

DESAYUNO

Breakfast
Servido con Arroz, Frijoles y Tortillas -
Served with Rice, Beans & Tortillas

• Huevos Estrellados - Eggs over easy	\$11.00
• Huevos a La Mexicana - Eggs with Tomato, Jalapeños & Onions ..	\$11.00
• Huevos Rancheros - Sunny Eggs with Salsa Ranchera	\$11.00
• Huevos Revueltos - Scrambled Eggs	\$11.00
• Huevos con Chorizo - Scrambled Eggs with Mexican Sausage	\$12.00
• Huevos con Jamón - Scrambled Eggs with Ham	\$12.00
• Breakfast Burrito - Relleno de Papas Fritas, Huevos, Aguacate, Queso Mozzarella & Frijoles Negros - Filled with French Fries, choice of Eggs style, Avocado, Mozzarella Cheese & Black Beans	\$12.00

CHILAQUILES

Salsa Roja ó Verde, Crema, Queso Cotija, Aguacate, Cebolla y Cilantro - Red or Green Sauce, Sour Cream, Cotija Cheese, Avocado, Onions & Cilantro
Huevos Estrellados - Fried Eggs \$15.00
Opción de Carne - Choice of Meat \$16.00
• Cecina - Salted Beef +\$2.00
• Carne Asada - Steak
• Pollo - Chicken
• Carnitas - Roasted Pork
• Chorizo - Mexican Sausage



TAMALES

Rojo con Pollo - Chicken with Red Sauce	\$3.00
Verde con Pollo - Chicken with Green Sauce	\$3.00
Mole con Pollo - Chicken with Mole Sauce	\$3.00
Rajas con Queso - Roasted Jalapeños & Cheese	\$3.00
Tamal Dulce - Sweet Tamal with Raisins & Pineapple	\$3.00
Tamal Oaxaqueños Rojos con Cerdo	\$6.50
Oaxaca style Tamal with Pork and Red Salsa Steamed in Banana Leaves	

TOSTADAS

Regular	\$3.50 EACH
Con Carne - with Meat	\$5.00 EACH
Frijoles Refritos, Lechuga, Tomato, Crema, Queso Cotija y Cilantro - Crispy Flat Tortilla topped with refried Beans, Lettuce, Tomato, Sour Cream, Cotija Cheese & Cilantro	

SOPE

Regular	\$4.00 EACH
Con Carne - with Meat	\$5.00 EACH
Frijoles Refritos, Lechuga, Tomato, Crema, Queso Cotija y Cilantro - Homemade flat corn dough topped with with refried Beans, Lettuce, Tomato, Sour Cream, Cotija Cheese & Cilantro	

TAX NOT INCLUDED

PICADITAS

Regular	\$4.00 EACH
Con Carne - with Meat	\$5.00 EACH
Salsa Roja ó Verde, Cebolla, Crema, Queso Cotija, y Cilantro Homemade Flat Corn Dough topped with Red or Green Sauce, Onions, Sour Cream, Cotija Cheese & Cilantro	

ANTOJITOS - APPETIZERS

GUACAMOLE & CHIPS	\$12.00
CHIPS & SALSA	\$7.50
FLAUTAS	\$12.00
(4) Tacos Dorados con Frijoles, Lechuga, Tomato, Crema, Queso Cotija y Cilantro - (4) Crispy Rolled Tacos topped with Beans, Lettuce, Tomato, Sour Cream, Cotija Cheese & Cilantro	
• Pollo - Chicken	
• Queso - Cheese	
• Chorizo con Papa - Mexican Sausage & Potato	

GORDITAS	\$6.00
Lechuga, Tomato, Crema, Queso Cotija y Cilantro - Fried Corn Dough topped with Lettuce, Tomato, Sour Cream, Cotija Cheese & Cilantro	
• Chicharrón - Crispy Pork Rind	
• Pollo - Chicken	
• Carne Asada - Steak	

CHALUPAS

Regular	\$10.00
Con Carne - with Meat	\$14.00
(4) Tortillas de Maíz con Cebolla, Cilantro, Crema, Queso Cotija, y Salsa Verde ó Roja - (4) Corn Tortillas topped with Onions, Cilantro, Sour Cream, Cotija Cheese, & Green or Red Salsa	

NACHOS

Regular	\$12.00
Con Carne - with Meat	\$15.00
Totopos con Frijoles Negros, Queso Mozzarella, Tomato, Lechuga, Queso Cotija, Crema, Jalapeños y Cilantro - Chips topped with Black Beans, Mozzarella Cheese, Lettuce, Tomatoes, Cotija Cheese, Sour Cream, Jalapeños & Cilantro	
• Carne Asada - Steak	• Enchilada - Spicy Pork
• Pollo - Chicken	• Al Pastor - Spicy Pork w/ Pineapple
• Carnitas - Roasted Pork	• Cecina +\$2.00 - Salted Beef +\$2.00
• Chorizo - Mexican Sausage	• Camarones +\$2.00 - Shrimp +\$2.00



