



Estrellita Poblana

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Most Ordered	
ITEM	PRICE
Quesadillas Choice or 3 corn or large flour tortilla stuffed with melted cheese, topped with crema & queso fresco served with guacam...	\$12.00
Tacos orden de 3 With same filling onion & cilantro on soft corn tortilla	\$12.00
Burrito Flour tortilla stuffed with rice beans, pico de gallo topped with queso fresco & crema. Choice of filling.	\$14.00
Carne Al Gusto Nachos Tortilla chips w/ black beans, melted cheese, crema, queso fresco, choice of filling.	\$15.00
2 Tostadas W/ bean spread, lettuce, tomato, crema, queso fresco.	\$7.00
ELOTE CALLEJERO meican style street corn with chile, queso & lime- mayo	\$5.00
Kids Quesadilla (2pc) w/ rice.	\$7.00
Tacos Reg Choice of filling with onion & cilantro on soft corn tortilla.	\$4.50
Flautas (Taquitos Dorados) Three rolled hard tacos topped lettuce, tomato, crema & queso fresco served with rice & beans.	\$14.00
Horchata / Almond Rice Water	\$3.25
Tacos con todo onion, cilantro, Lettuce, tomato, crema, queso fresco.	\$5.00
Churros Warm mexican doughnuts served with raspberry & chocolate dipping sauces.	\$8.00
ANTOJITOS Tacos & more	
ITEM	PRICE
Quesadillas (ANTOJITOS Tacos & more) Choice or 3 corn or large flour tortilla stuffed with melted cheese, topped with crema & queso fresco served with guacam...	\$12.00
Tacos orden de 3 (ANTOJITOS Tacos & more) With same filling onion & cilantro on soft corn tortilla	\$12.00
Carne Al Gusto Nachos (ANTOJITOS Tacos & more) Tortilla chips w/ black beans, melted cheese, crema, queso fresco, choice of filling.	\$15.00
Burrito (ANTOJITOS Tacos & more) Flour tortilla stuffed with rice beans, pico de gallo topped with queso fresco & crema. Choice of filling.	\$14.00
Enchiladas Verdes ó Rojas Three soft corn tortillas with choice of stuffing in green or red sauce or banderas topped with crema, queso fresco & re...	\$20.00
Chimichangas Crispy fried flour tortilla stuffed with cheese, rice, beans, topped with crema & queso fresco.	\$15.00
Sopes Caseros order of 3 3 Homemade tortilla topped beans, onion, cilantro, crema, queso fresco.	\$13.00
2 Tostadas (ANTOJITOS Tacos & more) W/ bean spread, lettuce, tomato, crema, queso fresco.	\$7.00
Sizzling Fajitas Sauteed with onions, bell peppers & tomatoes,side of guacamole & crema rice, beans & flour or corn tortillas.	\$18.00

