

GOURMET CHILAQUILES EXPERIENCE

Signature Mexican comfort food, elevated.

Our Gourmet Chilaquiles are crafted to balance **crunch, sauce, richness, acidity and fresh Mexican flavors** in every bite. Choose one of our Chef Signature Combos for a perfectly curated experience, or build your own from our house-crafted salsas, proteins and gourmet finishes.

Traditional Chilaquiles
\$16 per person

Fuego Crunch
\$18 per person

Chef Signature Combos

Perfectly Curated. No Guesswork Required. Each combination is intentionally designed to balance sauce, protein, texture, acidity and richness.

Hidalgo Verde | CHEF'S SIGNATURE

Citrus-marinated Carne Asada over traditional chilaquiles with Salsa Verde and Poblano Crema, finished with Hass avocado, Cotija cheese, pickled manzano chiles, pickled red onions and fresh cilantro.

\$19.00 per person

Barbacoa Roja | HOUSE SPECIALTY

Tender Hidalgo-style slow-cooked beef over traditional chilaquiles with Salsa Roja, finished with Hass avocado, Cotija cheese, pickled red onions and fresh cilantro. Rich, smoky and deeply savory, balanced by bright acidity and a creamy finish.

\$20.00 per person

Poblano Pollo | CROWD FAVORITE

Achiote-lime chicken with Poblano Crema and Salsa Verde, topped with charred sweet corn relish, Hass avocado, queso fresco, pickled red onions and fresh cilantro.

\$18.50 per person

Fuego Steak Crunch | PREMIUM SIGNATURE

Our signature Fuego Crunch topped with ancho-pasilla Signature Steak, Salsa Roja, Cotija cheese, crispy chicharrón, toasted pepita-sesame mix and pickled red onions. Habanero Fire Pipeta served on the side for guests who want extra heat.

\$23.00 per person

Pastor Tropical | SWEET & SMOKY

Traditional chilaquiles with achiote-marinated Al Pastor, Salsa Roja, fresh pineapple, pickled manzano chiles, pickled red onions, Cotija cheese and cilantro.

\$20.00 per person

Verde del Bosque | VEGETARIAN FAVORITE

Garlic-and-thyme Wild Mushrooms with Salsa Verde and Poblano Crema, finished with queso fresco, toasted pepita-sesame mix, pickled manzano chiles, pickled red onions and fresh herbs.

\$17.50 per person

Or Build Your Own

Prefer to create your own combination? Start with your favorite style and customize it with our house-crafted sauces, proteins and gourmet finishes.

1. Choose Your Chilaquiles Style

- **Traditional - \$16 per person** - Authentic corn tortilla chips lightly simmered in your selected salsa, creating the perfect balance of tender, saucy bites and crispy edges.
- **The Fuego Crunch - \$18 per person** - Our signature "Chilaquiles That CRUNCH Back." A bolder experience featuring fire-roasted red salsa and an extra layer of texture, finished with toasted seeds and crispy onions.

2. Choose Your House-Crafted Sauce

- **Salsa Verde - Mild** - Bright and tangy roasted tomatillos blended with serrano chiles and fresh herbs.
- **Salsa Roja - Medium** - Deep, smoky roasted tomato salsa layered with toasted guajillo and morita chiles.
- **Poblano Crema - Mild** - Silky Mexican crema blended with fire-roasted poblano peppers for a rich, mellow finish.
- **Habanero Fire - Hot** - Our signature high-heat salsa with roasted aromatics and fiery habanero flavor.

Recommended Pairings: Verde + Poblano Crema (Fresh & Creamy) | Roja + Poblano Crema (Smoky & Creamy) | Roja + Habanero (Bold & Spicy) | Verde + Habanero (Bright & Fiery)

3. Choose Your Protein

- **Carne Asada** - Citrus-marinated Angus beef with a savory, smoky finish.
- **Hidalgo-Style Barbacoa** - Slow-cooked beef inspired by the traditional flavors of Hidalgo, Mexico, seasoned with garlic and Mexican spices until exceptionally tender, juicy and deeply savory.
- **Achiote-Lime Chicken** - Tender marinated chicken seasoned with achiote, fresh lime and Mexican spices.
- **Signature Steak (+\$2 pp)** - Premium steak infused with toasted ancho and pasilla chile oil and finished with sea salt for deep, smoky flavor.
- **Al Pastor** - Marinated pork seasoned with achiote and Mexican spices with a touch of pineapple sweetness.
- **Garlic Wild Mushrooms (V)** - Seasonal mushrooms sautéed with garlic and thyme for a rich, earthy vegetarian option.

4. Essential Mexican Toppings

Included with every build:

- **Slow-Simmered Black Beans** - Savory, hearty black beans.
- **Mexican Crema** - Cool and silky for a smooth finish.
- **Fresh Onion & Cilantro** - A bright, traditional Mexican finish.
- **Mexican Cheese** - Choice of salty Cotija or creamy queso fresco.

5. Add Your Gourmet Finishes

Choose 2 - +\$1 per person

CREAMY & FRESH

- **Hass Avocado** - Fresh fan-cut avocado for a rich, buttery finish.

BRIGHT & TANGY

- **Pickled Manzano Chiles** - House-pickled peppers delivering acidity, brightness and gentle heat.
- **Pickled Red Onions** - Crisp red onions house-pickled with citrus and spices for a bright, tangy finish and vibrant color.
- **Fresh Pineapple** - Juicy pineapple bringing tropical sweetness and acidity.
- **Pomegranate Arils - Seasonal** - Sweet-tart bursts of flavor and brilliant color.

SMOKY & SAVORY

- **Charred Sweet Corn Relish** - Fire-roasted corn tossed with lime, cilantro and chile.
- **Crispy Chicharrón** - Savory pork crackling for irresistible crunch.

CRUNCH & TEXTURE

- **Toasted Pepita-Sesame Mix** - Pumpkin and sesame seeds toasted with chile and lime.

TURN UP THE HEAT

- **Habanero Fire Pipeta** - Our signature habanero salsa served in a pipette so you control the heat.

GOURMET FINISH

- **Fresh Microgreens** - Delicate greens adding freshness, color and an elegant finish.

Recommended Catering Presentation

For catering, lead with the Chef Signature Combos and use Build Your Own as the flexible alternative. For larger events, recommend 2-3 curated builds to keep service fast, consistent and flavorful. Feature Barbacoa Roja as a Chill in a Box house specialty alongside Hidalgo Verde and Fuego Steak Crunch.