



Casa Enrique

Menu Prices — August 24, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Guacamole Avocado, onion, cilantro, chile serrano, and tomato with side of home made totopos.	\$18.00
Ensalada de Betabel con Jicama Beets, jicama, mint, queso fresco, lemon vinaigrette, and candied pumpkin seeds.	\$18.00

Cravings

ITEM	PRICE
Rajas con Crema Roasted chilies poblanos, onion, corn, cheese, and cream.	\$20.00
Sopecitos de Chorizo Home made thick corn tortilla, chorizo, beans, lettuce, avocado, and cream.	\$20.00
Albondigas en Chipotle Beef meatballs in chipotle tomato sauce.	\$20.00

Seafood

ITEM	PRICE
Ceviche de Pescado Market fish cooked in lime, onion, avocado, tomato, cilantro, and chile serrano.	\$24.00
Tostadas de Jaiba Crab in crispy tortilla with citrus, avocado, tomato, chile serrano, and cilantro.	\$24.00
Cocktail de Camarones Mexican shrimp cocktail , avocado, tomato, onion, and cilantro.	\$24.00
Ostiones Empanizados Fried oysters with chili mayo.	\$24.00

Tacos

ITEM	PRICE
Tacos de Carne Asada Skirt steak marinated in tequila topped with onions and cilantro.	\$19.00
Tacos de Pescado Beer battered market fish with avocado sauce topped with onions and cilantro.	\$19.00
Pastor Pork marinated in chilies and pineapple topped with onions and cilantro.	\$16.00
Suadero Brisket, slowly cooked, and topped with onions and cilantro.	\$16.00
Pollo con Mezquite Chicken seasoned with mesquite topped with onions and cilantro.	\$16.00
Lengua Cow tongue, slowly cooked, and topped with onions and cilantro.	\$16.00
Chorizo Home made spiced crumbled chorizo topped with onions and cilantro.	\$16.00
Tacos Veganos de la Temporada Seasonal vegan taco, topped with onions and cilantro.	\$16.00

Entrees

ITEM	PRICE
De Pollo en Salsa Verde Enchiladas Chicken breast rolled in corn tortilla topped with tomatillo sauce, lettuce, black beans, crema fresca, queso fresco, an...	\$25.00
Carne Asada Skirt steak marinated in tequila, roasted poblanos, and beans.	\$38.00
De Pollo con Mole de Piaxtla Enchiladas Chicken breast, rolled in corn tortilla with mole sauce, onion, black beans, crema fresca, queso fresco, and avocado.	\$25.00
Mole de Piaxtla Well-known dish from Puebla, Mexico. The mole sauce is made following the traditional way of using mix dry peppers, almo...	\$27.00
Cochinito Chiapaneco Roasted pork ribs marinated in guajillo chilies, rice, and beans.	\$32.00
Doña Blanca (Rajas con Crema) Enchiladas Roasted chilies poblanos, onion, rolled in corn tortilla, tomatillo sauce, lettuce, black beans, crema fresca, queso fre...	\$25.00
Branzino al Pastor Grilled branzino marinated in guajillo and achiote. With red onions, pineapple sauce, cilantro, and radish. Served with...	\$35.00
Chamorro de Borrego al Huaxamole Lamb shank braised in chili pulla, huajes, and epazote with rice and beans.	\$42.00
Chile Relleno Chili poblano stuffed with chihuahua cheese, tomato sauce, and rice.	\$26.00
Pozole de Mi Tia Red hominy pork soup, oregano, radish, onion, lettuce, and avocado.	\$25.00

Side Orders

ITEM	PRICE
Arroz (Rice)	\$8.00
Frijoles (Beans)	\$8.00

Desserts

ITEM	PRICE
Pastel Tres Leches Sponge cake made of three kinds of milk and goat milk caramel.	\$10.00
Flan Mexican custard.	\$10.00

Homemade Salsas

ITEM	PRICE
Tomatillo	\$10.00
Ranchera	\$10.00
Chile de Arbol	\$10.00

Bebidas

ITEM	PRICE
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Horchata Rice milk	\$4.00
Coca Cola Mexicana Mexican coke	\$4.00
Limonada Lemonade	\$4.00
Jamaica Hibiscus tea	\$4.00
Tamarindo Tamarind tea	\$4.00
Diet Coke 8oz glass bottle	\$4.00
Sparkling Water Ferrarell 750ml	\$6.00
Horchata (Bebidas) Rice/Milk	\$4.00
Bottle Water Evian 750ml	\$6.00

