



Los Mendoza

Mexican Restaurant
TRADITIONAL & AUTHENTIC FOOD

MENÚ



TORTA AHOGADA ESTILO GUADALAJARA



Síguenos y realiza
tus EVENTOS con nosotros

15 % Gratuity will be added for parties of six or more. No separate check on weekends

📷 @losmendozarest

📱 @LosMendozaRestaurant

@LosMendozaRestaurant

Para Botanear

CHUNKY TABLESIDE GUACAMOLE

Hass avocados, lime juice, garlic, pico de gallo, served in a traditional molcajete with chips.

CEVICHE (SHRIMP, FISH OR MIX)

Fresh fish or shrimp marinated in fresh lime juice, tossed in pico de gallo.

CHICHARRON PREPARADO

Beans, Cream, repollo, cueritos, pico de gallo, avocado, queso fresco and hot saucen the side.



CEVICHE



Platillos de La Abuela

COCHINITA PIBIL DE YUCATÁN

Traditional Mexican pulled pork originally from Yucatan Peninsula, served with rice, pickled red onions, avocado, queso fresco and handmade tortillas.

MOLE POBLANO

Homemade authentically prepared mole sauce, served with braised chicken, rice and handmade tortillas.

ENCHILADAS (MOLE o VERDES) (3)

Chicken enchiladas topped with our tomatillo sauce, OR Mole, cheese, rice and beans.

ASADO DE PUERCO

Pork stew made with Guajillo and ancho chiles and touch of smoky sweetens, top with pickle red onions, rice, beans and handmade tortillas.

BISTEC A LA MEXICANA

Beef dish prepared with a spicy pico de gallo and chile sauce, served with rice, beans, mexican cactus and handmade tortillas.

COSTILLAS DE PUERCO EN SALSA VERDE

Comforting Mexican dish made of tender and juicy pork ribs simmered in delicious green tomatillo sauce top with pickle red onions, mexican cactus, rice, beans and handmade tortillas.

BISTEC RANCHERO

Tradicional Mexican beef steak dish, pan seared, loaded with potatoes, chiles, onions, tomato, plus ranchero sauce, rice, beans, Mexican cactus and handmade tortillas.

Caldos



CALDO DE RES

CALDO DE POLLO

chicken and vegetables soup. served with tortillas and rice.

CALDO DE RES

Beef and Vegetables soup. Served with tortillas and rice.

MENUDO

Menudo is a Mexican stew made of beef, cooked in Mendoza special red sauce, topped with lime, onion, cilantro, jalapenos and tortillas.

POZOLE ROJO

Traditional Mexican stew made with pork and hominy special Mendoza red sauce, Served with cabbage, radish, tortillas chips.

Mendoza Family Specialties



QUESABIRRIAS PLATE

QUESABIRRIAS CON CONSOME (3 piezas)

Served with consommé chopped onions and cilantro.

BIRRIA DE CHIVO CON CONSOMÉ

Goat meat marinated with chiles and spices, served with consome and handmade tortillas.

ENCHILADAS ESTILO MICHOACÁN

Fourth corn tortillas dipped in a chile sauce, stuffed with queso fresco, topped with mexican cream, grilled potatoes & carrots choice of HUILotas, chicken legs or carne asada.

CRISPY FLAUTAS (4)

Fried rolled tortillas filled with chicken, topped with queso fresco, mexican cream, lettuce, tomato, served with rice and beans.

BARBACOA ESTILO GUERRERO

Mexican beef dish cooked for hours in a savory, red chile sauce, served with pickle red onions, rice, beans and handmade tortillas.

TACOS AHOGADOS GUADALAJARA STYLE

Fourth crispy tacos filled with potatoes topped with cabbage, pickled red onions, pork carnitas and our Mendoza especial sauce.

TORTA AHOGADA GUADALAJARA STYLE

Torta ahogada or (drowned sandwich), filled with refried beans, pork carnitas, topped with sauce made from chiles de arbol and pickled red onions.

