

## Oda al Maíz

“Grano pequeño, humilde y poderoso,  
de ti nacieron dioses y sustento,  
en ti caben la tierra y el cielo,  
y en tu harina palpita la historia de un pueblo.”

*Salvador Novo*

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**SUCULENTA**  
C A N T I N A

*“A las mujeres indígenas, raíces de maíz y fuego,  
que alimentan al mundo con sus manos y su memoria.”*

*“To the Indigenous women, roots of maize and fire,  
who nourish the world with their hands and their memory.”*

## Desayunos

(Pancakes)

### Tradicional

Three fluffy pancakes served with bacon, eggs, and maple syrup. 13

Side Pancake. (1) 5

Side Pancake. (2) 8

### Panquequis Mexicanos

Three pancakes made from a mixture of egg, orange peel, vanilla, and cinnamon, served with sweetened condensed milk and cajeta. 13

Berries. 15

Banana. 15

Pecan & Nutella. 15

Mixed Fruit. 15

### Molletes Dulces

Brioche toast with butter, covered with cinnamon and sugar.

**Traditional** – Served with Lechera (sweetened condensed milk) and cajeta. 16

**Nutella** – Topped with Nutella, fresh berries, and banana. 15

(Special Eggs)

### Omelet de Espinacas

Spinach, mushroom, grilled onions, and tomato. 16

### Omelet de Flor de Calabaza

Squash blossom, roasted onion, tomato, and epazote. 16

### Al Gusto

Scrambled eggs with your choice of chorizo, ham, bacon, Mexican, migas, or potatoes. 14

### Machaca Norteña

Scrambled eggs, dried meat, tomato, onion, jalapeño, black beans, and panela cheese. 16

### Huevos Suizos

Two fried eggs topped with Swiss sauce. 16

### Huevos Embodegados

Corn tortilla, two eggs, and chicharrón topped off with a red sauce. 16

### Rancheros

Corn tortilla, two eggs, with red sauce on top. 14

### Divorciados

Corn tortilla, two eggs, with red and green sauce on top. 14

### Empalme Norteño

Sunny-side up eggs served on crisp fried tortillas on a bed of beans, finished with traditional molcajete sauce. 14



*“Mujer de la Tierra*

*Tus manos guardan la siembra, tu voz, la memoria del viento. Camino que nunca se quiebra,”*

*“Woman of the Earth*

*Your hands guard the sowing, your voice holds the memory of the wind. A path that never breaks.”*

*“Méjico, en tu tierra nació el sol dorado,  
el maíz eterno que al mundo has regalado.”*

*“Méjico, in your land was born the golden sun,  
the eternal corn you have gifted to the world.”*



## Del Mercado

### Quesadilla

Artisanal oversized tortilla with melted Oaxaca cheese. Fillings to choose from: mushrooms, flor de calabaza, huitlacoche, or chicharrón prensado. **16**

### Memela de Chorizo Verde y Huevo Estrellado

Traditional memela with green chorizo and a fried egg on top. **14**

### Molletes

Toasted bread with refried beans and melted cheese, finished plain or with your choice of chorizo topping. **14**

### Torta de Chilaquiles

Bolillo stuffed with chilaquiles in red guajillo salsa, with breaded chicken, black beans, fresh avocado, and crumbled cheese. **16**

### Menudo

Traditional Mexican soup, made with cow's stomach (tripe) in broth with a red chili pepper base. **19**

*(Chilaquiles)*

### Chilaquiles

Tortilla chips in the sauce of your choice — red, green, or mole negro — topped off with cotija cheese, cilantro, onion, and cream. **15**

### Upscale your Chilaquiles

Beef Fajita. 5

Lengua en Salsa Verde. 5

Grilled Chicken. 4

Shredded Chicken. 4

Carnitas. 4

Chicharrón en Salsa. 4

Egg. 2

Avocado. 2

### Tacos de Desayuno

Bean, cheese, and egg. 5

Cactus and egg. 5

Bacon and egg. 5

Cheese and egg. 5

Potatoes and egg. 5

Migas and egg. 5

Beans and egg. 5

Beans and cheese. 5

Ham and egg. 5

Beans and chorizo. 5

Mexicana. 5

Machaca and egg. 6

# Aperitivos

(Mar)

## Aguachiles\*

Fresh raw shrimp marinated in lime, mixed with cucumber, onion, and cilantro. Finished with your choice of sauce: mango, spicy red, spicy black, or vibrant green.

