

# THREE BROTHERS

## BBQ TIJUANA

# MENU

**Address:** P.º del Río 2428, Tercera Etapa, Zona Urbana Rio, 22226 Tijuana, B.C., Mexico ☎ :+52 664 905 9085

### ❖ PLATOS FUERTES

|                       |            |
|-----------------------|------------|
| Lentejas              | MX\$60.00  |
| Costilla De Res       | MX\$320.00 |
| Lechón                | MX\$430.00 |
| Hamburguesa 50/50     | MX\$175.00 |
| Costilla BBQ De Cerdo | MX\$250.00 |

### ❖ ENTRADAS

|                       |            |
|-----------------------|------------|
| Aros De Cebolla       | MX\$99.00  |
| Chicken Strips        | MX\$135.00 |
| Elote Asado Con Queso | MX\$85.00  |
| Cono De Papas Tempura | MX\$115.00 |
| Papas Sazonadas       | MX\$65.00  |

### ❖ POSTRES

|            |            |
|------------|------------|
| Oreo Fries | MX\$120.00 |
|------------|------------|

Twinkie Fries

MX\$135.00

## ❖ CORTES

Corte De Picanha MX\$430.00

Corte De Arrachera MX\$350.00

Corte De Rib Eye MX\$430.00

Corte De Tomahawk MX\$1,450.00

## ❖ ENSALADAS

Ensalada Cesar MX\$140.00

Ensalada Texas MX\$130.00

Ensalada Three Brothers MX\$135.00

Ensalada Kandom MX\$130.00

Three Brothers BBQ Tijuana Menu offers a delightful mix of traditional BBQ flavors and fresh, local ingredients, with a touch of Mexican flair. Located at P.º del Río 2428, Tercera Etapa, Zona Urbana Rio in Tijuana, this restaurant is a hidden gem that promises a delicious journey through its thoughtfully curated menu. Whether you're a fan of smoky, tender meats or crispy sides, their selection will surely satisfy your cravings.

### Platos Fuertes (Main Dishes)

The main dishes at Three Brothers BBQ are perfect for those looking to indulge in flavorful, hearty meals. Start with the Lentejas (lentils), a comforting dish rich in flavor, especially for those looking for a lighter yet satisfying option. The Costilla De Res (beef ribs) are a standout, offering tender, juicy meat that falls off the bone effortlessly. If you're a fan of pork, you can't miss the Lechón (roast pig), which brings out deep, savory flavors that are enhanced by a crispy exterior. For something a bit different, try the Hamburguesa 50/50, a burger made from a perfect blend of beef and pork, creating a juicy and flavorful patty that will leave you wanting more. The Costilla BBQ De Cerdo (BBQ pork ribs) is another must-try, with smoky flavors that are the hallmark of great barbecue. Each bite is a satisfying mix of tenderness and smoky richness.

### Entradas (Appetizers)

The appetizers at Three Brothers BBQ Tijuana are perfect for sharing, or for kicking off your meal with a burst of flavor. The Aros De Cebolla (onion rings) are crispy and golden, a classic favorite

with a satisfying crunch. If you're in the mood for something more substantial, the Chicken Strips are crispy on the outside and tender on the inside, served with a variety of dipping sauces. For a unique twist on a traditional Mexican favorite, try the Elote Asado Con Queso (grilled corn with cheese), where the sweet corn is charred to perfection and topped with a rich layer of cheese, making for a perfect blend of smoky, sweet, and savory flavors. The Cono De Papas Tempura (tempura potato cone) is an unexpected delight, with crispy potatoes in a crunchy batter. Pair it with Papas Sazonadas (seasoned fries) for an extra treat that's hard to resist.

### **Postres (Desserts)**

No meal is complete without a sweet ending, and the desserts at Three Brothers BBQ don't disappoint. The Oreo Fries are a fun and delicious twist on traditional fries, coated in a rich layer of crushed Oreos, perfect for those with a sweet tooth. For something even more indulgent, try the Twinkie Fries, which combines the creamy sweetness of Twinkies with crispy fries for a surprising and delightful dessert experience.

### **Cortes (Cuts of Meat)**

If you're a meat lover, Three Brothers BBQ offers a fantastic variety of cuts to suit every preference. The Corte De Picanha (picanha cut) is a Brazilian BBQ favorite, known for its tenderness and rich flavor. The Corte De Arrachera (skirt steak) is a flavorful choice with a perfect balance of juiciness and tenderness, grilled to perfection. For those who enjoy a more substantial cut, the Corte De Rib Eye (rib eye steak) offers a succulent, marbled piece of meat that is full of flavor. And for a truly extravagant experience, try the Corte De Tomahawk (tomahawk steak), a large, impressive cut that is sure to satisfy even the biggest appetites. Each of these cuts is carefully prepared and cooked to bring out the best in their natural flavors, with a perfect sear and tenderness that will have you coming back for more.

### **Ensaladas (Salads)**

For those seeking a lighter option or a refreshing side to complement their meal, Three Brothers BBQ offers a variety of salads that bring balance to your plate. The Ensalada Cesar (Caesar salad) is a timeless classic, with crisp romaine lettuce, creamy dressing, and crunchy croutons. The Ensalada Texas (Texas salad) is a hearty option, packed with fresh vegetables and a bold dressing that complements the BBQ flavors perfectly. The Ensalada Three Brothers is a unique offering from the restaurant, with a mix of fresh greens and flavors that capture the essence of the BBQ experience. Finally, the Ensalada Kandom (Kandom salad) is a fresh and flavorful option, bursting with a variety of ingredients that provide a light yet satisfying side dish.

Three Brothers BBQ Tijuana's menu showcases the restaurant's commitment to quality ingredients and bold flavors, combining the best of Mexican BBQ traditions with a range of dishes that cater to all tastes. From savory meats to crispy sides and indulgent desserts, every dish is designed to offer a memorable dining experience. Whether you're a first-time visitor or a regular, the diverse menu at Three Brothers BBQ Tijuana will have something to excite your taste buds and keep you coming back for more.