Platillos Ligeros

CHILE RELLENO DE QUESO

Stuffed poblano pepper with your choice of meat or cheese, topped with ranchero home made sauce. Served with beans, rice, Mexican cactus and tortillas.



Comida de Mar

*CALDO DE MARISCOS

Seafood soup with tilapia, shrimp and vegetables. Served with tortillas.

*CAMARONES A LA DIABLA

Spicy shrimp, garlic red sauce, bell peppers, onions. Served with rice, refried beans and tortillas.

*MOJARRA AL MOJO DE AJO

Fried tilapia with garlic sauce. Served with rice and french fries.

*TILAPIA TACOS

Three grilled tilapia tacos topped with our creamy chipotle sauce, coleslaw, pico de gallo and queso fresco.



TORTA DEL CHAVO

PAMBAZO

Antojitos Mexicanos

Taco handmade tortilla

Gordita

Torta

Huarache

Tostada

Tostada Cevichera

Quesadilla gigante plate

Sopes

Torta del chavo (ham)

Pambazo

Empalme (beans & cheese)

Burrito plate (Green or red)

Mini tacos (4)

Tacos dorados plate (3)

Taco Salad

Bistec, pastor, barbacoa, pollo, carnitas, papa, chorizo, nopales, chicharon verde, Chicharon prensado

Menú Infantil

Palomitas with french fries

Quesadilla with rice & beans

Taco with rice & beans

Sweet potato fries.

2 mini pancakes egg and ham

Enchilada with rice & beans



PALOMITAS DE POLLO CON PAPAS FRITAS

Postres

Mexican Flan

Chocoflan

Arroz con leche

Churro with Ice cream

Birthday Cake

Gelatinas

JUGOS PODEROSOS DE LA ABUELA PACHIS

CON O SIN AZUCAR



JUGO DIURETICO

Ayuda a regular los niveles de azúcar.

Pepino, limon, Menta y Naranja.



ILUSIÓN

Hidratante natural y revitalizante.

Piña, Fresa y Naranja.



TROPICANA ANTIGRI PAL

El verdadero refuerzo de tu sistema inmunológico.

Naranja, piña, fresa, limón y guayaba..



VAMPIRO

Contiene fibra mejora tu sangre y la circulación.

Betabel, naranja, piña, zanahoria y apio.



JUGO VERDE DETOX

Ayuda con la oxigenación de la sangre, limpiando tu organismo

Pepino, piña y limón.



BAJA YA

Contiene fibra y quema grasa.

Apio, nopal, piña y toronja.

ORANGE JUICE



JUGO NATURAL RECIEN EXPRIMIDO \$9.99

Bebidas Naturales

AGUAS FRESCAS

Jamaica, horchata, piña, guayaba, limón

LICUADOS CON LECHE

Fresa, plátano, guayaba.

SODAS MEXICANAS

Coca-Cola, Pepsi, Joya Manzanita, Jarrito de Limon, Mandarina.

AGUA MINERAL

REFRESCO DE LATA

Pepsi, Diet Pepsi, Pepsi Zero, Dr Pepper, Manzanita Sol, Sprite.

PREPARADA



CAFÉ REGULAR O CON CANELA

¿ANTOJO?

Breakfast Combination

*EL PRIMO

Two molletes (toasted bolillo, frijoles, mozzarella Cheese) with pico de gallo, chilaquiles (red or green), your choice of eggs and avocado.

*SINCRONIZADAS (2)

Flour tortilla with ham, chesse, pickle red onions, pico de gallo, choice of eggs and avocado,

NATY'S ENFRIJOLADAS

Fourth tortillas filled with ham, beans, topped with queso fresco, cream, red onions, chorizo, avocado and your choice of eggs.

*BREAKFAST TORTA

Telera, beans, scrambled eggs, choice of Chorizo, ham, bacon or potatoes, jack cheese, avocado.



SINCRONIZADAS

Breakfast



TORTA TECOLOTA

*CHILAQUILES (RED OR GREEN)

Served with two over easy eggs, refried beans topped with queso fresco, cream. (Add chicken, beef fajita, chorizo).

