GUACAMOLE | TACOS AL CARBON
FLAUTAS | TAMALES
HUEVOS - RANCHEROS
VINO | QUESO | BIENVENIDOS
CERVEZA FRÍA
RESTAURANTE
Superica
CEVICHE
Margarita
DE LA CASA
“EXTRA GOOD TEX-MEX”
NACHOS | ENCHILADAS
POLLO CON MOLE
“ENJOY THE VIEW”
TAMPIQUENA | ESPECIAL
TEQUILA | DE
POZOLE | LA CASA
LA PALOMA
PUFFY TACO DINNERS
“El Lopez”
ENCHILADAS

1801 NORTH SHEPHERD DRIVE
HOUSTON TEXAS
DINE-IN 713 955 3215
TAKE-OUT
## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guacamole with tostadas, lime</td>
<td>9</td>
</tr>
<tr>
<td><strong>Chili Con Queso</strong></td>
<td></td>
</tr>
<tr>
<td>Classic</td>
<td>7</td>
</tr>
<tr>
<td>Chorizo</td>
<td>9</td>
</tr>
<tr>
<td>Chicken Fajita</td>
<td>9</td>
</tr>
<tr>
<td>Compuesto (picadillo, guacamole &amp; sour cream)</td>
<td>12</td>
</tr>
<tr>
<td><strong>Queso Fundido</strong></td>
<td></td>
</tr>
<tr>
<td>Broiled Monterey Jack and Chihuahua cheeses, warm tortillas, salsa cremosa</td>
<td>10</td>
</tr>
<tr>
<td>~ con rajas y hongos</td>
<td>12</td>
</tr>
<tr>
<td>~ con chorizo</td>
<td>13</td>
</tr>
<tr>
<td>~ con camarones</td>
<td>13</td>
</tr>
<tr>
<td><strong>Flautas</strong></td>
<td></td>
</tr>
<tr>
<td>Crispy chicken tacos, lettuce, guacamole, sour cream, queso fresco</td>
<td>13</td>
</tr>
<tr>
<td><strong>Nachos</strong></td>
<td></td>
</tr>
<tr>
<td>Bean and cheese nachos, jalapeños, guacamole, sour cream</td>
<td>10</td>
</tr>
<tr>
<td><strong>Chicken Fajita Nachos</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled chicken on bean and cheese nachos, jalapeños, guacamole, sour cream</td>
<td>14</td>
</tr>
<tr>
<td><strong>Steak Fajita Nachos</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled steak on bean and cheese nachos, jalapeños, guacamole, sour cream</td>
<td>16</td>
</tr>
<tr>
<td><strong>Delta Style Hot Tamale</strong></td>
<td></td>
</tr>
<tr>
<td>Chili gravy and saltine crackers</td>
<td>12</td>
</tr>
<tr>
<td><strong>Ceviche Tostada “Agua Chile”</strong></td>
<td>16</td>
</tr>
<tr>
<td>Gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro &amp; radish</td>
<td></td>
</tr>
<tr>
<td><strong>Ensala.da de la Casa</strong></td>
<td>10</td>
</tr>
<tr>
<td>Chopped greens, avocado, cucumber, pickled onion, sweet corn, radish, Monterey Jack, crispy tortillas</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled chicken ... add $6</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled steak ... add $9</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled shrimp ... add $9</td>
<td></td>
</tr>
<tr>
<td><strong>Sopa de Tortilla</strong></td>
<td>9</td>
</tr>
<tr>
<td>Rich chicken &amp; vegetable soup, ancho chile, cilantro, avocado &amp; crispy tortillas</td>
<td></td>
</tr>
<tr>
<td><strong>Pozo.le Rojo de Camaron</strong></td>
<td>9</td>
</tr>
<tr>
<td>Gulf shrimp, pork and hominy stew, ancho chile broth, shaved cabbage, cilantro, &amp; radish</td>
<td></td>
</tr>
</tbody>
</table>

## Soups & Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campechana de Mariscos</td>
<td>16</td>
</tr>
<tr>
<td>Mexican “cocktail” of spicy gulf shrimp, octopus, lump crab, avocado, tostadas</td>
<td></td>
</tr>
<tr>
<td>Ceviche Tostada “Agua Chile”</td>
<td>16</td>
</tr>
<tr>
<td>Gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro &amp; radish</td>
<td></td>
</tr>
<tr>
<td>Ensalada de la Casa</td>
<td>10</td>
</tr>
<tr>
<td>Chopped greens, avocado, cucumber, pickled onion, sweet corn, radish, Monterey Jack, crispy tortillas</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled chicken ... add $6</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled steak ... add $9</td>
<td></td>
</tr>
<tr>
<td>~ with wood-grilled shrimp ... add $9</td>
<td></td>
</tr>
<tr>
<td>Sopa de Tortilla</td>
<td>9</td>
</tr>
<tr>
<td>Rich chicken &amp; vegetable soup, ancho chile, cilantro, avocado &amp; crispy tortillas</td>
<td></td>
</tr>
<tr>
<td>Pozole Rojo de Camaron</td>
<td>9</td>
</tr>
<tr>
<td>Gulf shrimp, pork and hominy stew, ancho chile broth, shaved cabbage, cilantro, &amp; radish</td>
<td></td>
</tr>
</tbody>
</table>

## Dine-in Only Lunch Specials

**Monday — Friday**

Served w. Rice and Beans

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.99</td>
<td>Choose Two Items</td>
</tr>
</tbody>
</table>

**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

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

**CHICKEN SUIZAS**  
Two per order with rice and beans

**CHEESE**  
Stringy Mexican cheese, chili gravy, chopped onion .........................................13

**POLLO CON MOLE**  
Morita chile braised chicken, mole poblano, queso fresco ................................15

**PICADILLO**  
Spiced ground beef, chili gravy, Monterey jack cheese, chopped onion ..............15

**CHICKEN VERDE**  
Morita chile braised chicken, salsa verde, sour cream, cilantro .........................15

**VEGETABLE**  
Yukon gold potato, corn, cheese, & roasted poblano, salsa verde .....................13

**CHICKEN SUIZAS**  
Sour cream-poblano sauce, Monterey jack cheese, cilantro chimichurri .............15

**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**

**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

**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

**ASK YOUR SERVER ABOUT “RICO STYLE!”**

**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

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 Biaxas 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

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

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.

Curios on display are for sale

Tiger T-shirt $20
Cowboy T-shirt $20
“Tex-Mex” Hat $20
“Enjoy Superica” Hat $20

CHELADA 6
Negra Modelo over ice, with fresh lime juice and salt

Follow us: @supericaatl @fordfry — www.superica.com
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.*