Tostada. 14

Order. 24

## Ceviche de Pescado \*

Delicate fresh fish marinated in lime, combined with crisp cucumber, red onion, sweet mango, and a touch of cilantro.

Tostada. 14

Order. 20

## Ceviche Levanta Muertos \*

A vibrant mix of shrimp, octopus, oysters, and scallops marinated in lime and clamato, tossed with tomato, cucumber, and red onion, enhanced with cilantro and a bold black spicy sauce.

Tostada. 16

Order. 26

## Maximus \*

Shrimp cocktail, tomatoes, cucumber, red onion, black sauce, lemon, cilantro, Clamato and avocado. 18

## Patrón \*

Shrimp cocktail, octopus, oysters, scallops, tomatoes, cucumber, red onion, black sauce, lime, cilantro, Clamato, and avocado. 22

(Tierra)

## Coliflor Rostizada

Cauliflower slowly roasted over charcoal, seasoned with house spices, and served with a fresh herb emulsion. 18

## Queso Flameado

Cheese, beef fajita, and avocado. 16

## Frijoles con Chorizo 11

## Esquites 9

## Guacamole 9

\*Raw seafood is served, but can be cooked upon request.



*“El tallo se alza, la espiga canta,  
el elote sueña...”*

*“The stalk rises, the ear sings,  
the corn dreams...”*

*“En su traje verde se esconde,  
elote tierno, regalo del campo...”*

*“In its green attire it hides,  
tender corn, a gift from the field...”*



*“En cada grano late  
la memoria de un pueblo.”*

*“In every grain beats  
the memory of the people.”*

## Tacos

*(Especiales de la Casa)*

### Short Rib Taco Chef Mario Mendieta's Signature Taco

Beef short rib smoked for six hours, served over a bed of green mole, accompanied by artisanal blue and yellow corn tortillas, and finished with cotija cheese and cilantro sprouts. 11

### Taco Gobernador

Shrimp machaca with sautéed peppers and onions, gratinéed with Monterey Jack cheese, served in a golden comal-toasted tortilla. 8

### Taco Gaonera

Charcoal-grilled gaonera beef cut, served in a handmade artisanal tortilla. 9

### Taco Chile Relleno

Charcoal-roasted poblano pepper stuffed with cheese, set on a handmade corn tortilla, finished with roasted tomato salsa and a drizzle of fresh cream. 9

### Taco Milanesa de Pollo

Golden, breaded chicken milanesa set over an artisanal corn tortilla. 8

### Torito Taco

Shrimp taco stuffed with cheese, wrapped in bacon, served with zarandeado sauce and chipotle sauce. 9

*(Tacos Tradicionales)*

### Taco de Pastor

Tender pork marinated in adobo, paired with sweet caramelized pineapple. 8

### Taco Carne Asada

Grilled beef served on a homemade corn tortilla. 8

### Taco de Birria (2)

Two tacos accompanied by rich consommé, finished with blistered chile, fresh cilantro, onion, and creamy avocado. 15

### Taco de Carnitas

Slow-cooked, tender pork carnitas served on a warm tortilla, in the traditional Michoacán style. 8

### Taco Lengua Verde

Slow-cooked tender beef tongue, served over an artisanal corn tortilla. 9

### Taco Barbacoa

Slow-cooked beef barbacoa, tender and juicy, wrapped in a handmade blue corn tortilla. Served with a rustic molcajete salsa. 9

## Enchiladas

### Enchiladas Suizas

Three enchiladas with shredded chicken or beef, topped with our famous creamy green sauce, Swiss cheese, and sour cream. 17

### Enchiladas Guadalajara Rojas

Three enchiladas with shredded chicken or beef, topped with our famous red sauce and sour cream. 16

### Enchiladas Guadalajara Verdes

Three enchiladas with shredded chicken or beef, topped with our famous green sauce and sour cream. 16

### Enchiladas Mole Poblano

Three enchiladas with shredded chicken or beef, topped with our famous mole poblano. 17

