

Cafe Con Chocolate

1532 Snyder Ave 19145-3938 · +12676394506 · Updated: Jan 14, 2026

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CAFE DE LA CASA 10

House Coffee	\$2.50
Decaf	\$2.50
Café Americano	\$3.50
Espresso	AVAILABLE OPTIONS
	S.: \$2.00
	D.: \$3.00
Café Olé	\$3.50
Café con Leche	\$4.50
Café con Chocolate	\$5.50
Two shots of espresso, Mexican hot chocolate, topped with cinnamon	
Cappuccino	\$4.50
Cajetuccino	\$4.75
Cajeta (caramel) cappuccino	
Chocolate Oaxaca	\$4.95
Mexican hot chocolate topped with cinnamon	

JUGO 2

Fresh Squeezed Fruit Juice	\$4.95
Choose two or three: carrot, orange, pineapple, apple and ginger	
Conga Tropical	\$3.75
Combination of grapefruit, pineapple and orange juice with a touch of grenadine	

MALTEADAS 7

Raspberry Sunrise	\$4.95
Strawberry, raspberries, bananas, orange	
Piña Colada	\$4.95
Pineapple, mango, coconut	

Tropical Mango	\$4.95
Mango juice, mango & a touch of lime juice	
Speedy Gonzalez	\$4.95
Banana, peanut butter, blue corn meal (pinole)	
Hawaiian Punch	\$4.95
Pineapple, bananas, mango	
Peaches n' Cream	\$4.95
Peach, coconut, banana	
Tropical Twister	\$4.95
Mango, banana, orange juice	

CAFE FRIO ⁴

Iced Mexican Mocha	\$5.50
Mexican chocolate, two shots of espresso, milk or soy	
Vanilla Latte	\$4.75
Iced Coffee	AVAILABLE OPTIONS
	\$2.75
	Add Vanilla Flavor Extra: \$0.75
Iced Coconut Latte	\$4.75
Two shots of espresso, coconut milk, simple syrup and cinnamon	

CAFE HELADO ³

Milk Shake	\$4.50
Choose Vanilla / Chocolate / Coffee	
Café con Chocolate Smoothie	\$5.50
Two shots of espresso, milk, Mexican chocolate	
Blue Awake	\$4.75
Blue corn meal (Pinole). Shot of espresso, milk, honey	

AGUAS FRESCAS ⁵

Agua de Tamarindo	\$3.75
Made from the extract of tamarind fruit	
Agua de Jamaica	\$3.75
Homemade hibiscus flower tea	
Horchata	\$4.50
Homemade rice milk water	

Limonada Clasica	\$3.50
Made with fresh squeezed limes	
Limonada de Fruta	\$4.00
Orange / Strawberry / Pineapple / Peach / Raspberry / Mango	

TÉ 6

Chamomile	\$2.50
Lemon Ginger Honey	\$2.75
Green Tea (Sen-Cha)	\$2.50
Jasmine Green	\$2.50
Jasmine	\$2.50
Black Tea	\$2.50

POSTRES / DESSERTS 6

Tres Leches	\$6.00
A light, airy sponge cake soaked in, as the name implies, three types of milk	
Plantains with Cream	\$4.75
Fried sweet plantains topped with queso fresco and sour cream. A sweet and savory combination	
Flan	\$5.50
Homemade oven steamed caramel custard	
Churros	\$4.50
Fried dough pastry sprinkled with sugar and cinnamon. Served with a side of homemade chocolate dip	
Churros de Cajeta	\$5.50
Fried dough pastry filled with caramel and sprinkled with cinnamon sugar. Served with a side of homemade chocolate dip	
Chocolate Chip Cookie	\$2.50

APERITIVOS 8

Guacamole	\$9.50
traditional homemade guacamole. Served with chips	
Pico de Gallo	\$5.50
tomato, jalapenos, onion and cilantro. Served with chips	
Papas de la Casa / Chipotle Home Fries	\$4.75
Special Home Fries	\$6.00
red onion, green pepper, cheese and chipotle sauce	

Nachitos

\$8.00

Home-made tortilla chips topped with refried black beans, a mixed combination of cheddar monterey jack cheese, melted mozzarella and Chihuahua cheese, and topped with shredded lettuce, diced tomato, sour cream, and traditional Mexican cheese

Queso Fundido

AVAILABLE OPTIONS

Combination of melted mozzarella and Chihuahua cheese and your choice of chorizo or poblano peppers. Served with soft corn tortillas

\$8.00

Mushrooms: \$2.00

Poblano peppers:

\$3.00

Chorizo: \$3.00

Molletes

\$10.50

A long buttered portuguese roll layered with refried black beans and melted chihuahua cheese, toasted, and topped with queso fresco and side of pico de gallo

