

COMEDERO MEXICANO

MENU

Address: Eje 1 Norte 259, Roma Norte, 06700 Ciudad de México, CDMX, Mexico

☎ :+52 55 5541 8620

❖ MENU TOPS

Pozole	\$
Torta de Pastor	\$
Chile En Nogada	\$
Pay de Guayaba	\$

Walking into Comedero Mexicano at **Eje 1 Norte 259, Roma Norte, CDMX**, I was immediately charmed by the warm, colorful décor and the lively aroma of chiles, slow-cooked meats, and fresh tortillas. Over the course of several visits, I sampled much of their lineup, and what struck me most was the careful balance the **Comedero Mexicano menu** strikes between traditional staples and slightly creative riffs on classic Mexican cuisine. Here’s a guided tour through the menu-with highlights, my personal favorites, and what makes this place worth a stop when you’re craving real Mexico City flavors.

A Taste of What’s On the Menu

From the moment you sit down, you’ll notice that the menu is organized to draw attention to both well-known dishes and seasonal or regional specialties. You begin with appetizers or “entradas,” such as soups, salsas, and salads, then move on to tacos, tortas, platillos (mains), and desserts. Drinks include aguas frescas, traditional Mexican soft drinks, and some regional specialties.

One of their signature appetizers is a version of **pozole**-a hearty, hominy-based soup rich with broth, tender pork (or sometimes chicken), garnished with shredded cabbage, radishes, onion, lime, and chile. The pozole here stands out: the broth is deeply savory without being overly heavy, and the fresh garnishes bring in brightness and texture.

Another starter that caught my attention was a choppy, fresh salad with **caramelized walnuts, cranberries, and apples**-a bit unexpected for a Mexican menu, but it works beautifully as a palate cleanser or a lighter contrast before heavier fare.

Salsas are treated almost like co-stars here: you'll receive a trio of house-made salsas-bright green, smoky red, and something a bit tangy and fruity to balance the heat. A crisp tortilla chip or crunchy tostada slice is perfect for sampling them before your main.

Standouts & Signature Dishes

The real heart of **Comedero Mexicano menu** lies in its mains-and several dishes deserve special praise:

Torta de Pastor: This is their torta (Mexican sandwich) done right. Marinated pork al pastor, sinfully juicy, crowns a bolillo roll toasted just so, layered with onion, pineapple, cilantro, and salsa. Every bite delivers contrasts-sweet, savory, spicy-and the bread holds up without going soggy.

Chile en Nogada: This is a seasonal masterpiece (traditionally offered during fall months), and I was lucky to catch it one evening. A roasted poblano pepper stuffed with picadillo (meat, nuts, dried fruit) sits under a creamy walnut-cream sauce, dotted with pomegranate seeds and parsley. The interplay of sweet, nutty, meaty, and mild chile heat makes this dish a highlight-not just on the menu, but in my Mexico City memories.

Pay de Guayaba (guava pie): When you want something sweet but distinctly Mexican, this dessert is a best bet. The crust is buttery, the guava filling is fragrant, slightly tangy, and not overly sugary-I found it the perfect end to a rich meal.

Tacos al Pastor: You'll see these on many menus in CDMX, but here they feel especially well executed. Soft tortillas packed with juicy al pastor pork, charred bits, pineapple bits, and a squeeze of lime. The meat is tender but with just enough char, and they come with those house salsas that elevate each bite.

In addition, the menu may offer seasonal or rotating specialties-some days you might find regional soups, mole varieties, or other house specials that reflect Mexico's vast culinary diversity.

What Makes the Comedero Mexicano Menu Shine

Balance of Tradition + Careful Innovation

The menu doesn't try to reinvent Mexican cuisine-it honors it. But small surprises (like the salad with walnuts and cranberries, or a refined dessert) give it added depth. The **Comedero Mexicano menu** feels crafted, not copy-pasted.

Ingredient Quality & Execution

Everything tastes fresh: tortillas that still crack slightly when folded, meats cooked just to tenderness, vibrant garnishes. The balance of flavors shows a kitchen that knows the building

blocks (salt, chile, texture) intimately.

Variety for All Moods

Whether you're in the mood for soup and light bites, craving a sandwich, or want a full plated dinner, the menu covers you. Vegetarians or lighter eaters won't leave empty-handed, and adventurous diners have the luxury of trying regional or seasonal plates.

Standout Signature Dishes

The menu might be broad, but dishes like **Pozole**, **Torta de Pastor**, **Chile en Nogada**, and **Pay de Guayaba** are clearly meant to be flagships-and they deliver. You can come just for those and have a fulfilling experience.

My Personal Experience & Tips

On my first visit, I started with the pozole and salsas, then moved to the torta de pastor. The torta was almost too big-but in the best possible way: I kept thinking, "One more bite." The salsas were addictive. On a later visit when the chile en nogada was on offer, I made a beeline for that-it's not every day you see it-and it became my top pick here. On that same evening, I rounded out the meal with pay de guayaba, sipping agua de jamaica to cleanse the palate.

A tip: go when the kitchen is fully staffed (evenings or weekends) so you get the full menu-including seasonal items. Also, ask staff about what's freshest that day-sometimes their rotating specials are hidden gems.

In sum, the **Comedero Mexicano menu** at Eje 1 Norte 259 is a thoughtfully composed collection of Mexican favorites, elevated by quality ingredients and occasional creative touches. If you leave without trying at least one of their signature dishes-**Pozole**, **Torta de Pastor**, **Chile en Nogada**, or **Pay de Guayaba**-you've missed out on its beating heart. But the beauty is, even if you don't know what to pick, just browsing the menu invites discovery-and in this restaurant, that usually means deliciousness.