

La Cocina de Doña Lupe

Homestyle Mexican kitchen since 1998

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Menu



Starters

Molcajete guacamole — $9.95
Avocado, serrano pepper, cilantro and fresh tortilla chips.

House sopes (3) — $8.50
Thick corn cakes with beans, your choice of filling, crema and cheese.

Comal quesadillas (2) — $7.95
Handmade tortillas with squash blossom or mushrooms.

Queso fundido — $9.50
Melted cheese with chorizo or mushrooms and flour tortillas.



Entrées

Mole poblano — $16.95
Chicken in grandma's mole sauce, red rice and tortillas.

Pozole rojo — $14.50
Large bowl with tostadas, radish, lettuce, oregano and lime.

Tacos al pastor (5) — $13.95
With pineapple, onion, cilantro and salsa verde.

Chilaquiles rojos — $12.95
With shredded chicken, crema, queso fresco and beans.



Drinks

Agua fresca (32 oz) — $4.50
Hibiscus, horchata or seasonal fruit.

Café de olla — $3.50
Mexican coffee with cinnamon and piloncillo.

Mexican Coke — $3.25
12 oz glass bottle.

Champurrado — $4.25
Thick chocolate corn drink, winter only.



Desserts

Flan napolitano — $5.95
Creamy custard with golden caramel and a hint of cinnamon.

Tres leches cake — $6.50
Soft sponge cake with peaches and whipped cream.

Churros with cajeta (4) — $5.50
Fresh, rolled in cinnamon sugar.

Arroz con leche — $4.50
Rice pudding with raisins and cinnamon.

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