



Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

SLOW-COOKED FILLINGS.
HOUSE-CRAFTED SALSAS.
AUTHENTIC HOUSTONS FINE[®]
TRADITION.

Mittlerestrasse 8
70597 Degerloch
0711 72246944

www.houstonsfineburrito.com

Houstons Fine® Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

THE HERITAGE SALSA SPECTRUM

Every salsa is prepared in-house using traditional techniques, carefully selected chilies, and fresh ingredients. Explore the full spectrum—from bright and refreshing to boldly fiery.

SALSA VERDE CRUDA

BRIGHT • TANGY • MILD

Fresh green tomatillos blended in their purest raw form. Bright and refreshingly tangy, this traditional salsa verde delivers crisp acidity and a clean garden-fresh character that beautifully complements rich meats and hearty dishes.

PICO DE GALLO

FRESH • CRISP • MILD

Hand-diced red onions and vine-ripened tomatoes combined with authentic jalapeños and fresh cilantro. Finished with freshly squeezed lime juice, this classic salsa offers vibrant freshness, crisp texture, and a bright citrus lift.

SMOKED PINEAPPLE SALSA

SWEET • SMOKY • MILD-MEDIUM

Golden pineapple gently caramelized to enhance its natural sweetness, then paired with dried chipotle and fresh lime juice. The result is a beautifully balanced salsa where sweet tropical notes meet bright citrus freshness.

Houstons Fine® Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

THE HERITAGE SALSA SPECTRUM

CHIPOTLE SALSA

SMOKY • SAVOURY • MEDIUM

Chipotle chilies slow-simmered into a rich red salsa, releasing deep woodsmoke aromas and savoury complexity. Bold yet beautifully balanced, it delivers a smooth warming heat and a lingering smoky finish.

HABANERO SALSA

FIERY • FRUITY • HOT

Carefully selected habanero peppers blended to a luxuriously smooth texture. Vibrant and unapologetically fiery, it delivers an immediate burst of intense warmth balanced by a remarkably clean finish that allows the natural character of the chilies to shine.

NARANJA REAPER SALSA

CITRUS • SWEET • EXTREME

Juicy mandarin oranges crushed into a bright citrus salsa and infused with a carefully measured touch of Carolina Reaper chili. It begins with refreshing sweetness before unfolding into an exhilarating warmth that gradually awakens the palate.

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

THE HERITAGE SALSA SPECTRUM

ROASTED CHILI SALSA

SMOKY • ROBUST • HOT

Roasted Chile de Árbol and blistered plum tomatoes combined in small batches to create a deeply smoky salsa with remarkable depth. Rich, bold, and intensely flavourful, it finishes with a lingering heat crafted for true chili enthusiasts.

GUACAMOLE

CREAMY • FRESH • MILD

Ripe Hass avocados hand-smashed and blended with our signature mix of seven house ingredients. Fresh, creamy, and beautifully balanced, it delivers a rich texture and vibrant flavour that has become a Houstons Fine[®] favourite.

SALSA ANCHO

MILD • SAVOURY • BALANCED

Plum tomatoes lightly pan-seared to release their natural sweetness, then blended with crisp red onions, fresh garlic, and vibrant cilantro. Finished with mild Ancho chilies and authentic jalapeños, this smooth, richly savoury salsa delivers gentle warmth and a beautifully balanced depth of flavour.

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

CHOOSE YOUR FILLING

CARNE

RICH • COMFORTING

Premium ground beef simmered low and slow in authentic Sonoran salsa and seasoned with aromatic Hatch chilies. Patient cooking allows the flavours to fully develop, creating a rich depth of savoury character and a comforting Southwestern warmth.

POLLO

SMOKY • SAVORY

Tender, shredded chicken breast infused with smoky chipotle and earthy chile guajillo, then pan-seared to develop a delicate caramelized finish. Richly savoury and beautifully succulent, it delivers authentic Sonoran character with a gentle warmth that lingers on the palate.

PUERCO AL PASTOR

SWEET • TANGY • AROMATIC

Slow-braised pork tenderloin, gently shredded and steeped in a vibrant al pastor marinade. Finished with seared pineapple, it offers a beautifully balanced combination of savoury spice, aromatic chilies, and bright citrus sweetness.

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

CHOOSE YOUR FILLING

BUTTERNUT PUMPKIN

WARM • SEASONAL

Pan-sautéed butternut pumpkin infused with a subtle blend of warming spices and paired with a full-flavoured cheddar.

