

5 CAUDILLOS

MENU

ADDRESS: Av. de la República 127, Tabacalera, Cuauhtémoc, 06030 Ciudad de México, CDMX, Mexico

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MENU A LA CARTA

RIBE EYE	MX\$195.00
T BONE	MX\$195.00
NEW YORK	MX\$195.00
SIRLOIN	MX\$195.00
MEDALLONES DE FILETE DE RES	MX\$195.00

5 CAUDILLOS

CALDO DE CAMARON
CALDO DE HABAS C/N NOPALES
FUSILI A LOS 3 QUESOS
NOPAL AL HORNO GRATINADO
POLLO EN BARBACOA

Tucked in the lively heart of Mexico City, **5 Caudillos** at Av. de la República 127, Tabacalera, Cuauhtémoc, 06030 Ciudad de México is a place where the aroma of grilled meats and traditional Mexican flavors blend into an unforgettable dining experience. The **5 Caudillos Menu** celebrates both the art of fine steak and the soul of local cuisine, offering dishes that feel rustic yet refined, hearty yet elegant. From the first glance, it's clear this is not your average restaurant-it's a tribute to flavor, craft, and the joy of good food.

The **A La Carta section** of the **5 Caudillos Menu** is where steak lovers will immediately feel at home. Each cut is treated with respect, cooked to perfection, and plated with precision. The **Rib Eye** is one of the stars-juicy, tender, and beautifully marbled, it delivers that rich beefy flavor steak enthusiasts crave. The

outer char brings just the right smoky crispness, giving way to a buttery interior that melts on the tongue. Right beside it, the **T-Bone** satisfies anyone who wants the best of both worlds-the tenderness of a filet and the full-bodied taste of a strip steak. The moment you slice through it, you realize this is steak done the old-school way: seared hot, seasoned simply, and allowed to speak for itself.

For something with a little more bite, the **New York Sirloin** offers that classic chew and robust flavor profile, ideal for those who appreciate a leaner cut that still bursts with juiciness. It's bold, satisfying, and pairs wonderfully with a glass of red wine. Then there's the **Medallones de Filete de Res**, petite beef medallions cooked with care-tender, flavorful, and perfect for diners who prefer elegance in every bite. Each steak on the **5 Caudillos Menu** reflects a mastery of the grill that feels both comforting and indulgent, showing how deeply the restaurant respects the craft of cooking meat.

Yet, the **5 Caudillos Menu** isn't only about steaks; it also honors the roots of Mexican home-style cooking. Their **Caldo de Camarón** is a bowl of warmth-shrimp soup that's both spicy and soothing, the kind of dish that makes you pause between spoonfuls just to appreciate the aroma. The broth has depth and personality, filled with fresh shrimp and the subtle sweetness of the sea. It's the kind of comfort food that brings people back, a reminder that great cuisine is as much about memory as it is about taste.

Equally heartwarming is the **Caldo de Habas con Nopales**, a fava-bean soup featuring tender cactus paddles. This dish embodies Mexican tradition: simple ingredients elevated by patience and skill. Each spoonful carries earthy tones from the beans and a gentle tang from the nopales, creating a perfect balance of flavor and texture. For those who seek something vegetarian yet filling, it's a revelation. The **5 Caudillos Menu** showcases how plant-based dishes can hold their own beside the bold flavors of grilled meats.

Pasta lovers will find delight in the **Fusili a los Tres Quesos**. This creamy, comforting plate is a celebration of cheese-three kinds melting together into a rich, velvety sauce that clings lovingly to each twist of fusilli. It's indulgent but never heavy, balancing richness with the right amount of salt and creaminess. This dish stands out as a surprise on the **5 Caudillos Menu**, proving that the restaurant's culinary vision extends far beyond traditional expectations.

For something uniquely Mexican and beautifully executed, the **Nopal al Horno Gratinado** steals the spotlight. Cactus leaves are baked until tender, layered with cheese, and gratinated to perfection, resulting in a smoky, tangy, and slightly nutty experience. It's a dish that bridges the gap between rustic tradition and refined dining, showing how Mexican ingredients can shine with modern techniques. The gratin's golden top and subtle chew make it a textural delight-a perfect balance of creamy and crisp.

Then comes the **Pollo en Barbacoa**, a dish that embodies the essence of Mexican slow cooking. The chicken is marinated, wrapped, and cooked until it becomes fall-apart tender, absorbing the smoky, spicy notes of barbacoa seasoning. Each bite feels layered-earthy chilies, a hint of citrus, and a background of woodsmoke that lingers pleasantly. Served with a side of simple rice or warm tortillas, it's the kind of dish that feels like a Sunday family meal, served with heart and pride.

Every dish on the **5 Caudillos Menu** seems to tell a story of balance-between tradition and innovation, between hearty comfort and refined presentation. Whether you're there for a steak dinner or to explore the more regional offerings, there's a sense that every plate was designed to satisfy both the appetite and the curiosity of the diner. The portions are generous without feeling overwhelming, and the flavors are layered but never fussy.

Beyond the food itself, the menu reflects a spirit of hospitality that defines the **5 Caudillos** experience. The servers speak passionately about the dishes, offering recommendations that feel personal rather than rehearsed. You can sense that the restaurant takes pride not only in its recipes but also in creating a memorable experience around them. Sitting at a cozy table, perhaps with a view of the bustling Avenida de

la República outside, you can easily imagine coming back-not just for the steaks or the soups, but for the warmth that seems to infuse everything here.

In the end, the **5 Caudillos Menu** is more than just a list of dishes-it's an invitation to experience Mexico through taste and texture. From the smoky char of a Rib Eye to the comforting depth of a Caldo de Habas con Nopales, every bite feels intentional, rooted in heritage yet open to modern interpretation. Whether you're a local seeking a reliable favorite or a traveler looking to taste authentic Mexican craftsmanship, **5 Caudillos** delivers on every promise: bold flavor, honest cooking, and a dining experience that lingers long after the last bite.