

La Condenada Bar A La Leña Menu

Address:

C. Vista a la Campiña 5414, Mirador del Tesoro, Cerro del Tesoro, 45608 San Pedro Tlaquepaque, Jal., Mexico

Phone: +52 33 3135 5114

Opening times:

01:00 PM - 01:00 AM

Menu Tops

Clericot	\$
Pulpo Zarandeado A la Leña	\$
Pizza A la Leña A Tu Gusto	\$
Fresada	\$
Alitas Zarandeadas	\$
Piña Colada Y Pizza A la Leña	\$
Costilla BBQ	\$
Pizza A Tu Gusto Con Una Cheve	\$
Salad	\$
Botanas	\$
Sangría Y Naranjada	\$
Alitas A la Condenada	\$
Pizza de Pastor Con Albahaca	\$
Corona Light	\$
Alitas Momia	\$
Cafe de Olla	\$

Here’s a friendly, vivid, ~800-word English review spotlighting the **La Condenada Bar A La Leña Menu**, designed with SEO in mind and featuring those highlighted dishes:

There’s something utterly magical about scanning the **La Condenada Bar A La Leña Menu** as you settle into a seat with sweeping views of Guadalajara and the city lights dancing below. From the moment I glimpsed the menu, I felt like I was unlocking a treasure trove of flavors-each dish a promise of comfort, fun, and a smokey kiss of the wood-fired grill.

Right away the **signature clericot** caught my eye-a refreshing, fruit-filled wine punch that feels like a pink sunset in a glass. It's the kind of drink you sip slowly, savoring cold fruit bits and zesty sweetness, setting the tone for the evening.

Now, if you love tentacles and smoky tenderness, the **Pulpo Zarandeado A la Leña** is a must. Charred just right, it's tender and smoky, each bite offering a perfect blend of wood-fired aroma and ocean-fresh flavor. It's hard not to close your eyes and savor every chew.

For pizza lovers, the “**Pizza A la Leña A Tu Gusto**” lets you become the chef-choose your toppings, and watch your creation emerge from a roaring wood oven, crust crackling and toppings perfectly melded. And if you're feeling whimsical, the combo of **Piña Colada & Pizza A la Leña** blends sweet, tropical vibes with savory comfort in a dance that's surprisingly delicious.

Another playful standout? The **Pizza de Pastor Con Albahaca**-a clever twist on classic pastor. Tangy, smoky pork topped with fresh basil, balancing bold and herbal in one mouthful.

If snacks or starters are more your speed, the **Alitas Zarandeadas** are wings with serious swagger. Smoky, juicy, and with just the right hint of char. And then there's the **Alitas A la Condenada**, possibly the same wings with an extra kick-rich, charred, utterly addictive. The **Alitas Momia** add a cheeky twist, wrapped or styled playfully, yet every bit as crave-worthy.

On the lighter side, the **Salad** and **Botanas** add freshness and variety. The salad is crisp and bright-a calming interlude. The botanas-a medley of small bites-are perfect for sharing and nibbling between sips or while waiting for the main show.

No evening is complete without a sweet finish, and the **Fresada** serves just that: a strawberry-rich treat, simple and satisfying, wrapping up the meal on a vibrantly fruity note. And if you prefer something steamy and aromatic to close the night, **Café de Olla**-that traditional Mexican coffee brewed with cinnamon and piloncillo-is warm comfort in a cup.

Drinks keep the party going too. **Sangría y Naranjada** provides fruity, citrusy refreshment, while **Corona Light** is a crisp, easygoing companion to any meal.

Glancing across the menu again, there's something for every mood: wood-grilled octopus that feels like elegant mastery; pizzas that are both personal and communal; wings with names that bring character; botanas and salads to balance; and both legendary drinks and cozy finishes.

Beyond the flavors, the menu's charm lies in how these dishes feel alive. The clericot or sangría pairs effortlessly with laughter shared over the panoramic vista. The **Pulpo Zarandeado A la Leña** and hand-crafted pizzas feel theatrical yet comforting-rustic and refined. Wings bring fun and indulgence. Fresada and **Café de Olla** close the experience with gentle nostalgia.

The **La Condenada Bar A La Leña Menu** doesn't just show items-it invites participation. Customize your pizza, share botanas with friends, linger over coffee while city lights shimmer. The balance of grilled, fresh, playful, and cozy is a rare combination that stays with you-not just as taste, but as feeling.

In short, the menu feels like an open invitation: here's something for every palate and mood, all elevated by smoky warmth and creative spirit. Whether you're drawn by wood-fired classics, inventive combos like Piña Colada with pizza, or simple joy like clericot and café de olla, La Condenada delivers. This menu doesn't just feed you-it creates

memories under the glow of those city lights and the centerpiece tree sculpture that lights up the space.

Let's just say: next time you want a meal that's delicious, diverse, and drenched in atmosphere, the **La Condénada Bar A La Leña Menu** is your map to a flavorful night perched above Guadalajara.