

Menu

El Molcajete

6974 Rue St-Hubert, Montréal QC H2S 2M9, Canada | (514) 270-0884

Most Ordered

Guacamole et chicharron

CA\$18.50

Mashed avocado with lime, cilantro, onion, and tomato, served with crispy pork chicharron.

Molcajete pour partager

CA\$42.50

Grilled steak, chicken, shrimp, chorizo, cactus, onion, and cheese, served in a traditional molcajete (Mexican mortar).

Ceviche de crevettes / Shrimp Ceviche

CA\$24.00

Shrimp marinated in lime juice with tomatoes, onions, cilantro, jalapeños, and avocado.

Molcajete individuel

CA\$24.75

Grilled steak, chicken, and shrimp typically accompanied by chorizo, cactus, onions, and cheese in a traditional "molcajete" (lava stone) bowl.

Aguachile noir / Black Aguachile

CA\$24.00

Shrimp marinated in lime juice, served with cucumber, red onion, avocado, and a distinctive black sauce.

quesabirrias (4)

CA\$21.85

Chilaquiles avec viande (poulet ou steak)

CA\$18.97

Crispy tortilla chips with green tomatillo sauce, topped with chicken or steak, sour cream, cheese, and onions.

Menu El Molcajete

Taco Tripes (1)

CA\$6.30

Taco tripes: Soft corn tortilla with seasoned beef intestines, typically topped with chopped onions and cilantro.

Molcajete mega

CA\$64.50

Grilled chicken, steak, shrimp, chorizo, cactus, onions, cheese, and a blend of red and green sauces served in a traditional "molcajete" (lava stone).

Aguachile vert / Green Aguachile

CA\$24.00

Shrimp marinated in lime juice with spicy green sauce, cucumber, red onion, and avocado.

BURRITOS

BURRITO CHOIX DE VIANDE (STEAK OU BIRRIA OU CAMPECHANO) SERVI AVEC DES FRITES

CA\$20.75

Flour tortilla filled with your choice of steak, birria, or campechano, typically includes rice, beans, cheese, and pico de gallo, served with fries.

burrito chorizo ou pastor, servi avec des frites

CA\$19.55

Flour tortilla filled with Mexican sausage or marinated pork, beans, rice, cheese, lettuce, onions, cilantro, avocado, and sour cream. Served with fries.

PLATS

Milanesa poulet

CA\$19.55

Breaded chicken cutlet served with rice, beans, salad, and tortillas.

Consommé de birria grand

CA\$17.25

Birriamen

CA\$19.55

Menu El Molcajete

Chilaquiles avec viande (poulet ou steak)

CA\$18.97

Crispy tortilla chips with green tomatillo sauce, topped with chicken or steak, sour cream, cheese, and onions.

CHILAQUILES PAS VIANDE

CA\$14.95

Crispy corn tortilla chips smothered in green tomatillo sauce, topped with sour cream, queso fresco, onions, and cilantro.

ENTRÉES

Guacamole et chicharron

CA\$18.50

Mashed avocado with lime, cilantro, onion, and tomato, served with crispy pork chicharron.

Mini sopes haricots (3)

CA\$8.05

Hand-made corn masa boats topped with refried beans, lettuce, sour cream, queso fresco, and haricots (beans).

Pico de gallo chips petite

CA\$9.20

House-made tortilla chips paired with a fresh mix of diced tomatoes, onions, cilantro, serrano peppers, and lime juice.

Bâtonnets de fromage (3)

CA\$9.20

Breaded cheese sticks, typically served with a dipping sauce.

Bâtonnès jalapeno (3)

CA\$9.20

Breaded jalapeños stuffed with cream cheese and deep fried.

Mini sopes choix viande (3) (poulet ou chorizo ou steak)

CA\$11.50

Handmade mini sopes with chicken, chorizo, or steak, typically topped with refried beans, lettuce, queso fresco, and sour cream.

Menu El Molcajete

haricots chips

CA\$9.20

Haricots frits maison typically served with crispy tortilla chips.

Guacamole chips petit

CA\$9.20

Freshly mashed avocado typically mixed with lime juice, cilantro, tomato, and onions, served with crispy tortilla chips.

Guacamole chips grand

CA\$14.95

Fresh avocado mashed with onions, tomatoes, cilantro, and lime juice, served with tortilla chips.

MOLCAJETES

Molcajete mega

CA\$64.50

Grilled chicken, steak, shrimp, chorizo, cactus, onions, cheese, and a blend of red and green sauces served in a traditional "molcajete" (lava stone).

Molcajete pastor

CA\$21.85

Marinated pork, pineapple, market vegetables, tomatillo salsa, grilled nopales, and chile toreado served in a traditional molcajete.

Molcajete chorizo

CA\$21.85

Chorizo, grilled nopales (cactus), blistered onions, and market vegetables, typically served in a stone molcajete bowl.

