



Menu

Mesoamerican Food



There are different ways to travel, the best of all is through food.

We welcome you to this tour of Mesoamerican colors and flavors.

We share the same ingredients and admire the way of cooking of each country.

We offer this mixture of recipes: a delicious menu of cultures and the brotherhood that unites us.



EL
Lobo
Mestizo
COMIDA MESOAMERICANA

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Mestizo Cravings



CORN WITH BUTTER **₡1,500**

Bathed with butter

ELOTE LOCO **₡2,200**

Bathed with house custard, honey and cheese

MEXICAN ELOTE **₡2,600**

Topped with house custard, house mayonnaise, melted yellow cheese, grated cheese, and hot chili

GUACAMOLE **₡3,500**

Avocado puree with pico de gallo and grated cheese served with toasted tortilla chips

FRIJOLITOS **₡3,300**

Fried beans, served with toasted tortillas

FRIED YUCCA **₡3,300**

Served with chipotle mayonnaise organic dressing and purple marinade

PAPAS MESTIZAS **₡3,700**

French fries bathed in melted yellow cheese and guacamole

NACHOPAPAS **₡4,500**

French fries with shredded meat or chicken, yellow cheese, beans, pico de gallo and homemade custard

SIMPLE EMPANADA **₡1,600**

Dough with beef / pork rinds / chicken / cheese

PATACÓN CHALUPAS

Five plantain patacones mixed in delicious layers: to lick your fingers!

- Guacamole, beans, cheese and pico de gallo **₡3,900**
- Meat or chicken, beans, sour cream and pico de gallo **₡4,500**
- Cochinita, beans, purple marinade, custard and pico de gallo **₡4,700**
- Guacamole and ceviche **₡4,700**
- Pastor of pork or chicken, custard, beans, onion, coriander, and pineapple **₡4,700**
- Michoacan pork, beans, pig skin (pork rind), custard, onion, and cilantro **₡4,900**
- Order of patacones with guacamole or beans (5) **₡3,500**

CHORIZO GALLOS **₡3,800**

Two corn tortillas, pickled cabbage, pico de gallo and Central American red sauce

GALLOS DE CHICHARRÓN **₡3,800**

Two corn tortillas, pickled cabbage, pico de gallo and lemon

CHICKEN or FISH FINGERS **₡4,200**

Breaded, served with french fries, pickled cabbage and chipotle mayonnaise or tartar sauce

FISH CEVICHE **₡4,500**

Marinated with fresh ingredients and lemon juice, served with toasted tortillas

MUSHROOM CEVICHE **₡4,500**

Marinated with fresh ingredients and lemon juice, served with toasted tortillas

MELTED CHEESE **₡4,000**

Mix of melted cheese with Costa Rican chorizo or sautéed mushrooms, served with corn tortillas

CHORIPAPAS **₡3,900**

French fries with chorizo, tomato sauce and house mayonnaise

BREAD WITH BEANS **₡2,100**

Filled with refried beans, grated cheese, avocado and homemade custard

SPECIAL EMPANADA **₡1,900**

Accompanied with pickled cabbage, house mayonnaise and tomato sauce



ASSORTED PLATE TO SHARE BETWEEN 4 ₡18,900

Large plate with pork rinds, chorizo, breaded chicken fingers, patacones, fried yucca, refried beans, pico de gallo, chipotle mayonnaise or garlic dressing and 8 corn tortillas



Tacos

MEXICAN TACO TRAY

€4,700

Four tacos of your choice, served with onion, cilantro, and sauce of your choice: green (spicy) / tamarind (medium) / Central American red (mild)

- Pork pastor or chicken (with pineapple)
- Campechanos
- Steak
- Cochinita Pibil
- Sautéed mushrooms with chili and onion)

KETO version

€5,700

TAQUEADA

€13,500

12 tacos to share between 3. Options: pork pastor or chicken (with pineapple) / campechanos / steak / cochinita pibil / mushrooms (sautéed with chili and onion) served with onion, coriander, and our 3 sauces

