

El Rey De La Arrachera Menu

Address:

Blvd. Gustavo Díaz Ordaz 117, Acapantzingo, 62440
Cuernavaca, Mor., Mexico

Phone: +52 777 100 1060

Opening times:

09:00 AM - 10:00 PM

Menu Tops

Guacamole	\$
Salsas	\$
Papa Rellena Con Arrachera	\$
Los Mejores Tacos de Arrachera	\$
Papa del Rey	\$
Hamburguesas	\$
Tacos de Tripa	\$
Parrillada de Arrachera	\$
Baked Potato and Arrachera	\$
Hamburguesa de Arrachera	\$
Sopa de Tortilla	\$
Tacos de Sirloin	\$
Alambre de Arrachera	\$
Quesadilla de Arrachera	\$
Tampiqueña	\$
Revoltijo Con Queso	\$
Queso Fundido Con Carne	\$
Agua de Jamaica	\$
Hamburguesa Rellena	\$
Cebollitas Asadas	\$

Below is your 800-word, SEOfriendly, English-language review focusing on the **El Rey De La Arrachera Menu**, written from a friendly, experiential reviewer’s voice. The content includes a brief intro to the menu and a thorough highlight of standout dishes to help readers visualize and entice them to visit.

El Rey De La Arrachera Menu unfolds like a vibrant fiesta for your senses-imagine stepping into a casual dining spot on Blvd. Gustavo Díaz Ordaz 117, Acapantzingo, Cuernavaca, and being met with the irresistible aroma of marinated arrachera sizzling on the grill. The menu embraces the heart of Mexican steakhouse culture while offering creative “Creaciones del Rey” that elevate the experience. Friendly and welcoming, the staff guide you through their treasures: from the comforting Guacamole and Salsas to creative plates like Papa del Rey and the hearty Parrillada de Arrachera.

Let’s start with **Guacamole**. Creamy, freshly mashed avocado blended with zesty lime, diced onion, cilantro, and just a hint of jalapeño-it’s the perfect crowd-pleaser and a light, flavorful opener that sets the tone for what’s to come. A basket of warm tortillas or crispy chips alongside it makes every bite even more inviting.

Then there are the beloved **Salsas**-a trio ranging from mild tomatillo verde to a smoky chipotle and a fiery rojo made with hand-picked chilies. Each one adds character and depth to every bite, whether you’re dipping or drizzling over tacos or quesadillas.

Among highlight dishes, **Papa del Rey** stands out: baked potato loaded with cream, cheese, arrachera, and served with a drink. It’s comfort food turned regal-rich, cheesy, and satisfying down to the last forkful. The harmonized textures of fluffy potato, melty cheese, and juicy, tender arrachera create a memorable flavor dance.

The **Los Mejores Tacos de Arrachera** truly earn their name. Tender, thin-sliced arrachera grilled just right, tucked into soft corn tortillas and topped with onion, cilantro, and a squeeze of lime. Juicy and smoky, each taco is simple yet soul-moving-a signature on the El Rey De La Arrachera Menu.

If you're craving something hearty, try the **Hamburguesa de Arrachera**-a robust patty made of ground arrachera, grilled and topped with melted cheese, lettuce, tomato, and onion, all nestled in a soft bun. Whether it’s classic or Hawaiian style with pineapple and pickles, it’s robust and indulgent, and perfect for anyone wanting a creative steak-style burger.

Papa Rellena Con Arrachera blends hot, fluffy potato stuffed with succulent arrachera cubes-crispy on the edges, tender inside-tear it open and the melted cheese and meat pull together in a decadent bite that will make you close your eyes in delight.

For the adventurous, the **Tacos de Tripa** offer crispy yet tender beef tripe, fried to golden perfection and topped simply with onion and cilantro. It’s crunchy, rich in flavor, and unlike any taco you’ve tried before.

Then there's the **Parrillada de Arrachera**, a generous platter for sharing: strips of arrachera, sausages, sirloin, sides of grilled onions, guacamole, and tortillas. Perfect for groups, it’s like a carnivore’s dream come true, sizzling right in front of you.

The menu includes **Baked Potato and Arrachera** in other forms-variations on the beloved Papa del Rey that give you the fun of loaded potato meets grilled meat. Or go for **Sopa de Tortilla**, a comforting broth with tortilla strips, cheese, creamy avocado, and a sprinkling of herbs-perfect as a start or a cozy side.

Fans of quesadillas will love the **Quesadilla de Arrachera**-warm flour tortilla stuffed with melted cheese and shredded arrachera, oozing with savory goodness. The **Quesadilla Campechana** mixes two fillings-like arrachera and sirloin-for a flavor fusion that’s rich, cheesy, and deeply satisfying.

The **Tacos de Sirloin** bring tender sirloin meat to soft tortillas-leaner and subtly different from arrachera, but still hearty and grilled to perfection. Meanwhile, **Alambre de Arrachera** threads grilled arrachera, bacon or chorizo, bell peppers, onions, mushrooms, all smothered in melted cheese. You can’t help but fill your plate and savor every

cheesy, smoky bite.

Don't miss the **Tampiqueña**, a classic Mexican plate with arrachera, grilled onion, guacamole, cheese, and sometimes enchilada or sides-traditional flavors, beautifully presented. And for cheesy indulgence, **Queso Fundido con Carne** melts gooey cheese with chunks of arrachera or chorizo, served with warm tortillas.

As for drinks, nothing refreshes like **Agua de Jamaica**-hibiscus tea served cold, tart and fruity, cutting through the richness of meat with perfect balance.

What makes the **El Rey De La Arrachera Menu** special isn't just the quality of the ingredients or the breadth of choices-it's the way the heart of Mexican carne asada culture is woven into every dish. Whether you savor the comfort of Papa del Rey, delight in cheese-overflowing quesadillas, or gather friends around a sizzling parrillada, you feel the warmth of the place. The arrachera-marinated, grilled, juicy-anchors each dish, but it's the joyful presentation and the friendly pace of service that make you want to linger.

In summary, the El Rey De La Arrachera Menu is a celebration of arrachera done right. From starters like Guacamole and Salsas to standout dishes like Papa del Rey, Quesadilla de Arrachera, Alambre de Arrachera, and the communal Parrillada de Arrachera, there's something irresistible for each palate. With traditional favorites like Tacos de Sirloin or Tampiqueña, and inventive creations like Hamburguesa de Arrachera or Queso Fundido con Carne, this menu invites you to explore rich textures and bold flavors-a delicious journey through the best of Cuernavaca's carne culture.