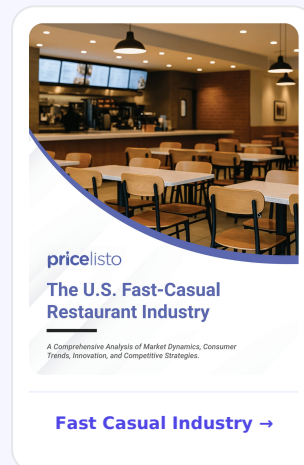




Guelaguetza Restaurant

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports



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Picked For You

ITEM	PRICE
Chiles Rellenos Oaxaca’s green chiles stuffed with chicken picadillo or cheese dipped in an egg and flour batter and fried to perfection...	\$18.50
Sopa De Marisco Assorted seafood stew.	\$22.50
Mojo Rojo Red mole served over your choice of chicken breast, thigh or pork. Served with rice.	\$18.50
Amarillo Yellow mole stew. Served with chicken or beef with an assortment of vegetables.	\$18.50
Enmoladas Black mole chicken enchiladas. Served with queso fresco, and your choice of tasajo, Cecina, chorizo, or Oaxaca cheese. T...	\$18.50

Appetizers and Family Style

ITEM	PRICE
Quesillo Fundido Melted Oaxaca cheese, grilled chorizo, and mushroom served on a hot skillet.	\$12.50
Molcajete de Guacamole	\$10.50
No-Pales Avocados	\$8.50
Molotes Fried corn dough rolls stuffed with potatoes and chorizo. Served with guacamole.	\$11.50
Chalupas Pickled vegetables, cabbage, and cheese chalupas. Served with guacamole.	\$11.50
Patitas de Puerco Pickled pig trotters.	\$12.50
Chapulines la Mexicana Sauteed grasshoppers with jalapenos, onions, and tomatoes. Served with Oaxaca cheese and avocado.	\$17.50
PLATO DE CHAPULINES Sauteed grasshoppers in olive oil, salt and pepper.	\$14.50
Botana Oaxaquena Serves eight - assorted tasting platter served on a sizzling skillet. Includes Oaxaca string cheese, ten memelas, choriz...	\$65.00
Festival de Moles Mole negro, rojo, coloradito and Estofado with shredded chicken breast sampler platter. Served with a large handmade tor...	\$29.00
Canada Costena Serves two - breaded shrimp, fish fillet and chicken strips, served with potato fries, and chipotle mayo sauce.	\$17.00
Combination de Antojitos Serves four - appetizer platter with taquitos, molotes, chalupas and pig trotters.	\$45.00

Moles

ITEM	PRICE
Mole Nergo Black mole served over your choice of chicken breast, thigh or pork. Served with rice.	\$18.50
Mole Rojo Coloradito mole served over your choice of chicken breast, thigh or pork (This is the mole served on top of your chips)....	\$18.50

ITEM	PRICE
Verde Verde mole stew served with chicken or beef with an assortment of vegetables.	\$18.50
Mojo Rojo (Moles) Red mole served over your choice of chicken breast, thigh or pork. Served with rice.	\$18.50
Estofado Estofado mole served over your choice of chicken breast, thigh, or pork. Served with rice.	\$18.50
Amarillo (Moles) Yellow mole stew. Served with chicken or beef with an assortment of vegetables.	\$18.50

Tlayudas

ITEM	PRICE
Tlayuda Guelaguetza Tlayuda tortilla topped with pork-rind paste, black bean paste, queso fresco, cabbage, tasajo, cecina, chorizo, and oaxa...	\$22.50
Tlayuda Tradicional Tlayuda tortilla topped with pork rind paste, black bean paste, queso fresco, cabbage with your choice of tasajo, cecina...	\$14.50
Tlayuda De Mole Con Huevo Tlayuda tortilla topped with pork-rind paste, black bean paste, queso fresco, cabbage, tasajo, cecina, chorizo, and oaxa...	\$14.50
Tlayuda Vegetariana Tlayuda tortilla topped with black bean paste, cheese, lettuce, tomato, avocado, cacti, and mushrooms.	\$14.50
Tlayuda De Mole Tlayuda tortilla topped with black mole and fresh cheese.	\$14.50
Tlayuda Epazote Tlayuda tortilla topped with pork-rind paste, Oaxaca cheese, queso fresco, and epazote leaves.	\$12.50
Tlayuda Choriqueso Tlayuda tortilla topped with pork-rind paste, chorizo, Oaxaca cheese, and queso fresco.	\$14.50

