

VEGETARIANOS

VEGETARIAN

QUESADILLA DE HUITLACOCHÉ \$16.00

Two handmade corn tortilla filled with corn mushroom and Oaxacan cheese served with rice and beans.

VEGGIE FAJITAS \$16.99

Onions, greens peppers, carrots, mushrooms.

VEGETARIAN BURRITO \$11.00

Rice, beans, guacamole, lettuce, pico de gallo and cheese.

VEGETARIAN QUESADILLA \$12.00

Cheese, onions, sweet peppers and mushrooms. Served with pico de gallo, guacamole and sour cream.

KIDS MENU

CHEESE QUESADILLA W/ FRENCH FRIES \$7.00

ADD CHICKEN \$2.00

CHICKEN WINGS W/ FRENCH FRIES \$11.99

CHICKEN FINGERS W/ FRENCH FRIES \$10.00

CONSOMÉ CON 2 TACOS DORADOS \$9.00

DRINKS

BEBIDAS

JARRITOS \$3.50

MANDARINA, PIÑA, TAMARINDO

MEXICAN COKE \$4.00

REFRESCOS/SODA \$3.00

PERRIER \$3.50

AGUA MINERAL \$6.00

PREPARADA CON (LIMÓN Y SAL)

AGUA MINERAL \$7.00

PREPARADA CON (CLAMATO, CHILE, LIMÓN Y SAL)

CAFÉ /COFFEE \$3.00

CHOCOLATE LA ABUELITA \$4.50

MEXICAN HOT CHOCOLATE

TÉ/ TEA \$3.00

LICUADOS/MILKSHAKE \$5.50

MANGO

MARACUYÁ/PASSION FRUIT

CUANABANA

FRESA / STRAWBERRY

BANANA

PIÑA COLADA \$8.00

AGUAS FRESCAS

HORCHATA \$4.75

JAMAICA/HIBISCUS \$4.75

TAMARINDO \$4.75

LIMONADA \$5

CUCUMBER LEMONADE \$6.50

EXTRAS

AVOCADO \$2.00

TORTILLAS \$2.00

LIME \$1.00

RICE \$3.25

BEANS \$3.50

SOUR CREAM \$2.00

CHEESE \$2.00

FRENCH FRIES \$5.00

CHILE TREADOS \$1.00

CHIPOTLE MAYO \$1.00

CHIPS & SALSA \$4.00

HOMEMADE HOT SAUCE \$1.00

POSTRES

DESSERTS

CHURROS CON HELADO \$9.50

HELADO FRITO/FRIED ICE CREAM \$9.00

FLAN \$8.50

TRES LECHEs CAKE \$9.00



CONTACT US!

📞 (617) 618-0305

📍 192 SUMNER ST, EAST BOSTON MA



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📷 @LOSALEBRIJESRESTAURANT

Los Alebrijes

MEXICAN RESTAURANT

Alebrijes! Es una de las artesanías más famosas de México. Los Alebrijes son criaturas imaginarias que tienen elementos de diferentes animales, se caracterizan por estar pintados con colores vibrantes. Son considerados como un símbolo de buena suerte.

Alebrijes! It is one of the most famous crafts in Mexico. Alebrijes are imaginary creatures that have elements of different animals, they are characterized by being painted with vibrant colors. They are considered a symbol of good luck.



Before placing your order, please inform your server if a person in your party has a food allergy. Consumption of raw or undercooked meat, seafood, poultry and eggs may cause food borne illnesses. 20% Gratuity will be added to all parties of 5 or more additional tipping is optional.

* All items are cooked to order

DESAYUNOS

BREAKFAST

HUEVOS RANCHEROS \$13.50

Tres huevos estrellados bañados en salsa roja de tomate. Acompañados de frijoles, queso, plátanos, y crema.

Three eggs sunny-side up topped w/ warm homemade sauce served w/ beans, cheese, sweet plantains, and cream.

ANTOJITOS

APPETIZERS

NACHOS

Elección de carnes servido con queso derretido, frijoles, pico de gallo, lechuga, guacamole, crema agria y jalapeños.

Served with melted cheese, beans, pico de gallo, lettuce, guacamole, sour cream and jalapeños.

