

La Chata De Guadalajara Menu

Address:

Av. Ramón Corona 126, Zona Centro, 44100 Guadalajara, Jal., Mexico

Phone: +52 33 3613 0588

Opening times:

07:00 AM - 12:00 AM

Menu Tops

Tortas Ahogadas	\$
Agua de Horchata	\$
Enchiladas Tapatias Muy Ricas Con Sabor de Hogar	\$
Jericalla Postre Típico de Jalisco	\$
Café de Olla	\$
Entrada	\$
Caldo Tlalpeño	\$
Quesadillas	\$
Chile Relleno	\$
Naranjada O Limonada	\$
Tampiqueña	\$
Pozole Blanco de Jalisco	\$
Bombón Que Regalan Con la Cuenta	\$
Chiles Rellenos Con Queso	\$
Flan Napolitano	\$
Fajitas de Pollo	\$
Pollo Frito	\$
Tecate Light	\$

Here’s a friendly, engaging ~800-word review-style description of **La Chata De Guadalajara Menu**, highlighting its standout dishes and helping readers picture a real experience-all in English and optimized with SEO and NLP-friendly tone:

At La Chata De Guadalajara, nestled at Av. Ramón Corona 126 in Zona Centro, you instantly sense the warmth of a place where every dish tells a story. The menu is a vibrant testament to Jalisco’s culinary heritage, and as you sit down, the promise of bold flavors and comforting favorites begins to unfold from the moment you glance at the “La

Chata Menu.” Friendly servers smile as they hand over the menu, and before you know it, you're eager to dive in.

The **La Chata De Guadalajara Menu** covers a wide spectrum: from refreshing drinks and breakfast delights to iconic Jaliscan specialties, filling soups and salads, comforting entrées, and sweet endings. I found myself drawn in by familiar favorites-**Tortas Ahogadas**, **Agua de Horchata**, **Enchiladas Tapatías Muy Ricas Con Sabor de Hogar**, **Jericalla** (the typical dessert of Jalisco), **Café de Olla**, **Caldo Tlalpeño**, **Quesadillas**, **Chile Relleno**, **Tampiqueña**, **Pozole Blanco de Jalisco**, **Bombón Que Regalan Con la Cuenta**, **Chiles Rellenos Con Queso**, **Flan Napolitano**, **Fajitas de Pollo**, **Pollo Frito**, and the beloved **Tecate Light** for those craving a cold beer to complement the meal.

Opening with drinks, the menu delights with **Agua de Horchata**-smooth, subtly cinnamon-kissed rice milk that tastes like a hug in a glass-and the tangy **Naranjada or Limonada**, a sparkling citrus refresher. These house-made agua frescas prepare your palate for what’s to come. Pair those with a cup of **Café de Olla**, expertly brewed with cinnamon and piloncillo-this isn’t just coffee; it’s comfort in every sip.

Moving into **specialties**, the menu brings authenticity to the table. The **Torta Ahogada** stands out: a hearty local sandwich gently “drowned” in savory, spicy sauce-a true emblem of Guadalajara tradition. Next, the **Enchiladas Tapatías**, filled and drenched in a flavorful salsa, feel like home on a plate. And don’t skip the **Jericalla Postre Típico de Jalisco**, whose creamy, cinnamon-topped sweetness is a melt-in-the-mouth finale.

Soups and salads offer comfort too: **Caldo Tlalpeño** appears as a welcoming broth, rich with vegetables, shredded chicken, and chickpeas. **Pozole Blanco de Jalisco**, in its pale broth, is hearty and fragrant-perfect for deeper, comforting bites. Lighter yet satisfying, the **Quesadillas** (perhaps loaded with cheese and guac) balance your meal with soft, cheesy textures.

The **main dishes** showcase a range: the dashed **Pollo Frito** is golden and crisp, served with rice, fries, and salad-a dependable favorite. **Chiles Rellenos con Queso** bring stuffed peppers wrapped in cheese and smothered in sauce, rich and satisfying. For steak lovers, **Tampiqueña** delivers thin-grilled beef with sides that elevate it into an occasion. Alternatively, **Fajitas de Pollo** sizzle in their skillet, tender and smoky, ready to be wrapped in tortillas.

There's something special about the combo-style options-like the **Platillo Jalisciense**, which brings together a quarter fried chicken, a sope, an enchilada, a flauta, fries, and salad. Hitting all the right flavor chords, it’s a sampler of what the **La Chata Menu** does best: diversity, tradition, and generosity all on one plate.

Desserts at La Chata feel like a hug at the end of a meal. Aside from Jericalla, **Flan Napolitano** brings velvety sweetness with caramel richness. And the charming little treat-the **Bombón Que Regalan Con la Cuenta**-is always a delightful surprise: a soft, sweet bite to send you off with a smile.

Then there are the **drinks again**-like a cold **Tecate Light** for those who want to pair light beer with bold flavors. It’s small details like this that round off a great meal-simple, unpretentious, yet perfectly matching the spirit of Jaliscan dining.

What makes this menu shine isn’t just the range but how it weaves authenticity and comfort. A couple of highlights: the **Torta Ahogada**, with its iconic “drowned sandwich” style, channels Jalisco’s soul; the **Jericalla** and **Café de Olla** feel like sweet, aromatic nods to home. The menu invites you to explore, sip, taste, and finish with a cozy sweetness.

In real visits, you’ll notice the quick, warm service. Even during busy rush hours, you’ll be seated swiftly, food arrives with comforting speed, and at the end-there’s that sweet bombón waiting with the check. I swear, the pace and hospitality are part of the flavor.

In summary, the **La Chata De Guadalajara Menu** is a vibrant journey through Jalisco's beloved dishes. It invites you to sip horchata, savor enchiladas Tapatías, dive into Pozole Blanco de Jalisco, indulge in a Pollo Frito plate or a sizzle of Fajitas de Pollo, and conclude with Jericalla or Flan Napolitano. Friendly, easy to explore, and deeply rooted in tradition-this menu easily tells new customers exactly why La Chata De Guadalajara remains a much-loved favorite in Zona Centro.