

LA NONA LOLA MADERO

MENU

ADDRESS: C. Francisco I. Madero 712, Centro, 37000 León de los Aldama, Gto., Mexico

PHONE: +52 477 299 9660

PICKED FOR YOU

| | |
|----------------|------------|
| RUFLIZZA | MX\$129.00 |
| LA GRINGA | MX\$129.00 |
| LA COMBINADA | MX\$129.00 |
| PEPPERONI | MX\$119.00 |
| CUBOS DE QUESO | MX\$139.00 |

PAPIZZAS

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|------------|------------|
| LA CHESTER | MX\$129.00 |
| DORIPIZZA | MX\$129.00 |
| TAKIZZA | MX\$129.00 |
| PIZZEROLA | MX\$129.00 |
| ADOBIZZA | MX\$129.00 |

ENTRADAS

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|----------------------|------------|
| PAPA NACHOS | MX\$139.00 |
| PAPAS BUFFALO | MX\$99.00 |
| GAJO ALICIA | MX\$139.00 |
| PAPAS CHILLI | MX\$129.00 |
| PAPAS GAJO SENCILLAS | MX\$80.00 |

PIZZAS MEXA

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|-----------|------------|
| DON LUIS | MX\$129.00 |
| BERTHITA | MX\$129.00 |
| TÍA LUPE | MX\$129.00 |
| TÍA LICHÁ | MX\$129.00 |
| DON ISMA | MX\$129.00 |

LAS MÁS NAIS

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|---------------|------------|
| CHILI | MX\$129.00 |
| PAPAS SOUFFLÉ | MX\$129.00 |
| LA QUESONA | MX\$129.00 |

PIZZAS TRADICIONALES

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|----------------|------------|
| HAWAIANA | MX\$119.00 |
| CHAMPIÑONES | MX\$119.00 |
| LA VEGETARIANA | MX\$119.00 |

EMPANADAS

| | |
|-----------------------|-----------|
| EMPANADA GUISADO MEXA | MX\$55.00 |
| EMPANADA QUESO | MX\$45.00 |

Walking into La Nona Lola Madero, nestled at C. Francisco I. Madero 712 in the heart of León de los Aldama, feels like discovering a delightful culinary surprise-vibrant, warm, and brimming with creativity. The **La Nona Lola Madero Menu** opens with a tempting selection of **entradas**, like crispy **Papas Chilli**-golden fries doused in creamy yellow cheese and savory chili, or the popular **Papas Buffalo**, drenched in spicy wing sauce and drizzled with ranch, each bite bold and comforting . **Papas Gajo Sencillas** offers a simpler, yet equally satisfying option-perfect for pairing with dipping sauces .

Feeling adventurous? The menu entices with quirky **Papipizzas**-pizza that’s anything but ordinary-featuring playful creations like **Adobizza** (topped with ham and savory “sabritas”), **Doripizza** (crunchy Doritos nachos meet melty cheese), **Ruflizza** (ham and pineapple crowned with ruffles), and **Takizza**, where ham, pineapple, and spicy Takis fuego ignite the palate . These imaginative twists bring a sense of whimsy and excitement to every bite.

Classic pizza lovers aren’t disappointed either. The **Pizzas Tradicionales** section features beloved favorites-**Hawaiana** with ham and pineapple, **Pepperoni**, **Vegetariana** with onions, peppers, mushrooms and black olives, and **Champiñones**, rich with fresh mushroom slices-all served with your choice of regular crust, fluffy “choncha,” or a cheesy crust edge .

Then there's the heart and soul of the menu: **Pizzas Mexa**. These are the real showstoppers-like **Berthita**, with al pastor pork, pineapple, and cilantro; **Tía Lolis**, a creamy and tangy enchiladas verdes twist; **Tía Lupe**, packed with cochinita pibil and pickled red onion; and **Tía Licha**, layered with red chilaquiles, chicken, crema, and cilantro over a bean base . Highlights include **Don Isma**, crowned with guajillo-sauced chicharrón prensado, and **Tía Licha**, a customer favorite for its bold flavor mashup . These pizzas are where traditional Mexican flavors marry cheesy indulgence in a way that's joyful and unforgettable.

If you're wondering what the menu's most loved items are, **La Gringa**-a regular-sized pizza loaded with buffalo chicken boneless bites and ranch-is consistently ranked the #1 fan favorite . Other beloved picks include **Berthita**, **Tía Lolis**, **Don Isma**, **Ruflizza**, **La Quesona**, and **Takizza**-each one earning high thumbs up ratings for taste and creativity .

There's something social and fun about the menu: on Thursdays, they even run an allyoucaneat buffet deal-eat as many pizzas as you like for a fixed price (around MX\$99-130)-making it perfect for groups or anyone who loves to share and sample a variety of flavors .

Throughout the menu, **empanadas** offer lighter, yet flavorful starts-one crowdpleaser is the **Empanada de Queso**, a cheese-filled pastry delightful enough to merit a 92% "thumbs-up" rating .

Turning to ambiance, friendly reviewers frequently praise the restaurant's inviting vibe, which blends casual coziness with vibrant energy-enhanced by good music, great drinks, and attentive staff. Many highlight the stellar service amid a relaxed setting perfect for hanging out with friends or family . One reviewer mentions enjoying fantastic pizzas paired with views of local landmarks-the Expiatory Church and Arch-while another emphasizes the spot's affordable prices (around MXN200-300 per person), engaging atmosphere, and excellent drink selection .

Highlights of the La Nona Lola Madero Menu:

Entradas that deliver bold, snackable flavors-musttries: Papas Chilli and Papas Buffalo;

Iconic yet playful **Papipizzas**-Adobizza, Doripizza, Ruflizza, Takizza-for when you want something unexpected;

Pizzas Tradicionales-classic, comforting, and reliable;

Pizzas Mexa-dynamic, locally inspired creations like Berthita, Tía Licha, and Don Isma with rich cultural fusion;

Beloved stars-**La Gringa**, **Berthita**, **Tía Lolis**-with consistently high praise;

Empanada de Queso, a small but flavorful standout;

Value-packed specials like the Thursday allyoucaneat pizza deal.

Every dish reflects a playful, friendly approach to pizza-a sense that you're not just dining, but having fun with food. That spirit shines through the **La Nona Lola Madero Menu**, a roster that invites you to taste, explore, and enjoy.