

# BRUNCH MENU

## Chilaquiles verdes, blancos o rojos \$13

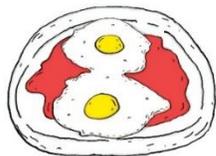
Green, white or red chilaquiles with 2 fried eggs  
All three with three fried eggs **\$32**

## Huevos a la Mexicana \$10

Scrambled eggs, tomato, onion and serrano peppers

## Taco de huevo frito \$3

Fried egg and refried beans taco



## Huevos divorciados \$10

"Divorced" fried eggs on top of tortillas, one covered in green salsa and one with red salsa

## Huevos Chelo \$15

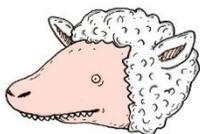
Fried eggs on top of rolled crunchy potato tacos covered in spicy green salsa topped with onion and cotija cheese. Whole black beans on the side

## Caldo de barbacoa \$13

Spicy lamb soup with garbanzos

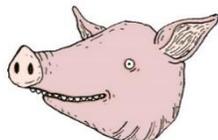
## Lamb barbacoa \$18

Hidalgo style lamb barbacoa



## Pork carnitas \$18

Michoacan style tender pork



## Torta ahogada \$15

Carnitas sandwich soaked in red salsa

## Tacos campechanos \$13

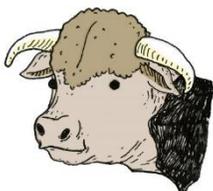
Carnitas and crunchy pork rinds tacos

## Tacos de chicharrón prensado \$16

Pressed pork belly tacos

## Enfrijoladas con tasajo \$18

Tortillas stuffed with cheese and covered in black bean sauce. Side of thin beef filet strip



## Tacos de tasajo \$16

Medium rare beef filet tacos



## Tlacoyos de haba \$12

Corn cakes stuffed with fava beans

## Guacamole \$12

## 3 brunch salsas with tortilla fritters \$9

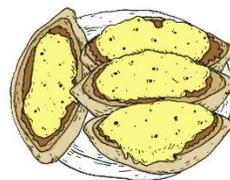
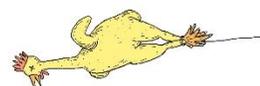
Charlie's favorite trio of brunch salsas \$9

No separate checks



## Tostadas de salpicón de pollo \$12

Shredded chicken served over crunchy corn tostadas (cold dish)



## Molletes \$12

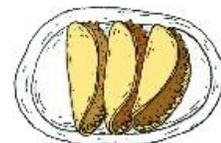
Oven baked bolillos with beans and cheese. Pico de gallo on the side  
Add potatoes and chorizo \$4  
Add carnitas \$6  
Add fried eggs \$1 each

## Tacos de canasta \$3 each

"Sweat tacos" Pork rinds in green salsa **OR** Potatoes and chorizo **OR** Refried beans

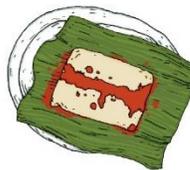
## 3 Taquitos fritos \$10

One of each: Beans-longaniza, Potato-pork, Sesos (Pork brains)  
Served with Lucy's famous salsa verde on the side



## Enchiladas campesinas \$13

Smoky red enchiladas stuffed with cheese



## Tamal costeño \$12

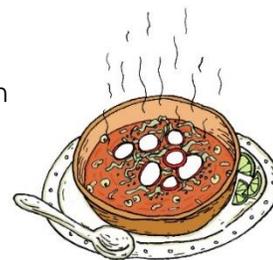
Pork **OR** chicken **OR** cheese tamal with hoja santa and red salsa steamed in banana leaves. Side of beans

## Pozole rojo o blanco \$12

Pork and hominy in spicy red broth **OR** clear broth

## Pozole verde \$12

Chicken and hominy in spicy green broth.



A flight of all three pozoles **\$22**

## Sopa de tortilla \$12

Crispy tortillas, avocado, cheese, and cream in a thick pasilla pepper broth



## Caldo de camarón \$15

Spicy shrimp soup



## Her majesty: Pambazo \$16

Bread fried in guajillo pepper, stuffed with potato and chorizo, refried beans, lettuce, cheese and cream. Topped with spicy green salsa



We take pride in preparing **every** dish at the moment; all our menu is cooked fresh daily. Please allow necessary time to cook!

#MexicoCityInHouston