Empanada

\$8.00

A savory fried pastry topped with lettuce, tomato, sour cream, queso fresco, and filled with your choice of meat: papas con chorizo, roast pork, picadillo, grilled chicken or tinga

APERITIVOS - ADDITIONS 8

Carne \$4.00

Chicken, Tinga

Carne: Steak, Roast Pork, Chorizo, Picadillo \$5.00

Vegetariano: Egg Fried / Scrambled \$2.50

Vegetariano: Soy Chicken, Soy Beef or Mixed Vegetables \$4.00

Side of Mexican Rice \$3.00

Side of Black Beans \$2.50

Side of Mexican Rice and Beans \$4.50

Add Guacamole \$3.00

SOUPS & SALADS 6

Sopa de Tortilla \$8.50

A rich Pasilla chile broth, topped with crispy tortillas strips and smooth slices of avocado, sprinkled with traditional Mexican cheese and sour cream

Signature Salad

AVAILABLE OPTIONS

Romaine, seasonal fruits, walnuts & traditional Mexican cheese. Mixed with our special homemade apricot dressing

\$8.00

Add: Grilled Chicken or Tinga:

\$4.00

Pear Salad **\$7.00**
Mixed greens, pear and sprinkled with a white soft and moist cheese. Mixed with our homemade apricot dressing

Shrimp Salad **\$11.00**
Mixed greens served with marinated shrimp, fresh cut avocado, tomato, green peppers. Comes with a spicy dressing on the side and can be substituted for our house dressing

Superfibra **\$8.50**
Romaine, tomato, sweet onion, nopalitos, avocado, jalapeño, and chopped walnuts. Served with dressing on the side

Fruit Salad **\$6.50**
Seasonal fruit and topped with walnuts and sweet glaze

TORTAS 6

Carnitas (Roast Pork) **\$11.00**

Tinga / Pollo Azado / Grilled Chicken **\$11.00**

Huevos con Chorizo (Eggs with Sausage) **\$11.00**

Picadillo (Seasoned Ground Beef) **\$11.00**

Tofu a la Mexicana **\$10.00**

Cheesesteak a la Mexicana **\$10.00**
A lightly buttered, toasted Portuguese roll with our homemade chipotle mustard, steak sautéed with serrano peppers and caramelized onions, with melted cheddar and monterey jack cheese and topped with pico de gallo

BURRITOS 7

Pollo Asado (Grilled Chicken) **\$10.50**

Tinga (Spice Shredded Chicken) **\$10.50**

Carnitas (Roasted Pork) **\$10.50**

Chorizo (Mexican Sausage) **\$10.50**

Picadillo (Seasoned Ground Beef) **\$10.50**

Veggie Burrito **\$10.00**
Refried beans, mozzarella cheese, mushrooms, onions, zucchini and serrano peppers

Vegetarian Chicken Burrito **\$10.00**
Refried Beans, spring mix, sour cream, chipotle mayo combined with sauted jalapeño peppers, tomato and chihuahua cheese

TACOS 2

Veggie Tacos **\$9.50**

Chipotle potatoes, shredded carrots, and spiced nopales (cactus). Topped with sour cream and sprinkled with cheese

Tacos Caseros **\$10.00**

Your choice of roast pork, papas con chorizo, picadillo or tinga

TACOS ESPECIALES 4

Pollo Asado **\$10.50**

Grilled chicken, lettuce, chipotle mayonnaise, guacamole, and a sprinkled with queso fresco and diced tomato

Bistec **\$10.50**

Steak with slices red onions, green peppers, cheddar and Monterey Jack cheese and topped with guacamole

Chorizo **\$10.50**

Mexican sausage, bell peppers, red onion, topped with guacamole and sprinkled with queso fresco

Fish Tacos **\$10.50**

Breaded whiting fish topped with lettuce, guacamole and sprinkled with queso fresco. Served with a chipotle cream sauce

BRUNCH 13

Huevos Rancheros **\$9.00**

Three eggs sunny side up, served over fried corn tortillas topped with salsa verde and queso fresco. Served with a side of black beans. Side of toast upon request

Huevos Motuleños Especiales **\$11.50**

A tower of huevos rancheros, each tortilla has refried black beans, ham and mozzarella cheese, topped with salsa verde and roasted poblano rajas, caramelized onions, tomatoes, and queso fresco. Side of toast upon request

Huevos a la Mexicana **\$9.00**

Three eggs scrambled with onions, tomatoes, and serrano peppers. Served with a side of black beans and an option of tortillas or slices of toasted Portuguese bread

Huevos Revueltos Migas **\$11.50**

Scrambled eggs with ham, onion, Serrano peppers, and tortilla chips, topped with melted Chihuahua cheese. Served with a side of black beans and an option of tortillas or slices of toasted Portuguese bread