ITEM	PRICE
Nachos Reg Tortilla chips w/ black beans, melted cheese, crema, queso fresco, pickled jalapeños & tomatoes.	\$10.00
Enchiladas De Mole Poblano Three soft corn tortillas rolled with choice of stuffing topped with mole sauce, sesame seeds, crema, queso fresco & red...	\$22.00
Quesa-Birria Tacos special beef marinated tacos with cheese served with broth	\$20.00
Flautas (Taquitos Dorados) (ANTOJITOS Tacos & more) Three rolled hard tacos topped lettuce, tomato, crema & queso fresco served with rice & beans.	\$14.00
TORTAS Choice of filling lettuce, tomatoes, cheese, avocado, onion, bean spread & mayo on a bolillo roll.	\$11.00
Tacos De Pescado 3 baja style fish tacos w/ avocado-pico de gallo, & chipotle cream sauce on flour tortillas.	\$16.00
Tacos Reg (ANTOJITOS Tacos & more) Choice of filling with onion & cilantro on soft corn tortilla.	\$4.50
Alambres Sauteed with bacon, bell peppers & onions w/ melted cheese served with corn tortillas.	\$18.00
Nachos Mixtos Tortilla chips w/ black beans, melted cheese, crema, queso fresco, combo steak chicken & shrimp only for price of large.	\$20.00
Tacos De Fajita 3 chicken or steak tacos with grilled onions, bell peppers, & guacamole on flour tortillas.	\$14.00
Tacos de Camaron con Todo 3 grilled shrimp tacos with lettuce, tomato, queso fresco & crema	\$14.00
Burrito Mojado (verde, roja, o mole) bell peppers, onions, cheese rice, beans, guacamole & crema topped w choice of green red or mole s...	\$18.00
Tacos con todo (ANTOJITOS Tacos & more) onion, cilantro, Lettuce, tomato, crema, queso fresco.	\$5.00
Enchiladas Suizas Three soft corn tortillas rolled with choice of stuffing in creamy chile poblano sauce topped with melted cheese served...	\$20.00
CEMITAS Choice of filling, string cheese avocado, onion, papalo chipotle peppers, bean spread & mayo on a sesame roll.	\$13.00
Quesadillas Hechas a Mano (Hand Made Tortilla)	\$15.00
Tacos De Arrachera Con Cebollines Y Guacamole 3 skirt steak tacos w/ onion, cilantro, bulb onions & guacamole.	\$22.00
Burrito Bowl choice of filling on bed of lettuce with rice beans, pico de gallo topped with queso fresco & crema	\$11.00
Chimichangas Camaron Crispy fried flour tortilla stuffed with cheese, rice, beans, topped with crema & queso fresco.	\$17.00
Camaron Nachos Tortilla chips w/ black beans, melted cheese, crema, queso fresco, shrimp.	\$12.00
Tortilla Del Sur Grilled onions, bell peppers, mozzarella cheese & guacamole on a wrap served with french fries.	\$15.00
Combinacion De Chile Relleno, Enchilada Y Quesadilla Combo of cheese stuffed poblano pepper, green chicken enchilada & steak quesadiila.	\$24.00

Aperitivos

ITEM	PRICE
------	-------

Tamales corn masa steamed in corn husks	\$3.00
ELOTE CALLEJERO (Aperitivos) meican style street corn with chile, queso & lime- mayo	\$5.00
Chicharrones with Guacamole fried crispy pork belly with guacamole	\$15.00
Jalapeno Poppers cheese stuffed jalapenos	\$9.00
Buffalo Wings smoky bbq chipole- honey sauce	\$10.00
Empanada stuffed fried corn masa with chicken	\$4.50
Ceviche de Camaron Shrimp ceviche with mango, cucumber , chile & citrus	\$17.00

EXTRAS	
ITEM	PRICE
Guacamole 4Oz.	\$3.00
House Salsa and Chips	\$7.00
Arroz Y Frijoles Rice and beans.	\$4.00
Tortillas Chips	\$2.50
Maduros	\$3.50
French Fries	\$3.00
Mexican Crema	\$1.50
Tostones Green plantains.	\$3.50
Broccoli Salteado Sauteed broccoli.	\$4.00
Arroz Mexicano / Mexican Rice	\$2.50
Queso Fresco Fresh cheese.	\$3.50
Nopales Asados / Grilles Cactus	\$4.00
Frijoles Negros / Black Beans	\$2.50
Side Salad	\$4.50
Cebollines Asados Grilled bulb onions.	\$4.00
Aguacate / Avocado	\$4.00
Chiles Grilled or pickled jalapeños.	\$2.50
Avocado Salad	\$6.50
Tortillas	\$2.00

