



De Mole

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Aperitivos	
ITEM	PRICE
Guacamole Mashed avocado and corn chips.	\$12.00
De Mole Nachos Corn chips with black beans, cheese, guacamole, pico de gallo and sour cream.	\$9.00
Crispy Calamari Jalapeño aioli, tamarindo sauce and corn relish.	\$12.00
Chicken Taquitos Three pan fried taquitos with lettuce, queso blanco and sour cream.	\$7.00
Queso Fundido House blend melted cheese choice of chorizo or wild mushrooms and flour tortilla.	\$11.00
Ceviche de Veracruz Sea scallop or fish, poached in fresh lime juice - veracruz style with onion, tomato, jalapeño, avocado, cucumber, cilan...	\$10.00
Cocktail de Camarones Shrimp cocktail with cocktail sauce, onion, cilantro, and avocado.	\$9.00

Ensaladas	
ITEM	PRICE
De Mole Salad Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	\$14.00
Yucatan Portobello Mushroom On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	\$11.00

Tacos	
ITEM	PRICE
Carne Asada Grilled skirt steak.	\$13.00
Al Pastor Achiote marinated pork with grill pineapple.	\$12.00
Carnitas Slow roast pork marinated in citrus juices.	\$12.00
Pollo	\$11.00
Baja Crispy beer battered mahi-mahi, mango habanero salsa, cabbage, and cilantro.	\$13.00
Ensaladas Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	\$8.00
Yucatan Portobello Mushroom (Tacos) On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	\$11.00

Sincronizadas	
ITEM	PRICE
Carne Asada (Grilled Steak)	\$8.00
Sautéed Garlic Spinach	\$7.00

ITEM	PRICE
Pollo (Grilled Chicken)	\$8.00
De Queso (Plain) (Cheese)	\$5.00
Burritos	
Carne Asada (Grilled Steak) (Burritos)	\$10.00
Pollo (Grilled Chicken) (Burritos)	\$11.00
Camarones	\$11.00
Sautéed shrimp with vegetables and cilantro.	
Pollo con Mole Poblano	\$9.00
Chicken with mole poblano, sesame seeds.	
Platos Principales	
Tampiqueña (Grilled Skirt Steak)	\$17.00
With rice, beans and two corn tortillas coated with mole poblano and queso blanco.	
Pan Sautéed Salmon	\$18.00
Served with jasmine rice, esquites and mole poblano.	
Tinga de Puebla (Beef Brisket Stew)	\$15.00
Red rice, beans, avocado, queso blanco, and corn tortillas.	
Pollo con Mole Poblano (Platos Principales)	\$13.00
Cast Iron Adobado New York Steak	\$20.00
Salsa cruda, tomato, onion, and cilantro tossed with balsamic vinaigrette.	
Enchiladas de Pollo con Mole Poblano	\$16.00
In corn tortilla with mole poblano sauce, rice, beans, onion and queso blanco.	
Enchiladas Verdes con Pollo	\$16.00
In corn tortilla with tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	
Enchiladas Rojas con Pollo	\$16.00
In corn tortilla with guajillo Chile sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	
Fajitas Tex-Mex Style with Vegetables	\$18.00
Red rice, beans, guacamole, pico de gallo, sour cream and flour tortillas.	
Vegetarian Plates	
Seitan (Wheat) Fajita	\$15.00
Vegan. Mix vegetables, garlic spinach, red rice, guacamole, pico de gallo, tofu sour cream and flour tortillas.	
Enchiladas Verdes con Espinaca	\$16.00
In corn tortilla, green tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	
Seitan Burrito	\$13.00
Vegan. Mix vegetables, garlic spinach, red rice, or black beans, pico de gallo and tofu sour cream.	
Vegetable Burrito	\$10.00
Assortment of vegetables served in flour tortilla with rice, beans, cheese, sour cream and pico de gallo.	
Nopales Burrito	\$10.00
Grilled cactus and tomatillo sauce, with red rice, beans, cheese, sour cream, and pico de gallo.	

