

Pollos Envara-Asados Menu

ADDRESS : AV FRANCISCO I. MADERO OTE 3560, COL. EJIDAL ISAAC ARRIAGA, 58210 MORELIA, MICH., MEXICO

PHONE : +52 443 232 4026

OPENING TIMES : 11:00 AM - 06:00 PM

MENU TOPS

Salsas	\$	Barbacoa	\$
Sopa Tarasca	\$	Pollos En Vara Asados	\$
Tacos Ahogados	\$	Guacamole	\$
Pollo En Vara Asado	\$	Costilla Asada En Vara	\$
Costillas A la Barbi Riquísimas	\$	Manitas de Cerdo	\$
Ensalada Verde	\$	Helado de Coco Con Cajeta	\$
Pollos Con Naranja Y Pimienta	\$	Sopa de Tortilla	\$
Sope Y Quesadilla	\$	Costilla de Cerdo A la Barbiquiu	\$
Costilla Y Totopos	\$	Pollo BBQ	\$
Tacos de Camaron	\$	Cocktail de Camarones	\$

Objective Review

The menu at Pollos Envara-Asados on Av Francisco I. Madero Ote 3560 is a true celebration of traditional Mexican flavors, with a focus on hearty dishes cooked with care and bold seasoning. The star attraction is undoubtedly the **Pollos En Vara Asados**, perfectly roasted to a smoky, juicy finish, alongside the **Pollo En Vara Asado** and the richly seasoned **Pollo BBQ**, offering variations that cater to every preference. Meat lovers will also be delighted with specialties like **Costilla Asada En Vara**, **Costillas A la Barbi Riquísimas**, and the flavorful **Costilla de Cerdo A la Barbiquiu**, all of which showcase the restaurant's mastery of slow-grilled

meats. For those seeking something more unique, the **Pollos Con Naranja Y Pimienta** combines citrus brightness with a peppery kick, while **Costilla Y Totopos** makes for a satisfying pairing of tender ribs and crunchy tortillas.

Beyond the grilled highlights, the menu offers comforting soups such as the earthy **Sopa Tarasca** and the classic **Sopa de Tortilla**, both capturing the warmth of Michoacán’s culinary tradition. Lighter bites and snacks come in the form of **Sope Y Quesadilla**, **Tacos Ahogados**, and **Tacos de Camaron**, each packed with robust flavors that reflect local street food culture. Seafood fans will appreciate the refreshing **Cocktail de Camarones**, while vegetarians can enjoy the crisp freshness of the **Ensalada Verde** or the creamy, crowd-pleasing **Guacamole**. For something truly rustic, the **Manitas de Cerdo** offers a bold and authentic option rarely found elsewhere.

To round off the meal, desserts like the **Helado de Coco Con Cajeta** add a sweet and indulgent finish, balancing richness with tropical notes. And no meal is complete without sampling the house **Salsas**, which tie the entire experience together, elevating every dish with their vibrant heat and depth. Altogether, the menu captures both comfort and variety, ensuring that every diner finds something memorable and satisfying.