SOPAS	
ITEM	PRICE
Sopa de Mariscos spicy mixed seafood soup	\$23.00
POZOLE traditional pork with hominy soup served with tostadas	\$16.00
Sopa de Pollo chicken with fideos, carrots, & potatoes	\$14.00
Sopa de Tortilla Aztec style chicken soup with avocado, queso, crema & tortilla strips	\$10.50
Pancita spicy honeycomb tripe soup	\$16.00
Caldo de Res Verde beef soup in a green broth with vegetables	\$16.00
Caldo de Camaron spicy shrimp soup	\$18.00
KIDS MENU	
ITEM	PRICE
Kids Quesadilla (KIDS MENU) (2pc) w/ rice.	\$7.00
Cheeseburger W/ french fries.	\$8.00
Taquitos Dorados (2pc) with queso y crema con arroz.	\$8.00
Chicken Fingers (4pcs) w/ french fries.	\$8.00
AGUAS FRESCAS	
ITEM	PRICE
Horchata / Almond Rice Water (AGUAS FRESCAS)	\$3.25
Tamarindo / Tamarind	\$3.25
Limon / Lemon	\$3.25
Jamaica / Hibiscus	\$3.25
ESPECIALIDAD DE LA CASA	
ITEM	PRICE
Bistec Churrasco Adobado Grilled chili marinated skirt steak, chorizo nopal avocado-pico de gallo.	\$36.00
Pechuga De Pollo Y Camarones Con Champiñones En Salsa Chipotle Con Crema Chicken breast & shrimp sauteed a mushroom chipotle cream sauce.	\$26.00
Molcajete Estrellita Grilles skirt steak, chicken breast, chorizo & shrimp w/ cactus, bulb onions, queso fresco and avocado with salsa in a m...	\$40.00

ITEM	PRICE
Arrachera Poblana Skirt steak with poblanos & onions, mole enchilada & guacamole.	\$36.00
Mole Poblano Chicken in traditional pueblan chocolate-mole sauce.	\$23.00
Cochinita Pibil Yucatan style achiote pulled pork with pickled habanero-red onions& sweet plantains.	\$22.00
Comal Estrellita Grilles cecina, enchilada, chorizo, queso oaxaca, spring onions, crema, avocado & chile serrano.	\$30.00
Bistec Estrellita Grilled rib eye with cactus pads bulb onions & jalapenos.	\$36.00
Barbacoa de Res Braised beef, spring onions, guacamole & cowboy style pinto beans	\$27.00
Chilles Rellenos Roasted poblano peppers stuffed w/ queso blanco in a mild tomato sauce.	\$21.00
Chuletas De Borrego Asadas Con Ensalada De Nopal Grilled baby lamb chops served with cactus salad.	\$35.00

PLATILLOS TIPICOS

ITEM	PRICE
Bistec Encebollado Steak sauteed with onions.	\$17.00
Chuletas De Puerco Fritas Fried pork chops with pickled cactus salad.	\$17.00
Pechuga De Pollo Asada Grilled chicken breast with avocado-pico de gallo.	\$16.00
Bistec a La Tampiqueña Steak sautéed with onions & peppers served with one green cheese enchilada.	\$22.00
Pechuga Al Tequila Chicken breast sautéed with habanero peppers, onions tomato, cilantro, lime, & tequila.	\$18.00
Carnitas De Puerco Con Guacamole Pulled pork with guacamole.	\$17.00
Platillo Del Rancho Grilled meat, cactus, spring onions jalapeno & one sope.	\$22.00
Salsa Verde O Roja Con Nopales Green or red sauce w/ cactus.	\$20.00
A La Mexicana Sauteed w/ tomato, jalapeños & onion.	\$19.00

POSTRES

ITEM	PRICE
Churros (POSTRES) Warm mexican doughnuts served with raspberry & chocolate dipping sauces.	\$8.00
Pastel De Tres Leches (vanilla or chocolate).	\$6.00
Tiramisu	\$6.00

ITEM	PRICE
Chocolate Lava W/ Van Ice Cream	\$7.00
Flan De La Casa Homemade flan.	\$6.00
Flan De Coco Coconut flan.	\$6.00

Salads

ITEM	PRICE
Ensalada Estrellita Lettuce, tomato, roasted peppers, cucumbers, radishes, onion, queso & crema	\$10.00
Taco Salad Lettuce, tomato, black beans, crema, queso fresco, crema, red onion, cilantro, salsa & guacamole in a tortilla shell	\$13.00
Cesar Salad Romaine lettuce, parmesan cheese, croutons, roasted red peppers, croutons & creamy chipotle dressing	\$12.00