BURGERS & MORE

Cheeseburger - Lettuce, Tomato, Cheese, Mayonnaise	\$7.00
Cheeseburger Deluxe - with Fries	\$12.00
Chicken Tender Deluxe - Served with Honey Mustard	\$10.00
French Fries	\$5.00

PORFAVOR AVISAR DE CUALQUIER ALERGIA AL HACER SU PEDIDO
(PLEASE ADVISE OF ANY ALLERGIES WHEN PLACING ORDERS)

TACOS

REGULARES	\$4.00 EACH
Cilantro y Cebolla, servido con Nopal Asados, Cebollines, Jalapeños Asados, Limones, Rábanos y Salsas - Cilantro & Onions, served with Grilled Cactus, Cambray Onions, Roasted Jalapeños, Limes, Radish & Salsa	
ESPECIALES	\$4.00 EACH
Cilantro y Cebolla, Lechuga, Tomato, Crema, Queso Cotija, Rábanos, Limones y Salsa - Cilantro & Onions, Lettuce, Tomatoes, Sour Cream, Cotija Cheese, side of Radish, Limes & Salsa	

Carne Asada - Steak	Al Pastor - Spicy Pork with Pineapple
Pollo - Chicken	Oreja - Pork Ear
Carnitas - Roasted Pork	Tinga - Chicken Marinated in Chipotle
Chorizo - Mexican Sausage	
Enchilada - Spicy Pork	

TACOS	\$5.00 EACH
Tripa - Crispy Tripe	Lengua - Beef Tongue
Barbacoa - Goat	Cecina - Salted Beef
Pescado Frito	\$6.00 EACH
con Repollo, Cebolla Roja, Aguacate, Cilantro, Chipotle Mayo, Limones y Rábanos - Fried Fish topped with Cabbage, Red Onions, Avocado, Cilantro, Chipotle Mayo, side of Limes & Radish	

Camarones	\$6.00 EACH
Shrimp	

VEGETARIAN TACOS	\$5.00 EACH
• Flor de Calabaza - Squash Blossom	
• Hongos - Sautéed Mushrooms	
• Huitlacoche - Corn Truffle	

TACOS PLACEROS	\$6.00 EACH
Relleno de Arroz, Cebolla Roja y Jalapeños Asados - Filled with Rice, Sautéed Red Onions, & Grilled Jalapenos	

• Huevo - Boiled Egg	
• Chile Relleno - Cheese stuffed Jalapeño Pepper	
• Chorizo con Papa - Mexican Chorizo & Potato	



SMOOTHIES & MILKSHAKES

Smoothies	\$7.00	Milkshakes	\$7.00
Made with Juice		Made with Whole Milk	
• Strawberries & Banana		• Mango, Raspberries, Pineapple	
• Blueberries, Pineapple, Banana			

SODAS Y JUGOS

Canned Sodas	\$1.75	Sidral	\$3.50
Snapple	\$2.75	Sangria	\$3.50
Jarritos	\$3.50	Mexican Coke	\$3.50
Boing	\$3.50		



BEBIDAS CALIENTES - HOT DRINKS

Café de Olla	Small \$1.75	Large \$2.75
Té	Small \$1.75	Large \$2.75

TAX NOT INCLUDED

PLATILLOS Y GUISADOS - ENTREES

Servido con Arroz, Frijoles y Tortillas
Served with Rice, Beans & Tortillas

PARRILLADA	\$42.00
Carne Asada, Pollo, Carne Enchilada, Chorizo, Cecina, Chuleta, Camarones, Queso Asado, Nopales Asados, Cebollines, Jalapeños Asados, Guacamole, Rábanos, y Limones - Grilled Steak, Chicken, Spicy Pork, Chorizo, Salted Beef, Porkchop, Shrimp, Cheese, Grilled Cactus, Cambray Onions, Roasted Jalapeños, Side Guacamole, Radishes, & Limes	
Bistec a la Mexicana	\$15.00
Sautéed steak with Tomatoes, Onions & Jalapeños	
Pechuga Asada con Cebollines & Jalapeños	\$15.00
Grilled Chicken Breast with Cambray Onions & Jalapeños	
Milanesa de Res ó Pollo	\$15.00
Breaded Steak or Chicken	
Chuletas Encebolladas	\$16.00
Pork Chops with Sautéed Onions	
Cecina Asada Encebollada con Nopales y Rajas	\$18.00
Salted Beef with Sautéed Onions, Grilled Cactus & Jalapeños	
Mole Poblano	\$18.00
Traditional Mexican sauce of dried Chiles, Peanuts, Almonds, & Chocolate over Chicken	
Chiles Rellenos	\$16.00
(2) Poblano Peppers filled with Cheese, served in a light Tomato Broth	

