



El Mixteco Restaurant

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Asada Grilled steak wrapped in a flour tortilla with rice, accompanied by a side of crispy fries and a portion of green salsa.	\$13.99
Asada (Most Ordered) Grilled beef tacos topped with chopped onions and fresh cilantro, served with a side of radish slices, cucumber, and lim...	\$4.99
Quesabirria Tender shredded beef and melted cheese inside a crispy tortilla, served with a side of savory consommé, garnished with f...	\$19.99
Taco Birria Slow-cooked beef birria in corn tortillas with melted cheese, served with fresh lime wedges, radish slices, and a side o...	\$19.99
Pollo / Chicken Grilled chicken tacos with chopped onions, cilantro, and a drizzle of orange sauce. Served with lime wedges, grilled cac...	\$3.99
Coca-Cola The cold, refreshing, sparkling classic that America loves.	\$3.99
Milanesa de Pollo / Breaded Chicken Crispy breaded chicken, melted cheese, refried beans, shredded lettuce, and fresh avocado slices in a sandwich.	\$15.99
Pastor / Marinated Pork Pastor con piña. / Marinated pork with pineapple.	\$3.99
Horchata / Rice Drink Classic Mexican rice drink made with cinnamon, rice, and sweetened milk - the perfect refreshing delight.	\$4.99
Res / Beef A traditional Mexican soup featuring tender beef and a hearty mix of vegetables such as corn, carrots, potatoes, and squ...	\$18.99
Tamales Chicken Handmade corn dough tamale, traditionally steamed and filled with seasoned chicken, often accompanied by a mild green or...	\$4.99
Tacos	
ITEM	PRICE
Taco Birria (Tacos) Slow-cooked beef birria in corn tortillas with melted cheese, served with fresh lime wedges, radish slices, and a side o...	\$19.99
Asada (Tacos) Grilled beef tacos topped with chopped onions and fresh cilantro, served with a side of radish slices, cucumber, and lim...	\$4.99
Camarón / Shrimp Shrimp nestled in a tortilla, typically accompanied by ingredients such as pico de gallo, lettuce, and a creamy chipotle...	\$5.99
Pastor / Marinated Pork (Tacos) Pastor con piña. / Marinated pork with pineapple.	\$3.99
Pollo / Chicken (Tacos) Grilled chicken tacos with chopped onions, cilantro, and a drizzle of orange sauce. Served with lime wedges, grilled cac...	\$3.99
Chorizo Savory Spanish sausage, boldly flavored with garlic and smoked paprika.	\$4.99
Lengua / Beef Tongue Tender beef tongue, seasoned to perfection for a savory experience.	\$5.99
Chivo / Goat Goat meat, typically seasoned and cooked slowly, served in soft corn tortillas with onions and cilantro.	\$5.99
Tripa / Beef Tripe Tender beef tripe, slow-cooked in a savory broth, offering a unique, rich flavor.	\$5.99

ITEM	PRICE
Alambre / Steak with Peppers Bistec, queso Oaxaca, jamón, tocino, cebollas, pimientos. / Steak, Oaxaca cheese, ham, bacon, onions, bell peppers.	\$5.99
Campechanos Res y chorizo. / Beef and Mexican sausage.	\$4.99
Tortas	
ITEM	PRICE
Asada (Tortas) Grilled steak with avocado, lettuce, tomato, and a creamy dressing on a toasted roll, served with a side of fries.	\$14.99
Milanesa de Pollo / Breaded Chicken (Tortas) Crispy breaded chicken, melted cheese, refried beans, shredded lettuce, and fresh avocado slices in a sandwich.	\$13.99
Milanesa de Res / Breaded Beef Breaded beef torta typically includes a crispy milanesa steak on a soft telera bread, complemented with refried beans, l...	\$13.99
Jamón / Ham Ham torta typically includes ham, lettuce, tomato, avocado, onion, mayonnaise, and refried beans, served on a traditiona...	\$13.99
Cubana / Cuban A torta cubana typically includes a hearty combination of meats such as ham, sausage, and breaded beef, along with toppi...	\$16.99
Pastor / Marinated Pork (Tortas) Pastor con piña. / Marinated pork with pineapple.	\$13.99
Lengua / Beef Tongue (Tortas) Tender beef tongue, seasoned to perfection for a savory experience.	\$15.99
Torta Hawaiiana A torta hawaiiana typically consists of ham and grilled pineapple on a toasted Mexican roll, accompanied by lettuce, tom...	\$16.99
Chorizo (Tortas) Chorizo torta features Mexican sausage, typically accompanied by beans, lettuce, tomato, and guacamole, served on toast...	\$14.99
Torta de alambre Grilled beef fajita with bacon, bell peppers, and onions, topped with melted cheese, served on homemade bread with mayon...	\$16.99
Quesadillas	
ITEM	PRICE
Quesabirria (Quesadillas) Tender shredded beef and melted cheese inside a crispy tortilla, served with a side of savory consommé, garnished with f...	\$19.99
Asada (Quesadillas) Grilled steak wrapped in a flour tortilla with melted cheese, served with a side of crispy French fries and a tangy dipp...	\$14.99
Al Pastor / Marinated Pork Pastor con piña. / Marinated pork with pineapple.	\$12.99
Pollo / Chicken (Quesadillas) Grilled chicken, melted cheese, fresh pico de gallo, guacamole, and a drizzle of sour cream on a tortilla.	\$12.99
Queso / Cheese A quesadilla filled with a blend of melted cheeses, encased in a lightly grilled flour tortilla.	\$12.99
Hongos / Mushrooms Sauteed mushrooms and melted cheese encased in a flour tortilla, commonly garnished with lettuce and sour cream.	\$12.99
Lengua / Beef Tongue (Quesadillas) Tender beef tongue, seasoned to perfection for a savory experience.	\$15.99
Camarón / Shrimp (Quesadillas) Flour tortilla filled with sautéed shrimp, melted cheese, and typically includes onions and bell peppers.	\$16.99

