

GUACAMOLE | TACOS AL CARBON
FLAUTAS

HUEVOS - RANCHEROS | TAMALES

VINO QUESO | BIENVENIDOS

CERVEZA FRÍA

RESTAURANTE
Superica

CEVICHE

"EXTRA GOOD TEX-MEX"

Margarita
DE
LA CASA

NACHOS | ENCHILADAS
POLLO CON MOLE

"ENJOY THE VIEW"

TEQUILA | TAMPIQUENA | ESPECIAL

POZOLE

DE

LA CASA

LA PALOMA

CHELADA



PUFFY TACO DINNERS

"El Lopez"
ENCHILADAS

1801 NORTH SHEPHERD DRIVE
HOUSTON TEXAS

DINE-IN
TAKE-OUT

713 955 3215

APPETIZERS

GUACAMOLE with tostadas, lime 9

CHILI CON QUESO

Classic 7

Chorizo 9

Chicken Fajita 9

Compuesto (picadillo, guacamole & sour cream) 12

QUESO FUNDIDO

Broiled Monterey Jack and Chihuahua cheeses,
warm tortillas, salsa cremosa 10

~ con rajas y hongos 12

~ con chorizo 13

~ con camarones 13

FLAUTAS crispy chicken tacos, lettuce, guacamole,
sour cream, queso fresco 13

NACHOS bean and cheese nachos, jalapeños,
guacamole, sour cream 10

CHICKEN FAJITA NACHOS grilled chicken on
bean and cheese nachos, jalapeños, guacamole,
sour cream 14

STEAK FAJITA NACHOS grilled steak on bean and
cheese nachos, jalapeños, guacamole, sour cream... 16

DELTA STYLE HOT TAMALES chili gravy and
saltine crackers... *Messy but worth it!* 12

SOUPS & SALADS

CAMPECHANA DE MARISCOS 16

Mexican “cocktail” of spicy gulf shrimp, octopus, lump crab, avocado, tostadas

CEVICHE TOSTADA “AGUA CHILE” 16

gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro & radish

ENSALADA DE LA CASA 10

chopped greens, avocado, cucumber, pickled onion,
sweet corn, radish, Monterey Jack, crispy tortillas

~ with wood-grilled chicken ... add \$6

~ with wood-grilled steak ... add \$9

~ with wood-grilled shrimp ... add \$9

SOPA DE TORTILLA 9

rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

POZOLE ROJO DE CAMARON 9

gulf shrimp, pork and hominy stew, ancho chile broth, shaved cabbage, cilantro, & radish

**DINE-IN
ONLY**

LUNCH SPECIALS

MONDAY — FRIDAY

Served w. Rice and Beans

11.99

Choose Two Items

NACHOS

four (4) of our bean and cheese
nachos with jalapeños, guacamole
and sour cream

ENCHILADA

choose: Cheese, Picadillo, Mole,
Chicken Verde, Chicken Suizas,
or Vegetable

HARD SHELL TACO

Picadillo or Chicken Tinga, lettuce,
tomato, cheese, guacamole

SALAD

small house salad with creamy
oregano dressing

SOUP

cup of Chicken Tortilla Soup
or Pozole

TACO AL CARBON

pork carnitas with guava glaze,
grilled chicken or steak,
smoked onions, flour tortillas

Especialidades de la Casa

ADD FRIED EGG – \$1 ADD PUFFY TOSTADA CON QUESO – \$2.99

FAJITAS AL CARBON

served with Mexican butter, lettuce, pico de gallo, guacamole, sour cream, cheese, frijoles, and just made flour tortillas

SKIRT STEAK marinated and wood-grilled	26
CHICKEN BREAST marinated and wood-grilled ...	22
PARILLA MIXTA grilled steak and chicken	26
PARILLA DELUXE grilled steak, chicken & camarones brochetas	28
VEGETABLE MIXTA cauliflower, cabbage, corn, poblano, root vegetables, avocado crema.....	20

ENCHILADAS

two per order with rice and beans

CHEESE	13
<i>stringy Mexican cheese, chili gravy, chopped onion</i>	
POLLO CON MOLE	15
<i>morita chile braised chicken, mole poblano, queso fresco</i>	
PICADILLO	15
<i>spiced ground beef, chili gravy, Monterey jack cheese, chopped onion</i>	
CHICKEN VERDE	15
<i>morita chile braised chicken, salsa verde, sour cream, cilantro</i>	
VEGETABLE	13
<i>yukon gold potato, corn, cheese, & roasted poblano, salsa verde</i>	
CHICKEN SUIZAS	15
<i>sour cream-poblano sauce, Monterey jack cheese, cilantro chimichurri</i>	