### Enchiladas de Camarón

Three enchiladas with shrimp, poblano, and onion, topped with our delicious chipotle sauce. 20

### Enchiladas Mole Verde

Three green mole enchiladas with green beans sautéed with garlic, mushrooms, pumpkin seeds, and vegan cream. 16

## Ensaladas

### Ensalada Mostaza y Miel

Salad with spinach, apple, cranberries, goat cheese, caramelized walnuts, and honey mustard dressing. 13

### Ensalada Mandarina

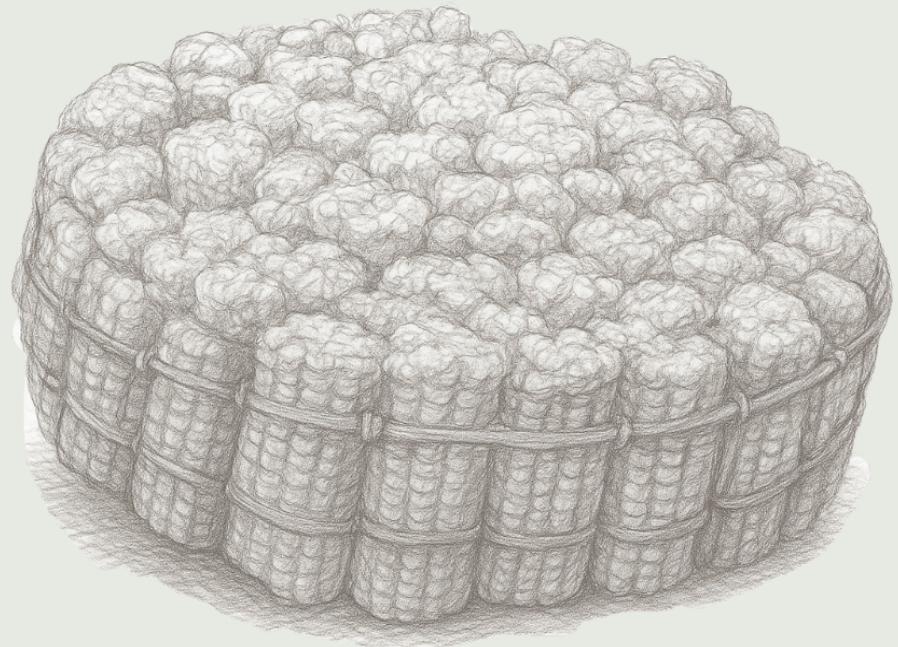
Mixed greens with tomatoes, mandarin orange, mango, avocado, onions, and cranberries with balsamic dressing. 13

Add Grilled Chicken. 5

Add Grilled Beef. 6

*“En la olotera duermen los olotes,  
corazones del elote desgranado.”*

*“In the olotera (corn basket) the cobs rest,  
hearts of the shelled corn.”*



*“Ya sin granos, aún guardan memoria,  
dan fuego, semilla y sustento al campo.”*

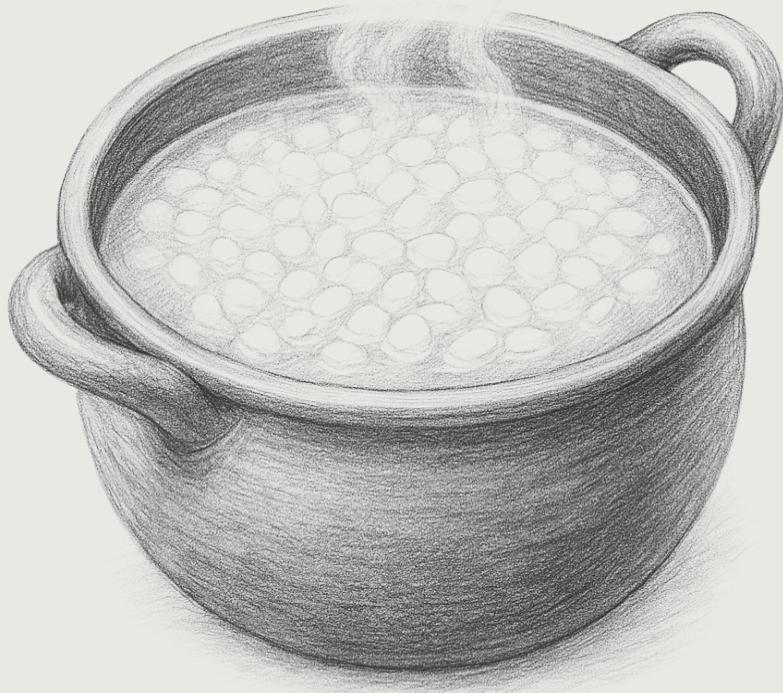
*“Now without grains, they still keep memory,  
they give fire, seed, and sustenance to the field.”*

