

## 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*

### **Suculenta Cantina** *Restaurant*

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# SUCULENTA

## CANTINA

*“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/Breakfasts

*(Pancakes)*

## Tradicional

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

Side Pancake. (1)

Side Pancake. (2)

## Panquequis Mexicanos

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

Strawberry & Berries.

Pecan & Nutella.

Banana.

## Molletes Dulces

Brioche toast with butter, covered with cinnamon and sugar.

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

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

*(Special Eggs)*

## Omelet de Espinacas

Spinach, mushroom, grilled onions, and tomato.

## Omelet de Flor de Calabaza

Squash blossom, roasted onion, tomato, and epazote.

## Machaca Norteña

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

## Huevos Embodegados

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

## Rancheros

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

## Divorciados

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



*“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.”*

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

*"México, 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.

### Molletes

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

### Torta de Chilaquiles

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

*(Chilaquiles)*

### Chilaquiles

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

### Upscale your Chilaquiles

Beef Fajita.

Grilled Chicken.

Carnitas.

Egg.

Lengua en Salsa Verde.

Shredded Chicken.

Chicharrón en Salsa.

Avocado.

### Tacos de Desayuno

Bean, cheese, and egg.

Bacon and egg.

Potatoes and egg.

Beans and egg.

Ham and egg.

Mexicana.

Cactus and egg.

Cheese and egg.

Migas and egg.

Beans and cheese.

Beans and chorizo.

Machaca and egg.

# Aperitivos

(Tierra)

## Coliflor Rostizada

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

## Queso Flameado

Cheese, beef fajita, and avocado.

## Taquitos Fideo Seco (3)

Traditional dry fideos made from abuela's recipe, served in a mini taco with queso fresco, avocado, and a vibrant green aguachile sauce.

## Betabel a la Parrilla

Flame-grilled beetroot paired with creamy goat cheese, peppery arugula, and crunchy pistachios.

## Alitas Teriyaki

Crispy wings tossed in teriyaki sauce, served with fries.

6 pieces

12 pieces

## Alitas Suculenta

Crispy wings tossed in our house-made, lightly spicy sauce, served with fries.

6 pieces

12 pieces

## Esquites

## Guacamole

(Mar)

## Tostaditas de Atún (3)\*

Crispy mini tostadas topped with fresh raw tuna, dressed in a house-made soy and lime sauce.

\*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.”*

## Ceviches & Aguachiles

### **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.

Order.

### **Ceviche de Pescado**\*

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

Tostada.

Order.

### **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.

Order.

### **Maximus**\*

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

### **Patrón**\*

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

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

# 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.

## Taco Gobernador

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

## Taco Gaonera

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

## 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.

## Taco Milanesa de Pollo

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

## Torito Taco

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

## Taco de Tempura Negra

Shrimp black tempura, mixed cabbage, mango fresh, chipotle and avocado sauce.

*(Tacos Tradicionales)*

## Taco de Pastor

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

## Taco Carne Asada

Grilled beef served on a homemade corn tortilla.

## Taco de Birria (2)

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

## Taco de Carnitas

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

## Taco Lengua Verde

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

## Taco Barbacoa

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

*“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.”*

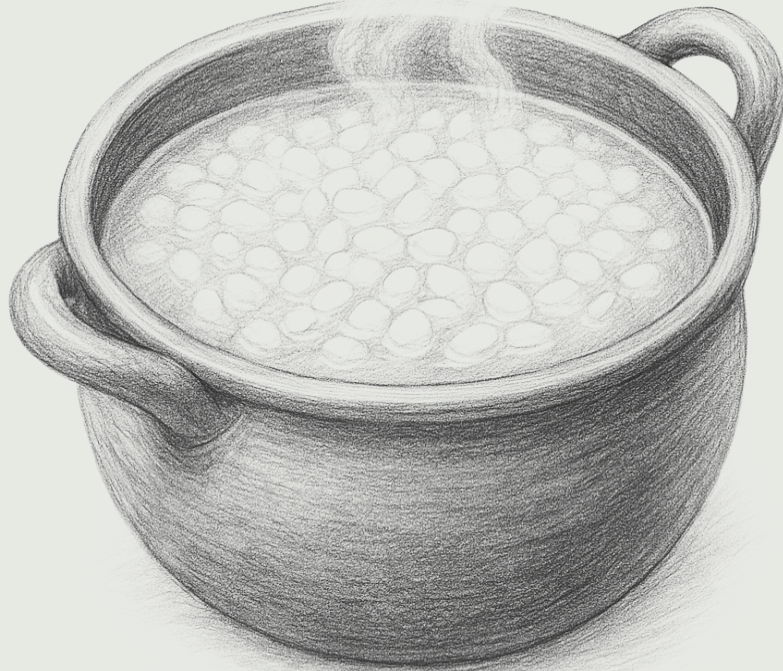
*“El elote vive más allá de la mesa,  
en cada olote late la fuerza de la tierra.”*

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

# Masa y Mole

*“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."*



## 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.

## 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.

## Huarache

Thick blue corn base with beans, red & green salsa, grilled steak, al pastor, cream, cheese, cilantro sprouts & radish.

## Enchiladas

### Enchiladas Suizas

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

### Enchiladas Guadalajara Rojas

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

### Enchiladas Guadalajara Verdes

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

### Enchiladas Mole Poblano

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

### Enchiladas de Camarón

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

# Herencia Mexicana

(Mar)

## Pulpo a la Parrilla

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

## La Mojarrita

Whole mojarra fried to a golden perfection.

## Camarones a la Diabla

Juicy shrimp sautéed in a fiery red sauce.

## Camarones Roca

Lightly battered tempura shrimp finished in a smooth, spicy sriracha mayonnaise.

(Tierra)

## Birria

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

## Chile Relleno

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

## Chamorro Adobado

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

## Carne Asada

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

## Pollo con Mole

Chicken leg and thigh with mole poblano on top.

*"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."*

# Herencia de Barrio

*(Del Bolillo)*

*“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.”*



## 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

## Menudo

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

# Delicias

## Flan

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

## Cheesecake de Guayaba

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

## Jericalla

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

## Pan de Elote

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

## Tarta Vegana de Chocolate

Vegan chocolate tart with rich cocoa flavor and a smooth texture.



*“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."*