ITEM	PRICE
Tacos de Nopales (3) Vegan. Grilled cactus with pico de gallo on a corn tortilla.	\$11.00
Side Orders	
ITEM	PRICE
De Mole Roasted (Tomato Salsa)	\$6.00
Arroz a la Mexicana (Red Rice)	\$4.00
Frijoles (Beans)	\$3.00
Homemade Jalapeños en Vinagre	\$1.00
Tortillas	\$1.00
Corn Chips	\$2.00
Homemade Potato Fries	\$4.00
Cold Beverages	
ITEM	PRICE
Coca-Cola Can	\$2.50
Ginger Ale Can	\$2.50
Diet Coke Can	\$2.50
San Pellegrino (16 oz.)	\$3.00
San Pellegrino (1) (Quart)	\$4.50
Fresh Lemonade	\$3.50
Agua de Jamaica (Hibiscus)	\$4.00
Ice Tea	\$3.50
Ice Coffee	\$3.50
Brunch	
ITEM	PRICE
Guacamole Mashed avocado and corn chips.	\$11.00
Ceviche de Veracruz Poached in fresh lime juice, onion, tomato, jalapeño, avocado, cucumber, cilantro, olive oi.	\$11.00
Crispy Calamari Jalapeño aioli, yellow corn relish, tomato sauce.	\$13.00
Queso Fundido House blend melted cheese choice of chorizo or wild mushrooms, flour tortillas.	\$11.00
Chicken Taquitos 3 pan fried taquitos, lettuce, queso blanco, sour cream.	\$7.00

Salads - Brunch

ITEM	PRICE
De Mole Salad Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seeds and balsamic vinaigrette.	\$9.00
Kale "Caesar" Salad Green apple, sundry cranberries, corn bread croutons, Parmesan.	\$10.00
Crispy Calamari Salad Frisee, mixed greens, achiote ginger vinaigrette, cherry tomatoes.	\$13.00
Roasted Beet Salad Baby lettuce, candied pumpkin seeds, pear, orange segments, requeson, tamarind-balsamic reduction.	\$11.00

Tortas y Sandwiches - Brunch

ITEM	PRICE
Milanesa de Pollo Breaded chicken.	\$10.00
Baja Sandwich Crispy beer buttered mahi-mahi, chipotle aioli coleslaw, tomato, cucumber, brioche bun, potato chips.	\$13.00
Tequila Cure Salmon Tomato, requeson, red onion, cucumber sourdough.	\$13.00
Unusual Twin Beef Burger Classic hamburger lettuce, tomato, onion, mayo, pickled cucumber and home fries chorizo slider, provolone.	\$13.00
American Cheese	\$2.00
Smoked Bacon	\$4.00
Plain Cheese Burger Side of home fries.	\$4.00

Eggs - Brunch

ITEM	PRICE
Huevos Rancheros Sunny side up corn tortillas, red rice black beans and roasted tomato ranchero sauce.	\$11.00
Huevos a la Mexicana Scrambled with onion, tomato, jalapeño red rice, black beans, corn tortillas.	\$11.00
Avocado Toast Sourdough, tomato, mixed greens, lemon, chipotle, poached eggs.	\$13.00
Mushroom, Spinach & Cheese Sunny side up, sour dough.	\$13.00
Huevos con Chorizo Scrambled, spice sausage, red rice, black beans and corn tortillas.	\$13.00
Ahogados Baked Eggs Spicy tomato sauce, spinach, mixed cheese, sour dough.	\$13.00
De Mole Benedict Tequila cure salmon, lemon-kale, corn bread, mixed green salad, hollandaise.	\$15.00
Chilaquiles Choice of salsa roja or verde. Sour cream, queso blanco, onions, sunny side up.	\$13.00

Pancakes - Brunch

ITEM	PRICE
Pancake	\$14.00

Steak & Eggs - Brunch

ITEM	PRICE
Skirt Steak	\$17.00
New York Strip	\$21.00

Aperitivos

ITEM	PRICE
Guacamole (Aperitivos) Mashed avocado and corn chips.	\$10.00
De Mole Nachos Corn chips with black beans, cheese, guacamole, pico de gallo and sour cream.	\$9.00
Crispy Calamari (Aperitivos) Jalapeño aioli, tamarindo sauce and corn relish.	\$12.00
Chicken Taquitos (Aperitivos) Three pan fried taquitos with lettuce, queso blanco and sour cream.	\$7.00
Queso Fundido (Aperitivos) House blend melted cheese choice of chorizo or wild mushrooms and flour tortilla.	\$11.00
Ceviche de Veracruz (Aperitivos) Sea scallop or fish, poached in fresh lime juice - veracruz style with onion, tomato, jalapeño, avocado, cucumber, cilan...	\$10.00
Cocktail de Camarones Shrimp cocktail with cocktail sauce, onion, cilantro, and avocado.	\$9.00

Ensaladas

ITEM	PRICE
De Mole Salad (Ensaladas) Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	\$8.00
Yucatan Portobello Mushroom On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	\$11.00

Tacos

ITEM	PRICE
Carne Asada Grilled skirt steak.	\$13.00
Al Pastor Achiote marinated pork with grill pineapple.	\$12.00
Carnitas Slow roast pork marinated in citrus juices.	\$12.00
Pollo	\$11.00