ITEM	PRICE
Flor de Calabaza / Squash Blossom Handmade corn tortilla filled with delicate squash blossoms and melted cheese, often accompanied by lettuce and sour cre...	\$13.99
Alambre / Steak with Peppers (Quesadillas) Bistec, queso Oaxaca, pimientos, tocino, jamón, cebolla. / Steak, Oaxaca cheese, bell peppers, bacon, ham, onions.	\$15.99
Burritos	
ITEM	PRICE
Asada (Burritos) Grilled steak wrapped in a flour tortilla with rice, accompanied by a side of crispy fries and a portion of green salsa.	\$13.99
Lengua / Beef Tongue (Burritos) Tender beef tongue, seasoned to perfection for a savory experience.	\$14.99
Frijol / Beans A flour tortilla typically filled with beans, often accompanied by a blend of Mexican cheeses.	\$11.99
Al Pastor / Marinated Pork (Burritos) Pastor con piña. / Marinated pork with pineapple.	\$12.99
Pollo / Chicken (Burritos) Grilled chicken, fresh pico de gallo, creamy guacamole, melted cheese, and a drizzle of tangy crema on a bed of crispy t...	\$12.99
Chorizo (Burritos) Spicy Spanish sausage, perfect for a bold, flavorful addition to any dish.	\$13.99
Vegetales / Veggie Flour tortilla filled with a mix of beans, rice, assorted vegetables, guacamole, and cheese, typically accompanied by pi...	\$11.99
Fajitas	
ITEM	PRICE
Asada (Fajitas) Grilled steak wrapped in a flour tortilla with rice, served alongside crispy fries and a side of green salsa.	\$19.99
Camarón / Shrimp (Fajitas) Sautéed shrimp typically includes onions, tomatoes, and bell peppers, served with a side of tortillas.	\$20.99
Mixtas / Mix Mixed fajitas featuring a combination of chicken, steak, and shrimp, typically served with bell peppers and onions.	\$21.99
Pollo / Chicken (Fajitas) Grilled chicken, fresh pico de gallo, creamy guacamole, and a drizzle of sour cream on a bed of crispy tortilla chips.	\$18.99
Nachos	
ITEM	PRICE
Pollo / Chicken (Nachos) Crispy tortilla chips topped with seasoned chicken, melted cheese, fresh pico de gallo, creamy guacamole, and a drizzle...	\$14.99
Asada (Nachos) Crispy tortilla chips topped with seasoned grilled beef, melted cheese, crumbled queso fresco, and drizzled with creamy...	\$15.99
Chorizo (Nachos) Corn tortilla chips topped with grilled chorizo, melted cheese, and typically includes beans, jalapeños, and a dollop of...	\$14.99
Al Pastor / Marinated Pork (Nachos) Pastor con piña. / Marinated pork with pineapple.	\$14.99
Lengua nachos Beef tongue on crispy corn tortilla chips, topped with refried beans, mixed cheddar cheese, guacamole, pico de gallo, so...	\$18.99

