

# Tortas Meche Restaurante-Bar

## Menu

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C. 16 de Septiembre 111-B, Centro histórico de Puebla, 72000

Heroica Puebla de Zaragoza, Pue., Mexico

### ❖ Menu Tops

|                             |    |
|-----------------------------|----|
| Chile En Nogada             | \$ |
| Café                        | \$ |
| Fruta                       | \$ |
| Chiles En Nogado            | \$ |
| Chilaquiles Verdes          | \$ |
| Soup                        | \$ |
| Chalupas                    | \$ |
| Almond Chicken Torta        | \$ |
| Breaded Steak Milanesa      | \$ |
| Chocolate Caliente          | \$ |
| Ensalada                    | \$ |
| Chilaquiles Rojos O Verdes  | \$ |
| Conso-meche                 | \$ |
| Cemita Poblana              | \$ |
| Cemita de Pierna Adobada    | \$ |
| Sopa Azteca                 | \$ |
| Milanesa de Res             | \$ |
| Huevo Con Jamón             | \$ |
| Enchiladas Verdes           | \$ |
| Hotcakes Con Tocino Y Huevo | \$ |

Strolling into **Tortas Meche Restaurante-Bar** at C. 16 de Septiembre 111-B in Puebla, I felt an immediate charm: the buzz of the historic plaza outside, church bells echoing, and the promise of warm, regional Mexican fare waiting inside. As someone always eager to explore menus from a local's point of view, the Tortas Meche Restaurante-Bar menu truly surprised me-in the best possible way-with its blend of traditional Puebla staples, hearty tortas and cemitas, and a handful of signature dishes that signal pride in local gastronomy.

The menu at Tortas Meche reads like a love letter to Puebla's classic flavors, but with touches of creativity and authenticity that keep things fresh. One of the very first categories that catches your eye is **Tortas and Cemitas**-these enormous sandwiches, built on local breads and stacked with fillings, are clearly a house specialty. You'll find **Cemita Poblana**, **Cemita de Pierna Adobada**, **Almond Chicken Torta**, as well as variants with **breaded steak (Milanesa de Res)** or **Milanesa de Cerdo**. The cemita choices especially stand out: the adobada pork or a well-seasoned chicken variant both offer satisfying, bold flavors and textures. The menu also lists **tortas with jamón or pollo**, and even vegetarian and bacalao options for more adventurous or selective diners.

Beyond sandwiches, the menu delves into more traditional Mexican breakfast and lunch fare. There are **chilaquiles (verdes or rojos)**-served solo or with steak or egg-and a special "Chilaquiles Meche" version, which in my experience adds a richer twist with extra toppings and sauces. The soup section caught my attention, too: the **Sopa Azteca** offers a comforting, classic broth, while **Consomé Meche**, the restaurant's signature clear broth, presents itself as a must-try starter for warming up the palate.

Some of the more upscale or special dishes on the menu reflect Puebla's culinary heritage. For example, **Chiles en Nogada** appears prominently-this seasonal showpiece, with stuffed peppers bathed in walnut sauce and garnished with pomegranate seeds, is a refined bite of Mexican tradition. You may also spot **Chiles Chipotles Rellenos**, stuffed with either chicken or white cheese, bringing a smoky, creamy dimension to your meal. The menu further expands with **Enchiladas Verdes**, **Ensaladas**, **Huevo con Jamón**, **Hotcakes con Tocino y Huevo**, or **Mole con Pollo**, giving options for lighter meals or brunch-style dining.

What really makes the Tortas Meche Restaurante-Bar menu memorable is how these items are presented as part of a cohesive experience, not just a collection of dishes. The **Consomé Meche** is often served to whet your appetite before your main course, and many diners seem to view it as a signature introduction to the restaurant's flavor ethos. The trompo of options-from soups to sandwiches, from breakfast fare to more elegant specialties like chiles en nogada-makes it easy to linger and explore multiple courses rather than just grabbing a quick bite.

From my experience, a great way to approach this menu is: start light with the **Consomé Meche** or **Sopa Azteca**, then follow up with a robust **Cemita de Pierna Adobada** (or the almond chicken torta, for a gentler flavor) paired with a side of **Chilaquiles Verdes or Rojos** if you're in a mood for something saucy and traditional. If you're there during the chiles en nogada season, that is absolutely the time to indulge in that festive dish. Finally, don't skip dessert or your after-meal **Café** or **Chocolate Caliente**-the warmth and familiarity of those drinks cap off your journey across Puebla's culinary textures. (The menu indicates a strong café and chocolate presence.)

What lifts this menu above a mere list of items is the consistency with which guests talk about the **huge portions, fair prices, and strong local identity** of every plate. Reviews note that the cemitas are generous, often so tall you need both hands. At the same time, the menu stays accessible, with pricing for tortas, chilaquiles, and consomés within modest ranges-so it's not just a showpiece, but a place you'd return to for everyday meals.

One more subtle delight: because the restaurant sits facing a lively plaza and next to a historic church, many diners mention that enjoying the food feels entwined with the ambiance itself. Watching passersby, hearing locals, smelling roasted chiles in the air-it all adds to the flavor of what you order. The menu thus becomes not just a list of meals but part of a sensory story rooted in Puebla's heart.

To sum up, the Tortas Meche Restaurante-Bar menu offers a well-curated cross-section of Puebla's culinary identity. From **cemitas and tortas** to **chilaquiles, sopas, enchiladas**, and seasonal **Chiles en Nogada**, it showcases diversity without losing coherence. The highlights-**Consomé Meche, Chiles Chipotles Rellenos**, massive cemitas, and chocolate or café endings-act as guideposts for first-time visitors. If you walk in hungry for flavor and open to exploring, this menu is your perfect roadmap for a delicious, rooted, and memorable meal.