ITEM	PRICE
Baja Crispy beer battered mahi-mahi, mango habanero salsa, cabbage, and cilantro.	\$13.00
Ensaladas Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	\$8.00
Yucatan Portobello Mushroom (Tacos) On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	\$11.00

Sincronizadas

ITEM	PRICE
Carne Asada (Grilled Steak)	\$8.00
Sautéed Garlic Spinach	\$7.00
Pollo (Grilled Chicken)	\$9.00
De Queso (Plain) (Cheese)	\$5.00

Burritos

ITEM	PRICE
Carne Asada (Grilled Steak) (Burritos)	\$10.00
Pollo (Grilled Chicken) (Burritos)	\$11.00
Camarones Sautéed shrimp with vegetables and cilantro.	\$11.00
Pollo con Mole Poblano Chicken with mole poblano, sesame seeds.	\$9.00

Platos Principales

ITEM	PRICE
Tampiqueña (Grilled Skirt Steak) With rice, beans and two corn tortillas coated with mole poblano and queso blanco.	\$17.00
Pan Sautéed Salmon Served with jasmine rice, esquites and mole poblano.	\$18.00
Tinga de Puebla (Beef Brisket Stew) Red rice, beans, avocado, queso blanco, and corn tortillas.	\$15.00
Pollo con Mole Poblano (Platos Principales)	\$13.00
Cast Iron Adobado New York Steak Salsa cruda, tomato, onion, and cilantro tossed with balsamic vinaigrette.	\$20.00
Enchiladas de Pollo con Mole Poblano In corn tortilla with mole poblano sauce, rice, beans, onion and queso blanco.	\$16.00
Enchiladas Verdes con Pollo In corn tortilla with tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	\$16.00
Enchiladas Rojas con Pollo In corn tortilla with guajillo Chile sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	\$16.00
Fajitas Tex-Mex Style with Vegetables Red rice, beans, guacamole, pico de gallo, sour cream and flour tortillas.	\$16.00

Vegetarian Plates

ITEM	PRICE
Seitan (Wheat) Fajita Vegan. Mix vegetables, garlic spinach, red rice, guacamole, pico de gallo, tofu sour cream and flour tortillas.	\$15.00
Enchiladas Verdes con Espinaca In corn tortilla, green tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	\$16.00
Seitan Burrito Vegan. Mix vegetables, garlic spinach, red rice, or black beans, pico de gallo and tofu sour cream.	\$11.00
Vegetable Burrito Assortment of vegetables served in flour tortilla with rice, beans, cheese, sour cream and pico de gallo.	\$10.00
Nopales Burrito Grilled cactus and tomatillo sauce, with red rice, beans, cheese, sour cream, and pico de gallo.	\$10.00
Tacos de Nopales (3) Vegan. Grilled cactus with pico de gallo on a corn tortilla.	\$11.00

Side Orders

ITEM	PRICE
De Mole Roasted (Tomato Salsa)	\$6.00
Arroz a la Mexicana (Red Rice)	\$4.00
Frijoles (Beans)	\$3.00
Homemade Jalapeños en Vinagre	\$1.00
Tortillas	\$1.00
Corn Chips	\$2.00
Homemade Potato Fries	\$4.00

Cold Beverages

ITEM	PRICE
Coca-Cola Can	\$2.50
Ginger Ale Can	\$2.50
Diet Coke Can	\$2.50
San Pellegrino (16 oz.)	\$3.00
San Pellegrino (1) (Quart)	\$4.50
Fresh Lemonade	\$3.50
Agua de Jamaica (Hibiscus)	\$3.50
Ice Tea	\$3.50
Ice Coffee	\$3.50

Breakfasts

ITEM	PRICE
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Huevos Rancheros	\$9.00
Two eggs sunny side up with two corn tortillas, red rice black beans and roasted tomato ranchero sauce.	
Huevos a la Mexicana	\$9.00
Scrambled eggs made with onion, tomato, jalapeño pepper served with red rice, black beans and corn tortillas.	
Huevos con Chorizo	\$10.00
Eggs with chorizo scrambled eggs with spice sausage, red rice, black beans and corn tortilla.	
Chilaquiles	\$11.00
Crispy corn tortillas, rice, beans, onion, sour cream, and queso blanco.	

Aperitivos	
ITEM	PRICE
Guacamole	\$10.00
Mashed avocado and corn chips.	
De Mole Nachos	\$9.00
Corn chips with black beans, cheese, guacamole, pico de gallo and sour cream.	
Crispy Calamari	\$12.00
Jalapeño aioli, tamarindo sauce and corn relish.	
Chicken Taquitos	\$7.00
Three pan fried taquitos with lettuce, queso blanco and sour cream.	
Queso Fundido	\$11.00
House blend melted cheese choice of chorizo or wild mushrooms and flour tortilla.	
Ceviche de Veracruz	\$10.00
Sea scallop or fish, poached in fresh lime juice - veracruz style with onion, tomato, jalapeño, avocado, cucumber, cilan...	
Cocktail de Camarones	\$9.00
Shrimp cocktail with cocktail sauce, onion, cilantro, and avocado.	