ITEM	PRICE
Alambre / Steak with Peppers (Nachos) Bistec, queso Oaxaca, tocino, jamón, pimientos y cebolla. / Steak, Oaxaca cheese, bacon, ham, bell peppers, onions.	\$16.99
Veggie nachos Crispy tortilla chips layered with beans, assorted grilled vegetables, melted cheese, guacamole, and sour cream.	\$14.99
Huaraches	
ITEM	PRICE
Pollo / Chicken (Huaraches) Crispy tortilla base topped with seasoned chicken, fresh pico de gallo, creamy guacamole, crumbled cheese, and drizzled...	\$12.99
Asada (Huaraches) Grilled steak on a thick corn tortilla, topped with refried beans, shredded lettuce, avocado slices, crumbled cheese, an...	\$13.99
Lengua / Beef Tongue (Huaraches) Tender beef tongue, seasoned to perfection for a savory experience.	\$14.99
Al Pastor / Marinated Pork (Huaraches) Pastor con piña. / Marinated pork with pineapple.	\$12.99
Chorizo (Huaraches) Spicy Spanish sausage, perfect for a bold, flavorful addition to any dish.	\$12.99
Platillos / Platters	
ITEM	PRICE
Pipián de Pollo / Chicken Pipian Chicken pipián, a traditional dish, features chicken simmered in a rich sauce made from pumpkin seeds, green chilies, an...	\$18.99
Carne Asada Char-grilled, marinated steak, expertly seasoned for an authentic flavor.	\$18.99
Mole de Pollo / Chicken Mole Chicken in a rich mole sauce, traditionally made with a blend of chocolate, chilies, and spices.	\$18.99
Mole de Puerco / Pork Mole Pork tenderly cooked in a traditional mole sauce, which typically includes a rich blend of chili peppers, chocolate, and...	\$18.99
Pechuga Asada / Grilled Chicken Breast Grilled chicken breast, typically served with a combination of onions, rice, beans, and a salad.	\$17.99
Camarones a la Mexicana / Mexican Style Shrimp Shrimp sautéed with onions, tomatoes, and jalapeños, reflecting traditional Mexican flavors.	\$20.99
Camarones a la Diabla / Devilled Shrimp Shrimp sautéed in a robust, spicy sauce, traditionally including a blend of chili peppers.	\$20.99
Bistec a la Mexicana / Mexican Style Steak Steak sautéed with onions, tomatoes, and jalapeños, typically includes a blend of spices unique to Mexican cuisine.	\$18.99
Barbacoa de Chivo / Goat Mexican BBQ Slow-cooked goat meat, traditionally prepared with a blend of spices, often accompanied by rice, beans, and tortillas.	\$18.99
Mojarra Frita / Fried Tilapia Crispy and flavorful fried tilapia, a delicious seafood option	\$21.99
Bistec Encebollado / Steak with Onions Succulent steak topped with caramelized onions	\$18.99
Alambre / Steak with Peppers and Oaxaca cheese Grilled steak with a blend of bell peppers and onions, generously topped with melted Oaxaca cheese.	\$18.99

Caldos / Soups

ITEM	PRICE
Pozole Traditional Mexican soup made with hominy, tender meat, and a rich flavorful broth.	\$18.99
Res / Beef (Caldos / Soups) A traditional Mexican soup featuring tender beef and a hearty mix of vegetables such as corn, carrots, potatoes, and squ...	\$18.99
Chivo / Goat (Caldos / Soups) Goat meat slow-cooked in a seasoned broth, typically includes Mexican chiles, herbs, and spices.	\$18.99
Pancita de Res / Beef Belly A traditional Mexican soup featuring tender beef belly, often accompanied by a mix of vegetables such as carrots, potato...	\$18.99
Mariscos / Seafood A medley of seafood, often including shrimp, fish, and various shellfish, simmered in a rich broth with a selection of v...	\$29.99
Mariscada / Seafood Stew A hearty stew, mariscada combines a variety of seafood such as shrimp, crab, and fish, typically simmered with vegetable...	\$34.99
Camarón / Shrimp (Caldos / Soups) Shrimp cooked in a broth with common ingredients such as potatoes, carrots, and corn, often accompanied by cilantro and...	\$19.99
Pollo / Chicken (Caldos / Soups) Tender chicken pieces with crispy tortilla chips, topped with fresh guacamole, diced tomatoes, onions, cilantro, and a d...	\$15.99

