



¡Bienvenidos! A disfrutar el sazón de Zacatecas
Un pedacito de México en Colorado
A little piece of Mexico, right here in Colorado.

Tortillas de Maíz Hechas A Mano
Corn Tortillas Made By Hand

7124 Federal BLVD Suite 700
Westminster, COLORADO

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LABUFADENVER

¡SÍGUENOS!
FOLLOW US!



Platos Mexicanos

Main Course



Ruta Gastronómica de Zacatecas
Mexico's official Zacatecas Food Trail



Asado de Boda \$15.99

Platillo tradicional de Zacatecas y una de las recetas favoritas de nuestra familia. Carne tierna de puerco cocinada lentamente en una salsa roja casera llena de sabor, servida con arroz, frijoles refritos y tortillas calientes. Un verdadero sabor de nuestra tierra.

A traditional dish from our home state of Zacatecas and a beloved family recipe. Tender pork simmered in a rich, homemade red sauce bursting with flavor, served with rice, refried beans, and warm tortillas — a true taste of Zacatecas.

Camarones a la Diabla \$16.99

Camarones bañados en nuestra salsa diabla. Servidos con lechuga, tomate, arroz, frijoles, y tortillas.

Shrimp in our rich, spicy diabla sauce. Served with lettuce, tomato, rice, beans, and tortillas.



Coctel de Camarón \$16.99

Cóctel de camarón con caldo de tomate casero, aguacate fresco, tomate, cebolla y cilantro. Frío y refrescante.

Shrimp cocktail in homemade tomato broth with fresh avocado, onion, tomato, and cilantro. Served chilled with crackers.



Chilaquiles Con Huevo \$14.49 Con Carnitas/Pastor/Pollo \$18.49 • Con Asada \$19.49

Chilaquiles en salsa verde casera, arroz, frijoles, queso, crema, 2 huevos, y cebolla. Elige tu proteína.

Chips smothered in homemade green sauce with rice, beans, sour cream, cheese, 2 eggs, and fresh onion. Choose your protein topping.



Enchiladas Zacatecanas \$16.49

Enchiladas bañadas en nuestra salsa roja casera, queso fresco con cebolla y coronadas con crema y más queso. Acompañadas de zanahoria y papa doradas en mantequilla, lechuga y tomate — tal como se sirven en Zacatecas.

Red enchiladas smothered in our homemade red sauce, filled with fresh cheese and onion, topped with crema and crumbled queso fresco. Served with carrots and potatoes golden-finished in butter, lettuce and tomato — just like they make them back home in Zacatecas.



 **Platillo Regional • Regional Specialty**  **Favoritos de la casa • House favorite**

 **These items may be raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

Platos Mexicanos Main Course



Plato de Birria  Res \$16.99 • Borrego \$18.99

Birria suave y jugosa, cocinada lentamente con chiles y especias de la casa. Una receta que nuestra abuela nos heredó desde el rancho en Fresnillo, Zacatecas — el platillo estrella de cada reunión familiar por generaciones.

Tender, slow-cooked beef or lamb birria—rich, deep, and full of authentic flavor. A family recipe passed down from our grandmother in Fresnillo, Zacatecas—the star dish at every family gathering for generations.



Conoce nuestra tierra • Meet our hometown
Scan to DISCOVER FRESNILLO, Zacatecas — where
THIS FAMILY RECIPE WAS BORN



Mojarra Frita \$16.99

Mojarra entera, dorada y crujiente por fuera, tierna por dentro. Con arroz, frijoles, guacamole, lechuga y tomate.

Whole fried mojarra — golden and crispy outside, tender inside. With rice, beans, guacamole, lettuce, and tomato.

 **Plato de Flautas** \$16.49

Tres flautas crujientes de pollo o carne deshebrada con arroz, frijoles, guacamole, crema, lechuga y tomate.

Three crispy flautas — shredded chicken or beef — with rice, beans, guacamole, sour cream, lettuce, and tomato.



 **Plato de Carne Asada Con Camarones** \$21.99 *Pictured
Sin Camarones \$17.99

Carne asada a la plancha con guacamole, arroz, frijoles, fajitas, lechuga y tomate.

Thin-cut grilled beef cooked on the flat top grill, served with guacamole, rice, beans, fajita veggies, lettuce, and tomato. Pictured with shrimp — available without at \$17.99.

Plato de Chile Relleno (Regular o Crispy) \$16.99

2 Chiles poblanos rellenos de queso, bañado en salsa de la casa. Con arroz, frijoles, lechuga y tomate.

Cheese-stuffed poblano in our house sauce. Served with rice, beans, lettuce, and tomato.



