ORDEN DE ALAMBRE Stir fry (Beef, bacon, poblano pepper, and onions)	72	88
ORDEN CAMPECHANA Mix of steak and chorizo.	78	88
ORDEN DE ARRACHERA Skirt Steak.	98	114
ORDEN DEL HUERTO Vegan: Grilled cactus (nopal), mushrooms, and stewed hibiscus flower	68	84
SELECCIÓN MOLCAS A sample of our best: 1 Pastor, 1 Costilla, 1 Arrachera, 1 Suadero.	108	128

Cooking Method: Flame-cooked on the grill, griddle (comal), or pot (cazo). The authentic way. Tortillas: Nixtamalized corn tortillas (Gluten-free by nature).

771 773 1033

CATERING AND DELIVERY

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Only Street Tacos

GRINGAS

Homemade flour tortilla + meat + melted cheese.

VOLCANES

Homemade crispy tostada + salsa + meat + melted cheese.

AL PASTOR	62	CHORIZO	62
BISTEC	72	SUADERO	72
CHULETA	62	ARRACHERA	82
COSTILLA	72	CAMPECHANO	72

SIDES

FRIJOLES CHARROS Traditional bean soup with chorizo and bacon.	72
FRIJOLES CHARROS With Cheese	82
GRILLED SPRING ONIONS	48
GRILLED NOPALES	48
GRILLED PANELA CHEESE	66
GUACAMOLE MOLCAJETEADO	92
GRILLED CORN ON THE COB	68
CHEESE CRUST Large, crispy sheet of grilled cheese. With meat +42. Arrachera + 32	99

FROM THE GRIDDLE

QUESADILLAS DE LA MILPA Ingredients from the Mexican countryside: 1 squash blossom, 1 mushroom, and 1 epazote leaf.	159
CHEESE QUESADILLA	48
QUESADILLA WITH MEAT Arrachera +32	78
SINCRONIZADA	52
SINCRONIZADA HAWAIANA	58
SINCRONIZADA MIXTA	72
ROAESTED POTATO Seasoned and oven-roasted baby potatoes. With cheese +$10 Cheese and meat +32. Arrachera +32	62

PLATTERS

300 g of meat. Served with cambray onions, roasted nopales, and baked potatoes. Tortillas on the side.

PODEROSO Pastor meat with sautéed onions, pineapple, and melted cheese.	250
VIGOROSO Stir-fry of smoked pork chop, chorizo, and melted cheese.	250
ARRACHERA 200g of sliced skirt steak.	280
ARRACHERA CON QUESO 200g of sliced skirt steak with cheese.	300
KILO PASTORERO 1kg of our famous Pastor pork.	499
KILO PASTORERO CON QUESO 1kg of our famous Pastor pork with cheese.	549

MELTED CHEESE SKILLETS

Melted cheese served in a cast-iron skillet, accompanied by warm corn or flour tortillas.

PALOMO Natural.	62	CANARIO Pineapple.	62
MOLCAJETE Bacon.	62	CAMPESTRE Mushrooms.	62
JUNIOR Garlic.	62	DE LA ONCE Chili & Epazote herb.	62
ZURICH Chorizo.	62	NOGAL Walnuts.	62
COTORRO Poblano pepper.	62	DEL BOSQUE Dried Cranberries.	62

Tax included. All prices are in Mexican Pesos (MXN). Extra ingredients or side dishes carry an additional fee.