ALAMBRES

Chiles Poblanos Salteados, Cebolla, Tocino, Piña y Queso Oaxaca - Sautéed Poblano Peppers, Onions, Bacon, Pineapple & Oaxaca Cheese
• Pollo - Chicken \$16.00 • Carne Asada - Steak \$16.00
• Camarones - Shrimp \$20.00 • Mixed \$24.00

FAJITAS

Pimientos Salteados, Cebolla y Queso Mozzarella - Sautéed Peppers, Onions & Mozzarella Cheese
• Pollo - Chicken \$16.00 • Carne Asada - Steak \$16.00
• Camarones - Shrimp \$20.00 • Mixed \$24.00

BARBACOA ORDEN (Fin de semana)	\$20.00
Slowly Cooked Goat Meat (Weekends Only)	
BARBACOA LIBRA (Fin de semana)	\$22.00
Slowly Cooked Goat Meat (Weekends Only)	

FRESH JUICE

• Carrots, Beets, Pineapple	\$7.00
• Apple, Ginger, Cucumber, Celery	\$7.00
• Orange, Carrots, Pineapple	\$7.00
• Fresh Ginger Shot 1oz	\$2.50
• Freshly squeezed Orange Juice	\$7.00

AGUAS FRESCAS

Small	\$3.50	Large	\$7.00
• Horchata		• Passion Fruit	
• Tamarindo		• Iced café de Olla	
• Jamaica			

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QUESADILLAS

Tortilla de Maíz hecha a mano, Queso Oaxaca, Lechuga, Tomato, Crema, Queso Cotija y Cilantro - **Handmade Corn Tortilla, Oaxaca Cheese, Lettuce, Tomato, Sour Cream, Cotija Cheese & Cilantro**

Regular - No Meat	\$10.00
Carne Asada - Steak	\$12.00
Pollo - Chicken	\$12.00
Carnitas - Roasted Pork	\$12.00
Tinga - Chicken marinated in Chipotle	\$12.00
Flor de Calabaza - Squash Blossom	\$14.00
Champiñones - Sautéed Mushrooms	\$14.00
Huitlacoche - Corn Truffle	\$14.00
Cecina - Salted Beef	\$16.00
Camarones - Shrimp	\$16.00
Lengua - Beef Tongue	\$16.00



SANDWICHES

Torta - Pan Tostado, Mayonesa, Lechuga, Tomato, Queso Oaxaca, Aguacate, Frijoles y Jalapeños en Vinagre - **Toasted Bread, Mayonnaise, Lettuce, Tomato, Oaxaca Cheese, Avocado, Refried Beans & Pickled Jalapeños**

• Carne Asada - Steak	• Milanesa de Res - Breaded Steak
• Pollo - Chicken	• Jamón - Ham
• Carnitas - Roasted Pork	• Chorizo - Mexican Sausage
• Milanesa de Pollo - Breaded Chicken	

Cemita - Pan Tostado, Mayonesa, Queso Oaxaca, Papalo, Aguacate, Frijoles y Chipotle - **Toasted Bread, Mayonnaise, Oaxaca Cheese, Papalo, Avocado, Refried Beans & Chipotle**

Pambazo - Pan tostado bañado en Salsa Guajillo, Relleno de: Chorizo con Papa, Queso Oaxaqueño, Aguacate, Lechuga, Queso Cotija, Crema y Frijoles - **Bread toasted and dipped in a Red Guajillo Sauce, filled with: Potato, Mexican Sausage, Oaxaca Cheese, Avocado, Lettuce, Cotija Cheese, Sour Cream, & Refried Beans**

Cubana (Torta ó Cemita) \$16.00
Pollo, Carne Asada, Carnitas, Salchicha, Huevo Estrellado, Quesillo
Chicken, Steak, Roasted Pork, Sausage, Fried Egg, Quesillo

ENSALADAS - SALADS

House Salad	\$7.00
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Corn & Radish	
Caesar Salad	\$7.00
Lettuce, Mozzarella Cheese, Cotija Cheese, Seasoned Croutons, & Caesar Dressing	

• Avocado	+\$3.00	• Carne Asada - Steak	+\$4.00
• Pollo - Chicken	+\$4.00	• Camarones - Shrimp	+\$7.00

TAX NOT INCLUDED

ENCHILADAS

Salsa Roja ó Verde - with Red or Green Sauce \$15.00
Con Mole - with Mole Sauce \$16.00
(4) Enchiladas en Salsa, Lechuga, Queso Cotija, Crema, Cebolla, Rábanos y Cilantro
(4) Rolled Tortillas topped with Sauce, Lettuce, Sour Cream, Cotija Cheese, Onions, Radishes & Cilantro