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Plato de Nopalitos \$15.49

Nopales tiernos y carne de puerco cocidos en nuestra salsa roja casera, llena de sabor y tradición. Servido con arroz, frijoles y tortillas a tu elección — un platillo del corazón de Zacatecas.

Tender cactus and pork simmered in our rich homemade red sauce — a dish rooted in the land and tradition of Zacatecas. Served with rice, refried beans, and your choice of tortillas.



DESCUBRE LOS PUEBLOS MÁGICOS DE ZACATECAS
DISCOVER THE MAGICAL TOWNS OF ZACATECAS

Tacos y Más *Tacos and More*

Taco Plate  ***Precios varían al combinar proteínas. Prices vary when combining proteins.**
Elige 3 tacos a tu gusto. Servido con arroz, frijoles, lechuga y tomate. En tortillas hechas a mano. Choose any 3 tacos and. Served with rice, beans, lettuce and tomato. On handmade tortillas.

\$13.99
Al Pastor
Carnitas
Chicharrón

Barbacoa
Buche
Pollo

\$16.49
Tripa

\$14.99
Asada
Borrego
Lengua
Quesabirria (sin consome)



En una tortilla hecha a mano · Personalízalos a tu gusto en nuestra barra de salsas

Served on a handmade tortilla · Customize at our salsa cart to your liking

 **Al Pastor \$3.50**
Marinated Pork

 **Asada \$3.99**
Grilled Beef Steak

 **Barbacoa \$3.50**
Slow-Cooked Beef

Borrego \$3.99
Simmered Lamb

Buche \$3.50
Pork stomach

Carnitas \$3.50
Mexican-Style Shredded Pork

Chicharron \$3.50
Fried pork skin in sauce

Lengua \$3.99
Beef Tongue

Pollo \$3.50
Chicken

 **3 Quesabirria y Consome \$13.79**
Cheese Birria Taco & Spiced Beef Broth

 **Tripa \$4.50**
Crispy or soft Beef Tripe



Caldos *Soups*

Menudo    **\$15.49**

Menudo rojo lleno de sabor, con panza suave y granos de maíz, cocinado lentamente en un caldo delicioso. Servido con tortillas o pan — disponible con o sin pata.
Hearty red menudo with tender beef tripe and hominy, slow-cooked in a rich, flavorful broth. Served with your choice of tortillas or bread — available with or without pata.

Caldo de Res  **\$15.99**
Carne de res tierna y verduras frescas en un caldo casero lleno de sabor y servido con arroz.
Tender beef and fresh vegetables simmered in a rich, homemade broth and served with rice.

Caldo 7 Mares  **\$20.49**
Caldo de mariscos con chile morrón, camarón, pulpo, calamar, carne de mejillón, pescado, y jaiba imitación.
A rich, flavorful seafood soup with bell peppers, shrimp, octopus, calamari, mussel meat, fish, and imitation crab.



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Gorditas



Rojas (fritas) o blancas (sin freír) con tu proteína preferida, queso y lechuga.

Red (fried) or white (not fried). Stuffed masa pockets with your choice of protein, cheese, and lettuce.



★ **Al Pastor \$6.49**
Marinated Pork



Asado de Boda \$6.49
Pork in a rich red chile sauce

★ **Carnitas \$6.49**
Mexican-Style Shredded Pork

Lengua \$6.99
Beef Tongue

Pollo \$6.49
Chicken

Papa \$5.99
Mashed Potato

★ **Asada \$6.99**
Grilled Beef Steak

★ **Barbacoa \$6.49**
Slow-Cooked Beef

★ **Chicharron \$6.49**
Fried pork skin in sauce



Nopalitos \$6.49
Cactus, pork, and red chile

★ **Rajas con Queso \$5.99**
Roasted peppers with cheese

Tripa \$7.99
Crispy or soft Beef Tripe



Burritos



Burritos con arroz, frijoles, y queso. Disponibles bañados en salsa verde por \$3 extra.

Burritos filled with rice, beans, cheese, and your choice of protein. Also available smothered for \$3 extra.

Al Pastor \$10.99
Marinated Pork

★ **Asada \$11.99**
Grilled Beef Steak

Barbacoa \$10.99
Slow-Cooked Beef

Carnitas \$10.99
Mexican-Style Shredded Pork

Chile Relleno \$10.99
Battered stuffed pepper with cheese

Lengua \$11.99
Beef Tongue



Al Pastor \$13.49
Marinated Pork

★ **Asada \$13.99**
Grilled Beef Steak

Barbacoa \$13.49
Slow-Cooked Beef

Tripa \$15.49
Crispy or soft Beef Tripe



Quesadillas



Quesadillas de tortilla grande con queso derretido y tu proteína favorita. Servidas con frijoles, crema y guacamole.