Huevos Revueltos con Chorizo **\$9.00**

Three scrambled eggs with chorizo (Mexican sausage). Served with a side of black beans and an option of tortillas or slices of toasted Portuguese bread

Scrambled Tofu a la Mexicana **\$9.00**

Scrambled tofu cooked with tomato, serrano peppers and onions. Served with a side of black beans and an option of tortillas or slices of toasted Portuguese bread

Omelet Vegetariano

\$10.00

Three egg omelet made with mushrooms, onions, zucchini and serrano peppers. Served with a side of black beans, lettuce and tomato and an option of tortillas or slices of toasted Portuguese bread

Cheese Omelet

\$9.00

Three egg omelet with monteray jack cheese and cheddar cheese. Served with a side of black beans, lettuce and tomato and an options of tortillas or slices of toasted Portuguese bread

Tofu Breakfast Burrito

\$9.50

Scrambled tofu, cheddar, monterey jack cheese, refried beans topped with lettuce, tomato, sour cream and queso fresco

Breakfast Burrito

AVAILABLE OPTIONS

Scrambled eggs, refried beans, cheddar, monterey jack cheese and topped with lettuce tomato, sour cream and queso fresco

\$9.00

Add Bacon, or Ham: \$2.00

Chilaquiles

\$10.50

Fresh Home-made tortilla chips covered in salsa verde, salsa roja, or mole topped with sour cream and queso fresco. Served with black beans and rice

Molletes

\$10.50

A long buttered portuguese roll layered with refried black beans and melted chihuahua cheese, toasted, and topped with queso fresco and side of pico de gallo

Nachos

AVAILABLE OPTIONS

Home-made tortilla chips topped with refried black beans, a mixed combination of cheddar, Monterey, & jack cheese, melted mozzarella and Chihuahua cheese, and topped with shredded lettuce, diced tomato, sour cream, and traditional Mexican cheese

\$10.00

Add Carne: Chicken, Tinga: \$4.00

Add Carne: Picadillo, Steak or Roasted Pork: \$5.00

Add Vegetariano: Egg Fried / Scrambled: \$2.50

Add Vegetariano: Soy Chicken, Soy Beef or Mixed Vegetables:

\$4.00

HOUSE SPECIALS 8

Flautas

\$12.00

Three crispy corn tortillas stuffed with your choice of tinga or mexican sausage and potatoes. Topped with lettuce, sour cream, pico de gallo and sprinkled with cheese. Served with Mexican rice and beans

Veggie Flautas

\$12.00

Potatoes sauteed in homemade chipotle sauce, shredded carrots and seasoned nopales (cactus). Served with a side of Mexican rice and beans

Quesadilla

A whole wheat flour tortilla or a homemade corn tortilla, freshly made and hand pressed. Served with lettuce, pico de gallo and sour cream. Carne: Grilled Chicken, Tinga, Picadillo, Steak; Vegetariano: Mushroom and Cheese, Soy Chicken, Soy Beef or Mixed Vegetables

AVAILABLE OPTIONS

Grilled chicken or Tinga: \$13.50

Vegetariano:Mushrooms and cheese: \$12.50

Ground beef or Steak: \$14.50

Veggetariano:Soy chicken, Soy beef or Mixed Veggies:\$13.50

Enchiladas de Mole Poblano

\$11.00

Three corn tortillas stuffed with chihuahua cheese, covered in Mole sauce, topped with sour cream and sprinkled with cheese. Served with a side of mexican rice and black beans

Enchiladas Verdes o Rojas

\$11.00

Three corn tortillas stuffed with Oaxaca cheese, simmered in green or red salsa, topped with sour cream and sprinkled with cheese. Served with a side of mexican rice and black beans

Tamal Azteca

\$13.50

Broiled chicken tamal casserole covered with our homemade green salsa, sour cream, chihuahua cheese poblano rajas and queso fresco served with mexican rice and black beans

Enfrijoladas

\$11.00

Three corn tortillas stuffed with Oaxaca cheese, covered in a creamy bean sauce, topped with sour cream and sprinkled with cheese. Served with a side of mexican rice and green salsa

Huarache

\$10.50

Fluffy handmade corn tortilla topped with refried beans, green and red salsa, spiced nopales and queso fresco

HOUSE SPECIALS - ADDITIONS 8

Carne: Chicken, Tinga

\$4.00

Carne: Steak, Roast Pork, Chorizo, Picadillo

\$5.00

Vegetariano: Egg Fried / Scrambled

\$2.50

Vegetariano: Soy Chicken, Soy Beef or Mixed Vegetables

\$4.00

Side of Mexican Rice

\$3.00

Side of Black Beans

\$2.50

Side of Mexican Rice and Beans

\$4.50

Add Guacamole

\$3.00