Traditional Oaxacan Entrees

ITEM	PRICE
Chiles Rellenos (Traditional Oaxacan Entrees) Oaxaca’s green chiles stuffed with chicken picadillo or cheese dipped in an egg and flour batter and fried to perfection...	\$18.50
Tamal Black mole chicken tamale. Served with rice and black beans.	\$8.50
Tamal Oaxaqueno De Mole Negro Con Pollo Black mole chicken tamale. Served with rice and black beans.	\$12.50
Memelas Con Asiento Y Carne Thick tortillas topped with pork-rind paste, black bean paste, queso fresco with your choice of tasajo, Cecina, chorizo,...	\$8.50
Enchiladas Campesinas Red mole chicken enchiladas prepared with tortillas. Topped with parsley, onions, and queso fresco.	\$18.50
Enchiladas De Coloradito Coloradito mole chicken enchiladas. Served with queso fresco, and your choice of tasajo, Cecina, chorizo, or Oaxaca chee...	\$18.50
Enchiladas De Coloradito (Traditional Oaxacan Entrees) Coloradito mole chicken enchiladas. Served with queso fresco, and your choice of tasajo, Cecina, chorizo, or Oaxaca chee...	\$18.50
Enmoladas (Traditional Oaxacan Entrees) Black mole chicken enchiladas. Served with queso fresco, and your choice of tasajo, Cecina, chorizo, or Oaxaca cheese. T...	\$18.50
Chilaquiles Chilaquiles in a spicy tomato sauce with queso fresco, and your choice of tasajo, cecina, chorizo, or Oaxaca cheese. Top...	\$16.50

ITEM	PRICE
Taco De Barbacoa De Chivo Large goat barbacoa taco. Served with a side of barbacoa stew, fresh jalapenos, onions, and cilantro.	\$14.50
Taco De Barbacoa De Chivo (Traditional Oaxacan Entrees) Large goat barbacoa taco. Served with a side of barbacoa stew, fresh jalapenos, onions, and cilantro.	\$14.50
Barbacoa Roja De Chivo Barbacoa goat stew.	\$16.50
Salsa De Carne Frita Pork ribs fried in a spicy tomato sauce. Served with rice and beans.	\$16.50
Enfrijoladas Black Bean enchiladas served with queso fresco and your choice of choice of tasajo, Cecina, chorizo or Oaxaca cheese. To...	\$16.50
Entomatadas Enchiladas dipped in a spicy tomato sauce with queso fresco and your choice of choice of tasajo, Cecina, chorizo or Oaxa...	\$13.50
Caldo De Res Hearty beef stew. Served with vegetables.	\$14.50
Caldo De Pollo Hearty chicken soup. Served with vegetables.	\$14.50
Empanadas De Mole Amarillo O Verde Corn tortilla, folded and stuffed with chicken and yellow or green mole.	\$12.50
Empanadas De Mole Amarillo O Verde (Traditional Oaxacan Entrees) Corn tortilla, folded and stuffed with chicken and yellow or green mole.	\$12.50
Empanadas De Flor De Calabaza/ Hongos Con Queso/ Huitlacoche Corn tortilla, folded and stuffed with Oaxaca cheese and corn truffle, squash blossoms, or mushrooms.	\$12.50
Tamal De Dulce O Rajas Sweetened corn tamale with raisins or fresh chile chicken tamale.	\$3.50
Taquitos Fritos De Picadillo De Pollo Crispy chicken taquitos topped with guacamole, lettuce and queso fresco or coloradito mole and topped with queso fresco,...	\$12.50

