



# SUMMER MENU

## MEXICAN PLATES

All Mexico Plates Includes your choice of 2 sides.

Maduro Plantains, Black Beans, Epazote White Rice, Spinach and Mushrooms,

### MEXICAN BURRITO \$ 21.00

Flower tortilla rolled up with your choice of meat and epazote white rice, black beans, lettuce, sour cream, pico de gallo, with choice of 2 sides

### CALIFORNIA BURRITO \$ 21.00

Flower tortilla rolled up with your choice of meat and fries, chorizo, sauce, pico de gallo and avocado with your choice of 2 sides

### ADULT QUESADILLA \$ 16.00

Flour Tortilla with perfected melted mozzarella cheese with your choice of 2 sides

### ADD PROTEIN FOR \$5.00

(Steak, Carnitas, Al Pastor, Birria, Grilled Chicken)

### TAMAL OAXAQUEÑO \$ 21.00

Corn Dough stuffed with Oaxaca Mole and chicken wrapped in a banana leaf, lettuce and tomatoes with your choice of 2 sides

### MOLE BURRITO \$ 15.00

Rich combination of 2oz pf Mole, aromatic white rice with epazote and cilantro, fresh black beans, grilled chicken marinated in Adob, lettuce, pico de gallo, cream, Accompanied by chips an mole Lucha oaxacasavory

## SWEET TREAT

### CHURROS \$ 7.00

Traditional Fried Pastry with cinnamon, Sugar, Chocolate and dulce de leche, Strawberries, Blueberries and whipped cream

## KIDS ONLY

### CHEESE QUESADILLA \$10.00

Flour Tortilla, mozzarella and french fries

### CHICKEN FINGERS (4) \$10.00

Grilled tender seasoned steak with onions and cilantro



*contact us here*

314-445-7511

[www.lucharestaurant.com](http://www.lucharestaurant.com)





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## APPETIZERS

### NACHOS DON LUCHO \$ 17.00

Made from scratch chips, lettuce, house black beans puree, cheese dip, sour cream, pico de gallo, jalapeño, pepper and choice of meat; (Chicken, Steak, Ground beef, Tinga, Carnitas)

### SMALL COMBO \$ 9.00

Guacamole, cheeses deep, and salsa

### BIG COMBO \$ 17.00

Guacamole, cheeses deep, and salsa

## STREET TACOS

**All Tacos are topped with onion and cilantro**

### AL PASTOR TACO \$ 5.00

Seasoned pork with chile guajillo, pineapple

### BISTEC TACO \$ 5.00

Grilled tender seasoned steak

### BIRRIA TACO \$ 5.00

Marinated lamb in peppers

### CARNITAS TACO \$ 5.00

Crispy pork slow cooked

### TOCINO TACO \$ 5.00

Slow cooked pork belly

### PESCADO TACO \$ 5.00

White tempura fish, pickled red cabbage

### MEXICO CITY TACOS PLATE \$21.00

3 house made Tacos with choice of meat; Steak, Carnita, Poblano, Fish, Birria, Al Pastor, Tocino, Tinga, Shrimp, Chorizo, with 2 sides

## SIDES

### MADURO PLANTAINS \$5.00

Traditional Maduro Banana slices with simple syrup

### BLACK BEANS \$5.00

Black Beans Made From Scratch

### EPAZOTE WHITE RICE \$5.00

Jasmine Rice with the imported Mexican Epazote herbs and cilantro

### SPINACH AND MUSHROOMS \$5.00

Seared Spinach and Mushrooms

