

# Restaurante Guerra Menu

ADDRESS : CALLE 20 DE NOVIEMBRE 1817, TLAXCALA BARRIO DE TLAXCALA, 78038 SAN LUIS POTOSÍ, S.L.P., MEXICO

PHONE : +52 444 291 4395

OPENING TIMES : 07:00 AM - 10:00 PM

## DESAYUNOS

Quesadillas del Comal	MX\$86.00	Panini	MX\$105.00
Menudo	MX\$125.00	Especial de la Casa	MX\$131.00
Chilaquiles Guerra	MX\$153.00		

## COMIDA

Molletes Guerra	MX\$91.00	Filete Empanizado	MX\$139.00
Pollo en mole	MX\$139.00	Rib-Eye	MX\$249.00
Lengua de res	MX\$171.00		

## MENÚ LIGHT

Tortillas árabes a los 3 quesos	MX\$102.00	Ensalada Altiplano	MX\$65.00
Ensalada 3 pimientos	MX\$76.00		

## Objective Review

The **Restaurante Guerra Menu** feels like an authentic journey through traditional Mexican flavors, presented in a way that balances comfort food with refined touches. Starting with **Desayunos**, the breakfast selection is crafted to fuel the day with both hearty and lighter options. The **Quesadillas del Comal** bring the charm of freshly made tortillas filled with gooey cheese, perfect with a side of salsa for a morning kick. For something more

international, the **Panini** adds a European flair, while the **Menudo Especial de la Casa** offers that quintessential Mexican comfort dish-rich, hearty, and a favorite for those who love starting the day with depth of flavor. The **Chilaquiles Guerra** are a true highlight, layered with crunchy tortilla chips, tangy salsa, and cream, a dish that feels indulgent yet satisfying without being overwhelming.

Moving into **Comida**, the variety shows how the restaurant caters to different tastes and cravings. The **Molletes Guerra** are a crowd-pleaser, with bread topped generously with beans and melted cheese, ideal for sharing or enjoying solo with a coffee or fresh juice. For meat lovers, the **Filete Empanizado** provides a crispy golden crust encasing tender beef, while the **Pollo en Mole** is deeply traditional, featuring chicken bathed in rich, chocolatey mole sauce that perfectly balances sweet and savory. Those craving indulgence will find satisfaction in the **Rib-Eye**, seared to perfection and seasoned simply to let the quality of the meat shine. Adventurous diners will appreciate the **Lengua de Res**, beef tongue prepared with care to highlight its tender texture and unique flavor-a dish that reflects Mexico's culinary heritage.

For those preferring lighter dining, the **Menú Light** introduces creative combinations without sacrificing taste. The **Tortillas Árabes a los 3 Quesos** are a standout, blending Middle Eastern inspiration with Mexican tradition, offering soft tortillas filled with a trio of cheeses that melt together beautifully. Salads take the stage with the **Ensalada Altiplano**, a vibrant mix of fresh greens and regional ingredients that feels refreshing and nourishing, and the **Ensalada 3 Pimientos**, which highlights roasted peppers in a colorful and flavorful presentation.

What makes the **Restaurante Guerra Menu** particularly appealing is its balance: traditional dishes for those seeking authenticity, lighter meals for health-conscious diners, and hearty meats for those wanting a filling experience. Each plate feels crafted with care, drawing from both local traditions and international inspirations, making it a place where every guest can find something memorable. From the comforting warmth of the **Menudo Especial de la Casa** to the elegance of the **Rib-Eye** and the freshness of the **Ensalada 3 Pimientos**, the menu tells a story of variety and passion for flavor. Dining here is more than just eating-it's experiencing the essence of San Luis Potosí through food, where each dish celebrates tradition while embracing modern tastes.