Oaxacan Meats

ITEM	PRICE
Especial De Carnes Assorted meat plate including grilled tasajo, cecina, chorizo, and Oaxaca cheese. Served with rice, black beans, and, gr...	\$22.50
Tasajo, Cecina O Chorizo Especial An option of one of our grilled specialty meats. Served with rice, black beans, and green salad.	\$18.50
Tasajo O Cecina Encebollados Con Hongos Tasajo beef or marinated pork cecina sauteed with grilled mushrooms and onions. Served with rice, black beans, and green...	\$19.50
Tasajo A La Mexicana Tasajo beef sauteed with onions, tomatoes, and jalapeno peppers. Served with rice and black beans.	\$19.50
Salsa De Chorizo Our specialty chorizo covered in a spicy tomato sauce. Served with black beans.	\$12.50
Pechuga De Pollo Enchilada Grilled guajillo marinated chicken breast. Served with rice, black beans, and green salad.	\$18.50
Pechuga De Pollo Enchilada (Oaxacan Meats) Grilled guajillo marinated chicken breast. Served with rice, black beans, and green salad.	\$18.50
Pechuga De Pollo Empanizada Breaded chicken breast. Served with potato fries, rice, and black beans.	\$18.50
Pechuga De Pollo Enchipotlada Chipotle chicken breast sauteed with mushrooms and onions. Served with potato fries, rice, and black beans.	\$18.50

ITEM	PRICE
Costilla De Puerco Enchilada Guajillo marinated pork ribs. Served with rice, black beans, and green salad.	\$19.50
Carnitas Guelaguetza Fried pork carnitas. Served with salad, guacamole, black beans, and pico de gallo salsa.	\$19.50
Nopal Zapoteco Grilled cacti topped with sauteed tasajo or chicken, onions, bell peppers, tomato, and melted Oaxaca cheese.	\$18.50
Alambres Tasajo beef sauteed with onions, bell peppers, and melted Oaxaca cheese served over corn tortillas. Served with guacamol...	\$18.50

Seafood

ITEM	PRICE
Sopa De Marisco (Seafood) Assorted seafood stew.	\$22.50
Sopa De Camaron Shrimp stew.	\$19.50
Coctel De Camaron Sweet shrimp cocktail with chopped tomatoes, onion, cilantro, and avocado.	\$12.50
Coctel De Pulpo Con Camaron Sweet octopus and shrimp cocktail with chopped tomatoes, onion, cilantro, and avocado.	\$17.50
Campechana Sweet octopus, shrimp, abalone, and baby clams cocktail with chopped tomatoes, onion, cilantro, and avocado.	\$17.50
Tostada De Camaron O Mixta Crisp tortilla topped with shrimp or mixed seafood (shrimp, octopus, abalone, and clams).	\$13.50
Huachinango Dorado O Al Mojo De Ajo Red snapper fried or sauteed in a garlic sauce.	\$19.50
Mojarra Frita O Al Mojo De Ajo Tilapia fried or sauteed in a garlic sauce.	\$18.50
Tuxtepecana Mixta Shrimp, octopus, and fish sauteed with onions in a half pineapple. Served with rice and salad.	\$24.50
Filete De Pescado Enchipotladas - tilapia fillet sauteed in a chipotle sauce. A la costena - tilapia fillet sauteed with bell peppers, oli...	\$18.50
Camarones Enchipotladas - sauteed shrimp in a chipotle sauce. A la costena - sauteed shrimp with bell peppers, olives, and yellow...	\$18.50

Party Trays

ITEM	PRICE
Taquitos Dorados Tray Serves 8. 35 crispy taquitos stuffed with chicken picadillo. Served with salsa roja, queso fresco, and your choice of gu...	\$55.00
Tortas Tray Serves 10. A classic Mexican sandwich tray. 10 sandwiches made with lettuce, tomato, black bean paste, Oaxaca cheese ser...	\$82.50
Molotes Tray Serves 8- 10. 30 crispy corn dough rolls filled with potato and chorizo. Served with salsa roja, queso fresco, and your...	\$60.50
Quesadilla Tray Serves 10-12. 30 crispy quesadillas. Served with refried beans or guacamole.	\$51.50
Chalupas Tray Serves 8-10. 10 corn tostadas topped with cheese and pickled veggies. Served with guacamole and salsa roja.	\$49.50