*MIGAS

Scrambled eggs with tortillas chip, pico de gallo. Topped with queso fresco and served with beans and potatoes.

*MENDOZA OMELETTE

She eggs, chorizo pico de gallo, queso fresco, avocado, chipotle sauce and potatoes.

*HUEVOS RANCHEROS

Two eggs laid over corn tortillas, topped with ranchero sauce. Served with beans and potatoes.

*Pan Seared Pork Chops

Pork chop, eggs of your choice, Served with beans, potatoes, and handmade tortillas.

*HUEVOS A LA MEXICANA

Scrambled eggs with pico de gallo. Served with beans, potatoes, and handmade tortillas.

*TACOS

Eggs with choice of ham, bacon, chorizo, or potatoes. Handmade tortillas.

*TORTA DE CHILAQUILES IS A UNIQUE MEXICAN BREAKFAST SANDWICH

Toasted bolillo rolls are filled with refried beans and spicy chilaquiles topped with crumbled queso fresco, Mexican crema, red onion, cilantro and your choice of eggs. (Add chicken, beef fajita, chorizo)

*BUTTERMILK PANCAKES

Served with two eggs and your choice of ham, bacon. (with fruit).



DULCE DE DE LECHE FRENCH TOAST

Cocktails

MANGONADA

Gold tequila, mango, citricos.

MABEL'S FAMOUS COCKTAIL

Gold tequila, cucumber, citricos.

CRAZY CANTARITO

Gold tequila, orange juice, grapefruit juice, lime juice, grapefruit soda. (Cantarito.)

PALOMA

House tequila silver, grapefruit and lime juice, It'sweet, sour, and refreshing.

Add Don Julio silver shot

MENDOZITA DRINK

Gold tequila, Redbull, fresh grape juice, cointreau, and granadine.

PIÑA COLADA

Rum, coconut cream, and pineapple juice.

WHITE RUSSIAN

Vodka, coffee liqueur, fresh cream.

BELLINI

Peach puree and prosecco.

Mojitos

THE REAL MOJITO

White rum, fresh lime juice, zesty lime, and fresh mint.

EL DIABLO MOJITO

White rum, fresh lemon juice, black salt, chili powder, guava.

MANGORRITO

Mango, fresh lime juice, rum, cointreau, sea salt, chili powder.



MABEL'S FAMOUS
COCKTAIL

★ CHAMOYADA

Reposado tequila, tajin & chamoy combined with fresh sweet mangos



Margaritas

THE CLASSIC

Tequila gold, la belle triple sec, homemade simple syrup, orange juice, fresh limes and sea salt.



ADD FLAVORS PREMIUM SHOT



BEERITAS

Tequila, cointreau, lime juice, beer (Coronita, Modelitos, Dos equis).

Lulu's Michelada



Beer



Budweiser
Bud Light
Michelob Ultra
Corona Extra
Modelo Especial
Modelo Negra
Victoria
Indio
Dos XX Lager

Add Michelada
mix

Bar Liquor



*Don Julio 70th
Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
Herradura Reposado
Herradura Ultra
Patron Blanco
Patron Anejo
1800 Silver*
1800 Reposado*
Cazadores Blanco
Cazadores Reposado
Sauza Hacienda Silver
Tres Generaciones Plata
Corralejo Blanco
Hornitos Plata
Hornitos Reposado
Jimador

— VODKA —



Tito's
Smirnoff
Greygoose

— WHISKY —



Crown Royal
Buchanan's Deluxe 12
Buchanan's 18
Jack Daniel's
Chivas Regal 18

— WINE —



Chardonnay Blanco
Merlot
Sauvignon Blanc
Stella Rose

Servicios de Botella disponible

Los Mendoza

Mexican Restaurant

Catering Services

CONTÁCTANOS
1 832-301-3773



iGIFT CARDS NOW AVAILABLE!



NUESTRAS REDES

Happy Hour
3 A 7 PM
LUNES A VIERNES

MARGARITA



Shots

HOUSE
TEQUILA



CANDY
SHOT

