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Veracruz Restaurant

Menu Prices — October 24, 2026

Veracruz Restaurant menu with prices in United States, updated March 2025:
51 items across 9 categories, prices from $8.00 to $29.00.

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Veracruz Restaurant Menu with Prices (United States)

Veracruz Restaurant menu with prices in United States, updated March 2025: 51 items across 9 categories, prices from $8.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/veracruz-restaurant

Menu categories: Appetizers - Aperitivos · Soups - Sopas · Salads - Ensaladas · Chicken Main Course · Pork Main Course · Beef Main Course · Tipicos · Combinations · De Mi Veracruz - From Veracruz

Appetizers - Aperitivos

ITEM	PRICE
Champinones Chipotle Baby bella mushrooms and onions in a creamy chipotle sauce served with chips.	**$12.00**
Taquitos Dorados 3 crispy rolled tacos stuffed with potato and chorizo, topped with lettuce, tomato, cheese, and sour cream.	**$11.00**
Esquites Fresh corn with cotija cheese, lime, and chili powder.	**$8.00**
Queso Dip Blend of 4 cheeses with jalapeno served with chips.	**$11.00**
Tortilla Rellena De Camaron Corn dough filled with sautéed shrimp in garlic oil, with onion and tomato.	**$17.00**
Guacamole Avocado and chips.	**$11.00**
Empanadas Del Mar Corn dough empanada filled with shrimp or minilla, onion, and tomato, topped with lettuce, cheese and cream.	**$17.00**
Queso Fundido Con Chorizo Chihuahua cheese with mexican chorizo, white onions and our famous ranchera sauce.	**$15.00**
Minilla Stew fish pulp in dried peppers sauce, with onions, avocados, and olives.	**$17.00**
Tostones del Mar 3 Fried plantains, topped with minilla or shrimp.	**$16.00**

Soups - Sopas

ITEM	PRICE
Caldo De Res Beef shank with potatoes, carrots, corn, and zucchini with a side of rice and tortillas.	**$17.00**
Sopa De Pollo shredded chicken with potatoes, carrots, zucchini squash, and corn, garnish with cilantro.	**$14.00**
Menudo Beef tripe soup, with potatoes and chickpea.	**$17.00**
Pozole Pork or Chicken soup with hominy, garnished with lettuce, onions, radishes, cilantro and lime.	**$17.00**

Salads - Ensaladas

ITEM	PRICE
Ensalda Tropical Blend of mix greens, with tomatoes, cucumber, black beans, pepitas, mandarin, corn, avocado, breadcrumbs, and fresco che...	**$15.00**

ITEM	PRICE
Ensalada Jarocha Blend of mix greens, with tomato, cucumber, black beans, pepitas, corn, bacon, hard boil egg, tortilla strips, and fresc...	**$15.00**

Chicken Main Course

ITEM	PRICE
Mole Poblano Of chicken smothered in dried peppers, chocolate and nuts sauce served with rice, beans and tortillas.	**$19.00**
A La Plancha Grilled chicken breast served with pico de gallo, rice, beans, and tortillas.	**$19.00**
Fajitas Grilled chicken strips with onions and bell peppers served with rice, beans and tortillas.	**$19.00**
Rajas Con Crema Chicken strips with poblano peppers, corn and onions in a creamy white sauce served with rice, beans and tortillas.	**$19.00**
Adobado 14 of chicken smothered in red dried peppers with potatoes and carrots served with rice, beans, and tortillas.	**$19.00**

Pork Main Course

ITEM	PRICE
Cochinita Pibil Slow cook chunks of pork in a annatto special sauce served with rice, beans tortillas and pickle red onions and jalapeno...	**$20.00**
Carnitas Chunks of pork shredded served with pico de gallo rice, beans, and tortillas.	**$19.00**
Costillas En Salsa Verde Fried pork ribs and smothered in green salsa with zucchini and corn served with rice, beans, and tortillas.	**$19.00**
Adobo Pork ribs smothered in red dried peppers sauce with potatoes and carrots served with rice, beans, and tortillas.	**$19.00**
Chuletas Fried pork chops marinated in a sour - salty sauce served with pico de gallo, rice, beans, and tortillas.	**$19.00**

