

LA QUINCENA BOTANERÍA MENU

Address: Av. Francisco I. Madero 811, Barrio de la Estación, ☎ :+52 449 537
20259 Aguascalientes, Ags., Mexico 6787

❖ POSTRES

Bolillo Con Cajeta	MX\$70.00
Muffin De Zanahoria	MX\$70.00

❖ COMBOS BY GRUPO MODELO

Combo Chambitas + Stella Artois 270 MI	MX\$190.00
Combo Chilaquiles Bruja + Stella Artois 270 MI	MX\$225.00
Combo Torta De Huevo + Stella Artois 270 MI	MX\$180.00
Combo Chilaquiles Mole + Stella Artois 270 MI	MX\$250.00
Combo Sopos Pinis + Stella Artois 270 MI	MX\$200.00

❖ COMIDA

Tacos La Quincena	MX\$145.00
Enfrijoladas	MX\$120.00
Quesadillas Camarón	MX\$150.00
Enmolladas De La Abuela	MX\$155.00

Las Tres Tortitas

MX\$160.00

❖ TODO EL DÍA

Sopes Pinis MX\$125.00

Torta Yucateca MX\$135.00

Chilaquiles Habanero MX\$150.00

Molletes Con Chorizo MX\$115.00

Tacos Yucatecos MX\$135.00

❖ PA´QUE NO TE FALTE

Totopos MX\$40.00

Porción De Chorizo MX\$85.00

Jarra De "Bruja" MX\$80.00

Frijoles MX\$70.00

Litro De Salsa Bruja MX\$185.00

❖ BOTANAS

Totopos Mixtos MX\$95.00

Duro Veggie MX\$90.00

Papas Veggie MX\$85.00

Mariquitas MX\$95.00

Totopos Con Frijoles MX\$95.00

❖ BEBIDAS

Rusa MX\$60.00

Choco De Choco MX\$65.00

Choco De Vainilla	MX\$65.00
Stella Artois 270 MI	MX\$75.00
Boing	MX\$60.00

La Quincena Botanería Menu at Av. Francisco I. Madero 811 in the charming Barrio de la Estación of Aguascalientes is a culinary delight that perfectly blends traditional Mexican flavors with creative presentation, making it a must-visit for anyone looking to enjoy a memorable dining experience. As I explored the La Quincena Botanería Menu, I was immediately struck by the variety and thoughtful curation of dishes that cater to every craving, whether you're in the mood for a hearty meal, a light snack, or a sweet treat.

Starting with the breakfast and all-day options, the “Todo el Día” section offers a vibrant selection that truly showcases the versatility of Mexican cuisine. Sopos Pinis, for example, are a standout item-thick, soft corn tortillas topped with fresh ingredients that provide a perfect balance of flavors and textures. The Torta Yucateca is another highlight, combining rich, savory fillings within a soft, freshly baked bread that makes every bite satisfying. Chilaquiles Habanero deliver just the right amount of spice, enlivening the palate without overwhelming it, while Molletes Con Chorizo are a comforting, hearty choice that feels like a warm embrace on a plate. Tacos Yucatecos round out the all-day offerings, bringing regional authenticity and bold flavors to the forefront of the menu.

Moving to the main “Comida” section, La Quincena Botanería really shines in its mastery of traditional Mexican dishes. Tacos La Quincena are a personal favorite-perfectly seasoned meats wrapped in soft tortillas, garnished with fresh salsas and toppings that complement every bite. Enfrijoladas are a comforting, home-style option that reminds you of traditional family meals, with tender tortillas smothered in rich, creamy bean sauce. Quesadillas Camarón offer a delightful seafood twist, combining succulent shrimp with melted cheese for a flavorful experience that is both indulgent and light. Enmolladas De La Abuela, with their deep, aromatic mole sauces, are a true testament to the depth of Mexican culinary heritage, while Las Tres Tortitas provide a playful, filling assortment that allows diners to sample multiple flavors in one order.

For those who enjoy pairing their meals with drinks, the “Combos by Grupo Modelo” section is a clever way to elevate your dining experience. The combinations, such as Combo Chambitas with Stella Artois 270 ml or Combo Chilaquiles Bruja with Stella Artois 270 ml, offer convenience and harmony between food and beverage, creating a well-rounded meal that is perfect for both casual lunches and leisurely dinners. Combo Torta De Huevo + Stella Artois and Combo Chilaquiles Mole + Stella Artois highlight classic Mexican flavors while ensuring every sip complements the dish beautifully. Even Combo Sopos Pinis + Stella Artois ensures that the traditional favorites are celebrated in a contemporary, refreshing way.

No visit to La Quincena Botanería would be complete without sampling their indulgent desserts, which are as charming as they are delicious. The Bolillo Con Cajeta is a sweet, comforting treat, combining soft bread with rich, creamy cajeta that leaves a lingering, delightful sweetness. Muffin

De Zanahoria offers a lighter, yet equally satisfying dessert, perfect for those who enjoy a hint of natural sweetness with a soft, moist texture. Both options serve as a perfect conclusion to a meal or a delightful snack with coffee or tea.

For sharing or complementing meals, the “Paque No Te Falte” section is both practical and tempting. Totopos provide a crunchy, satisfying snack that pairs perfectly with the house-made salsas. A portion of chorizo or a jarra de “Bruja” Frijoles gives diners the option to enhance their dishes or enjoy these rich flavors on their own. The Litro De Salsa Bruja is a versatile addition, ensuring that every bite across the menu can be enjoyed with an extra kick of flavor, embodying the vibrant, bold spirit of Mexican cuisine.

What makes the La Quincena Botanería Menu particularly appealing is its balance between authenticity and creativity. Traditional Mexican dishes are prepared with attention to detail, but they are also presented in a way that feels modern and accessible. Each item on the menu reflects care in ingredient selection, preparation, and presentation, making it easy for guests to savor every bite while experiencing the rich culinary heritage of Mexico.

The menu’s versatility ensures that there is something for everyone, whether you are seeking a casual snack, a full meal, or a sharing platter with friends. From the spicy kick of Chilaquiles Habanero to the comforting embrace of Enfrijoladas, and from the sweet indulgence of Bolillo Con Cajeta to the refreshing pairing of Stella Artois with traditional combos, La Quincena Botanería Menu offers a truly immersive and delightful dining experience. Its thoughtful curation, flavorful dishes, and inviting presentation make it not just a meal, but a celebration of Mexican cuisine in the heart of Aguascalientes.

Visiting La Quincena Botanería and exploring the menu feels like discovering a hidden gem in the city-one where flavors, textures, and traditional recipes are honored while embracing a friendly, contemporary dining atmosphere. For anyone looking to enjoy an authentic yet inventive Mexican meal, the La Quincena Botanería Menu is a true highlight, offering dishes that are memorable, shareable, and thoroughly enjoyable.

The blend of traditional and modern dishes, alongside carefully paired combos and indulgent desserts, ensures that every visit offers a complete and satisfying experience. From breakfast to dinner, and from casual bites to full meals, La Quincena Botanería Menu provides a culinary journey that delights the senses and leaves a lasting impression, making it a top choice for locals and visitors alike.