*“El elote vive más allá de la mesa,  
en cada oloote late la fuerza de la tierra.”*

*“Corn lives beyond the table,  
in every cob beats the strength of the earth.”*

*“En el hervor despierta el maíz,  
del barro al comal, vida sin fin.”*

*“In the boiling the corn awakens,  
from clay to comal, endless life.”*



## Masa y Mole

### Sope y Mole Verde

Handmade corn sope topped with tender pork, set on a bed of house green mole, finished with crumbled fresh cheese and pickled red onion. 11

### Tetela y Mole Blanco

Triangular handmade corn tetela stuffed with black beans and cauliflower, served over a delicate bed of white mole that highlights its flavors. 13

### Tlacoyo y Mole Coloradito

Handmade corn tlacoyo stuffed with black beans and sautéed mushrooms, set over a bed of traditional coloradito mole that enhances its flavor. 13

### Tamal y Mole Chichilo Negro

Delicate handmade corn colado tamal, stuffed with tender beef tongue braised in rich black mole, and finished with toasted sesame seeds. 13

# Herencia Mexicana

(Mar)

## Pulpo a la Parrilla

Tender octopus char-grilled to perfection, finished with garlic butter, fresh herbs, and a hint of lemon. 26

## La Mojarrita

Whole mojarra fried to a golden perfection. 19

## Camarones a la Diabla

Juicy shrimp sautéed in a fiery red sauce. 22

## Zarandeado

Fish fillet (red snapper) with garlic butter and adobo. 25

(Tierra)

## Lengua en Salsa Verde

Tender slow-braised beef tongue in a vibrant tomatillo and cilantro green sauce. 21

## Birria

Beef short rib slowly braised in a rich chili and spice adobo, accompanied by traditional consommé. 21

## Chile Relleno

Charcoal-roasted poblano pepper filled with cheese, on a bed of roasted tomato salsa, and finished with a drizzle of fresh cream. 18

## Chamorro Adobado

Pork shank marinated in a rich chili adobo, slow-roasted for a tender and juicy texture. 21

## Carne Asada

Abuja Norteña, red chorizo, refried beans, chile toreado, quesadilla, and cactus. 24

