

CARNES ASADAS PIPIOLO - VALLE REAL

MENU

ADDRESS: Avenida Santa Margarita 4099 Plaza DLucca Esquina, Av. Paseo La Toscana, Valle Real, 45136 Zapopan, Jal., Mexico

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MENU TOPS

FILETE ESTILO PIPIOLO	\$
CHULETA DE CERDO	\$
CEBOLLITAS ASADAS	\$
PEINECILO	\$
FILETE Y FRIJOLES	\$
DURAZNOS EN ALMÍBAR	\$
SALSA MEXICANA	\$
DORADITA CON SALSA BORRACHA ENTRADA OBLIGADA	\$
PIERNA DE CERDO	\$
TACO DE PEINECILLO	\$
QUESO FUNDIDO CON CHORIZO	\$

Carnes Asadas Pipiolo - Valle Real, nestled at Avenida Santa Margarita 4099 in Zapopan, Jalisco, offers an authentic Mexican dining experience that transports you straight to the heart of Guadalajara's culinary traditions. Known for its generous portions and flavorful dishes, this family-friendly restaurant has become a local favorite.

Menu Overview

At Pipiolo, every dish is crafted with care, featuring grilled meats served alongside house-made beans, sweet grilled onions, freshly made tortillas, and a selection of salsas. This combination allows diners to

create their own traditional Mexican tacos, enhancing the authentic dining experience.

Signature Dishes

Filete Estilo Pipiolo (MX\$224): A grilled beef fillet, tender and flavorful, perfect for taco-making. It's a crowd favorite, earning a 96% satisfaction rate from patrons.

Peinecillo (MX\$226): A classic Pipiolo dish, this juicy beef cut is grilled to perfection, offering a rich taste that keeps customers coming back.

Alambres (MX\$226): Skewers featuring beef steak, pork leg, bacon, chile gordo, onion, and chorizo, all grilled together for a smoky, savory flavor.

Cabrito Adobado (MX\$238): Tender goat meat cooked with a special marinade, then fried in lard and served with adobada tortillas. A unique dish that showcases traditional Mexican flavors.

Chuleta de Puerco (MX\$226): Deliciously grilled pork chops that are juicy and flavorful, making for a satisfying meal.

Platillo Combinado (MX\$226): A combination plate allowing you to enjoy two different meats in one meal, ideal for those who want to sample more flavors.

???? Entrées

Quesadillas (MX\$104): Two quesadillas filled with generous amounts of adobera cheese, accompanied by house-made beans and your choice of salsa.

Queso Fundido (MX\$224): Melted cheese served with freshly made tortillas, beans, grilled onions, and a selection of salsas.

Queso Fundido con Chorizo (MX\$224): A variation of the queso fundido, this dish includes house-made chorizo for an extra layer of flavor.

Sides & Accompaniments

Nopales (MX\$58): A nutritious and flavorful cactus salad, perfect for balancing the richness of the meats.

Cebollitas Asadas (MX\$46): Grilled sweet onions that add a smoky sweetness to your meal.

Frijoles de Olla (MX\$15): Traditional Mexican-style beans, a staple accompaniment to any dish.

Salsas (MX\$14-\$25): A variety of salsas, including verde (avocado-based), roja, mexicana (tomato, onion, cilantro, and serrano chili), and cebolla en escabeche (pickled onions), to enhance the flavors of your meal.

Beverages

Aguas Frescas (MX\$44): Refreshing natural drinks like Horchata and Jamaica, perfect for quenching your thirst.

Sodas (MX\$44): A selection of sodas, including Coca-Cola, Sprite, and their light versions.

Topo Chico (MX\$44): A popular Mexican mineral water, offering a crisp and refreshing taste.

Desserts

Flan Napolitano (MX\$60): A traditional Mexican flan, creamy and sweet, made with a unique Pipiolo recipe.

Duraznos en Almíbar (Price not listed): Sweet peaches preserved in syrup, offering a light and fruity end to your meal.

???? Dining Experience

Pipiolo's ambiance is warm and inviting, with a spacious and clean environment that enhances the dining experience. The attentive service ensures that every guest feels welcomed and valued. Whether you're dining in or ordering for delivery, the quality and authenticity of the food remain consistent.

For those in Zapopan, especially near the Valle Real area, Carnes Asadas Pipiolo offers a taste of traditional Mexican cuisine that is both satisfying and memorable. With its diverse menu and commitment to quality, it's a destination worth visiting for anyone seeking authentic Mexican flavors.