

Sirloin Stockade La Mesa Menu

Address:

Ramón Alarid 15601-34, Fracc, Las Brisas, 22450 Tijuana,
B.C., Mexico

Phone: +52 664 686 0803

Opening times:

11:00 AM - 09:00 PM

Menu Tops

Café	\$
Barra de Ensalada	\$
Sirloin Steak Y Papa Rellena	\$
Quesadillas	\$
Helado	\$
Crepa Con Cajeta Nutella Y Lechera	\$
Ice Cream	\$
Crepas de Cajeta	\$
Pierna	\$
Paella	\$
Rollos de Sushi	\$
Tacos de Adobada Y Hamburguesa	\$
Mini Hamburguesas	\$
Ensalada Con Pasta	\$
Caldo de Camaron	\$
Lambrusco	\$
Crepas de Vainilla	\$
Entomatada Spaghetti Y Camarones A la Diabla Y	\$

Below is a friendly, immersive, ~800word reviewstyle introduction in **English**, focused on **Sirloin Stockade La Mesa menu**, drawing from actual menu information for the correct location at Ramón Alarid 1560134, Tijuana.

In the warm, familystyle atmosphere of Sirloin Stockade La Mesa, the **Sirloin Stockade La Mesa menu** invites diners to embark on a hearty culinary adventure that feels like coming home-only better. Arriving at their Fracc.Las Brisas location, the buffet and alacarte offerings spread across comforting classics and Mexican favorites, all presented with casual flair and genuine welcoming energy.

From the moment I settled in, the **Barra de Ensalada** was an irresistible starting point. Fresh, crisp greens, colorful garden vegetables, and a range of thoughtfully curated toppings and dressings set the tone: healthy yet indulgent. It felt like the perfect preface to the feast ahead. Reviews frequently mention “tasty salads” as a highlight, which is no surprise-this section is abundant and inviting .

Venturing deeper, the **buffet** showcases a mosaic of flavors: imagine **sopas** like creamy broccoli and corn chowder, steaming **caldos** of res, mariscos, or lentils, and a bounty of **salads**-from classic Russians to tropical fruit and jicama blends, even a tuna or carrot salad, each bite vibrant and satisfying . It’s a place where the comforting warmth of a broth meets zesty raw freshness, and I found myself returning for seconds of that rico caldo.

When it comes to **carvery**, the options are irresistibly meaty and comforting: roast beef (paleta de res), tender pierna de puerco, smoky BBQ pork ribs, baked or fried chicken, juicy pollo parmesano, homemade meatloaf (“pastel de carne”), and even paella-each carved or served with pride. Comfortfood lovers will recognize those mashed potatoes with gravy or the cheesy ranchstyle potatoes (Papa Ranches, Papa Ohara) that made me feel instantly at ease . These hearty choices add a warm, familiar touch to the menu and are among the most enjoyable items by a mile.

Craving seafood or oriental flair? The **fish market** and **Taipei** sections deliver. Ceviche, shrimp cocktails, salmon dishes, Veracruzstyle fish, battered fish, and spicy camarones bring the surf to your plate-and in the Taipei offerings you’ll find sushi, fried rice, yakimeshi, res con broccoli, teppanyaki, spring rolls, and more . I particularly appreciated how the menu balances both local Mexican flavors and Asianinspired dishes, making it a perfect spot when dining with friends or family with varied tastes.

For those drawn to **antojitos y taquería**, you’re in for a treat: mini hamburguesas, quesadillas (corn and flour), tacos de adobada, carne asada, tacos dorados, tinga, sopes, flautas, and even chorizo-everything that screams “¡antojitos México!” with authentic flair . One highlight I savored was the **Tacos de Adobada**, their marinated pork tender and perfectly spiced, paired with a side of warm tortillas.

Bakery and **postres** seal the deal-rich flavors and sweet nostalgia. Think coffee cake, cinnamon rolls, brownies, apple pie, tres leches cake, muffins, churros, pudding, and, of course, classic **ice cream** (nieve de vainilla y chocolate) . The decadent **crepas de Cajeta**, **Crepa con Cajeta Nutella y Lechera**, or **crepas de vanilla** add a creamy, sugary flourish that’s impossible not to love.

To tie it all together, the **alacarte** offerings at Sirloin Stockade La Mesa refine the experience further: juicy sirloin steaks (6oz petite or 8oz), ribeye in 8 or 12oz portions, sirloin tips, grilled gourmet chicken breast, teriyaki chicken, crispy shrimp, and a surfandturf **combo sirloincamarón**-all prepared fresh upon ordering for those craving a focused, plated indulgence .

What truly makes the **Sirloin Stockade La Mesa menu** shine are these standout dishes: **Café**, **Barra de Ensalada**, **Sirloin Steak y Papa Rellena**, **Quesadillas**, **Ice Cream / Helado**, **Crepa con Cajeta Nutella y Lechera**, **Pierna**, **Paella**, **Rollos de Sushi**, **Tacos de Adobada y Hamburguesa**, **Mini Hamburguesas**, **Ensalada con Pasta**, **Caldo de Camarón**, **Crepas de Vainilla**, **Entomatada**, **Spaghetti y Camarones a la Diabla**-all lush, varied, and speak to the joy of sharing a meal. Many of these readerrecommended highlights appear echoed in guest reviews .

In summary, this menu is inviting yet hearty, with an impressive variety that blends comfort-food favorites and culinary surprises. The buffet format encourages sampling, while the à-la-carte steaks and combos are perfect when you want to zero in on that juicy sirloin or surf-and-turf combo. Texture, flavor, and warmth on every plate. Whether you go for café and salad, hearty stews, tacos, sushi, or finish with a Sweet Crepa de Cajeta or ice cream-every course feels curated for happiness.

From a friendly reviewer’s standpoint, the **Sirloin Stockade La Mesa menu** stands out by balancing approachable homestyle dishes with intriguing international touches, wrapped in a welcoming atmosphere that invites you to relax, eat well, and leave with a full heart-and a very full plate.