Ensaladas	
ITEM	PRICE
De Mole Salad	\$8.00
Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	
Yucatan Portobello Mushroom	\$11.00
On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	

Tacos	
ITEM	PRICE
Carne Asada	\$13.00
Grilled skirt steak.	
Al Pastor	\$12.00
Achiote marinated pork with grill pineapple.	
Carnitas	\$12.00
Slow roast pork marinated in citrus juices.	
Pollo	\$11.00
Baja	\$13.00
Crispy beer battered mahi-mahi, mango habanero salsa, cabbage, and cilantro.	
Ensaladas	\$8.00
Baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed and balsamic vinaigrette.	

ITEM	PRICE
Yucatan Portobello Mushroom (Tacos) On mesclun, grilled zucchini, orange, avocado, peppers, onion, mint and achiote dressing.	\$11.00
Sincronizadas	
Carne Asada (Grilled Steak)	\$8.00
Sautéed Garlic Spinach	\$7.00
Pollo (Grilled Chicken)	\$8.00
De Queso (Plain) (Cheese)	\$5.00
Burritos	
Carne Asada (Grilled Steak) (Burritos)	\$10.00
Pollo (Grilled Chicken) (Burritos)	\$9.00
Camarones Sautéed shrimp with vegetables and cilantro.	\$11.00
Pollo con Mole Poblano Chicken with mole poblano, sesame seeds.	\$9.00
Platos Principales	
Tampiqueña (Grilled Skirt Steak) With rice, beans and two corn tortillas coated with mole poblano and queso blanco.	\$17.00
Pan Sautéed Salmon Served with jasmine rice, esquites and mole poblano.	\$18.00
Tinga de Puebla (Beef Brisket Stew) Red rice, beans, avocado, queso blanco, and corn tortillas.	\$15.00
Pollo con Mole Poblano (Platos Principales)	\$13.00
Cast Iron Adobado New York Steak Salsa cruda, tomato, onion, and cilantro tossed with balsamic vinaigrette.	\$20.00
Enchiladas de Pollo con Mole Poblano In corn tortilla with mole poblano sauce, rice, beans, onion and queso blanco.	\$16.00
Enchiladas Verdes con Pollo In corn tortilla with tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	\$16.00
Enchiladas Rojas con Pollo In corn tortilla with guajillo Chile sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	\$16.00
Fajitas Tex-Mex Style with Vegetables Red rice, beans, guacamole, pico de gallo, sour cream and flour tortillas.	\$16.00
Vegetarian Plates	
ITEM	PRICE

Seitan (Wheat) Fajita	\$15.00
Vegan. Mix vegetables, garlic spinach, red rice, guacamole, pico de gallo, tofu sour cream and flour tortillas.	
Enchiladas Verdes con Espinaca	\$16.00
In corn tortilla, green tomatillo sauce, rice, beans, onion, cilantro, sour cream and queso blanco.	
Seitan Burrito	\$11.00
Vegan. Mix vegetables, garlic spinach, red rice, or black beans, pico de gallo and tofu sour cream.	
Vegetable Burrito	\$10.00
Assortment of vegetables served in flour tortilla with rice, beans, cheese, sour cream and pico de gallo.	
Nopales Burrito	\$10.00
Grilled cactus and tomatillo sauce, with red rice, beans, cheese, sour cream, and pico de gallo.	
Tacos de Nopales (3)	\$11.00
Vegan. Grilled cactus with pico de gallo on a corn tortilla.	

Side Orders

ITEM	PRICE
De Mole Roasted (Tomato Salsa)	\$6.00
Arroz a la Mexicana (Red Rice)	\$4.00
Frijoles (Beans)	\$3.00
Homemade Jalapeños en Vinagre	\$1.00
Tortillas	\$1.00
Corn Chips	\$2.00
Homemade Potato Fries	\$4.00

Cold Beverages

ITEM	PRICE
Coca-Cola Can	\$2.50
Ginger Ale Can	\$2.50
Diet Coke Can	\$2.50
San Pellegrino (16 oz.)	\$3.00
San Pellegrino (1) (Quart)	\$4.50
Fresh Lemonade	\$3.50
Agua de Jamaica (Hibiscus)	\$3.50
Ice Tea	\$3.50
Ice Coffee	\$3.50