TACOS DE ALAMBRE

€5,200

Three tacos of your choice mixed with melted cheese: pork pastor or chicken (with pineapple) / campechanos / steak / cochinita pibil / sautéed mushrooms with chili and onion) served with onion, cilantro, and sauce of your choice: green (spicy) / tamarind (medium) / Central American red (mild)

QUESABIRRIA with beef consommé

Three birria tacos in a flour tortilla, served with cheese, beef consommé, chopped onions and coriander

Corn tortilla €5,500

Flour tortilla €5,900

TICO TACOS

€4,200

Two fried beef or chicken tacos, with pickled cabbage, tomato sauce and our homemade mayonnaise

MICHOACAN CARNITAS

€5,200

The original Michoacan recipe! Served with cueritos, onion, cilantro, lemon, and sauce to choose from: green (spicy) / tamarind (medium) / Central American red (mild)

TACOS CATRACHOS

€4,200

Two fried beef or chicken tacos with webbed tortilla accompanied by Central American red sauce, grated cheese, and pickled cabbage

BREADED TACOS

€4,900

Three tacos of your choice (breaded chicken or fish) served with guacamole, pickled cabbage and your choice of sauce: green (spicy) / tamarind (medium) / Central American red (mild)

NICAS TACOS

€4,200

Two fried beef or chicken tacos with webbed tortilla accompanied by pickled cabbage, Central American red sauce and homemade custard



Salads

LA VISIONARIA

€4,900

Combination of lettuce and cabbage, purple pickle, avocado, tomato, grated carrot, breaded fish, or sautéed mushrooms, served with fried yucca, chipotle mayonnaise or tartar sauce

LA CHAMANA

€4,900

Combination of lettuce and cabbage, grated cheese, toasted julienne tortilla, grilled chicken or sautéed mushrooms, grilled corn medallions, with cilantro or garlic dressing



Grilled



BEEF/ CHICKEN or MIXED FAJITAS

₡6,500

Sautéed with chili and onions, accompanied by french fries, salad, and corn tortillas

MEAT or ROASTED CHICKEN

₡6,900

"a la Centroamérica"

Accompanied with cheese, refried beans, rice, sour cream, medallions of roasted corn, ripe plantain, pico de gallo and 3 corn tortillas

GRILL FOR TWO

₡13,700

Grilled tenderloin, chicken and chorizo with refried beans, custard, grilled corn medallions, ripe plantain, pico de gallo and 6 corn tortillas



Mesoamerican Dishes



AZTEC SOUP

₡4,200

With avocado, house custard, cheese, and toasted tortillas

CHAPINES BEANS

₡4,900

With avocado, coriander, pork rinds and shell, served with rice

AZTEC SOUP WITH CHICKEN

₡4,900

With avocado, house custard, cheese, and toasted tortillas

DROWNED FLAUTAS

₡5,500

Three fried chicken or beef tacos over refried beans, drowned in Aztec Soup, lettuce, cheese, purple pickle, cilantro, homemade custard and avocado

NACHOS BETWEEN 2

₡6,500

Delicious toasted tortilla chips bathed in melted yellow cheese, beans, pico de gallo, custard and protein of your choice:

- Shredded meat
- shredded chicken
- Mixed (beef and chicken)
- Cochinita Pibil
- Sautéed vegetables (pumpkin and eggplant)

PERSONAL NACHOS

₡4,500

Delicious toasted tortillas bathed with melted yellow cheese, beans, pico de gallo, custard and protein of your choice:

- Shredded meat
- shredded chicken
- Mixed (beef and chicken)
- Cochinita Pibil
- Sautéed vegetables (pumpkin and eggplant)

CHILAQUILES

₡4,500

Toasted tortillas bathed in Central American red sauce, onion, cheese, coriander, homemade custard, avocado and fried egg (optional spicy chili)