• Queso - Cheese	• Enchilada - Spicy Pork
• Carne Asada - Steak	• Al pastor - Spicy Pork with Pineapple
• Pollo - Chicken	• Tinga - Chicken marinated in Chipotle
• Carnitas - Roasted Pork	• Cecina +\$2.00 - Salted Beef +\$2.00

TLAYUDAS

Tortillas de Maíz hecha a mano al estilo Oaxaqueño con Frijoles Refritos, Queso Oaxaca, Repollo, Aguacate, Salsa Verde y Tomates - **A traditional Oaxaca style handmade Corn Tortilla topped with Refried Beans, Oaxaca Cheese, Cabbage, Avocado, Green Salsa, & Tomatoes**

Regular - No Meat	\$18.00
Chorizo - Mexican Sausage	\$22.00
Enchilada - Spicy Pork	\$22.00
Al Pastor - Spicy Pork with Pineapple	\$22.00
Cecina - Salted Beef	\$24.00
Camaron - Shrimp	\$24.00
Lengua - Beef Tongue	\$24.00



MARISCOS - SEAFOOD

Servido con Arroz, Frijoles y Tortillas ó Ensalada
Served with Rice, Beans & Tortillas or Salad

Mojarra Frita	\$22.00
Fried Porgie	
Mojarra a La Mexicana	\$22.00
Porgie with Tomatoes, Jalapeños & Onions	
Mojarra AL Mojo De Ajo	\$22.00
Porgie in a Garlic Sauce	
Mojarra a La Diabla	\$22.00
Porgie with Spicy Chipotle Sauce	
Camarones AL Ajillo	\$18.00
Shrimp with Garlic & Guajillo Sauce	
Camarones a La Mexicana	\$18.00
Shrimp with Tomatoes, Jalapeños & Onions	
Camarones a La Diabla	\$18.00
Shrimp in Spicy Chipotle Sauce	
Salmón a La Plancha	\$22.00
Pan-seared Salmon topped with green Avocado Sauce	
Cocktel de Camaron	\$18.00
Servido con Totopos y Galletas Saladas	
Shrimp in a Spicy Mexican Cocktail Sauce, Served with Chips & Crackers	
Ceviche de Pescado	\$18.00
Servido con Totopos y Galletas Saladas	
Mexican style Ceviche: Diced Fish, Red Onions, Cucumber, Tomato, Avocado, Fresh Lime Juice, Orange Juice & Cilantro	

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CALDOS - SOUP

Caldo De Res	\$15.00
Spicy Mexican Beef Stew	
Pancita	\$15.00
Mexican Beef Tripe Soup	
Pozole	\$15.00
Hominy Corn Soup	
Chilate de Pollo	\$14.00
Chicken Soup in a Spicy Guajillo broth	
Sopa de Pollo	\$15.00
Mexican Style Chicken Noodle Soup with Vegetables	
Caldo de Camarones	\$18.00
Spicy Shrimp Soup	
Caldo de Mariscos	\$22.00
Camarones, Almejas, Cangrejo, Pulpo y Mejillones	
Spicy Seafood Soup - Shrimp, Clams, Crab, Octopus, Mussels	
Consomé de Chivo (Fin de Semana)	\$18.00
Goat Meat, Broth, Chick Peas, Chipotle & Rice (Weekends)	

BURRITOS

Tortilla de Harina relleno de Arroz, Frijoles, Queso Mozzarella, Crema, Lechuga, Tomates y Jalapeños - **Flour Tortilla filled with Rice, Beans, Mozzarella Cheese, Sour Cream, Lettuce, Tomatoes & Jalapeños**

Regular - No Meat	\$10.00
Carne Asada - Steak	\$11.00
Pollo - Chicken	\$11.00
Carnitas - Roasted Pork	\$11.00
Tinga - Shredded Chicken	\$11.00
Flor De Calabaza - Squash Blossom	\$13.00
Champiñones - Sautéed Mushrooms	\$13.00
Huitlacoche - Corn Truffle	\$13.00
Cecina - Salted Beef	\$14.00
Lengua - Beef Tongue	\$14.00
Camarones - Shrimp	\$14.00



SIDES

• Arroz y Frijoles - Rice & Beans
• Guacamole 4oz
• Tortillas
• Nopales Asados - Grilled Cactus
• Cebollines Asados - Cambray Onions
• Chiles Toreados - Grilled Jalapeños
• Totopos - Crispy Tortilla Chips
• Aguacate - Avocado
• Chile de Arbol - Spicy Chilis
• Crema - Sour Cream



POSTRES - DESSERTS

Flan	\$6.00	Churros	\$5.50
Tres Leches	\$6.00	Churro Cheesecake	\$8.00

TAX NOT INCLUDED



La Cueva



347.406.5585

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DELIVERY MINIMUM \$15

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