Beef Main Course

ITEM	PRICE
Fajitas (Beef Main Course) Grilled steak strips with onions and bell peppers served with rice, beans, and tortillas.	**$24.00**
Carne Asada Grilled skirt steak served with pico de gallo, guacamole, rice, beans, and tortillas.	**$23.00**
Tampiquena Grilled skirt steak with two cheese enchiladas, jalapeno toreado, avocado, served with rice, beans and tortillas.	**$26.00**
Carne Ranchera Grilled steak strips with tomatoes, onions, cilantro, and jalapenos served with rice, beans, and tortillas.	**$24.00**
Bisteces A La Mexicana Slow cook steak with potatoes in our signature tomato sauce served with rice, beans, and tortillas.	**$23.00**
Birria Plate Beef Stew with an assortment of dried peppers and spices topped with onions and cilantro.	**$23.00**

Tipicos

ITEM	PRICE
Sopes (3) corn dough handmade tortilla topped with beans, the meat of your choice, lettuce, tomatoes, cream, and fresco cheese...	**$14.00**
Street Tacos (3) served with rice, beans, pico de gallo, jalapeno toreado, garnish with onions and cilantro.	**$16.00**
Enchiladas (4) served with rice and beans, and garnished with cream, onions, and fresco cheese.	**$16.00**
Tamales (3) cornmeal dough filled with chicken, pork, or rajas, steamed in corn husks with a side of salsa, and fresco cheese.	**$14.00**
Quesadilla 12 inches flour tortilla with cheese, onions, bell peppers, and the meat of your choice with a side of rice, beans, crea...	**$14.00**
Burrito 12 inches flour tortilla filled with rice, beans, cheese, and the meat of your choice, with a side of guacamole, sour cr...	**$14.00**
Flautas (4) flour tortilla crispy tacos, served with rice, beans, lettuce, pico de gallo, and cream.	**$16.00**
Taquitos Dorados (Tipicos) (4) corn tortilla crispy tacos, served with rice, beans, lettuce, pico de gallo, and cream.	**$16.00**

Combinations

ITEM	PRICE
Fajitas Veracruz Grilled chicken, beef strips and shrimps with onions and bell peppers served with rice, beans, and tortillas.	**$25.00**
Pollo Del Mar Al Chipotle Grilled chicken breast and shrimps in a creamy chipotle sauce served with pico de gallo, rice, beans, and tortillas.	**$24.00**
Asada Del Mar Al Ajillo Grilled skirt steak with shrimps in a butter and garlic homemade sauce, served with pico de gallo, guacamole, rice, bean...	**$25.00**
Botanas Veracruz Mini cheese quesadillas, potatoes and hot dogs in our red sauce, chicken, and beef strips, and mexican chorizo.	**$25.00**
Platano Relleno Seafood Sweet plantain stuffed with shrimp, fish, and Scallops, with sauteed onions, tomatoes, cilantro, topped with poblano and...	**$29.00**

De Mi Veracruz - From Veracruz

ITEM	PRICE
Pescado A La Veracruzana Mojarra snaper (mp) fish braised with tomatoes, bell pepper, jalapenos, capers, olives, and herbs served with lettuce, t...	**$23.00**
Cocktel De Camaron Off shell shrimps with onion, cilantro, and avocado in our house cocktail sauce, served with chips or crackers.	**$19.00**
Pescado Frito Mojarra snaper (mp) fried whole fish marinated in our garlic sour seasoning served with lettuce, tomatoes, cucumbers, ri...	**$19.00**
Arroz A La Tumbada Traditional dish made with rice and seafood in a house made sofrito served in a typical cazuela slightly like a soup and...	**$23.00**
Vuelve A La Vida Octopus, shrimp, crab, and scallops with onions, cilantro, and avocado in our house cocktail sauce, served with chips or...	**$22.00**
Pulpo Borracho Octopus, onions and guajillos in a blue agave and guajillo infusion, Served with rice, beans, and salad.	**$28.00**