Brunch

ITEM	PRICE
Guacamole Avocado, onion, cilantro, jalapeño, and tomato with side of home made totopos.	\$16.00
Enchiladas de Pollo con Mole de Piaxtla Chicken breast, rolled in corn tortilla with mole sauce, onion, black beans, crema fresca, queso fresco, and avocado.	\$21.00
Tacos de Carne Asada Skirt steak marinated in tequila, topped with onions and cilantro. 2 tacos per order.	\$16.00
Huevos Rancheros Two eggs over corn tortillas, refried beans, salsa ranchera, avocado, and queso fresco.	\$17.00
Enchiladas de Pollo en Salsa Verde Chicken breast rolled in corn tortilla topped with tomatillo sauce, lettuce, black beans, crema fresca, queso fresco, an...	\$21.00
Chorizo Torta Home made chorizo and egg, beans, avocado, onion, tomato, queso oxaxaca, and mayo.	\$17.00
Pozole de Mi Tía Hominy pork soup, oregano, radish, onion, lettuce, and avocado.	\$22.00
Pastor Tacos Pork marinated in chilies and pineapple, topped with onions and cilantro. 2 tacos per order.	\$13.00
Milanesa de Pollo Torta Breaded chicken breast, beans, avocado, onion, tomato, queso oxaxaca, and mayo.	\$17.00
Huevos con Mole Two eggs over corn tortillas, refried beans, mole, avocado, and queso fresco.	\$19.00
Doña Blanca (Rajas con Crema) Roasted chilies poblanos and onion, rolled in corn tortilla, tomatillo sauce, lettuce, black beans, crema fresca, queso...	\$21.00
Suadero Tacos Brisket, slowly cooked, and topped with onions and cilantro. 2 tacos per order.	\$13.00
Huevos al Guajillo Scrambled eggs in guajillo sauce, black beans, and potatoes with roasted poblanos.	\$17.00

ITEM	PRICE
Huevos a la Mexicana Scrambled eggs with onion, tomatoes, jalapeno, black beans, and potatoes with roasted poblanos. (We use only organic egg...	\$17.00
Ceviche de Pescado Market fish cooked in lime, onion, avocado, and tomato.	\$21.00
Lengua Tacos Cow tongue, slowly cooked, and topped with onions and cilantro. 2 tacos per order.	\$13.00
Sopecitos de Chorizo Home made thick corn tortilla, chorizo, beans, lettuce, avocado, and cream.	\$18.00
Rajas con Crema Roasted chillies poblanos, onion, corn, cheese, and cream.	\$18.00
Tacos de Pescado Beer battered market fish with avocado sauce, topped with onions and cilantro. 2 tacos per order.	\$17.00
Huevos con Chorizo Scramble eggs with home made chorizo, beans, queso, and potatoes with roasted poblanos.	\$19.00
Pollo con Mezquite Tacos Chicken seasoned with mesquite and topped with onions and cilantro. 2 tacos per order.	\$13.00
Tostadas de Jaiba Crab in crispy tortilla with citrus, avocado, tomato, chile serrano, and cilantro.	\$21.00
Ensalada de Betabel con Jicama Beets, jicama, mint, queso fresco, and lemon vinaigrette.	\$16.00
Chorizo Tacos Home made spiced crumbled chorizo topped with onions and cilantro. 2 tacos per order.	\$13.00
Frijoles (Beans)	\$7.00
Arroz (Rice)	\$7.00
Cocktail de Camarones Mexican shrimp cocktail, avocado, tomato, onion, and cilantro.	\$21.00
Pan Frances Horneado con Piloncillo Almibar Baked Mexican bread with molasses syrup, fruits, mint, and pumpkin seeds.	\$17.00
Tacos Veganos de la Temporada Seasonal vegan taco, topped with onions and cilantro. 2 tacos per order.	\$13.00
One Organic Egg	\$3.00

Bebidas

ITEM	PRICE
Jamaica Hibiscus tea	\$4.00
Sparkling Water Ferrarell 750ml	\$6.00
Diet Coke 8oz glass bottle	\$4.00
Tamarindo Tamarind tea	\$4.00
Limonada Lemonade	\$4.00

ITEM	PRICE
	\$6.00
	\$4.00

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