

Birrieria Las 9 Esquinas Menu

Address:

C. Colón 384, Zona Centro, 44100 Guadalajara, Jal.,
Mexico

Phone: +52 33 3327 2043

Opening times:

08:00 AM - 09:00 PM

Menu Tops

Orden de Birria de Chivo Chico	\$
Rica Birria	\$
Jericalla	\$
Café de Olla	\$
Frijolitos	\$
Birria Y Barbacoa	\$
Birria Tradicional	\$
Flan Casero Buenísimo	\$
Goat Birria	\$
Birria de Res	\$
Carnitas	\$
Jugo de Maracuyá	\$
Chocolate Caliente	\$
Pitayas	\$
Enfrijoladas	\$
Queso Fundido Con Chorizo	\$
Famosa Birria	\$
Cerveza Corona Extra	\$
Vine	\$

At Birriería Las 9 Esquinas, located at C. Colón 384 in the heart of Guadalajara's historic center, the menu is a celebration of traditional Jalisco flavors, offering a rich tapestry of dishes that showcase the region's culinary heritage. This vibrant eatery is renowned for its authentic birria, a slow-cooked stew that has become a staple of Mexican cuisine.

Signature Dishes

The star of the menu is undoubtedly the **Birria de Chivo** (goat birria), praised by many as the best they've had in Guadalajara. The tender goat meat is stewed to perfection, absorbing a blend of smoky chilis, tomato, clove, and a hint of cinnamon, resulting in a rich and flavorful broth. Served with freshly made corn tortillas, it's a dish that captures the essence of Jalisco's culinary traditions.

For those seeking a unique twist, the **Quesabirria** offers a delightful combination of birria and melted cheese, creating a savory taco experience that's both comforting and indulgent. The **Birria y Barbacoa** pairing allows diners to enjoy both the slow-cooked goat and tender lamb barbacoa, providing a diverse tasting experience.

Vegetarian options are also thoughtfully included, such as the **Enfrijoladas**, corn tortillas smothered in a rich black bean sauce, offering a hearty and flavorful alternative.

Complementary Sides and Salsas

Accompanying these main dishes are a variety of sides and salsas that enhance the dining experience. The **Frijolitos** (refried beans) are a comforting classic, often topped with crumbled queso fresco. The **Queso Fundido con Chorizo** is a melty, spicy cheese dip that's perfect for sharing. The **Guacamole** is fresh and vibrant, offering a creamy contrast to the rich meats. A standout is the **green salsa** enriched with chunks of avocado, providing the right amount of spice and creaminess to complement the birria.

Refreshing Beverages

To wash down these flavorful dishes, the restaurant offers a selection of refreshing beverages. The **Jugo de Maracuyá** (passion fruit juice) is tangy and sweet, while the **Horchata** provides a cool, creamy respite. For those preferring something warm, the **Café de Olla** is a traditional Mexican spiced coffee that's both aromatic and comforting.

Desserts

No meal is complete without dessert, and Birriería Las 9 Esquinas delivers with sweet offerings like **Jericalla**, a traditional Mexican custard that's rich and velvety, and **Flan Casero Buenísimo**, a homemade flan that's creamy with a perfect caramel finish.

Dining Experience

The ambiance of Birriería Las 9 Esquinas adds to the overall dining experience. The open kitchen allows diners to watch as tortillas are made fresh, adding an interactive element to the meal. The vibrant decor and friendly staff create a welcoming atmosphere, making it a perfect spot for both locals and visitors seeking an authentic taste of Guadalajara.

Whether you're a first-time visitor or a returning guest, the menu at Birriería Las 9 Esquinas offers a delightful journey through the rich flavors of Jalisco. From the tender birria to the refreshing beverages and sweet desserts, each dish is crafted with care and tradition, ensuring a memorable dining experience.