Finished with toasted sunflower seeds, it offers a harmonious balance of natural sweetness, savoury depth, and gentle crunch.

CARNE ASADA BIRRIA

RICH • DEEP • SLOW-ROASTED

Premium steak, slow-roasted until meltingly tender and gently shredded. Steeped in a rich birria consommé infused with toasted chili guajillo and a time-honoured blend of Mexican spices, it delivers a profound depth of flavour and a lingering savoury finish.

VEGETARIANO

FRESH • HERBACEOUS

Tender spinach lightly pan-fried with mild Sonoran spices and folded with rich Cotija cheese. Finished with fresh pico de gallo and hand-torn cilantro, it balances creamy richness with vibrant freshness and delicate herbal notes.

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

Entradas

HANDMADE TORTILLA CHIPS

Handmade golden corn tortilla chips, baked until delicately crisp and lightly seasoned with fine salt. Their rustic toasted corn flavour makes them the perfect companion for our house-crafted salsas, signature guacamole, or simply enjoyed warm on their own.

fresh mild salsa 7.50
ancho

fresh mild salsa ancho & 8.50
guacamole

FULLY LOADED NACHOS FOR TWO

Built on a foundation of slow-simmered pinto beans and layered with handmade tortilla chips, fresh pico de gallo, Salsa Ancho, and smoky chipotle salsa. Choose seasoned Sonoran ground beef, shredded chipotle chicken, or a combination of both. Finished with melted cheese, sour cream, roasted tortilla flakes, and our famous house guacamole.

• carne 25.50

• pollo 25.50

• combo: pollo & carne 28.50

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

Platos principales

QUESADILLAS

21.50

A large flour tortilla^(A) lightly toasted until golden and filled with rich melted cheese^(D) and your choice of signature filling. Served with Spanish rice, fresh pico de gallo, sour cream^(D), and your favourite house-crafted salsa.

• pollo • carne • vegetariano • puerco al pastor 22.50

ENCHILADA BURRITO

22.50

The ultimate Sonoran fusion. Your chosen filling, Spanish rice, pinto beans, and a blend of three cheeses^(D) are wrapped inside a large flour tortilla^(A), then smothered in house enchilada salsa and baked until bubbling. Finished with sour cream^(D) and toasted corn tortilla flakes.

• pollo & carne • vegetariano • carne asada 26.50
• puerco al pastor

CHIMICHANGAS

22.50

A masterfully rolled flour tortilla^(A) oven-baked to a light golden crisp without frying. Filled with your choice of house-crafted filling, melted cheese^(D), smoky chipotle salsa^(E), and rich Salsa Ancho. Served with Spanish rice, pinto beans, fresh pico de gallo, guacamole, and sour cream^(D).

• pollo • carne • vegetariano • puerco al pastor 23.50
• carne asada 26.50

Houstons Fine[®] Burrito Co

• EST. 1999 •

FINE SONORAN MEXICAN CUISINE

Chef's favourite

BURRITOS ESPECIALES

A Houstons Fine[®] classic. Your choice of signature filling paired with Spanish rice, rustic pinto beans, melted cheese^(D) and house salsas, all hand-rolled inside a large flour tortilla^(A). Oven-baked and finished with Salsa Ancho and smooth sour cream^(D) for a comforting Sonoran favourite.

- pollo 17.50
- carne 18.50
- vegetariano 17.50
- Signature dish: carne y espinacas 18.50
- pollo y espinacas 18.50
- combo: pollo y carne 19.50
- tri combo: pollo, carne y espinacas 19.50
- carne asada 22.50
- puerco al pastor 19.50

BURRITO BOWL (FLOUR FREE / SERVED WARM)

A vibrant combination of your chosen filling served over Spanish rice and pinto beans. Layered with fresh pico de gallo, guacamole, melted cheese^(D), Salsa Ancho, and sour cream, then finished with cilantro and toasted tortilla flakes for added texture and flavour.

- carne 19.50
- pollo 19.50
- combo: pollo y carne 22.50

SOFT TACOS (FLOUR FREE / SERVED WARM)

Three warm corn tortillas filled with your choice of signature filling and topped with grated cheese^(D). Finished with Salsa Verde Cruda^(E), fresh pico de gallo, smoked pineapple salsa, fresh cilantro, and crispy corn tortilla flakes for a vibrant balance of Sonoran flavours.

- pollo 21.50
- carne 21.50
- puerco al pastor 22.50
- carne asada 25.50