Asadero Campinas Menu

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• Av 20 de Noviembre 504, Cazones, 93230 Poza Rica de Hidalgo,

Ver., Mexico

Menu Tops

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Asadero Campinas, nestled at Av 20 de Noviembre 504 in Poza Rica de Hidalgo, Veracruz, offers a delightful culinary experience that showcases the rich flavors of Mexican barbecue. Known for its generous portions and inviting atmosphere, the restaurant has become a favorite among locals and visitors alike.

A Feast for Meat Lovers

The star of Asadero Campinas' menu is undoubtedly its parrilladas, or mixed grills, which are perfect for sharing among friends and family. These hearty platters feature a variety of meats, including arrachera texana (marinated skirt steak), picaña (sirloin cap), sirloin americano, and costilla cargada (loaded ribs). Each cut is expertly seasoned and grilled to perfection, offering a smoky and tender bite with every piece.

For those seeking a more substantial meal, the Parrillada Master is a standout choice. Priced at \$480 for two people, it includes 1 kg of arrachera texana, frijoles charros (slow-cooked beans with bacon and sausage), four baked potatoes, chistorra (Spanish-style sausage), guacamole, classic salad, cebollitas cambray (grilled spring onions), chiles toreados (grilled hot peppers), tortillas, and a selection of salsas. This comprehensive platter ensures a satisfying and flavorful dining experience.

Buffet de Carnes: Unlimited Indulgence

Asadero Campinas also offers a buffet option, allowing guests to indulge in an all-you-can-eat feast. For \$250 per person, patrons can enjoy unlimited servings of meats, quesadillas, baked potatoes, frijoles charros, totopos (tortilla chips), guacamole, and a variety of beverages, including soft drinks, beer, and agua de sabor (flavored water). This option is ideal for those with hearty appetites looking to savor a diverse array of dishes without limitations.

Specialty Dishes and Sides

Beyond the parrilladas and buffet, Asadero Campinas offers several specialty dishes that highlight the depth of Mexican cuisine. The Carne Arrachera Con Quesadilla de Queso, Papá y Chorizo Argentino combines marinated skirt steak with a cheesy quesadilla, baked potato, and Argentine chorizo, creating a harmonious blend of flavors. Another notable dish is the Surtido Para Uno, a mixed platter designed for solo diners, featuring a selection of meats and accompaniments.

Side dishes play a crucial role in complementing the main courses. The Horrible Carne Reseca Asada, a dry-grilled beef dish, is enhanced by the addition of Horribles Frijoles Charros, providing a rich and savory contrast. Salchichón y Carne Dura Asada, a combination of dry-cured sausage and tough cuts of beef, offers a unique texture and flavor profile for adventurous eaters.

Refreshing Beverages

To accompany the robust flavors of the grilled meats, Asadero Campinas offers a selection of refreshing beverages. The Agua Mango, a sweet and tangy mango-flavored water, is a popular choice among guests. For those preferring something with a bit more kick, the Piña Colada provides a tropical and creamy alternative. Additionally, a variety of soft drinks and beers are available to suit diverse palates.

Atmosphere and Service

The ambiance at Asadero Campinas is warm and welcoming, with rustic decor that reflects the traditional Mexican barbecue culture. The staff is attentive and friendly, ensuring that guests feel at home throughout their dining experience. Whether dining in groups or enjoying a meal solo, the restaurant's environment enhances the overall enjoyment of the meal.

Conclusion

Asadero Campinas stands out as a premier destination for those seeking authentic Mexican barbecue in Poza Rica de Hidalgo. With its diverse menu offerings, generous portions, and inviting atmosphere, it promises a memorable dining experience for all who visit. Whether you're a local resident or a traveler passing through, a meal at Asadero Campinas is sure to satisfy your culinary cravings.