MARISCOS

ITEM	PRICE
Salmon Y Camarones a La Veracruzana Salmon & shrimp in mild tomato sauce, onions, capers olives & chiles.	\$30.00
Salmon Asado Grilled salmon filet with baked potato & sautéed vegetable.	\$22.00
Mojarra Frita Crispy whole fried porgy fish with avocado salad.	\$24.00
Camarones Cancún Shrimp sautéed w/ tomato & onion in white wine cream sauce, avocado.	\$22.00
Camarones Empanizados Breaded fried jumbo shrimps served w/ chipotle mayo.	\$18.00
Camarones Al Tequila Shrimp sautéed w/ onion tomato habaneros tequila & lime, avocado.	\$22.00
Salmon Poblano grilled salmon over corn esquites in a creamy poblano chili sauce	\$24.00
Camarones Enchipotlados Jumbo shrimp in chipotle sauce w/ avocado.	\$22.00
Camarones Al Ajillo Jumbo shrimp in a garlic chile sauce.	\$22.00

DESAYUNOS

ITEM	PRICE
Chilaquiles (Verdes, Rojos) Tortilla casserole in Green sauce topped with 2 eggs crema, queso fresco, red onion.	\$15.00
Huevas Campesinos Skirt Steak & eggs w/ potato-chorizo hash, jalapeño, fresh cheese slices.	\$24.00
Breakfast Burrito Flour tortilla stuffed with egg, chorizo, mozzarella, beans and avocado.	\$13.00

ITEM	PRICE
Huevas Tejanos	\$15.00
Flour tortillas w/ scrambled eggs, cheddar cheese, chorizo, salsa crema, queso fresco avocado w/ black beans & chips.	
Huevos Con Chorizo	\$14.00
Scrambled eggs mixed with chorizo, onion & tomato served with fresh cheese.	
Huevos Rancheros (Verdes, Rojos)	\$14.00
Corn tortillas w/ fried eggs, green or red salsa, crema, queso fresco, avocado & chopped onion.	
Huevas a La Mexicana	\$12.00
Scrambled eggs with onions, jalapeños & tomatoes.	
Huevos Benedicto	\$16.00
Two sopes w/ crispy carnitas, fried eggs, chipotle cream sauce & avocado.	
Enfrijoladas	\$15.00
Four soft corn tortillas in spicy black bean sauce w/ 2 Eggs, crema, queso fresco, & avocado.	

REFRESCOS

ITEM	PRICE
Mexican Coke or Pepsi	\$3.00
Jarritos	\$3.00
Boing	\$3.00
Snapple	\$2.50
Can Soda	\$2.00
Bottled Water	\$2.00

BEBIDAS CALIENTES

ITEM	PRICE
Café De Olla	\$2.00
Mexican coffee with cinnamon and sugar.	
Champurrado	\$2.00
Hot chocolate-based atole drink.	
Café Americano	\$1.50
Chocolate	\$2.00
Teas	\$1.50

BATIDAS

ITEM	PRICE
Fruta Mixta	\$5.00
Mixed fruit.	
Virgin Piña Colada	\$10.00
Mamey / Mango / Strawberry / Banana	\$4.00

Estrellitas Famous Homemade Salsas

ITEM	PRICE
------	-------

Salsa de Aguacate	\$10.00
our mild salsa with a blend of avocados, jalapenos & tomatillos	
Salsa Verde	\$10.00
our spicy molcajete style salsa verde.	
Salsa Roja	\$10.00
our spicy dried chili salsa	

JUGOS NATURALES

ITEM	PRICE
Naranja Natural / Fresh Orange	\$4.00
Zanahoria / Carrot	\$4.00
Jugo Mixto / Orange, Carrot and Beet	\$5.00
Betabel / Beets	\$4.00