Desayunos / Breakfast

ITEM	PRICE
Huevos con Chorizo / Eggs with Mexican Sausage Scrambled eggs mixed with Mexican chorizo, typically accompanied by beans and tortillas.	\$12.99
Huevos Rancheros / Eggs Ranchero Style Fried eggs served on crispy tortillas, typically includes a savory ranchero sauce and a sprinkle of melted cheese.	\$12.99
Huevos con Jamón / Eggs with Ham Scrambled eggs prepared with pieces of ham, typically served with beans and tortillas.	\$12.99
Huevos a la Mexicana / Mexican Style Eggs Scrambled eggs prepared with tomatoes, onions, and jalapeños.	\$12.99

Sopes

ITEM	PRICE
Asada (Sopes) Grilled steak wrapped in a tortilla with rice, served with crispy fries and a side of green salsa.	\$4.99
Al Pastor / Marinated Pork (Sopes) Pastor con piña. / Marinated pork with pineapple.	\$4.99
Lengua / Beef Tongue (Sopes) Tender beef tongue, seasoned to perfection for a savory experience.	\$5.99
Pollo / Chicken (Sopes) Crispy corn tortillas topped with seasoned chicken, fresh pico de gallo, creamy guacamole, crumbled cheese, and a drizzl...	\$4.99
Chorizo (Sopes) Spicy Spanish sausage, perfect for a bold, flavorful addition to any dish.	\$4.99

Tamales

ITEM	PRICE
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Red Tamales Pork Rojos, cerdo y pollo. / Red, pork.	\$4.99
Tamales Chicken (Tamales) Handmade corn dough tamale, traditionally steamed and filled with seasoned chicken, often accompanied by a mild green or...	\$4.99
Sweet Tamales Pineapple sweet tamales	\$4.99
Enchiladas	
ITEM	PRICE
Mole con Pollo (3 Piezas) / Mole with Chicken (3 Pieces) Three enchiladas filled with chicken, topped with mole sauce, shredded lettuce, cheese, and red onion rings.	\$12.99
Salsa Verde con Pollo (3 Piezas) / Green Salsa with Chicken (3 Pieces) Tender chicken enchiladas topped with green salsa, fresh lettuce, crumbled cheese, cilantro, and a drizzle of sour cream...	\$12.99
Gorditas	
ITEM	PRICE
Asada (Gorditas) Filled with grilled steak, cheese, and beans, this Gordita is served with a side of crispy French fries and a tangy gree...	\$4.99
Al Pastor / Marinated Pork (Gorditas) Pastor con piña. / Marinated pork with pineapple.	\$4.99
Pollo / Chicken (Gorditas) Grilled chicken pieces topped with fresh guacamole, diced tomatoes, onions, cilantro, crumbled cheese, and a drizzle of...	\$4.99
Chorizo (Gorditas) Spicy Spanish sausage, perfect for a bold, flavorful addition to any dish.	\$4.99
Tostadas	
ITEM	PRICE
Pollo / Chicken (Tostadas) Crispy tortilla base topped with seasoned chicken, fresh pico de gallo, creamy guacamole, crumbled cheese, and a drizzle...	\$4.99
Asada (Tostadas) Grilled steak, rice, and beans wrapped in a tortilla, served with a side of crispy French fries and a small container of...	\$4.99
Bebidas / Beverages	
ITEM	PRICE
Horchata / Rice Drink (Bebidas / Beverages) Classic Mexican rice drink made with cinnamon, rice, and sweetened milk - the perfect refreshing delight.	\$4.99
Tamarindo / Tamarind Refreshing beverage crafted from tamarind pulp, water, and a hint of sugar, offering a unique balance of sweet and tart...	\$4.99
Jamaica / Hibiscus Flower Drink A traditional Mexican beverage crafted from steeped dried hibiscus flowers, often sweetened to balance its natural tartn...	\$4.99
Sodas	
ITEM	PRICE
Coca-Cola (Sodas) The cold, refreshing, sparkling classic that America loves.	\$3.99

ITEM	PRICE
Agua / Water Pure, refreshing water to quench your thirst.	\$1.99
Jarritos Mexico's classic, refreshing soda made with real fruit flavors and a touch of fizz.	\$3.99
Boing A fruit-flavored Mexican soda, often enjoyed for its sweet and refreshing taste.	\$3.99
Yoli A citrus-flavored soda, often recognized for its refreshing and slightly tangy taste profile.	\$3.99
Topo Chico Sparkling mineral water, sourced and bottled in Monterrey, Mexico, offering a refreshing and crisp taste.	\$3.99

Licuados / Milkshakes

ITEM	PRICE
Fresa / Strawberry Blended with fresh strawberries and whole milk, often sweetened with a hint of vanilla.	\$5.99
Plátano / Banana Blended with real milk and ripe bananas, this milkshake may also include a hint of vanilla and sugar for sweetness.	\$5.99