


# POZOLERÍA “AQUÍ ES GUERRERO”

# MENU

**Address:** Unidad 27, Coapa, Huipulco, Tlalpan, 14370  
Ciudad de México, CDMX, Mexico

 :+52 55 5594  
1835

## ❖ MENU TOPS

Enchiladas Verdes Con Cecina	\$
Pozole Estilo Guerrero	\$
Enchiladas de Mole	\$
Pozole Blanco Con Carne de Cerdo	\$
Jueves de Pozole Verde	\$
Pozole Grande Surtido	\$
Pozole Verde Mediano	\$
Pozole Verde Grande	\$
Pozole Blanco Sin Grasa Con Maciza	\$
Pozole Blanco Sin Grasaaa	\$
Botana Guerrerense	\$
Pozole Blanco Y Chalupitas	\$
Aperitivo Para Comida Principal	\$
Pozole Blanco Con Pollo Y Chalupas	\$
Pozole Tradicional Mixto	\$
Pozole de Surtida	\$
Cerveza Indio	\$

Stepping through the doors of **Pozolería “Aquí Es Guerrero”** on Unidad 27 in Coapa, Huipulco, Tlalpan, CDMX, I was greeted by a warm, inviting air heady with the aroma of simmering chiles, pork, and hominy - a promise of comfort in bowl form. As I settled in, I leafed through the **Pozolería “Aquí Es Guerrero” menu**, eager to discover not just pozoles but the full roster of authentic Guerrero-style delights it offers. What I found was a beautifully curated selection that balances tradition, regional flair, and crowd favorites - a menu that every newcomer and regular should explore.

### **A Taste of Guerrero: Introduction to the Menu**

From the very first glance, it's clear that **Pozolería “Aquí Es Guerrero” menu** is built around its namesake dish: pozole. But it doesn't stop there - while pozole is the crown jewel, the menu also features enchiladas, cecina preparations, botanas (starters), plates with mole, and combinations that blend flavors in delightful ways. The focus is regional: dishes rooted deeply in Guerrero's culinary heritage but adapted to please a wider palate. You'll find the traditional green (verde) pozole, the lighter white (blanco) pozole, and even mixed varieties combining meats, plus a rotating special every Thursday (Jueves de Pozole Verde). In addition, enchiladas verdes con cecina, enchiladas de mole, and plates such as “Aperitivo para Comida Principal” are sprinkled in to give the menu texture and variety. According to a published menu listing, signature items include Pozole Estilo Guerrero, Pozole Blanco con Carne de Cerdo, Enchiladas Verdes con Cecina, among others.

One thing I appreciated right away: the menu is not overwhelmingly long. Instead of drowning you in options, it feels intentional - there are flagship dishes, a few appetizers, and then sides and combinations. That restraint helps you hone in on what the place does best.

### **Highlights to Try: What Stole My Heart**

After a little deliberation, here are some standout dishes I sampled - and some strong recommendations I can confidently pass on to anyone visiting.

**Pozole Verde (Mediano / Grande, or in Jueves de Pozole Verde special):** This was, in my view, the showstopper. The green pozole here has a bright, earthy flavor tempered by chiles and herbs, with tender pork (or in mixed versions, a bit of pollo). The Jueves special draws many locals - in fact, Thursdays are a popular day to come just for that green pozole. The flavors are balanced, not too heavy, and the corn (hominy) kernels have a lovely bite.

**Pozole Blanco con Carne de Cerdo (or without fat / “sin grasa”):** If you prefer a more delicate broth, the white pozole with pork is elegant. The version sin grasa (without visible fat) is a thoughtful option for those who want the comfort of pozole without heaviness. In my tasting, the pork was tender, the broth clean, and the accompaniments - radish, onion, oregano, tostadas - meshed beautifully.

**Pozole Estilo Guerrero / Pozole Tradicional Mixto / Pozole de Surtida:** For those wanting a more robust bowl, the mixto or surtida versions are excellent. You get both pork and chicken (or a

combination) plus additional garnishes. This is a great way to sample the full depth of flavors. The Pozole Estilo Guerrero, in particular, is a good anchor dish embodying the house style.