Molcajete carnitas

CA\$21.85

Slowly braised pieces of pork, chorizo link, green onions, cactus, potatoes, chicharrón, roasted jalapeño, and Mexican cheese in an herbed tomatillo sauce.

Molcajete campechano

CA\$24.00

Shrimp, typically accompanied by a variety of seafood such as crab, clams, mussels, and fish, served in a spicy red sauce.

Menu El Molcajete

Molcajete steak

CA\$23.00

Tender strips of marinated steak typically sautéed with onions, bell peppers, tomatoes, and Mexican cactus, cooked in a special sauce and topped with cheese.

Molcajete pour partager

CA\$42.50

Grilled steak, chicken, shrimp, chorizo, cactus, onion, and cheese, served in a traditional molcajete (Mexican mortar).

Molcajete individuel

CA\$24.75

Grilled steak, chicken, and shrimp typically accompanied by chorizo, cactus, onions, and cheese in a traditional "molcajete" (lava stone) bowl.

QUESABIRRIAS

quesabirrias (4)

CA\$21.85

quesabirrias (3)

CA\$18.40

TACOS

Taco Carnitas (1)

CA\$6.30

Shredded pork carnitas served on a corn tortilla, typically topped with cilantro, onion, and a wedge of lime.

Taco Suadero (1)

CA\$6.30

Slow-cooked beef on a corn tortilla, typically garnished with onions, cilantro, and salsa.

Taco Tripes (1)

CA\$6.30

Taco tripes: Soft corn tortilla with seasoned beef intestines, typically topped with chopped onions and cilantro.

Menu El Molcajete

Taco Langué (1)

CA\$6.30

Soft corn tortilla with slow-cooked beef tongue, topped with onions and cilantro.

Taco Steak (1)

CA\$6.90

Grilled marinated steak, typically topped with fresh onions and cilantro, served on a soft corn tortilla.

Taco Poulet (1)

CA\$6.30

Marinated chicken taco with cilantro, onions, radish, and cucumber on a corn tortilla.

Taco Campechano

CA\$6.90

Grilled steak and chorizo taco, topped with onions and cilantro, served on a corn tortilla.

Taco Birria (1)

CA\$6.90

Shredded beef birria on a soft corn tortilla, typically garnished with onions and cilantro.

Taco al Pastor (1)

CA\$6.30

Marinated pork, grilled pineapple, onion, and cilantro in a corn tortilla.

Taco Chorizo (1)

CA\$6.30

Homemade pork chorizo in a corn tortilla, typically topped with cilantro and raw onions.

Quesadillas

Quesadilla au poulet / Chicken Quesadilla

CA\$12.25

Flour tortilla with grilled chicken, melted cheese, guacamole, and sour cream.

Menu El Molcajete

Quesadilla à la farine / Flour Quesadilla

CA\$15.00

Griddled flour tortilla typically filled with melted cheese.

Consomé

CA\$17.25

Corn tortilla filled with melted cheese, served with a side of beef bouillon stock.

Quesadilla au maïs / Corn Quesadilla

CA\$11.50

Two corn tortillas with melted cheese.

Mariscos

Ceviche de crevettes / Shrimp Ceviche

CA\$24.00

Shrimp marinated in lime juice with tomatoes, onions, cilantro, jalapeños, and avocado.

Cocktail de crevettes / Shrimp Cocktail

CA\$24.00

Shrimp cocktail typically includes shrimp, avocado, onions, cilantro, tomatoes, and a tangy tomato sauce.

Tostada aguachile

CA\$12.70

Ceviche et aguachile. / Ceviche and aguachile.

Shot des morts / Sot of The Dead

CA\$5.75

Sot des morts: Shrimp, octopus, crab, and clams in a flavorful seafood cocktail.

tostada de ceviche

CA\$12.65

Crisp Tostada topped with fresh, zesty Ceviche- a coastal delicacy.

Menu El Molcajete

Aguachile noir / Black Aguachile

CA\$24.00

Shrimp marinated in lime juice, served with cucumber, red onion, avocado, and a distinctive black sauce.

Aguachile vert / Green Aguachile

CA\$24.00

Shrimp marinated in lime juice with spicy green sauce, cucumber, red onion, and avocado.

Extras

6 tortillas

CA\$4.60

Handmade tortillas, typically corn or flour, crafted using traditional methods. Enjoy the authentic taste and texture of these six freshly made tortillas.

12 tortilla fait maison

CA\$9.20

Homemade tortillas, typically made from flour, perfect for wrapping savory fillings.

Boissons / Drinks

Boisson / Drink

CA\$3.50

Cola, Diet Cola, or Lemon Lime soda.

Postres

Churros

CA\$7.00

3 pièces. / 3 pieces.