ITEM	PRICE
Barbacoa Taco Tray Serves 8-10. 24 goat barbacoa tacos wrapped in a tortilla. Served with onions, cilantro, and limes on the side.	\$71.50
Antojitos Tray Serves 12-15. Combination of 15 molotes, 15 taquitos, and 15 crispy quesadillas. Served with guacamole, refried beans,...	\$82.50
Alambres Tray Serves 8-10. Full tray of grilled tasajo (beef) or cecina (pork) sauteed with onions, bell peppers, and melted Oaxacan s...	\$82.50
Enchilada Campesina Tray Serves 8-10. 24 corn tortillas stuffed with your choice of chicken or cheese, covered in red mole. Topped with onions, q...	\$82.50
Carnitas Tray Serves 8-10. Full tray of fried carnitas served with pico de gallo, guacamole, and black beans. Includes 20 corn tortill...	\$88.00
Chile Relleno Tray Serves 8-10. 8 chiles rellenos, cut in half, stuffed with either chicken or cheese. Served with a spicy tomato sauce, ri...	\$82.50
Oaxacan Tamale Tray Serves 8-10. 6 full-size black mole tamales, cut in half. tamales are stuffed with chicken breast, black mole and wrappe...	\$45.00
Tazajo or Cecina Encebollado C/ Hongos Serves 8-10. Full tray of grilled tasajo (beef) or cecina (marinated pork) sauteed with mushrooms and grilled onions. Se...	\$82.50
Green Mixed Salad Mixed green salad with a citrus dressing.	\$27.50
Black Bean Tray Serves 15-20. Half tray of black beans.	\$13.00
Empanadas Tray 30 empanaditas with corn truffles, squash blossom, or mushrooms. All served with oaxaca cheese.	\$82.50
White Veggie Rice Tray Serves 8.	\$13.00
Festival De Mole Tray Serves 15-20. Half of tray of black mole, red mole, coloradito, and estofado with shredded chicken breast. Served with r...	\$99.00
Side of Mole Serves 15-20. Half of tray of black mole, red mole, coloradito, and estofado with shredded chicken breast. Served with r...	\$17.00
Canasta Costena Tray Serves 8-10. 12 breaded shrimp, 12 fish fillets, and 12 chicken strips accompanied with French fries and a chipotle-mayo...	\$108.50
Guacamole and Chips Tray Serves 10-15. Half tray of guacamole.	\$35.00
Flan Platter Serves 10-15 slices.	\$50.00

Desserts

ITEM	PRICE
Guelaguetza Dessert platter with flan, fried plantains, nicuatole, and strawberries with Mexican style cream.	\$12.50
Platanos Fritos Fried plantains topped with Mexican style cream and walnuts.	\$8.50
Fresas Con Crema Strawberries drizzled with Mexican style cream.	\$7.50
Nicuatole Traditional corn-based gelatin made with cinnamon and sugar.	\$8.50
Gelatinas Mexican jello.	\$4.50

ITEM	PRICE
Chocoflan Chocolate cake topped with cream cheese infused flan.	\$6.50
Flan De Queso Cream cheese infused flan.	\$6.50
Mains	
Huevo En Tres Salsas Three scrambled eggs covered in chile pasilla, green tomatillo, and red tomato salsas.	\$12.50
Chilaquiles De Mole Black mole chilaquiles. Served with eggs and Oaxacan string cheese.	\$14.50
Chilaquiles De Pasilla Chile pasilla chilaquiles.	\$12.50
Huevos Divorciados 2 over easy eggs covered in a red and green salsa separated by a side of chilaquiles.	\$12.50
Omelette Oaxaqueno Epazote, chorizo, and cheese omelet. Served with a two quesadillas.	\$12.50
Huevos Rancheros Fried eggs on a crispy tortilla covered in a red tomato salsa. Served with rice and black beans.	\$12.50
Huevos Al Gusto Scrambles eggs with ham, chorizo, a la mexicana or in red salsa.	\$12.50