

THE FRUTERÍA

BOTANERO BY CHEF JOHNNY HERNANDEZ



SAN ANTONIO | HOUSTON





JUGOS & LICUADOS

8.00

Fresh pressed juices OR combinations of seasonal ripe fruit blended with fresh squeezed orange juice OR milk (regular or low fat).

WE ARE HAPPY TO BLEND YOUR FAVORITE COMBINATION OF FRUITS.

Natural

Your choice of fresh orange, grapefruit OR carrot juice.
Combined if you wish.

Que Fresa

Orange, strawberries, pineapple

Rico Suave

Mango, orange, cantaloupe, pineapple

Verde

Orange, nopal, grapefruit, pineapple, celery, parsley

Veracruzano

Orange, coconut, banana, mango, guayaba

Rosita

Milk, vanilla, strawberries, chia, almonds

Costeño

Milk, banana, coconut, pineapple

JUGOS & LICUADOS







BOTANAS

Totopos 5.50

Housemade tortilla chips, salsa

Cacahuates Enchilados 5.50

Peanuts, chile de árbol, garlic

Guacamole Tradicional 7.95

Avocado, tomato, onion, jalapeño, cilantro

Guacamole Frutería 7.95

Avocado, apples, onion, lime, chile powder, Cotija cheese

Papas Bravas 3.95

House made potato chips, chile, lime, sea salt, queso fresco

Fundido Con Frutas al Tequila 9.95

Cast iron grilled panela cheese, chile ancho & tequila fruit compote

Queso Panela con Pepitas 8.55

Pumpkin seed crusted panela cheese,
honey-tamarind-chipotle sauce

Gorditas Poblanas 7.95

Masa biscuits, chicken in adobo sauce, lettuce,
pickled onion, crema

Gorditas Vegetarianas 7.50

Masa biscuits, guacamole, Cotija cheese

All our tortillas, totopos, gorditas are made from local non GMO corn

BOTANAS







ENSALADAS

Coctel De Frutas 6.25

Seasonal fresh fruit cup, chile, lime

De Manzana 7.25

Spring mix, apples, strawberries, orange, avocado, tomato, pecans, bacon, citrus vinaigrette

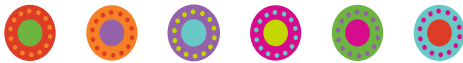
De Espinacas 7.15

Spinach, toasted almonds, cantaloupe, strawberries, mango, cherry tomatoes, queso fresco, guajillo vinaigrette

Jícama con Melón 5.95

Jicama, cantaloupe, cucumber, tomato, avocado, almonds, guajillo dust, citrus vinaigrette

*Add chicken 3.50 OR
shrimp (3) 4.25*



TORTAS

SERVED WITH HOUSEMADE POTATO CHIPS

Milanesa 8.50

Breaded chicken breast, avocado, black bean spread, cabbage escabeche, tomato

Al Pastor 8.25

Marinated pork, pineapple jam, pickled red onion, lettuce, avocado cream, cilantro

Bistec Especial 8.95

Grilled beef, Oaxaca cheese, caramelized onions, lettuce, tomato, crema

Panela 8.95

Grilled panela cheese, black bean spread, tomato, cabbage escabeche, avocado

Yucateca 11.95

Seared yellowfin tuna, avocado cream, black bean spread, cabbage escabeche, pickled onions, cilantro

Add egg 1.25

All our tortillas, topos, gorditas are made from local non GMO corn

ENSALADAS & TORTAS







TOSTADAS

Tinga 5.78

Chicken with chipotle adobo, avocado cream, cabbage escabeche, queso fresco

Ceviche Rojo 6.95

Lime marinated white fish, chile chipotle & roasted red pepper adobo, pico de gallo, lettuce

Tiritas de Atún 7.25

Yellowfin tuna, avocado cream, lime & roasted habanero dressing, cabbage escabeche, olive oil, cilantro

Vegetariana 5.25

Black beans, tomato, avocado, queso fresco, cabbage escabeche, crema

TACOS

SERVED ON OUR HOUSE MADE STONE GROUND CORN TORTILLAS
3 TO AN ORDER

Asada Con Queso 6.50

Grilled sirloin steak, Oaxaca cheese, crispy fried onions, cilantro

Al Pastor 6.50

Marinated pork belly, pineapple jam, cilantro, pickled red onions

Pescado a La Plancha 6.95

Pan seared fish, chipotle crema, cabbage escabeche, avocado, cilantro, red onions

Camarón 8.25

Shrimp, chipotle crema, lime, cabbage escabeche, avocado cream, Cotija cheese

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TOSTADAS & TACOS







PLATOS FUERTES

SERVED WITH SIDE OF TOASTED ALMOND RICE

Enchiladas Oaxaqueñas 12.75

Mole negro, queso fresco or chicken, crema, pickled red onions, black beans

Carne Tampiqueña 14.95

Sirloin strip, refried black beans, enmolada, guacamole, totopos

Pollo en Coloradito 10.75

Chicken breast, red mole sauce with fruit, gordita, crema, queso fresco

Camarones Enchipotlados (7) 15.75

Sautéed shrimp, chipotle cream sauce, gordita, guacamole, queso fresco

Chile Almendrado 11.95

Roasted Poblano, beef picadillo, dried fruit, pinenuts, creamy almond sauce

Mole Blanco 13.85

Pork belly, chile and white chocolate mole sauce, pine nuts, almonds, black beans, roasted plantains

BEBIDAS

CAFÉ 3.50

Regular & Decaf

Locally roasted single source
Central and South American beans

Aguas Frescas (16oz.) 3.50

Select from our seasonal fruits

Fountain Drinks 3.00

100% sugar cane products

Iced Tea 3.00

POSTRES

Crema Oaxaqueña 5.95

Mexican chocolate custard,
coconut crema

Capirotada 5.95

Bread pudding, pineapple, banana,
mango, vanilla sauce

Arroz Con Leche 5.95

Rice pudding, fruit compote,
whipped cream, toasted almonds

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PLATOS FUERTES



BEBIDAS



POSTRES





HAPPY HOUR
MONDAY - FRIDAY
4 - 7 PM

House Margaritas \$5
House Infusion Margaritas \$6
Draft Beer \$4
Bottle Beer \$1 off
House Wine \$4

18% gratuity will be added to parties of 6 or more.

HAPPY HOUR





TheFruteria.com

STAY IN TOUCH!

