

La Casa De Tono En Madero Menu

Address:

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Phone: +52 55 9331 4671

Opening times:

08:00 AM - 11:00 PM

Quesadillas

Chicharron
Flor De Calabaza
Hongos
Pollo
Panza

Sopes

Sencillo
Chicharron
Hongos
Picadillo
Pollo

Tostadas

Hongos
Pata
Picadillo
Pollo
Tinga

Flautas

Carne

Papa
Pollo
Surtidas

Pozole Grande

Maciza
Surtido
Cabeza
Pollo
Con Vegetales

Orden Extra

Crema
Aguacate
Chicharron
Queso Rayado
Guacamole

Bebidas

Refresco
Agua De Horchata
Agua De Tamarindo
Agua Embotellada
Cerveza

Pan De Dulce

Concha
Cuerno
Manteconcha
Dona
Rebanada

Postres

Flan De La Abuela
Flan Napolitano
Flan
Arroz Con Leche

Envases De Plastico

Envase Chico

Envase Mediano

Envase Jumbo

Others

Tacos De Cochinita Pibil

Chilaquiles Verdes

Chilaquiles Rojos

Enchiladas Verdes Con Pollo

Enfrijoladas Con Pollo

La Casa De Tono En Madero, located in the heart of Centro Histórico de la Ciudad de México, offers a vibrant and authentic Mexican dining experience. The menu at La Casa De Tono En Madero is packed with traditional dishes that will excite your taste buds and give you a true taste of Mexican cuisine.

One of the restaurant's most popular offerings is the **quesadillas**, a delightful treat with a variety of fillings to choose from. You can opt for the savory **Chicharron**, the fresh and earthy **Flor De Calabaza** (zucchini flowers), or the classic **Pollo** (chicken). For those seeking something more adventurous, the **Panza** (tripe) or **Hongos** (mushrooms) quesadillas are also great options. The crispy tortilla holds the filling perfectly, and each bite offers a burst of flavor that is sure to satisfy.

Moving on to the **sopes**, a beloved Mexican comfort food, La Casa De Tono offers an array of options that are both filling and delicious. Whether you go for the **Sencillo** (simple) or the more indulgent **Chicharron** (fried pork), **Hongos** (mushrooms), **Picadillo** (ground beef with vegetables), or **Pollo** (chicken), each sope is topped with fresh ingredients, making it a hearty and flavorful dish perfect for any occasion.

If you prefer something crispy and light, their **tostadas** are the way to go. The **Hongos** (mushrooms) tostadas are a vegetarian delight, while the **Pata** (pig's feet) and **Picadillo Pollo** (chicken picadillo) tostadas bring a traditional touch to this crunchy snack. For something with a bit more kick, the **Tinga** tostadas, made with shredded beef and chipotle sauce, will spice up your meal.

For a more filling option, **flautas** are a must-try. La Casa De Tono offers **Carne** (beef), **Papa** (potato), and **Pollo** (chicken) flautas, each one perfectly rolled and deep-fried until crispy. The **Surtidas** flautas offer a mix of flavors, giving you the best of all worlds in one plate.

No Mexican meal is complete without a bowl of **pozole**, and La Casa De Tono serves up a variety of this iconic dish. The **Pozole Grande** is available in different variations such as **Maciza** (pork meat), **Surtido** (mixed meats), **Cabeza** (head meat), and **Pollo** (chicken). For those seeking a lighter option, the **Con Vegetales** (with vegetables) version is a great choice, full of flavors and textures that complement the rich, broth-based soup.

Every dish at La Casa De Tono En Madero is crafted with attention to detail and a deep respect for traditional Mexican flavors. Whether you're looking for a quick snack or a hearty meal, the restaurant's menu has something for everyone. The warm, vibrant atmosphere of the restaurant perfectly complements the rich flavors of the dishes,

making it a must-visit destination for food lovers in Mexico City.