

Senor Latino Cumbres Menu

ADDRESS : AV PASEO DE LOS LEONES 2305, CUMBRES 20. SECTOR SECC C, 64610 MONTERREY, N.L., MEXICO

PHONE : +52 81 2089 3311

OPENING TIMES : 06:00 AM - 05:00 PM

PLATOS FUERTES

Albondigas	MX\$229.00	Chile Relleno Poblano	MX\$229.00
Milanesa De Res	MX\$221.00	Asado De Puerco	MX\$236.00
Enchiladas Suizas	MX\$236.00		

DESAYUNOS

Nuggets	MX\$200.00	Sincronizada	MX\$171.00
Huevoito Con Jamon	MX\$186.00	Nopales Light	MX\$221.00
Huevos Rancheros En Salsa De Chorizo	MX\$236.00		

ADICIONES

Orden Tortillas	MX\$30.00	Guacamole	MX\$186.00
Orden De Frijoles Elmer	MX\$210.00	Orden De Frijoles	MX\$141.00
Huevo	MX\$33.00		

ANTOJITOS MEXICANOS

Tamal	MX\$50.00	Enchiladas Rojas	MX\$171.00
Enmoladas	MX\$221.00	Migas Con Huevo Salseadas	MX\$149.00
Tacos Dorados De Pollo	MX\$250.00		

TACOS

Taco De Chicharrón	MX\$57.00	Taco De Frijoles	MX\$50.00
Taco De Barbacoa Con Frijoles	MX\$58.00	Taco De Chicharron Con Frijol	MX\$54.00
Quesadilla Ranchera	MX\$57.00		

COMBOS BY COCA COLA

Combo Especial 3 + Coca-Cola Light 355 Ml	MX\$304.00	Combo Especial 3 + Coca-Cola Original 355 Ml	MX\$304.00
Combo Machacado Con Huevo + Coca-Cola Light 355 Ml	MX\$311.00	Combo Chilaquiles Con Todo + Coca-Cola Original 355 Ml	MX\$341.00
Combo Machacado Con Huevo + Coca-Cola Original 355 Ml	MX\$311.00		

TORTAS Y SÁNDWICHES

Torta De Huevo Con Jamón	MX\$199.00	Torta De Chorizo Con Huevo	MX\$221.00
Club Sándwich	MX\$250.00	Torta De Pierna	MX\$229.00
Hamburguesa De Res	MX\$257.00		

BEBIDAS

Jugo Naranja Y Papaya	MX\$81.00	Chocolate	MX\$86.00
Señor Latino Natural 500 Ml	MX\$60.00	Jugo Verde	MX\$81.00
Té Frio Negro Con Durazno	MX\$57.00		

ESPECIALIDADES

Mi Capricho	MX\$264.00	Huevos Don Javi	MX\$264.00
Huevos Gustavo	MX\$229.00	Tamales Fernando	MX\$250.00
Menudo Litro	MX\$336.00		

POSTRES

Pan Dulce	MX\$71.00	Bisquet	MX\$93.00
Concha Con Mantequilla	MX\$86.00		

Objective Review

When you open the **Senor Latino Cumbres Menu** at Av Paseo de los Leones 2305 in Monterrey, you immediately get a sense that this is a place where traditional Mexican flavors are treated with genuine care and a touch of homestyle comfort. The restaurant has created a menu that feels both familiar and surprising, a balance between everyday Mexican classics and dishes that carry a nostalgic, homemade warmth. What I enjoyed the most during my visit is how each plate seemed to tell a story, inviting me to experience Monterrey's culinary culture in a personal way.

Starting with the **Platos Fuertes**, you'll find a collection of hearty dishes that instantly set the tone. The Albóndigas, tender meatballs simmered in a rich sauce, come out steaming with the kind of flavor that reminds you of a family gathering. Then there's the Chile Relleno Poblano, smoky and slightly spicy, generously stuffed and covered in sauce, making every bite an indulgence. The Milanese de Res, perfectly breaded beef, is crisp on the outside and juicy inside, paired beautifully with sides that complete the experience. For those craving something with a bit of depth, the Asado de Puerco brings slow-cooked pork that's packed with flavor, while the Enchiladas Suizas add a creamy, tangy layer that highlights the comfort food side of the **Senor Latino Cumbres Menu**.

The breakfast section, or **Desayunos**, is equally inviting and perfect if you stop by in the morning. It's not just about eggs—it's about starting the day with dishes that carry soul. The Huevos Rancheros in Salsa de Chorizo bring a smoky, spicy kick that wakes you right up, while the Sincronizada, a toasted tortilla layered with ham and cheese, feels like the Mexican version of a warm grilled sandwich. Health-conscious diners will appreciate the Nopales Light, offering tender cactus paddles in a refreshing preparation. And yes, even the little ones are covered with Nuggets or simple Huevito con Jamón, keeping the breakfast menu approachable for every guest.

Of course, no Mexican table is complete without **Adiciones**. Here, the Guacamole is creamy, fresh, and tangy—the kind that keeps you dipping tortilla after tortilla. The Orden de Frijoles is a must-have side, hearty and earthy, while the Tortillas are soft and warm, freshly made to complement any main dish. It's the kind of section you might overlook at first, but trust me, it's worth paying attention to, because these additions elevate the whole dining experience.

Then there are the **Antojitos Mexicanos**, the true comfort bites of the menu. If you're in the mood for something deeply traditional, the Tamal is fluffy, rich, and exactly what you'd expect from a dish with centuries of history. The Enchiladas Rojas are vibrant with red sauce, while the Enmoladas bring the unique, slightly sweet and earthy taste of mole that lingers pleasantly on the palate. The Migas con Huevo Salseadas are a real standout—crispy tortilla strips mixed with eggs and salsa, creating the perfect mix of textures. And for something crispy, the Tacos Dorados de Pollo deliver crunch and flavor in every bite.

Finally, no visit is complete without exploring the **Tacos** section of the **Senor Latino Cumbres Menu**. This is where simplicity meets perfection. The Taco de Chicharrón is crispy, savory, and satisfying, while the Taco de Barbacoa con Frijoles is rich, slow-cooked, and absolutely mouthwatering. If you're looking for something more down-to-earth, the Taco de Frijoles delivers on comfort, and the Quesadilla Ranchera wraps gooey cheese in a warm tortilla, giving you that perfect bite every time. Personally, the Taco de Chicharrón con Frijol was the

highlight for me, combining textures and flavors in a way that felt both rustic and indulgent.

What struck me about the **Senor Latino Cumbres Menu** is how well it manages to be versatile. Whether you're dropping by for a quick breakfast, planning a casual lunch, or sitting down for a comforting dinner, there's something that feels like it was made just for you. The variety is broad, but each dish feels intentional, never just filler on a list. The flavors are bold yet balanced, the presentation homely yet inviting, and the portions generous without being overwhelming.

Dining here is more than just eating-it's experiencing the essence of Mexican cuisine in Monterrey, served in a way that makes you feel welcomed and satisfied. Every section of the menu reflects a respect for tradition while keeping things approachable, making it a spot that quickly becomes a favorite. If you're in the area, exploring the **Senor Latino Cumbres Menu** is not just about discovering food-it's about savoring a piece of local culture, bite after bite.