## Pollo con Mole

Chicken leg and thigh with mole poblano on top. 18

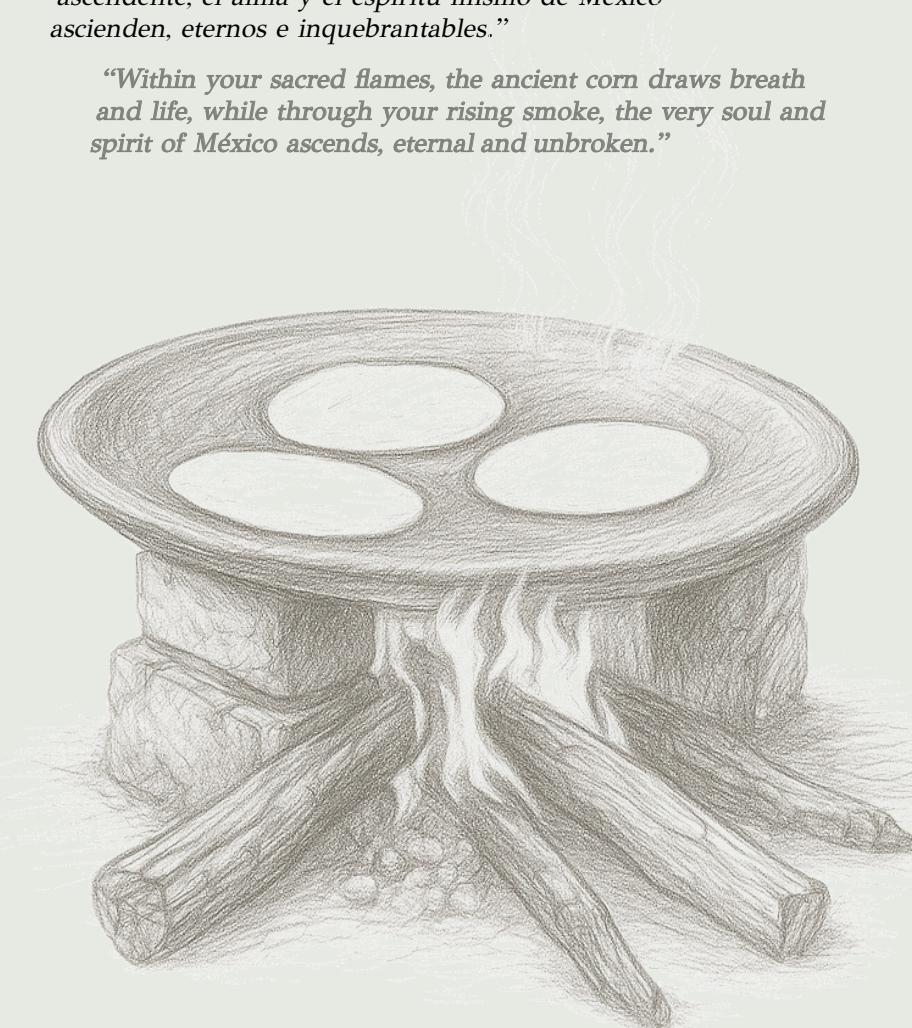
*“En tu canto de piedra despierta el maíz...*

*"In your stone song, the maize awakens...*



*...y en tu fuerza late la historia de México.”*

*...and in your strength the history of México beats.”*



*“Entre tus llamas sagradas, el maíz antiguo toma aliento y vida, mientras a través de tu humo ascendente, el alma y el espíritu mismo de México ascienden, eternos e inquebrantables.”*

*“Within your sacred flames, the ancient corn draws breath and life, while through your rising smoke, the very soul and spirit of México ascends, eternal and unbroken.”*

## Herencia de Barrio

*(Del Bolillo)*

### Torta Ahogada

Crispy bread filled with tender pork drenched in a rich red sauce, finished with pickled red onion and a touch of lime. 16

### Torta Ahogada de Camarón

Traditional Jalisco-style bread stuffed with shrimp and finished with a smooth tomato cream sauce on top. 18

### Torta de Milanesa

Golden breaded chicken breast, served with your choice of fresh salad or crispy fries. 18

*(Caldos de la Abuela)*

### Sopa Siete Mares

A hearty soup of fish, squid, shrimp, and octopus, simmered with potatoes and carrots. 21

### Sopa de Camarón

Traditional fresh shrimp soup simmered with tomato and chiles, enriched with potato and carrot. 18

### Sopa de Tortilla

Traditional Mexican soup of tomato and dried chiles, finished with crispy tortilla strips, avocado, crumbled fresh cheese, cream, and pasilla chile. 14

### Caldo de Res

Traditional beef broth with fresh garden vegetables and tender corn, simmered slowly for a deep, comforting flavor. 19

### Caldo de Pollo

Delicate chicken broth, slowly simmered with tender corn, zucchini, carrot, and potato. 17

## Delicias

### Flan

Silky Neapolitan flan, smooth and creamy, bathed in rich house-made caramel. 9

### Cheesecake de Guayaba

Creamy cheesecake layered in a jar with a crunchy crust, topped with smooth guava glaze, fresh berries, and caramelized pine nuts. 9

### Jericalla

Traditional Mexican custard, creamy and lightly baked, with a caramelized layer. The mixture is a smooth blend of milk, eggs, vanilla, and cinnamon. 9

### Pan de Elote

Delicate cake of tender corn with a hint of butter and condensed milk, served hot. 9



*“Eres azúcar que abraza la infancia,  
y aroma tibio que une a la mesa.”*

*“You are sugar that carries the sweetness of childhood, and a gentle aroma that brings everyone to the table.”*