

La Oruga Y La Cebada Menu

Address : Avenida Universidad 169, Centro, 78000 San Luis Potosí, S.L.P., Mexico

Phone : +52 444 334 5736

Opening times : 12:00 PM - 11:00 PM

Tacos

Tacos De Camarón Roca	MX\$259.00
Tacos De Cochinita Pibil	MX\$213.00
Tacos De Arrachera	MX\$224.00
Tacos De Camarón Gobernador	MX\$259.00

Ensaladas

Ensalada De Miel Y Mostaza	MX\$175.00
Ensalada De Betabel Ahumado	MX\$201.00

Platos Fuertes

Plato Cecina Huasteca	MX\$322.00
Plato Costillas BBQ	MX\$374.00
Plato Arrachera A La Plancha	MX\$299.00

Entradas

Cochinita Pibil	MX\$248.00
Tapas De Jamón Serrano	MX\$194.00
Papas Bravas	MX\$161.00
Queso Fundido	MX\$207.00
Chistorra Al Vino Tinto	MX\$236.00

Hamburguesas

Hamburguesa De La Casa	MX\$265.00
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Pizzas

Pizza Cochinita Pibil	MX\$253.00
Pizza Jamón Serrano	MX\$265.00
Pizza Champiñón Con Pepperoni	MX\$247.00
Pizza Chistorra	MX\$270.00
Pizza Hawaiana	MX\$242.00

Orugas

Oruga De Arrachera	MX\$228.00
Oruga De Cochinita	MX\$228.00
Oruga Vegetariana	MX\$185.00

The **La Oruga Y La Cebada Menu** is a delightful blend of authentic Mexican flavors and creative culinary twists, making it a must-visit spot for food lovers in San Luis Potosí. The menu offers a variety of dishes that cater to different cravings, starting with an impressive taco selection. The **Tacos De Camarón Roca** are a standout, featuring perfectly cooked shrimp with a crispy texture that pairs beautifully with fresh toppings. The **Tacos De Cochinita Pibil** bring a taste of Yucatán with tender, slow-roasted pork marinated in achiote and citrus, while the **Tacos De Arrachera** showcase juicy grilled flank steak, bursting with smoky, savory goodness. For seafood lovers, the **Tacos De Camarón Gobernador** are a luxurious option, stuffed with shrimp, melted cheese, and a touch of spice for balance.

Freshness also shines through in their salads, with the **Ensalada De Miel Y Mostaza** offering a sweet and tangy honey mustard dressing over crisp greens, and the **Ensalada De Betabel Ahumado** presenting smoked beetroot for an earthy, rich flavor that feels both healthy and indulgent. Moving to heartier plates, the **Plato Cecina Huasteca** is a regional treasure, featuring thinly sliced, seasoned beef served with traditional sides. The **Plato Costillas BBQ** brings a smoky, tender rack of ribs glazed in rich barbecue sauce, while the **Plato Arrachera A La Plancha** delivers perfectly seared beef with a juicy center and charred edges.

For those who enjoy sharing, the starters menu is full of tempting choices. The **Cochinita Pibil** also appears here as a small plate, perfect for tasting the classic flavors without committing to a main dish. The **Tapas De Jamón Serrano** bring a Spanish flair, offering thinly sliced cured ham with a salty, savory profile. The **Papas Bravas** are crispy, golden potatoes served with a mildly spicy sauce, ideal for pairing with a cold drink. The **Queso Fundido** is a molten cheese dip, sometimes served with chorizo for extra richness, while the **Chistorra Al Vino Tinto** features Spanish-style sausage simmered in red wine for a

deep, aromatic flavor.

Burger lovers aren't left out either, with the **Hamburguesa De La Casa** taking the classic to the next level. This house burger combines a juicy beef patty with fresh toppings, melty cheese, and a perfectly toasted bun, striking a balance between comfort food and gourmet indulgence.

Overall, the **La Oruga Y La Cebada Menu** manages to offer a diverse range of flavors without overwhelming diners. It's a place where you can enjoy a quick bite of tacos, linger over shared tapas, or settle in for a full entrée that celebrates both Mexican tradition and international influences. The attention to detail in every dish, from the seasoning to the presentation, makes it an experience worth savoring for both locals and visitors looking to taste the vibrant food culture of San Luis Potosí.