

Restaurant El Cabrito Regional

Menu

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When you step into Restaurant El Cabrito Regional at Av. Uno #1100 in Guadalupe, N.L., Mexico, the very first thing that strikes you is the rich aroma of grilled meats and traditional Northern Mexican spices wafting through the air. This isn't just a place to eat - it's a culinary experience rooted deeply in regional heritage. The **Restaurant El Cabrito Regional Menu** is a true reflection of Monterrey-style cuisine, showcasing time-honored flavors and hearty, meat-forward dishes that warm both the heart and stomach.

Parrilladas - A Grill Lover's Dream

One of the undisputed stars of the Restaurant El Cabrito Regional Menu is the **Parrilladas**. These generous mixed grill platters are ideal for sharing with friends or family and are presented with theatrical flair, sizzling and smoking fresh from the grill. Each parrillada typically includes a mouthwatering assortment of **beef cuts, pork ribs, chorizo, grilled chicken, and juicy sausages**, all seasoned to perfection and cooked over open flame. The meats are chargrilled to enhance their natural flavors, served alongside **charro beans, grilled onions, spicy salsa, guacamole**, and warm handmade tortillas.

The beauty of the parrilladas lies in the balance of texture and flavor - the crispy edges on the ribs contrast beautifully with the juicy, tender interiors, and the slightly

smoky taste adds an authentic regional touch. If you're visiting with a group, ordering a parrillada is not just a meal; it's a full-on social event.

Comida para Llevar - Comfort Food, To Go

The **Comida para Llevar** (food to-go) options offer a practical yet delicious way to enjoy the restaurant's fare from the comfort of your home. Whether you're short on time or just prefer a quiet meal in, the takeaway menu doesn't skimp on quality. Dishes are packed fresh and retain the same homemade flavor that defines the dine-in experience. You can find classics like **carne asada plates, grilled chicken, enchiladas, and even portions of the parrilladas** made conveniently portable.

Every to-go order includes thoughtful touches like small containers of salsa, lime wedges, and napkins - small details that show how much the restaurant values customer experience even beyond its doors.

Servicio a Domicilio - Bringing Tradition to Your Table

For those who want the full El Cabrito experience without leaving home, the **Servicio a Domicilio** (home delivery) is an excellent option. The team ensures that everything from the hot plates to the signature flavors arrives in pristine condition. I tried ordering the **grilled arrachera (flank steak)** and a side of **nopales (cactus salad)**, and the presentation and taste were nearly identical to what you'd get at a dine-in table. The meat was still warm, juicy, and beautifully marinated, and the sides were neatly packed.

It's clear that El Cabrito treats its delivery orders with the same care and pride as its in-house meals. For working professionals, families, or anyone craving comforting Mexican flavors at home, this is a standout service.

Servicio para Eventos - Tailored Feasts for Every Celebration

El Cabrito also specializes in **Servicio para Eventos** (event catering), and this aspect of the Restaurant El Cabrito Regional Menu takes things to another level. Whether you're hosting a family reunion, a corporate event, or a festive celebration, they provide full-service catering that includes **buffet-style parrilladas, specialty regional dishes, traditional sides**, and even waitstaff when needed.

What impressed me most is the flexibility they offer in crafting the menu based on your preferences. You can request **cabrito (roast goat)** - their namesake and regional specialty - or opt for **platters of barbacoa, grilled vegetables, and rice with mole**. The staff ensures that the setup feels both rustic and festive, embodying the warmth and generosity of Northern Mexican hospitality.

Cenas - Satisfying Night Bites

As the sun sets, the atmosphere at El Cabrito becomes cozy and inviting, perfect for **Cenas** (dinner). The nighttime menu offers many of the same grilled favorites, but there's a noticeable emphasis on comfort and satisfaction. The **tacos de carne asada** served with freshly chopped onions, cilantro, and a splash of spicy red salsa are incredibly popular among evening diners. There's also **quesadillas stuffed with grilled meats and melted cheese**, perfect for a lighter yet satisfying bite.

A standout for me during dinner was the **cabrito en salsa**, a tender goat meat dish simmered in a rich, tangy sauce and served with rice and tortillas. It's bold, traditional, and unapologetically authentic - the kind of dish that reminds you why regional cooking is so special.

Final Thoughts

The **Restaurant El Cabrito Regional Menu** isn't just a list of dishes - it's a curated experience of Northern Mexico's culinary soul. From the lively parrilladas that bring people together to the convenience of comida para llevar and servicio a domicilio, and the thoughtful event catering, every option on the menu is rooted in tradition and executed with care. Whether you're stopping by for a hearty dinner or planning a big gathering, this restaurant delivers flavor, hospitality, and a taste of home in every bite.