

# SUERTE

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## PLATOS

LUNCH / DINNER ✦ COMIDA / CENA

### Chicken Gaujillo 🍗 \$ 18 Enchiladas

Corn tortilla rolled around a chicken filling, covered with guajillo salsa. Topped with cotija cheese, and pickled red onions.

### Grilled Steak and Cotija Fries \$ 24

Seasoned steak marinated with spices and herbs. Served with french fries, and chimichurri sauce.

### Brisket Birria Egg Rolls \$ 18

(4 PIECES)

Crispy spring roll filled with birria, served with fried noddle salad and consome.

### Shrimp Tacos (3 TACOS) \$16

Grilled shrimp in a crispy taco shell with jalapeno cream cheese, chipotle cream, cabbage, and avocado sauce.

## SANDWICHES

COME WITH COTIJA FRENCH FRIES

### Glazed Pork Belly \$ 17

Glazed pork belly, sundried tomato sriracha spread, and pickled slaw.

### Spicy Grilled Chicken \$ 17

Grilled chicken, pepperjack cheese, with jalapeno spread, arugula, tomatoes, and red onions

### El Flaco Chickpea \$ 16

Chickpea salad, cheese, smash avocado, lettuce, and onions.

## DRINKS

Tricked out

### Agua Fresca \$ 5

(CHANGE DAILY)

### MEXICAN COKE JARRITOS \$ 4

DIET COKE SPARKLING WATER

## BOCADITOS

TO SHARE ✦ PARA COMPARTIR

### Truffle Cotija Fries \$ 10

Fries topped with crumbled cotija cheese, served with a side of chipotle 2 ways (chipotle mayo and chipotle ketchup).

### Fried Calamari \$ 16 & Shishito Peppers

Calamari coated in a crispy batter with punch of shishito peppers. Served with jalapeno tarter sauce and smokey cocktail sauce.

### Potato Cheese Flautas \$ 14

(TAQUITOS)

Crispy Flautas with potato filling. Served with cabbage slaw, cotija cheese, sour cream, and spicy avocado puree.

### Fried Tempura Pickles \$ 10

Crispy fried pickles seasoned with Nori Komi Furikake. Served with chipotle dipping sauce.

### Grilled Chicken \$ 16

### Mole Chilaquiles

Topped with traditional red mole, sour cream, cotija cheese, pickled red onions (like a nacho plate).

### Tater Tot Nachos \$ 14

Bacon, nacho cheese, sour cream, and green onions.

### Poblano Queso Dip \$ 14

Roasted poblano peppers piled on top of a creamy queso. Served with blue corn chips.



¡PÁSELE PÁSELE! @suerteatery

★ 100 N. ALMADEN ST SAN JOSE, CA ★ INSIDE SAN PEDRO SQUARE MARKET

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