ANTOJITOS MAGICOS MENU

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Mexico 0303

*** MENU TOPS**

Panzole	\$
Pancita	\$
Pozole	\$
Itacates de Huitlacoche Y Flor de Calabaza	\$
Salsas	\$
Taco Campechano	\$
Mole Verde	\$
Sopa Azteca	\$
Sopa de Zetas	\$
Café de Olla Con Pan Casero	\$
Itacates de Chicharrón Prensado	\$
Enchiladas Verdes Con Pollo	\$
Tacos Vegetarianos	\$
Itakate de Chicharron	\$
Jugo Verde	\$
Desayuno Completo Jugo Fruta Café Pan Huevos Al Gusto Con Tortillas	\$
Taco Arropado	\$
Chilaquiles Verdes	\$
Cecina Y Campechano Sencillo	\$
Itacate de Chicharrón Con Queso Y Jarrito Mágico	\$

Antojitos Mágicos, nestled in the heart of Tepoztlán at Paseo Citlalli 39, offers a delightful culinary journey through traditional Mexican flavors. This charming eatery is celebrated for its authentic dishes, generous portions, and warm hospitality, making it a must-visit for both locals and travelers seeking genuine Mexican cuisine.

Antojitos Mágicos Menu Highlights

The menu at Antojitos Mágicos is a vibrant tapestry of classic Mexican comfort foods, each prepared with care and attention to detail. Whether you're in the mood for a hearty breakfast, a satisfying lunch, or a light snack, there's something to please every palate.

Breakfast Delights

Desayuno Completo: A wholesome start to your day, this dish includes fresh fruit juice, aromatic coffee, homemade bread, eggs cooked to your liking, and warm tortillas.

Chilaquiles Verdes: Crispy tortilla chips smothered in a tangy green salsa, topped with cheese, cream, and your choice of protein.

Café de Olla con Pan Casero: Traditional Mexican spiced coffee served with freshly baked breadperfect for a cozy morning treat.

Savory Specialties

Pancita: A flavorful tripe stew, slow-cooked to perfection, offering a rich and comforting taste.

Sopa Azteca: A hearty soup made from charred tomatoes, pasilla chiles, and crispy tortilla strips, garnished with cheese and avocado.

Sopa de Zetas: A creamy mushroom soup that showcases the earthy flavors of local mushrooms.

Pozole: A traditional hominy soup, available in red or green varieties, brimming with tender meat and accompanied by fresh garnishes.

Mole Verde: A rich and aromatic green mole sauce served over your choice of meat, delivering a depth of flavor that's both spicy and savory.

Tacos Vegetarianos: For plant-based diners, these tacos are filled with a variety of fresh vegetables and herbs, offering a delightful and satisfying meal.

Street Food Favorites

Taco Campechano: A beloved taco filled with a mix of meats, offering a burst of flavors in every bite.

Taco Arropado: A unique taco wrapped in a soft tortilla, providing a different texture and taste experience.

Itacates: Stuffed tortillas that come in various fillings, such as huitlacoche (corn fungus) and squash blossoms, showcasing the rich biodiversity of Mexican cuisine.

Itacate de Chicharrón Prensado: A delicious combination of pressed pork cracklings and spices, encased in a warm tortilla.

Itacate de Chicharrón con Queso: A savory mix of pork cracklings and melted cheese, offering a delightful crunch and flavor.

Cecina y Campechano Sencillo: A simple yet flavorful dish featuring marinated beef and pork, served with fresh accompaniments.

Refreshing Beverages

Jugo Verde: A revitalizing green juice made from a blend of fresh fruits and vegetables, perfect for a health boost.

Jarrito Mágico: A house-special drink that combines various fruits and herbs, creating a refreshing and unique flavor profile.

Whether you're starting your day with a traditional Mexican breakfast or indulging in a comforting bowl of soup, Antojitos Mágicos offers a diverse menu that captures the essence of Mexican culinary traditions. Each dish is crafted with fresh ingredients and authentic recipes, ensuring a memorable dining experience.