Large flour tortilla quesadillas filled with melted cheese and your choice of protein. Served with beans, sour cream, and guacamole.



Tortas



Torta preparada en pan suave, rellena con tu proteína favorita, frijoles, lechuga, tomate, guacamole, y queso.

Soft sandwich roll filled with your choice of protein, beans, lettuce, tomato, guacamole, and cheese.



★ **Al Pastor \$12.99**
Marinated Pork

★ **Barbacoa \$12.99**
Slow-Cooked Beef

★ **Cubana \$13.49**
Carnitas, ham, and hotdog

★ **Asada \$13.49**
Grilled Beef Steak

Carnitas \$12.99
Mexican-Style Shredded Pork

Lengua \$13.99
Beef Tongue

Acompañantes



Sides

1 huevo/1 egg \$1.50

Crema/Sour Cream \$1.89

Pancakes \$3.69

Ranch \$1.89

Arroz/ Rice \$2.50

Frijoles/Beans \$2.50

Papas Fritas/French Fries \$4.00

Side de Carne/Side of Protein \$6.29

Chili Smother \$2.49

Guacamole \$3.00

Pata de Res \$3.69

Tortillas \$2.09

Chips \$1.99

Pan/Bread \$2.09

Queso/Cheese \$2.69



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¿Nunca has visitado Zacatecas?
DESCUBRELA AQUÍ
Never been to Zacatecas? THIS IS WHERE
OUR STORY BEGINS — SCAN TO SEE IT



MIENTRAS ESPERAS TU COMIDA — DESCUBRE
POR QUÉ ELEGIMOS EL NOMBRE La Bufo
WHILE YOU WAIT FOR YOUR FOOD — DISCOVER
WHY WE NAMED OURSELVES La Bufo



Delicias Americanas American Delights

Hot Wings (8 piezas \$11.99 | 12 piezas \$15.49 | 24 piezas \$29.49 | 50 piezas \$53.99)

Alitas crujientes y jugosas bañadas en tu elección de salsa: Hot clásica, BBQ, o Mango Habanero. Acompañadas de papas fritas doradas y aderezo Ranch.

Crispy, tender wings coated in your choice of classic Hot, BBQ, or Mango Habanero. Served with golden fries and cool, creamy Ranch dressing.

Carne Asada Fries \$14.99

Papas fritas con carne asada, carnitas, o pastor. Bañadas en chile verde coronado con guacamole y crema.

Crispy golden fries loaded with tender carne asada, carnitas or pastor flavorful green chili, fresh guacamole, and sour cream.

Bacon Cheeseburger \$11.99

Jugosas hamburguesas con queso derretido y tocino, servidas con lechuga y tomate al lado para que las prepares a tu gusto. Acompañadas de papas fritas doraditas.

Juicy burgers with melted cheese and bacon, served with lettuce and tomato on the side so you can build it your way. Comes with golden French fries.



Desayunos Breakfast

Huevos al Gusto \$12.49 

Huevos preparados a tu estilo: a la Mexicana (con cebolla, jalapeño y tomate), rancheros (servidos sobre tostada y bañados en chile verde) o revueltos con tu elección de proteína: chorizo, jamón o tocino. Acompañado de arroz, frijoles refritos, lechuga, tomate y tortillas a tu elección (maíz o harina).

Eggs prepared your way: Mexican style (with onion, jalapeño, and tomato), ranchero style (served on a tostada and smothered in green chile), or scrambled with your choice of protein: chorizo, ham, or bacon. Served with rice, refried beans, lettuce, tomato, and your choice of tortillas (corn or flour).

Desayuno Deluxe \$13.99

Huevos al gusto con jamón, tocino, hash brown, arroz y frijoles. Servido con tortillas a tu elección (maíz o harina). Añade 2 pancakes por \$3.69 para un desayuno más completo.

Eggs cooked your way, served with ham, bacon, hash brown, rice, and refried beans. Comes with your choice of tortillas (corn or flour). Add 2 pancakes for \$3.69 for a more hearty breakfast.



¿POR QUÉ CARRITOS MINEROS?
DESCUBRE 15 DATOS DE Zacatecas
Why mining carts? Scan to
DISCOVER 15 FACTS ABOUT Zacatecas

Bebidas Beverages

Aguas Frescas. (NO FREE REFILLS)
Med \$5.49 | Lg \$5.99
(Mango • Piña • Horchata • Jamaica)

Fuente / Fountain
Med \$3.99

Coca Mexicana \$4.99
Refrescos Embotellados \$3.49
Agua Embotellada \$1.50

Malteadas \$4.99
(Fresa • Vainilla • Chocolate)
Té de Botella \$3.49
Café \$3.25
Coca lata \$1.85



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