CHILAQUILES ARRECHOS

₡5,200

All of the above and the protein of your choice:

- Shredded meat
- shredded chicken
- Mixed (beef and chicken)
- Cochinita Pibil
- Sautéed vegetables (pumpkin and eggplant)

BURRITO

₡4,900

Flour tortilla stuffed with refried beans, pico de gallo, cheese, house custard, salad, and the protein of your choice:

- Shredded meat
- Shredded chicken
- Pork rinds
- Costa Rican chorizo
- sautéed vegetables (squash and eggplant)





QUESADILLAS

₡4,900

Flour tortilla stuffed with cheese, pico de gallo and protein of your choice:

- Shredded meat
- Shredded chicken
- Pork rinds
- Costa Rican chorizo
- Sautéed vegetables (squash and eggplant)

TORTA

₡5,200

Our torta filled with beans, tomato, cheese, guacamole, accompanied with fries and the protein of your choice:

- Pork or chicken pastor
- Cochinita Pibil
- Campechano
- Sautéed mushrooms with chili and onion
- Steak

SÚPER TORTA

₡5,900

Our cake filled with beans, tomato, cheese, guacamole, and the protein of your choice: birria or Michoacán carnitas; accompanied with fries

CASADO TICO

₡4,900

Combination of traditional Costa Rican flavors with the protein of your choice (pork rinds/ steak/ chicken/ fish/ egg to taste/ Costa Rican chorizo) accompanied by rice, green salad with coriander dressing, vegetables, beans, and ripe plantain

PLATE OF CHICHARRÓN

₡5,500

Powerful 250g of pork rinds with fried yucca, chipotle mayonnaise or garlic dressing, pico de gallo, corn tortillas and pickled cabbage

CHICKEN RICE

₡4,700

Accompanied with refried beans, french fries and green salad with coriander dressing



LOBIJOS

₡4,700

Our combination of rice, tender beans, pico de gallo, accompanied by toasted tortillas and the protein of your choice:

- Pork rinds
- Shredded meat
- Shredded chicken
- Pork pastor
- Chicken pastor
- Costa Rican chorizo
- Vegetables (squash and eggplant)

Avocado Extra

₡700

NICA VIGORÓN

₡4,700

Bed of yucca, pork rinds, pickled cabbage, pico de gallo and Central American red sauce

SALVADOREAN PUPUSAS (2 units)

Accompanied with pickled cabbage and Central American red sauce.

- Cheese
- Mixed (with pork rinds and beans)

₡3,500

₡3,800



MESOAMERICAN ANAFRE

Served in a clay pot (ideal to share between 2):

Melted beans, cheese, custard and pico de gallo **¢4,300**

Melted beans, cheese, sour cream, Costa Rican sausage and pico de gallo **¢4,900**

Melted beans, cheese, custard, cochinita pibil, and purple marinade **¢4,900**

BALEADA CATRACHA **¢2,200**

Exquisite wheat tortilla filled with homemade custard, grated cheese and beans

SÚPER BALEADA **¢3,800**

With homemade custard, grated cheese, ripe plantain beans, avocado and scrambled egg, accompanied by the protein of your choice:

- Costa Rican chorizo
- Shredded meat
- Shredded chicken
- Pork rinds
- Pork or chicken pastor



For Children



FISH OR CHICKEN FINGERS WITH FRENCH FRIES **¢3.900**

MINI BEEF OR CHICKEN BURRITO WITH FRENCH FRIES **¢3.900**

MINI BEEF OR CHICKEN NACHOS **¢3.900**

Additional Features



GREEN SALAD **¢700**

PICKLED CABBAGE **¢700**

PICO DE GALLO **¢700**

RIPE PLANTAIN **¢700**

BEANS **¢700**

AVOCADO **¢700**

RICE **¢700**

CORN TORTILLAS (4) **¢500**

TOASTED TORTILLAS (PORTION) **¢500**

HOMEMADE CUSTARD **¢500**

JALAPENO PEPPER **¢500**

DRESSINGS/ SAUCES **¢500**

Desserts



STRAWBERRY CHIMICHANGA **¢2,900**

Two fried flour tortillas, with a filling of strawberries, condensed milk, custard, and cheese, accompanied by liquid chocolate

