

Fonda Las 2 Marías Menu

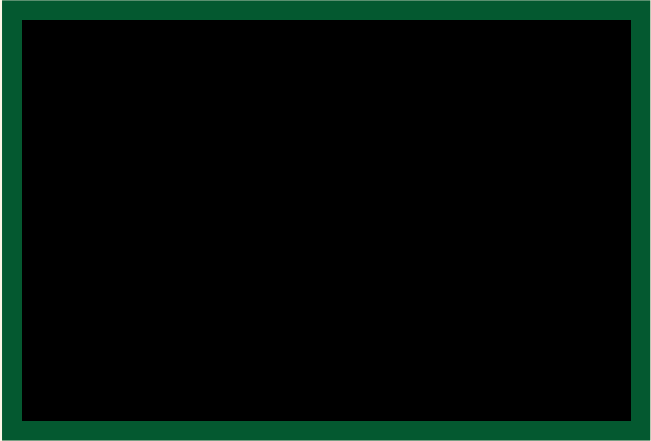
Address:

C. Rancho Agua Caliente 3105, Pradera Dorada, 32618
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Opening times:

09:00 AM - 10:00 PM



Menu Tops

Café de Olla	\$
Salsas	\$
Chiles En Nogada	\$
Pay de Aguacate	\$
Chilaquiles Verdes	\$
Hotcakes	\$
Mule	\$
Granola	\$
Milanesa	\$
Huevos Caballo	\$
Huevos Enmolados	\$
Omelete Oaxaca	\$
Sopa de Cortesía	\$
Lasagna Chile Pasado	\$
Omelette del Chef	\$
Empanadas de Platano	\$
Bistec Tres Marías	\$
Hamburguesa Sencilla Artesanal	\$
Enmoladas de Pato	\$
Muesli	\$

At Fonda Las 2 Marías, the menu offers a delightful array of traditional Mexican dishes that cater to various tastes and preferences. One standout is the **Café de Olla**, a rich, spiced coffee served with a unique blend of cinnamon and piloncillo, perfect for starting your meal on a flavorful note. Pair it with the house's **Salsas**-an assortment of fresh, tangy salsas that complement the bold flavors of the dishes.

For those seeking something hearty, the **Chiles En Nogada** is a must-try. This classic dish features poblano peppers stuffed with picadillo, topped with a creamy walnut sauce and pomegranate seeds, offering a perfect balance of savory, sweet, and creamy. If you're in the mood for something lighter yet satisfying, the **Pay de Aguacate** (avocado pie) is a refreshing, creamy dessert that highlights the richness of avocado in a unique, indulgent way.

Breakfast options are also exceptional, with the **Chilaquiles Verdes**, crispy tortilla chips smothered in tangy green salsa, and topped with eggs and cheese, making for a delicious start to your day. The **Hotcakes**, fluffy and golden, are another favorite, often enjoyed with fresh fruit and syrup.

If you prefer something more substantial, the **Milanesa**-a breaded and fried meat cutlet-delivers both crispiness and tenderness, served alongside sides like rice and beans. For a classic Mexican breakfast, the **Huevos Caballo** (fried eggs with a savory sauce) and the **Huevos Enmolados** (eggs in mole sauce) provide a delightful combination of flavors. The **Omelette Oaxaca** offers a savory twist, filled with melted cheese and fresh vegetables, embodying the flavors of Oaxaca.

For a light and healthy choice, the **Granola** and **Muesli** offer a wholesome start with fresh fruits and yogurt. The **Sopa de Cortesía**, a complimentary soup, sets the tone for a delightful meal, often featuring flavorful broths with a touch of spice.

If you're craving something more filling, the **Lasagna Chile Pasado** combines the comfort of lasagna with the smoky flavors of dried chiles, while the **Omelette del Chef** provides a personal touch with its mix of fresh ingredients.

For those who enjoy a more substantial dish, the **Bistec Tres Marías** offers a juicy, flavorful steak, and the **Empanadas de Platano** presents sweet and savory fried plantain turnovers. The **Hamburguesa Sencilla Artesanal**, a handcrafted burger, is perfect for anyone looking for a satisfying and well-seasoned meal. Meanwhile, the **Enmoladas de Pato**-duck enchiladas in rich mole sauce-deliver a unique twist on the traditional enchilada, with tender meat enveloped in the deep, dark sauce.

Each dish at Fonda Las 2 Marías showcases the richness of Mexican culinary traditions, offering both traditional and innovative options for all tastes. Whether you're in the mood for a classic or something with a modern twist, the menu promises to provide an unforgettable dining experience.