STEAK DINNERS

CARNE ASADA 18 oz bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo & queso fresco.....	36
TAMPIQUENA marinated wood-grilled skirt steak, two cheese enchiladas topped with a fried egg, Mexican rice	26

MARISCOS

GULF RED SNAPPER crispy whole fish, avocado, tomatillo salsa, just made flour tortillas, black beans & white rice	Mkt
CAMARONES BROCHETAS chile-spiced gulf shrimp stuffed with jack cheese & jalapeño, wrapped in bacon, charro beans	27
PESCADO AL CARBON blackened NC catfish fillet, 3 bacon-wrapped stuffed shrimp, frothy Mexican butter, flour tortillas, black beans & white rice.....	24

TACOS

three per order with frijoles

TACOS DE CAMARONES crispy shrimp, cabbage slaw, morita chile mayo & diablo sauce	16
TACOS DE BARBACOA slow cooked brisket, guacamole, slaw & queso fresco	15
TACOS AL PASTOR charred pork belly, grilled pineapple & pico de gallo	14
TACOS DORADOS DE CAMARON AKA “golden shrimp tacos” arbol salsa, cabbage & avocado	16

SHORT RIB — \$35

slow smoked & wood-grilled, chipotle molasses, flour tortilla & charro beans

ORDER BEFORE
THEY'RE GONE!



A TEX-MEX TRADITION

CHILE RELLENO poblano stuffed with potato, corn, mushroom & queso Oaxaca, spicy tomato sauce, black beans & white rice.....	16
CARNITAS DE PUERCO twice-cooked heritage pork belly, tomatillo salsa, flour tortillas, charro beans.....	22
HAMBURGUESA SUPERICA 8 oz. double meat, American cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries	16
CARNE GUISADA Tex-Mex beef stew served with house made flour tortillas, 2X fried frijoles & Mexican rice ...	17
EL LOPEZ two cheese enchiladas, crispy beef taco, guacamole salad, puffy tostada con queso, rice and beans (No substitutions, por favor!)	18

TACOS AL CARBON

flour tortillas stuffed with your choice of meat & smoked onions, served with salsa cremosa and frijoles

Chicken - wood-grilled	15
Steak - wood-grilled	16
Carnitas - crispy pork belly, guava glaze	15
<i>Ask your server about “Rico Style!”</i>	

PUFFY OR HARD SHELL TACO DINNER 14

shredded lettuce, tomato, and cheese served three per order with 2x fried frijoles and Mexican rice

Chicken Tinga - morita chile braised
Picadillo - spiced ground beef
Vegetarian - guacamole

BEER – CERVEZA

DRAFT BEER

Dos Equis Lager , Mexico.....	4
Negra Modelo , Mexico.....	5
Lone Pint Yellow Rose IPA , Texas.....	6
Craft Beer of the Moment ,	6

BOTTLED AND CANNED BEER

Bohemia , Mexico.....	5
Corona Extra , Mexico.....	5
Modelo Especial , Mexico (can).....	5
Pacifico , Mexico.....	5
Tecate , Mexico (can).....	4
8th Wonder Hopston IPA , Texas (can).....	6
Buffalo Bayou Great White Buffalo , Texas (can).....	6
Legal Draft Free and Clear , “Gluten Removed” Lager, Texas (can)....	6
Lone Star long neck , Texas.....	4
Nine Band Cactus Cat Kolsch , Texas (can).....	6
Shiner Bock , Texas.....	5
Southern Star Bombshell Blonde , Texas (can).....	6
Oskar Blues Beerito , Mexican Lager, California (can).....	6
Sweetwater 420 , Pale Ale, Georgia.....	6

REFRESHING DRINKS

Fanta Orange	3
Mexican Coke	3
Topo Chico Mineral Water	3
Squirt	3
Panna	3
Jamaica Tea	3
Horchata	4
Agua del Dia	4

In Texas on a Saturday night

Everclear is added to the wine sometimes

Nachos, burritos, and tacos who knows

How it usually goes, it goes

Whooooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	9/45
Poema , Penedes N/V	

WHITE

Sauvignon Blanc.....	9/36
Haras de Pirque , Chile 2016	
Albarino.....	10/40
Lagar de Cervera , Rias Biexas 2017	
Chardonnay.....	10/40
Beckon , Central Coast, California 2016	