BUÑUELOS **¢1,900**

Two fried flour tortillas with condensed milk and honey

COCOA PASSION **¢2,900**

A delicacy! Our spectacular chocolate cake accompanied by whipped cream

HELADO DE PALITO **¢1,000**

- Water ice cream Churchill
- Baileys
- Rice pudding
- Tropical Guanábana





Licor

WHISKY

J&B	€2,500
FIREBALL	€2,500
JOHNNY RED	€2,500
JOHNNY BLACK	€3,300
CHIVAS REGAL	€3,300
OLD PARR	€3,300
BAILEY'S	€2,500

OTHER LIQUEURS

ABSOLUT	€2,500
SMIRNOFF	€2,200
TEQUILA DE LA CASA	€2,000
TEQUILA JOSÉ CUERVO	€2,500
TEQUILA DON JULIO	€4,500
GINEBRA BURNET	€2,000
GINEBRA TANQUERAY	€2,500
HOUSE WINE	€3,000
SPECIAL WINE	€3,500

COCTELES

MARGARITA	€3,300
MARGARITA CON KOMBUCHA	€3,300
TEQUILA SUNRISE	€3,300
RED SANGRÍA	€3,300
WHITE SANGRÍA	€3,300
PIÑA COLADA	€3,300

RUM

BACARDI	€2,000
CENTENARIO	€2,200
FLOR DE CAÑA 4 AÑOS	€2,000
FLOR DE CAÑA 7 AÑOS	€2,500
MALIBÚ	€2,500

OTHER LIQUEURS

HIPNOTIQ	€2,500
JÄGERMEISTER	€2,500
GUARO CACIQUE	€1,300

SHOTS

MAMADITA	€2,800
GUAYABEADO	€2,500
SMURF	€2,500
1 CHILIGUARO	€1,500
3 CHILIGUAROS	€3,000

COCTELES

GUARO SOUR	€3,300
SEX ON THE BEACH	€3,300
CAIPIRINHA	€3,300
LONG ISLAND ICE TEA	€3,900
BLOODY MARY	€3,300
MOJITO	€3,300
GIN TONIC	€3,300
GIN KOMBUCHA	€3,300
BLACK RUSSIAN	€3,300
WHITE RUSSIAN	€3,300
GRASSHOPPER	€3,300
STRAWBERRY DAIKIRÍ	€3,300
FRUTI PUNCH	€2,800



Beer



LA COMPA (dark)	₡2,700
LALEMANA (clear)	₡2,700
ROSA BRUTAL (frutal lupulada)	₡2,700
PILSEN / IMPERIAL / SILVER / IMPERIAL LIGHT / ROCK	₡1,700
BAVARIA / HEINEKEN	₡2,300
CORONA	₡2,300
STELLA ARTOIS	₡2,500
SMIRNOFF ICE	₡2,400
ADÁN Y EVA	₡2,300
MICHELADO GLASS with salt and lemon	₡400
MICHELADO GLASS with tamarind chamoy and tagine	₡800



Without Licor



TROPICAL (BOTTLED)	₡1,500
SOFT DRINKS	₡1,500
ROSA DE JAMAICA KOMBUCHA	₡1,500
IN WATER (pineapple, lemonade or strawberry)	₡1,500
IN MILK (strawberry, horchata, cocoa)	₡1,900
REDBULL	₡2,000

AGUADULCE	₡1,500
HOT COCOA	₡1,500
COFFEE	₡1,300
COFFEE WITH MILK	₡1,600
TEA (Green with pineapple or red fruits)	₡1,300