CHICKEN/POLLO \$14.00

CHEESE/QUESO \$12.00

PORK/ADOBADA \$14.00

STEAK/RES \$15.00

SHRIMP/ CAMARONES \$17.00

CHILAQUILES \$15.00

Desayuno tradicional Mexicano elaborado con tortillas cortadas cocinadas en salsa verde o roja. Acompañado de pollo desmenuzado, huevos al gusto y frijoles.

Traditional Mexican Breakfast consisting of pieces of corn tortillas, sauteed with our homemade green or red sauce, topped with cheese, cream, and onions. Shredded chicken, eggs of any style and refried beans.

ADD AVOCADO \$2

ADD CHORIZO \$3

ADD STEAK \$7

HUEVOS DIVORCIADOS \$13.00

Dos huevos fritos bañados en salsa verde y roja. Servidos con frijoles, platanos, aguacate y queso.

Two fried eggs with two homemade salsas green and red. Served with beans, sweet plantains, avocado and cheese.

BREAKFAST BURRITO \$12.00

Huevos revueltos, arroz, frijoles, monterrey jack, aguacate y crema.

Scrambled eggs, rice, beans, monterrey jack, avocado and Mexican cream.

GUACAMOLE \$10.50

Made fresh daily.

QUESO FUNDIDO \$14.00

Melted cheese with chorizo, Oaxaca, cheddar, and monterrey jack.

SOPES MEXICANOS X 2 \$14.00

Two Handmade corn tortillas topped with beans, cheese, cream, onions and avocado. Choice of chicken, beef or pork.

PESCADILLAS X 3 (HADDOCK) \$16.00

Guisado de pescado en tortilla frita servida con col, cebolla curtida y aioli de chipotle.

Stewed fish in a fried tortilla (Cancun Style) served with aioli, pickled onions and chipotle mayonnaise.

ADD GUACAMOLE \$2.00

AGUACHILE \$20.00

A much spicier version of ceviche. Spicy shrimp aguachile cooked in fresh lime juice w/ chopped cucumber, red onions and avocado. Served w/chips.

QUESADILLAS

Grilled Flour tortilla stuffed with shredded cheese, onions, green peppers, and mushrooms. Served with guacamole, pico de gallo and sour cream.

CHICKEN \$15.00 SHRIMP \$17.00

VEGETARIAN \$13.00 BEEF \$16.00

MARINATED PORK \$15.00

SHRIMP CEVICHE / CEVICHE DE CAMARONES \$19.00

Cocinado en jugo de limón fresco con pico de gallo, y rodajas de aguacate. Servido con chips.

Cooked in fresh lime juice w/pico de gallo and avocado slides. Served with chips.

SHRIMP COCKTAIL / COCTEL DE CAMARONES \$20.00

Tossed w/ homemade cocktail sauce (sweet and spicy) and avocado slides. Served w/chips.

SOPA DE TORTILLA \$10.00

Tortilla soup

ENSALADAS

SALADS

TACO SALAD \$18.00

Flour tortilla shell stuffed with lettuce, pico de gallo, guacamole, cheese, sour cream, corn. Choice of meat chicken or beef.

ENSALADA LOS ALEBRIJES \$16.00

Lettuce, pico de gallo, avocado, tortilla strips, corn, homemade dressing. Choice of meat, asada or chicken.



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TORTAS

TORTAS \$15.00

A traditional Mexican sandwich with lettuce, avocado, beans, mayo, jalapenos, shredded cheese and a side of french fries.

Pollo empanizado, pollo, asada, o adobada. Breaded chicken, Chicken, steak or marinated pork.

TORTA AHOGADA \$16.00

Torta de carnitas sumergida en una salsa de tomate. Drowned sandwich dipped into a spicy red sauce filled with pork and topped with raw onions.

LOS ALEBRIJES SPECIALTIES

ENCHILADAS

Three corn tortillas stuffed with chicken, topped with homemade sauce, cheese and cream. Served with rice, beans, and onions.

ADD AVOCADO \$1.50

RED SAUCE \$18.00

GREEN SAUCE \$18.00

MOLE SAUCE \$20.00

(Rich sauce with chili peppers, dried spices, peanuts* with a blend of chocolate)

ARROZ LOS ALEBRIJES \$22.00

Pollo salteado con pimientos, cebolla, chorizo y arroz con un toque de mole y salsa habanero. (Peanuts)

Sauteed chicken with peppers, onions, mexican sausage and rice. With a touch of mole (*peanuts) and habanero sauce.

