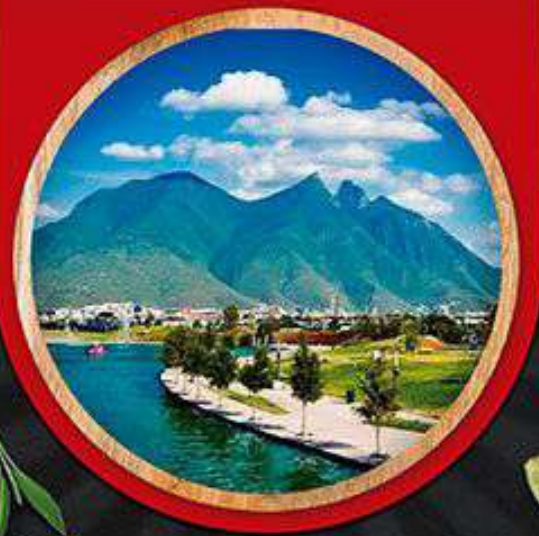




SÍGUENOS EN:



LA SILLA DEL NORTE RESTAURANTE



Restaurante
REGIONAL

**CON LO MEJOR DE
NUEVO LEÓN**

Contamos con lo típico de:

- LA RAMOS - LA SULTANA - SAN JUAN - LA COSTA REGIA -

Síguenos en:



LUNCH

ENTRESS

Melted Cheese with chorizo o mushrooms	\$119
Grilled Panela Cheese From the very bottom of Agua Fria served with aragula and cherry tomatos.	\$119
Chicharrón Ramo's Molcajete	\$279
Arrachera Molcajete	\$280
Rib Eye Molcajete	\$280
Chicharron de Rib Eye	\$269
Grilled Tuétanos	\$189
Mollejas de Res	\$189
Guacamole	\$99
Frijoles con Veneno	\$89



DRIEF MEET FROM BLANQUILLO NL

Al Comal	\$179
Atropellado	\$189
En Ceviche	\$189

SALADS

Citrus Salad	\$169
Chicken	\$179
Arrachera	\$189
Shrimp	\$189
Grilled Beetstroot Salad	\$179
Chicken breast, mixed lettuces, cherry tomatoes, avocado and balsamic dressing.	



SOUPS & BROTHS

Tortilla Soup Panela cheese, avocado, tortilla chips.	\$119
From Rancho Noodle with meet, beans and panela cheese.	\$119
Beef Stew Meet, corn, carrot, potato and cabbage.	\$129
Chicken Soup Chicken leg, carrot and potato.	\$129

TACOS & STEAKS

TACOS

Arrachera / Skirt Steak (4)	\$219
Marinated flank steak, pico de gallo and avocado.	
Rib Eye (4)	\$219
Caramelised onion and avocado.	
Tacos Top Sirloin (4)	\$219
Corazón de Filete (3)	\$259
Tortilla, tuetano, fried onion and pico de gallo.	
Fideo Seco	\$140
Noodle, cheese and avocado.	

STEAKS FROM SAN JUAN

Arrachera/ Skirt Steak 350gr	\$389
Rib Eye 350gr	\$479
Tablita 350gr	\$489
Aguja de Rib Eye 350gr	\$349
Short Rib 350gr	\$330
Marinated Rib Eye Rib	\$255
Rib Eye Hamburger	\$189
Lettuce, tomato, jam, onion, manchego cheese and brioche bread.	



STREET TACOS

Tacos de Trompo (4)	\$129
Tacos de Barbacoa de las Delicias	\$149
Campechana (trompo and bistec)	\$89
Gringa (trompo and cheese)	\$89
Pirata (bistec with cheese and avocado)	\$89
Tacos Rojos del nuncio	\$145
Potato, cueritos, cabbage and tree chilli sauce.	

GRILLED

1Kg	
Beef and Chicken	\$619
Arrachera / Skirt Steak and Chicken	\$799
Chicken	\$490

*Includes pork rinds, roasted nopales, bullfighting chillies, cambray onion, avocado and tortillas.

DISHES

CABRITO

Cabrito Tacos (4)	\$259
Confit goat meat, avocado and pico de gallo.	
Cabrito in Sauce	\$329
Beans and Rice.	



CHICKEN

Lemon Pepper	\$159
Mustard Zarandeado	
Veracruz Chicken	\$189
Bell peppers, onion, olives and house sauce. *Half a kilo boneless chicken, cooking time 25 min.	



PORK

Pork Hog	\$249
Bathed in tatemada sauce with galena potatoes.	
Marinated Rib	\$229
*Charcoal Grilled.	



MEXICAN FAST FOOD

Dish of the day	\$109
Breaded Beef Milanese	\$149
Rice, fried fries and beans.	
Cortadillo Norteño	\$149
Rice and beans.	
Pork Roast	\$129
Rice and beans.	



SEAFOOD FROM LA COSTA REGIA

ENTREES

Shrimp Cocktail	\$179
Fish Crackling	\$159
Octopus Crackling	\$249
Tostata de Atún (4)	\$179
Tiradito de Salmón	\$175
Taco Gobernador (1)	\$59
Shrimp Aguachile	\$199
Fisch Ceviche	\$149
Seafood tower	\$289
Carnitas de Atún	\$219



FISH PLATTERS

Fish Steak	\$219
Crispy fried, mojo de ajo, butter, zarandeado.	
Breaded Fish Steak	\$189
Salmon	\$359
Grilled, zarandeado, al ajillo.	
Breaded Seafood	\$249
Crispy fried fish, shrimp, frog legs, onion and french fries.	
Grilled Tuna	\$259

SKEWERS

Shrimp skewers	\$249
Costa Regia skewers	\$279
Shrimp, salmon, rice & salad.	



SHRIMPS

To taste	\$229
Crispy fried, mojo de ajo, butter, zarandeado.	
Richard	\$259
Stuffed with gouda cheese and wrapped in bacon.	



OCTOPUS

Grilled	\$299
(Habanero, zarandeado)	

SWEETS

DESSERTS

Corn bread from "Del Pariente"	\$70
Cajeta, vanilla ice cream and red berries.	
Ice cream from "La Sultana"	\$60
Brownie	\$70
Vanilla Ice Cream and Chocolate Syrup.	
Three milk cake	\$70
Strawberries and whip cream.	
La Gloria Handmade ice cream	\$75
Glorias from Linares and red berries.	
Mazapan Handmade ice cream	\$75



COFFEE

Cappuccino	\$69
American Coffee	\$49
Macchiato	\$69