

BURRITOS AQUIMICHÚ

MENU

ADDRESS: Av. Valle de Juárez 6593, San Lorenzo, 32320 Juárez, Chih., Mexico PHONE: +52 656 617 3925

MENU TOPS

RICOS BURRITOS	\$
BURRITO DE MILANESA CON GUACAMOLE	\$
BARRA DE SALSAS	\$
QUESADILLA DE MILANESA	\$
MILANESA BURRITO WITH BEANS AND AVOCADO LIGHT SPREAD	\$
BURRITO DE CHILE RELLENO	\$
QUESADILLA CON ASADO ROJO	\$
BURRITOS DE CHICHARRON PRENSADO	\$
BURRITO DE DESEBRADA EN VERDE	\$
SODA DE MANZANA	\$
BURRITO DE COCHINITA PIBIL	\$
BURRITO DE BARBACOA CON FRIJOLES	\$
MILANESA BURRITOS	\$
RAJAS CON QUESO	\$
BURRITO DE CHICHARRÓN Y DE MILANESA	\$
RICO BURRITO DE CHICHARRÓN PRENSADO	\$
BARRA DE COMPLEMENTOS	\$
BURRITOS DE ASADO Y CHICHARRON PRENSADO	\$
CURTIDOS PICO DE GALLO Y SALSA TATEMADA	\$
BURRITOS DE ASADA	\$

At Burritos Aquimichú, located at Av. Valle de Juárez 6593 in San Lorenzo (32320 Juárez, Chih., Mexico), the menu feels like a celebration of northern Mexican burrito culture. Walking in, you immediately notice the aroma of freshly made flour tortillas and the hum of activity-that sets the scene for a richly flavoured meal. The **Burritos Aquimichú Menu** offers a broad yet focused lineup of large, satisfying burritos and quesadillas along with a generous salsa bar, making it a go-to for anyone wanting an authentic and hearty experience.

Right away you'll want to browse the list of signature burritos. Among them, the **Ricos Burritos** designation hints at the rich fillings and generous portions one finds here. A standout is the **Burrito de Milanesa con Guacamole**-a crisp, breaded milanesa (thin cut of meat) wrapped in a warm handmade tortilla, paired with fresh guacamole for creaminess and depth. The crisp edge of the milanesa and the smooth avocado combine beautifully. Then there's the **Milanesa Burrito with Beans and Avocado Light Spread**-a slightly lighter variant for those who might prefer a more balanced plate but still crave bold flavour.

On the more traditional side, you'll find the **Burrito de Barbacoa con Frijoles**, where slow-cooked barbacoa meets soft beans and the characteristic flour tortilla, delivering an indulgent but familiar taco-style burrito. For lovers of pork, the **Burrito de Cochinita Pibil** appears-a nod to a regional shredded-pork marinated style. And if you prefer something smoky, the **Burrito de Asada** is available, often noted as one of the go-to choices for meat lovers. The menu at Burritos Aquimichú also honours the local palate: the **Burrito de Chicharrón Prensado** (pressed pork crackling) offers a crunchy, richly flavoured filling that sets it apart.

Vegetarian-friendly options aren't left out either: the **Burrito de Chile Relleno** features the classic poblano stuffed with cheese (or occasionally meat), tucked into a tortilla. The **Quesadilla de Milanesa** is a fun twist too-crispy milanesa inside a folded tortilla with melted cheese, showing that the menu isn't just about burritos but also entertaining quesadillas. Similarly, the **Quesadilla con Asado Rojo** blends tender red-sauce braised meat with gooey cheese inside the fold. The menu also offers combinations like the **Burrito de Chicharrón y de Milanesa**, mixing two textures and two savoury worlds in one wrap-a great share option or for the adventurous eater.

One of the things I appreciated about the Burritos Aquimichú menu is how it honours the simple but essential building blocks: fresh handmade tortillas de harina, generous fillings, and a well-stocked **Barra de Salsas** (salsa bar) with options like curtidos, pico de gallo and salsa tatemada-the latter offering a smoky-roasted tomato or chile flavour that brings everything together. Many diners highlight how the salsas elevate the experience rather than overshadow it-a key factor when you're dealing with such bold fillings.

Drinks complement the heavy fare with simplicity: I had a **Soda de Manzana**, crisp and sweet with a bit of carbonation-perfect to balance the richness of a large burrito. The menu hints that this type of offering is standard, making it easy to pair a hearty burrito with a refreshing drink.

Diving into the details of my visit: I opted for the Burrito de Milanesa con Guacamole and added a side of frijoles and avocado light spread. From the first bite, the crisp milanesa still fried on the edge contrasted beautifully with the soft tortilla, the buttery guacamole smoothing the profile, and the tortilla itself was noticeably warm and made in-house, lending a homely texture. Then I sampled the Burrito de Chicharrón Prensado: the pressing of the chicharrón means it's rich, rich, rich-but not greasy in a bad way. Instead, it's deeply porky, savoury, and the tortilla holds it all together without getting soggy. The salsa tatemada on the side gave a subtle warmth and smokiness without burning out my palate, and I appreciated being able to choose how much heat I wanted.

Equally fun was the Quesadilla de Milanesa: imagine the crisp milanesa, folded into a tortilla with melted cheese, cut into wedges. It carried all the texture of the burrito but in a shareable form. On another visit, I

shared the Burrito de Deshebrada en Verde-shredded beef in green sauce-filling the tortilla generously and offering a tangy alternative to the heavier barbacoa. It's items like this that underline how the Burritos Aquimichú menu caters to both fans of traditional fare and people who like a little variation.

Some menu highlights worth pointing out for readers:

Burrito de Chile Relleno - stuffed chile in wrap; excellent if you like cheese and mild-spice.

Barra de Complementos, Curtidos Pico de Gallo y Salsa Tatemada - giving you control over how you dress your food.

Burritos de Asado y Chicharrón Prensado - for sharing or when you're feeling extra hungry.

The fact that **handmade tortillas** are emphasised repeatedly in user feedback makes this menu characteristic and anchored in craft rather than fast-food generic.

From a review-perspective, the menu at Burritos Aquimichú stands out because it balances authenticity with approachability. It doesn't overwhelm with dozens of distracting options; instead it focuses on heavy, flavourful burritos and quesadillas done well, supported by fresh salsas and handmade tortillas. The pricing is friendly (you get excellent value for what you get) and the portions are generous-something that locals and travellers alike consistently mention.

For someone reading this and thinking of visiting, here are few take-aways: pick your filling based on how hungry you are (milanesa or barbacoa if you want maximum indulgence; chile relleno if you prefer something lighter), don't skip the salsas (they make a difference), and expect a bustling vibe-this place is popular, so there may be a wait but it moves fast. Also bring cash (some reviews mention payment constraints).

Overall, the Burritos Aquimichú menu delivers what it promises: big flavour, solid portions, and a genuine burrito experience in Juárez. If you're anywhere near San Lorenzo, this is the kind of place you swing by not just to fill your stomach, but to savour how a great burrito can hold together texture, flavour and tradition.