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# Tazónriendo La Esquina Del Pastor Menu

ADDRESS : FRANCISCO JAVIER CLAVIJERO 195-B, TRÁNSITO, CUAUHTÉMOC, 06820 CIUDAD DE MÉXICO, CDMX, MEXICO

PHONE : +52 55 7360 5848

OPENING TIMES : 12:00 PM - 08:00 PM

## TACOS

Taco De Tripa	MX\$20.00	Taco De Suadero	MX\$18.00
Taco De Arrachera	MX\$40.00	Taco De Cochinita Pibil	MX\$35.00
Taco Campechano	MX\$18.00		

## EN PAREJA

Alambre De Pastor 500grs	MX\$235.00	Carne Al Pastor 500grs	MX\$199.00
Alambre Campechano 500grs	MX\$245.00	Alambre De Bistec 500grs	MX\$245.00

## BEBIDAS

Aguas Naturales De 500ml	MX\$26.00
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## COMBOS

Combo Hamburguesa Y Papas	MX\$100.00	Orden De 2 Quesadas Y Sopa De Tortilla	MX\$130.00
Orden De 3 Tacos Y 1 Sopa De Fideo	MX\$85.00	Combo Torta Al Pastor Y Agua	MX\$99.00

## ORDEN DE TORTILLAS DE MAIZ

Orden De Tortillas De Harina	MX\$28.00	Orden De Tortillas De Maiz	MX\$25.00
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# PARRILLADAS PARA 4 PERSONAS

Tazonriendo. Incluye 400grs De Tortillas	MX\$430.00	Hawaiana. Incluye 400grs De Tortillas	MX\$430.00
Carne Al Pastor 1kilo	MX\$420.00	Toluqueña. Incluye 400grs De Tortillas	MX\$430.00

# HAMBURGUESAS

Hamburguesa De Arrachera	MX\$80.00	Hamburguesa Hawaiana	MX\$65.00
Hamburguesa De Res. Sencilla	MX\$45.00	Hamburguesa Con Queso Y Piña	MX\$58.00
Hamburguesa Doble Carne Y Queso Manchego	MX\$80.00		

# DE LA PARRILLA

Gringa De Bistec	MX\$65.00	Torta De Bistec Con Quesillo	MX\$85.00
Gringa De Pastor	MX\$55.00	Torta De Pollo Con Queso	MX\$80.00
Torta De Pastor Con Quesillo	MX\$80.00		

# ENTRADAS

Choriqueso	MX\$60.00	Cebollitas Tazonriendo	MX\$40.00
Queso Fundido	MX\$50.00		

# SOPAS

Sopa De Champiñones	MX\$55.00	Sopa De Fideo	MX\$45.00
Sopa De Tortilla	MX\$70.00		

# DESAYUNOS

Omelette De Champiñones Y Queso	MX\$90.00	Omelette De Jamón Con Queso	MX\$90.00
Hot Cakes Con Fruta Y Bebida	MX\$90.00	Chilaquiles Con Bistec De Res	MX\$99.00
Chilaquiles Con Huevo	MX\$90.00		

# Objective Review

When you sit down at Tazónriendo La Esquina Del Pastor in the heart of Mexico City, one of the first things you'll notice is how vibrant and welcoming the atmosphere feels-and the same goes for the food. The **Tazónriendo La Esquina Del Pastor Menu** is designed to celebrate authentic Mexican flavors while offering a playful twist on tradition. As someone who loves exploring local eats, I found myself quickly drawn into the variety and richness of their offerings. Every dish tells a story of street food brought indoors, elevated just enough to make it special while keeping that comforting, everyday vibe intact.

The taco selection is the star of the menu, and for good reason. Each taco has its own personality, from the crispy and flavorful **Taco de Tripa** to the juicy, melt-in-your-mouth **Taco de Suadero**. If you're craving something hearty, the **Taco de Arrachera** delivers with tender grilled beef that balances smokiness with just the right amount of seasoning. One of my personal favorites is the **Taco de Cochinita Pibil**, a nod to Yucatán flavors with its slow-cooked, citrusy pork that bursts with tangy notes. For those who like to mix it up, the **Taco Campechano**-a fusion of meats-is an indulgent option that feels both rustic and satisfying. These tacos are not just food; they're little experiences wrapped in warm tortillas.

If you're dining with friends, the menu has a whole section perfect for sharing. The "En Pareja" options give you generous 500-gram portions of sizzling meats and alambres. The **Alambre de Pastor** is a must-try, filled with marinated pork, peppers, and cheese that all come together in a mouthwatering medley. There's also the **Carne al Pastor 500grs** if you want to stick to the classic, and for those who can't decide, the **Alambre Campechano** is a satisfying mix of different cuts. The **Alambre de Bistec** also shines with its tender strips of beef, grilled with onions and peppers until they're smoky and full of flavor. These dishes feel like the heart of Mexican gatherings-hearty, flavorful, and meant to be enjoyed together.

Of course, a good meal needs refreshing drinks, and the **Tazónriendo La Esquina Del Pastor Menu** offers natural fruit waters in 500ml servings. These **Aguas Naturales** are the perfect way to balance the richness of the tacos and meats, adding a fresh and light touch to the table. Whether you go for something classic like horchata or a seasonal fruit option, it's the kind of drink that makes the whole meal feel more complete.

Another highlight is the combo section, which makes it easy to enjoy a full, satisfying meal at a great value. The **Combo Hamburguesa y Papas** takes a familiar favorite and gives it a local twist, while the **Orden de 2 Quesadas y Sopa de Tortilla** offers gooey, cheesy goodness paired with a comforting soup that feels like a warm hug. If you're in the mood for something traditional, the **Orden de 3 Tacos y 1 Sopa de Fideo** hits the spot, combining classic flavors with a homestyle noodle soup. For those who love the iconic torta, the **Combo Torta al Pastor y Agua** is a perfect balance of a hearty sandwich and a refreshing drink, making it a quick yet satisfying option.

No meal at a taquería feels complete without tortillas, and here you can order them freshly made. The **Orden de Tortillas de Harina** and **Orden de Tortillas de Maíz** are both excellent-soft, warm, and ready to scoop up every bit of flavor from the alambres or tacos. It's the kind of simple yet essential touch that elevates the entire dining experience.

What struck me most about the **Tazónriendo La Esquina Del Pastor Menu** is how it blends variety, tradition, and friendliness. Whether you're in the mood for a few tacos on the go, a hearty shared platter with friends, or a combo that gives you a taste of everything, there's something for every appetite. The flavors are bold without being overwhelming, the portions are generous, and the whole vibe makes you want to linger just a little longer. If you find yourself near Francisco Javier Clavijero 195-B in Mexico City, make sure to stop by-it's the kind of place that turns a simple meal into a delicious memory.

