

La Superior

295 Berry St 11249-5111 · +17183885988 · Updated: Jan 14, 2026

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TACOS 20

Guacamole

\$5.00

fresh made to order comes with chips.

Flautas De Pollo

\$5.50

crispy rolled corn tortillas, choice of chicken or potatoes with cheese topped with romaine and salsa.

Gorditas

\$5.00

choice of chorizo or chorizo with potato or requeson which is a version of ricotta cheese mixed with cilantro. served with lettuce and mexican cream .

Queso Fundido

\$6.50

melted chihuahua cheese served with corn tortillas choice of mushrooms or chorizo

Jalapenos Rellenos

\$6.00

3 large jalapeno peppers stuffed with chihuahua cheese, coated with a bread crust.

Sopa Tarasca

\$6.00

taditional michoacan highlands soup, is a black bean soup with ancho pepper, fresh cheese and crispy tortillas on side.

Sopa De Verdura

\$6.00

big bowl of hearty aromatic chicken broth with corn kernels, poblano, chayote squash mexican zucchini and mexican herbs.

Tostada De Pata

\$6.00

pigs feet tostada served with black beans with fresh cheese, avocado and house cured jalapenos. a must for a mexico citys foodie

Pescadillas

\$4.00

dorado sh quesadilla, with salsa costena casera.

Carne Asada

\$2.50

carne asada (grilled skirt steak).

Tinga De Pollo

\$2.50

shredded chicken in chipotle tomato sauce.

Rajas

\$2.50

roasted poblano pepper strips, cooked with mexican cream and diced onions. de-li-ci-ous.

Hongos

\$2.50

sauteed mushrooms with epazote and garlic.

Carnitas

\$2.50

pork confit

Pescado Zarandeado	\$2.50
non-fried fish, topped with pico.	
Cochinita Pibil	\$2.50
slow cooked pork in banana leaves.	
Camaron Al Chipotle	\$2.50
sauteed shrimps with chipotle sauce.	
Chorizo Toluqueno	\$2.50
sauteed with poblano, serrano peppers.	
Lengua	\$3.50
amazing beef tongue taco	
Pavo Escabeche	\$3.50
turkey cooked in escabeche, served with black bean paste & house cured onions. comes with xtra xtra hot tamulada sauce	

QUESADILLAS 18

Tinga De Pollo	\$3.50
Rajas Con Queso	\$3.50
Papa Con Queso	\$3.50
Hongos	\$3.50
Papa Con Chorizo	\$3.50
Steak Tinga	\$3.50
Sesadillas (quesadillas De Sesos)	\$3.00
pork brain quesadillas, dont ask. get them!	
Panuchos De Cochinita	\$8.00
slow cooked pork in banana leaves and achiote served over a thick tortilla, black beans picked onions	
Alambre De Re S	\$9.50
grilled skirt steak with peppers, bacon , onions with melted chihuahua cheese served with corn tortillas.	
Torta Ahogada	\$8.00
guadalajara classic of classics, sourdough bread stuffed with pork confit [carnitas] beans, and topped with extra hot arbol sauce and mild tomato sauce the first in new york	
CamarOn O Pescado Pibil	\$13.00
shrimp or fish, slow cooked in banana leaves, achiote sauce, rice and black beans. yucatan gastronomy staple	
Enchiladas	\$10.00
chicken enchiladas with tomatillo sauce, opped with melted cheese	

Calamares En Su Tinta	\$10.00
estilo mercado, grilled squid, cooked in black squid ink, jalapenos serrano peppers and tomatoes. served over rice with soft corn tortillas on side.	
Ezquites	\$4.00
corn kernels cooked with epazote leaves, served with fresh cheese, lime and mexican mayo	
Frijoles De Olla	\$3.00
soupy black beans	
Frijoles Charros	\$5.00
pinto beans with epazote, onions, jalapenos and smoked bacon	
Salsas	\$4.00
sampler of salsas from mild to super hot	
Cebollitas Cambray	\$3.00
grilled mexican scallions, classic taqueria side order	