FAJITAS

Our fajitas are served with green onions and sweet peppers with a side of rice, beans, lettuce, guacamole, pico de gallo, cheese and sour cream.

POLLO CHICKEN \$18.99

RES STEAK \$20.99

POLLO & RES STEAK & CHICKEN \$25.99

COMBO CHICKEN, STEAK AND SHRIMP \$35.00

MOLCAJETE \$49.00

Variada de carnes: pollo, res, camarones, adobada, chorizo, nopales,cebollas y queso servido en una salsa especial de la casa. Acompañado de arroz, frijoles, pico de gallo, y guacamole. (Recomendado para dos personas).

A traditional Mexican volcanic rock mortar filled with a variety of meats: chicken,steak, shrimp, marinated pork, sausage, cactus, and melted cheese in a special home sauce. Served with rice, beans, pico de gallo and guacamole.

* All items are cooked to order

RIB EYE \$26.00

Served with rice, beans and sautéed onions 14 Oz.

POZOLE \$20.00

Caldo típico mexicano, hecho con granos de maíz y puerco, a base de chile guajillo servido con tostadas, repollo, chile de árbol y orégano.

Traditional Mexican soup made with hominy and pork. Garnished with shredded cabbage, chili pepper, radishes, tostada and orégano.

TACOS DORADOS CON CONSOME \$14.00

Tres tacos dorados sumergidos en consomé de pollo, servidos, con tomate, lechuga, queso y crema.

Three fried tortilla roll dipped in chicken broth, served with tomato, lettuce, cheese and cream.

(Acapulco Style)

CARNE ASADA \$18.00

Grilled steak served with rice, beans and salad.

TACOS & BURRITOS

TACOS CAPEADOS DE CAMARON X3 \$18.00

Beer battered shrimp

COMBINACIÓN DE TACOS \$18.00

Tres tacos opción de: pollo, res o adobada. Servidos con arroz, frijoles y aguacate.

Three corn tortillas filled with (Chicken, steak and pork) with onion, cilantro and avocado. Served with rice, beans and avocado.

ASADA/STEAK \$4.50

POLLO/CHICKEN \$4.00

ADOBADA/ MARINATED PORK \$4.00

PASTOR (MARINATED PORK WITH PINEAPPLE) \$4.50

CHORIZO (MEXICAN SAUSAGE) \$5.00

POLLO A LA DIABLA \$19.00

Pollo en salsa de Chipotle, servido con arroz. Spicy grilled chicken in a mexican chipotle sauce, served with rice and beans.

POLLO A LA PLANCHA \$17.00

Grilled chicken Breast served with rice, beans and salad.

QUESADILLA OAXAQUEÑA (2) \$19.00

Dos tortillas hechas a mano rellenas con queso Oaxaca, servidas con arroz, frijoles y crema. Opción de carne/ res, pollo o adobada and choice of meat chicken beef or pork.

Two Handmade corn tortilla, filled with Oaxaca cheese served with rice, beans, Mexican cream and choice of meat chicken beef or pork.

CALDO DE CAMARONES \$20.00

Shrimp soup

SALMON \$21.00

Servido con arroz, vegetales y salsa chipotle. Fresh grilled salmon served with rice, vegetables and chipotle sauce.

MOJARRA FRITA \$16.00

Servido con arroz, papas fritas y ensalada. Deep-fried whole tilapia fish served with rice, french fries and salad.

CAMARONES AL AJILLO \$18.00

Camarones salteado con ajo y mantequilla en chile guajillo.

Sautéed shrimp in a garlic butter sauce.

CAMARONES A LA DIABLA \$19.00

Sautéed shrimp in a homemade spicy chipotle sauce.

CHIMICHANGAS \$16.00

Burrito frito, relleno de arroz, frijoles, queso, servido con guacamole, pico de gallo, crema agria y guacamole. Opción de: Res, pollo, o adobada.

Fried burrito stuffed with rice, beans and cheese served with guacamole pico de gallo and sour cream.

Options: Beef, chicken, pork.

BURRITO

Flour tortilla filled with lettuce, beans, rice, shredded cheese, jalapeño, pico de gallo and sour cream.

MARINATED PORK \$12.50 STEAK \$13.50

CHICKEN \$12.50 SHRIMP \$16.00

ADD GUACAMOLE \$2.00