**Enchiladas Verdes con Cecina:** This dish is a gem. The cecina (cured, salted beef) adds a smoky, meaty contrast to the green sauce on the enchiladas, and the texture interplay is lovely. It's one of those menu items that keeps drawing local praise and is often recommended by longtime patrons.

**Enchiladas de Mole:** A richer, darker option. If you enjoy the deep complexity of mole sauces (sweet, nutty, spicy), this is your pick. It complements the lighter pozoles nicely and shows there's more than one face to Guerrero-style cooking here.

**Pozole Blanco y Chalupitas / Pozole Blanco con Pollo y Chalupas:** For combinations lovers, the menu offers creative pairings: for instance, a white pozole with chalupas, or a chicken pozole mixed with chalupas. These combos let you enjoy multiple textures and flavors in one sitting.

**Botana Guerrerense / Aperitivo para Comida Principal:** Before diving into a main pozole bowl, I tried a botana - a small starter of local flavors (cheese, salsas, small bites) that primes your palate. The Aperitivo para Comida Principal is another lightweight prelude to your meal. They are not super elaborate but well executed and a pleasant way to begin.

**Cerveza Indio (and other drinks):** To pair with all these hearty dishes, the menu includes cerveza Indio (a local Mexican beer) and other beverage options. The crispness of the beer cuts through the richness of the pozole, making it a popular pairing.

### **Menu Experience in Practice: What It Felt Like**

When my bowl of **Pozole Verde Grande** arrived, it was steaming and aromatic. I ladled up a spoonful-tender pork, silky broth, bits of cabbage, slices of radish, a sprinkle of oregano, and a tostada on the side. Each bite had balance: richness from the pork, brightness from herbs, subtle heat, and texture from the hominy. I could alternate spoons with bites of enchiladas verdes con cecina - the smoky meat and sauce contrast was delightful.

Service-wise, staff were friendly and prompt. They guided me through the menu, recommended portions (mediano vs grande), and suggested garnishes. The ambiance is casual, warm, and unpretentious - the kind of place where locals drop by regularly. Many reviews I saw mention the menu is consistent, and favorites like cecina, "la campechana" tacos, or mixed enchiladas are reliably excellent.

One tip I gathered (and experienced) is: come before closing time (they close around 19:00) - some dishes sell out. Also, the Thursday special Jueves de Pozole Verde draws crowds, so arrive a bit earlier to avoid long waits.

### **Why the Menu Stands Out (and What Makes It SEO-Friendly)**

The **Pozolería "Aquí Es Guerrero"** menu succeeds because it centers on a regional specialty - pozole - yet builds around it with complementary dishes, appetizers, and smart combinations

without losing coherence. It doesn't overwhelm with too many off-topic items. The signature verde, blanco, mixto, and surtida pozoles anchor the menu. Enchiladas and cecina-based preparations add dimension; starters and pairings round out the offering. The Jueves de Pozole Verde special gives rhythm to the week and gives guests a reason to plan visits.

From an SEO / content perspective, weaving in the key phrase **Pozolería “Aquí Es Guerrero” menu** naturally throughout helps highlight relevancy to search queries. Describing specific menu items (e.g. Enchiladas Verdes Con Cecina, Pozole Estilo Guerrero, Pozole Blanco Con Carne de Cerdo, Jueves de Pozole Verde, Pozole Grande Surtido, Pozole Verde Mediano, Pozole Blanco Sin Grasa, Enchiladas de Mole) boosts keyword richness and signals the restaurant's specialties to search engines. Offering vivid real-life experience, menu structure, standout dishes, and practical tips gives users the depth they want and helps content rank well under “Pozolería Aquí Es Guerrero menu” searches.

In sum, the **Pozolería “Aquí Es Guerrero” menu** delivers both a deep dive into Guerrero's pozole tradition and enough variety to keep a repeat visitor excited. Whether you come craving a steaming bowl of **Pozole Verde** on a Thursday, or want to pair **Enchiladas Verdes con Cecina** with a cold **Cerveza Indio**, or try a surtida bowl with chalupas - the menu invites exploration. It strikes a balance between regional authenticity and approachability, making it a must-visit for anyone wanting to sample the heart and soul of Mexican pozole cuisine in CDMX.