

La Casa De Toño En Madero

Menu

ADDRESS : AV FRANCISCO I. MADERO 20-LOCAL 212-216, CENTRO HISTÓRICO DE LA CDAD. DE MÉXICO, CENTRO, CUAUHTÉMOC, 06000 CIUDAD DE MÉXICO, CDMX, MEXICO

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 Toño En Madero, located at Av Francisco I. Madero 20-Local 212-216 in Mexico City's historic center, is a must-visit destination for anyone craving authentic Mexican cuisine. Known for its vibrant atmosphere and rich flavors, the restaurant’s menu is a reflection of traditional Mexican street food with a delightful twist. Whether you're a fan of hearty soups or light, crispy bites, La Casa De Toño En Madero has something for everyone, bringing a delightful balance of textures and tastes.

One of the standout offerings on the menu is their quesadillas. The crispy, golden tortillas are stuffed with various mouthwatering fillings that will leave you coming back for more. The Chicharrón quesadilla is a local favorite, featuring perfectly crispy pork skin that delivers a satisfying crunch in every bite. For those looking for a lighter option, the Flor De Calabaza (squash blossoms) quesadilla is a fantastic choice, offering a subtle floral flavor that complements the cheesy filling perfectly. If you prefer mushrooms, the Hongos quesadilla will surely please, with earthy, tender mushrooms nestled within the warm tortilla. For a more hearty choice, the Pollo (chicken) quesadilla offers a savory and comforting bite, while the Panza (beef tripe) quesadilla caters to those who enjoy rich, flavorful cuts of meat.

The sopes at La Casa De Toño En Madero are another highlight. These thick, corn tortillas are topped with a variety of delicious fillings. The Sencillo (simple) sope is a perfect choice for those who appreciate a minimalist approach, with just the right amount of toppings to showcase the flavor of the corn base. For something more substantial, the Chicharrón sope is a great pick, featuring the same crispy pork skin that appears in the quesadilla, offering a flavorful and crunchy experience. If you're in the mood for something with a bit more complexity, the

Hongos (mushrooms) sope brings a savory depth, while the Picadillo (ground beef) sope is a comforting and flavorful option. The Pollo sope brings tender chicken to the table, making for a deliciously satisfying bite.

Tostadas, a staple in Mexican cuisine, are also featured on the menu, each offering a unique combination of flavors and textures. The Hongos tostada is perfect for mushroom lovers, offering a crispy base topped with earthy mushrooms that are both rich and satisfying. For something more adventurous, the Pata tostada, made with pig's feet, provides a tender, flavorful experience. The Picadillo Pollo tostada is another excellent option, combining ground beef and chicken in a perfect balance of savory goodness. The Tinga tostada is a classic, made with shredded chicken in a smoky, tangy sauce that is both spicy and flavorful.

La Casa De Toño En Madero also offers Flautas, another beloved Mexican dish. These crispy, rolled tortillas are filled with various options that cater to every taste. The Carne (beef) flauta is a hearty and flavorful choice, with tender beef wrapped in a crispy shell. The Papa (potato) flauta provides a vegetarian option that is both comforting and satisfying, with the creamy potatoes offering a mild, savory flavor. The Pollo (chicken) flauta is a lighter, yet equally flavorful, choice, with seasoned chicken wrapped in a crispy tortilla. For those who can't decide, the Surtidas (mixed) flautas are the perfect way to try a variety of fillings in one dish.

And of course, no visit to La Casa De Toño En Madero would be complete without trying their Pozole Grande, a rich and hearty Mexican soup that is perfect for any occasion. The Maciza (pork) pozole is a comforting classic, with tender cuts of pork swimming in a flavorful broth. The Surtido (mixed) pozole offers a variety of meats, providing a bit of everything for those who like a little variety. If you're in the mood for something even more unique, the Cabeza (head meat) pozole is an option that delivers a rich and tender texture. For a lighter choice, the Pollo (chicken) pozole is a flavorful, comforting soup that's perfect for those who want something a bit lighter. For a vegetarian twist, the Con Vegetales (with vegetables) pozole is a great choice, with fresh vegetables adding a vibrant touch to the dish.

Each dish on the menu at La Casa De Toño En Madero reflects the essence of Mexican cuisine, with fresh ingredients and bold flavors that are sure to impress. The restaurant's friendly atmosphere, combined with its wide variety of flavorful options, makes it a great place to experience traditional Mexican food in the heart of Mexico City. Whether you're indulging in a crispy quesadilla, savoring a comforting pozole, or enjoying the variety of sopas, tostadas, and flautas, La Casa De Toño En Madero's menu is sure to provide a memorable dining experience that keeps you coming back for more.