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Guelaguetza Restaurant

Menu Prices — October 25, 2026

Guelaguetza Restaurant menu with prices in United States, updated October 2019: 112 items across 10 categories, prices from $3.50 to $108.50.

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Guelaguetza Restaurant Menu with Prices (United States)

Guelaguetza Restaurant menu with prices in United States, updated October 2019: 112 items across 10 categories, prices from $3.50 to $108.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/guelaguetza-restaurant

Menu categories: Picked For You · Appetizers and Family Style · Moles · Tlayudas · Traditional Oaxacan Entrees · Oaxacan Meats · Seafood · Party Trays · Desserts · Mains

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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
Chocoflan Chocolate cake topped with cream cheese infused flan.	**$6.50**
Flan De Queso Cream cheese infused flan.	**$6.50**

Mains

ITEM	PRICE
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**