ROSÉ

Pinot Noir	9/36
Des Amis , Carmel, California 2017	

RED

Pinot Noir	8/32
Emiliana Natura , Chile 2015	
Malbec.....	9/36
Punto Final Clasico , Mendoza, Argentina 2017	
Grenache Syrah.....	8/32
Los Dos , Spain 2017	
Cabernet	9/36
Santa Julia Reserva , Mendoza, Argentina 2016	

MARGARITAS Y MÁS

EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
SUPERITA!	14
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
TEXAS STAR	13
Gran Centenario Rosangel tequila, St. Germain, ruby red grapefruit, lime	
MATADOR	11
El Jimador Blanco, pineapple, lime, cilantro	
LA PARILLA	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, smoked salt, mezcal floater	
LA PALOMA	10
El Jimador Blanco, lime, glass bottle Squirt	

Curios on display are for sale

Tiger T-shirt \$20

Cowboy T-shirt \$20

“Tex-Mex” Hat \$20

“Enjoy Superica” Hat \$20



COCKTAILS Y CLÁSICOS

SLUSHIE DEL DIA	Mkt
Ask your server or bartender	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
UNDER THE VOLCANO	12
Sombra Mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	
BULEVAR	12
El Jimador Reposado, Campari, Cocchi Vermouth di Torino, flamed orange peel	
EXTRA FRESCA	9
Platinum rum, honey, lime, Jamaica agua fresca	
BATANGA	10
El Jimador Blanco, fresh lime, Mexican Coke	
VAMPIRE WEEKEND	10
House made horchata, The Kraken spiced rum, cinnamon	

CHELADA 6

Negra Modelo over ice,
with fresh lime juice and salt

A TRAVELER'S HISTORY

You have come to one of the most remote and wildly beautiful places in the world, home to the original famous Superica restaurant and bar. The interior is much the same as the original explorers found it. You can experience anew the thrills they found on your own journey of discovery. The dining room depicts early Texas during the forging of the Western and Southwestern United States. In 1906 a family built the grand old El Tigre building on the east side of the plaza, and until the latter part of the century the building was occupied by diners from all over the region.

Superica, located now in the fully restored building, features a colorful dining room where delicious Mexican and American foods are served. You may know this as ‘Tex-Mex’ cuisine. Here, authentic products of craftsmanship are displayed along with curios that may be obtained. The atmosphere of the Old West has been preserved for the enjoyment of all guests.

BRUNCH

SATURDAYS AND SUNDAYS 10 am – 3 pm



Aguas Frescas

- Horchata, sweet almond & rice milk 4
- Naranja, Valencia orange 4
- Pomelo, ruby red grapefruit 4
- Agua Del Dia, seasonal selection 4

Cocktails

- Sangria Del Dia, red wine, fruit 9
- Michelada, beer, tomato juice, lime 6
- Bloody Maria 9

BREAKFAST PLATES

served with just made flour tortillas

- MIGAS PLATE** 13
two eggs scrambled with corn tostadas, chorizo, jalapeños, cheese, & 2x fried frijoles
- CHILAQUILES** 13
crispy tortilla strips stewed in red chile sauce, 2 fried eggs, queso fresco, avocado
- HUEVOS RANCHEROS** 13
house tortilla, 2X fried frijoles, ranchero sauce, 2 eggs sunny-side up, avocado & bacon
- HUEVOS MEXICANOS** 10
2 eggs scrambled with jalapeños, tomatoes, onions, cheese, & 2x fried frijoles
- CHORIZO, POTATO & EGGS** 13
2 eggs scrambled with chorizo, potatoes, cheese, & 2x fried frijoles
- TAMALES & EGGS** 14
2 pork tamales with chili gravy, cheese, 2 eggs sunny-side up
- STEAK & EGGS** 18
wood grilled skirt steak, 2 eggs sunny-side up, Mexican butter, lettuce, tomato, cheese & flour tortillas

Otras

- HOT CAKES** double stack 8 / triple stack 10
whipped butter, buttermilk syrup
- TROPICAL FRUIT SALAD** 11
seasonal tropical fruit, cucumber, jicama, lime & chili de arbol
- BBQ BRISKET SANDWICH** 14
Texas toast, cabbage slaw, guacamole, jalapeno pickles, 2 fried eggs

Sides

- Smoked Tejano sausage links 5
- Applewood smoked bacon 5
- Two eggs 3
- Black or 2x fried beans NC
- Fresh flour or Corn tortillas NC

Drinks

- Coffee (regular or decaf) 3
- Iced Coffee 4
- Black & White (iced coffee & Horchata) 5
- Iced tea 3
- Topo Chico 3
- Mexican Coke, Squirt, Fanta Orange 3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.