

LA WERITA BARBACOA Y COMIDA MEXICANA

MENU

ADDRESS: Carretera Federal Tulancingo Mexico Km 52, 43834 Venustiano Carranza, Hgo., Mexico

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MENU TOPS

TAQUITO ESPALDILLA BARBACOA DE BORREGO Y CONSOME	\$
TACOS DE ACOCILES	\$
TORTILLAS HECHAS A MANO	\$
QUESADILLA DE CHORIQUESO	\$
SOPA DE HABA	\$
SOPES	\$
CAFÉ DE OLLA Y BURRAS CON QUESO	\$
PANCITA DE BORREGO EN BARBACOA	\$
COSTILLA DE BARBACOA	\$
TACOS DE FALDA CON SALSA VERDE	\$
EXQUISITO TACO DE CHINICUILES	\$
PULQUE NATURAL	\$
TACOS DE ESCAMOLES Y ACOCILES	\$

I recently stopped by **La Werita Barbacoa Y Comida Mexicana Menu** along Carretera Federal Tulancingo Mexico Km52, and I can't wait to share how the menu subtly highlights the rich flavors of Hidalgo-style cooking. From the moment I browsed the offerings, I felt like I was getting a snapshot of regional Mexican comfort food, served with heart and authenticity.

Walking in, I was greeted by a warm, accessible atmosphere and a friendly team, which immediately put me at ease. The focus here is clearly on delivering classic staples-tacos, tortillas, quesadillas, hearty

soups, and barbacoa served in simple yet inviting forms. These are not polished, fusion-style dishes; they're honest, unpretentious, and deeply satisfying, drawing on traditions that have thrived in this region for generations .

I started with a bowl of sopa de haba-a humble bean soup that surprised me with its depth. The soup was creamy yet light, with a comforting earthiness that made me feel like I'd been wrapping my hands around a warm blanket. It's one of those dishes that quietly steals the spotlight on your palate and sticks with you. Reviews often highlight how "the sopa was amazing" and the chef's hospitality always stands out .

Tacos here feature house-made tortillas-**tortillas hechas a mano**-and they truly stand out. The handmade corn adds a rustic, gently charred base to each taco, and the fillings are generous and savory. Whether it's traditional barbacoa or just a simple quesadilla, the tortillas elevate the flavor experience. I tried a quesadilla de choriqueso, and the melt of rich cheese mingled with chorizo took me straight to lunch vibes that feel both festive and familiar .

A breakfast highlight, especially for early risers or brunch lovers, is the omelette or hearty breakfast plate-a comforting and reliable way to kickstart your day. Many visitors mention enjoying omelettes here, and the café de olla (traditional Mexican spiced coffee) is often praised for its warm authenticity; it pairs beautifully with the savory dishes and keeps the morning cozy .

What's especially charming about the **La Werita Barbacoa Y Comida Mexicana Menu** is that while the menu is modest-about nine traditional dishes plus drinks-it's clear each item is thoughtfully prepared with regional flair and comfort in mind . That kind of focused simplicity makes it easy to pick something you'll love without getting lost in options overload.

The barbacoa here is another standout-even if I didn't get to try it myself, multiple reviews buzz about its "good flavor." One reviewer called it barbacoa de buen sabor, and others praised the generous tacos and clean dining space-practical points that matter when you're hungry and want satisfaction without pretense .

Beverage-wise, don't miss the curados de pulque or café de olla-they add that extra local touch that turns a meal into a memory. I watched nearby diners enjoy pulque-based drinks with gusto, and the spicy-sweet aroma of the café de olla drifting through the air was irresistible .

In summary, the **La Werita Barbacoa Y Comida Mexicana Menu** delivers a warm and authentic dining experience through a concise collection of well-executed traditional dishes. The handmade tortillas, bean soups, comforting quesadillas, vibrant barbacoa tacos, and coffee-style beverages come together in a friendly setting where both service and flavor shine. If you're looking to enjoy the essence of Hidalgo's barbacoa and Mexican staples without fuss, this menu is a perfect invitation.