

LOS SENTADOS

MENU

ADDRESS: Cto Juan Pablo II 924, Prados Agua Azul, 72430 Heroica Puebla de Zaragoza, Pue., Mexico PHONE:

MENU TOPS

AGUA DE LIMÓN SEVILLANO	\$
GRINGA	\$
TACOS DE COSTILLA	\$
TACOS DE SUADERO	\$
AGUA DE HORCHATA	\$
SALSAS VERDE	\$
CERVEZA	\$
TACOS DE MACHITOS	\$
ORDEN DE PASTOR	\$
CEMITA DE PASTOR CON QUESO	\$
TACO AL PASTOR CON TORTILLA DEARINA Y UN TACO DE MACHITO	\$
TORTA AL PASTOR CON QUESO	\$
AGUA DE JAMAICA	\$
TACO SUIZO DE COSTILLA	\$
TACO BISTEC ENCEBOLLADO	\$
MEMELA BANDERA CON CHICHARRÓN	\$
CAMPECHANO	\$

Los Sentados, located at Cto Juan Pablo II 924 in Prados Agua Azul, Heroica Puebla de Zaragoza, is a beloved taquería renowned for its authentic Mexican flavors and vibrant atmosphere. Specializing in tacos and grilled specialties, the menu offers a delightful array of dishes that capture the essence of traditional Mexican cuisine.

Tacos: A Flavorful Journey

The taco selection at Los Sentados is a testament to the rich culinary heritage of Mexico. The Tacos al Pastor, priced at MX\$70, are a crowd favorite, featuring marinated pork cooked on a vertical spit, delivering a perfect balance of savory and slightly sweet flavors. Equally popular are the Tacos de Suadero (MX\$85), made with tender beef brisket, and Tacos de Machito (MX\$95), offering a unique taste for adventurous eaters. For those seeking a heartier option, the Tacos de Costilla (MX\$55) and Tacos de Arrachera (MX\$60) are excellent choices, showcasing juicy cuts of beef. Vegetarians can enjoy the Especialidad Vegetariana (MX\$170), a delightful mix of mushrooms, bell peppers, tomatoes, onions, cactus, pineapple, and grilled panela cheese.

Grilled Specialties: Beyond Tacos

Los Sentados elevates the dining experience with its grilled specialties. The Disc Jockey (MX\$200) combines steak, mushrooms, bacon, onions, and melted cheese, creating a flavorful and satisfying dish. The Mula Terca (MX\$200) offers a hearty combination of pork chop, bacon, ham, and melted cheese, while the Que Me Ves (MX\$200) features pork chop, bacon, ham, pineapple, and cheese, delivering a delightful mix of textures and flavors. For a vegetarian option, the Especialidad Vegetariana (MX\$170) provides a delicious assortment of grilled vegetables and cheese.

Cheese Lovers' Delights

Cheese enthusiasts will find joy in the various cheese-centric offerings at Los Sentados. The Suizo (MX\$60) is a classic choice, featuring melted cheese over grilled meat. The Suizo de Costilla (MX\$70) adds a rich twist with tender rib meat, while the Suizo de Arrachera (MX\$75) offers a flavorful experience with flank steak. For a more indulgent treat, the Costra (MX\$95) presents a crispy cheese crust filled with your choice of meat. The Combinado (MX\$55) combines pastor, pork chop, and cheese in a flour tortilla, providing a delightful mix of flavors.

Refreshing Beverages

To complement the savory dishes, Los Sentados offers a selection of refreshing beverages. The Agua Sevillana (MX\$40) is a popular choice, known for its refreshing taste and perfect balance of sweetness. Additionally, the Fresas con Crema (MX\$40) offers a sweet and creamy dessert option, ideal for those with a sweet tooth.

Customer Favorites

Patrons frequently rave about the Gringa (MX\$50), a flour tortilla filled with grilled meat and melted cheese, offering a satisfying and flavorful bite. The Suizo de Costilla (MX\$70) is another favorite, praised for its tender rib meat and melted cheese. The Tacos Campechanos (MX\$90) combine various meats, providing a diverse and delicious taco experience.

Conclusion

Los Sentados stands out as a culinary gem in Heroica Puebla de Zaragoza, offering a menu that celebrates the rich flavors of Mexican cuisine. Whether you're a taco enthusiast or a fan of grilled specialties, the diverse offerings cater to all palates. The combination of authentic flavors, quality ingredients, and friendly service makes Los Sentados a must-visit destination for anyone seeking a genuine taste of Mexico.