



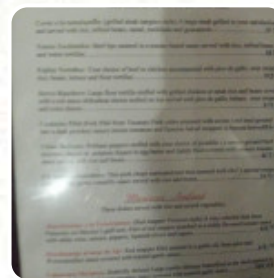
<b>7.95</b> steak and melted with chicken, a queso fresco and Chef Hidalgo's	
<b>7.99</b> inspired from the region of La Huasteca, an stuffed steak and wrapped in warm flour with toppings of onions, cheese and Chef Hidalgo's	
<b>8.99</b> with cheese: 10.00 a good quesadilla is a great meal. The perfect balance of all those tortillas stuffed with melted cheese, melted onions, and a blend of fresh spices and seasonings. Served every day.	
<b>8.99</b> also Hidalgo's (Dreadful Caribbe) steak and queso fresco, available in prepared in a house of flavors are in cheese sauce, primarily here. Cakes of fresh fish eaten in one blend of fresh spices and seasonings. Served every day.	
<b>10.00</b> (Hidalgos to Life) Mexican history of art, music, culture and regional cuisine, this homemade featuring among Mexicans. A medley of cheese, shrimp spread to perfection with Chef Hidalgo's special hot mix very pepper.	
<b>SUPAS &amp; SALADES - ENSALADA</b>	
<b>7.99</b> like Mexican cheese chicken soup is a piece of and onions finished with queso fresco and avocado. so much to eat the tortilla chips while they are still	
<b>5.95</b> served with fresh cheese and sour cream.	
<b>10.95</b> clams, vegetables and a touch	
<b>Pollo Tostitos</b> Tostitos chicken breast, corn, potatoes and jalapeno peppers.	
<b>Pollo Hidalgo</b> A flashback to the Mexican empire, this 1 lb. chicken breast layered with a medley of spices, a traditional point order.	
<b>Mixto - Rice</b>	
<b>Carne a la Tampiqueña</b> Thin slice of grilled beef steak, marinated in lime and fresh catal, onions and fresh guacamole.	
<b>Papas Tostitos</b> From the southern region of Mexico, fresh cut beef tips are blend of green onions, peppers, traditional spices and Chef Hidalgo's sauce served with warm corn or flour tortillas.	
<b>Tajitas Pueras</b> with steak: 15.99 with chicken: 15.99 The secret to great fajitas is in the marinade (seasoning), and these are best kept secret. Choice of meat and dining since served with the cream, lettuce and warm flour tortillas.	
<b>Papas Rancheros</b> Large flour tortilla stuffed with ground beef or chicken, rice and homemade red sauce and topped with a medley of Chihuahua cheese and onions.	
<b>Chichita Frit</b> A Mexican favorite, tender succulent pork ribs become a mix of adobo sauce, onion and garlic sauce served with homemade sauce.	
<b>Chichita Frit</b> with picadillo (seasoned ground beef): 17 with cheese: 17.99 with Potatoes Picadillo peppers stuffed with your choice of and topped in egg batter that is lightly fried homemade creamy tomato sauce.	
<b>Chichita a la Ranchera</b> Thinly sliced pork chops are served with fresh	

## Hidalgo Menu

<https://menuweb.menu>

30 W State St, Media I-19063-1375, United States

(+1)4844438945 - <http://philadelphia.menupages.com/restaurants/hidalgo>



A comprehensive [menu](https://menuweb.menu) of Hidalgo from Media covering all 17 meals and drinks can be found here on the menu.

# Hidalgo Menu



## Starters & Salads

POTATO CHIPS

## Sauces

GUACAMOLE

## Appetizer

CEVICHE

## Cocktail

MARGARITA

## Restaurant Category

VEGETARIAN

MEXICAN

## These Types Of Dishes Are Being Served

TUNA STEAK

QUESADILLAS

CHICKEN

## Mexican Dishes

CHICKEN QUESADILLA

ENCHILADAS

ENCHILADA

FAJITAS

## Ingredients Used

SEAFOOD

CHOCOLATE

CHORIZO

ONION

# Hidalgo

30 W State St, Media I-19063-  
1375, United States

### Opening Hours:

Tuesday 16:00-21:00

Wednesday 16:00-21:00

Thursday 16:00-21:00

Friday 16:00-22:00

Saturday 16:00-22:00

Sunday 16:00-20:00

Made with [menuweb.menu](https://menuweb.menu)

