

Fresh ♦ Authentic ♦ Unique



PLAZA · AZTECA

RESTAURANTES MEXICANOS

Food Menu



Vegetarian

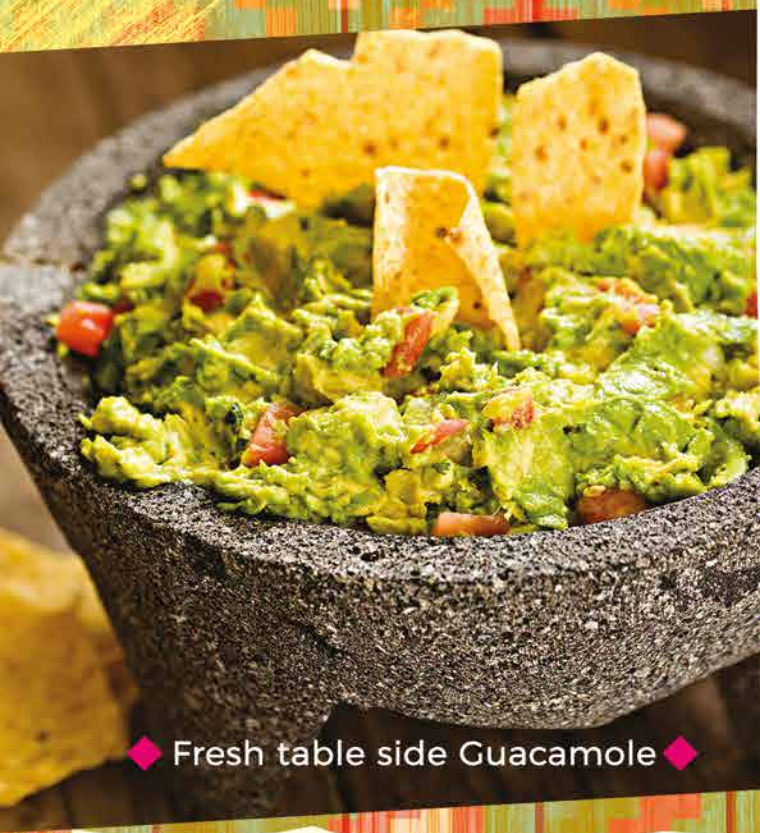


Gluten Free



Recommended





◆ Fresh table side Guacamole ◆

Appetizers

★ **FRESH TABLE SIDE GUACAMOLE** 9.50 (650 Cal)
 Freshly made table side Guacamole with avocados, jalapeño, tomato, onion, lime, salt and cilantro.



CHEESE DIP 5.50 (750 Cal)

CHICKEN WINGS (10) 12.99 (690 Cal)

★ **QUESO FUNDIDO (Choriqueso)** 8.50 (Starting at 1250 Cal)
 Grilled Mexican sausage with with melted cheese.

★ **CAMARONES GRATINADOS** ** 11 (1030 Cal)

Grilled shrimp with chopped onions and covered with melted cheese.

POLLO GRATINADO 9 (770 Cal)

Grilled chicken chopped with onions and covered with melted cheese.

EMPANADAS 10 (980 Cal)

Four assorted empanadas, chicken & cheese or beef & cheese. Served with pico de gallo and guacamole.

TAQUITOS MEXICANOS 9.50 (850 Cal)

Four stuffed, deep-fried corn tortillas, two chicken and two beef, served with pico de gallo, crema fresca and shredded cheese.

Nachos

★ **OMG Nachos** 11 (1090 Cal)

A mix of chicken, chorizo and applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole and pickled jalapeños.

Fajitas Nachos 11.50 (Starts at 1070 Cal)

Grilled steak or chicken sautéed with onions and bell peppers.

MIXED \$12.50 GRILLED STEAK AND CHICKEN.

Nachos Supreme 9.50 (Starts at 1190 Cal)

Ground beef or shredded chicken topped with lettuce, pico de gallo and sour cream.

Shrimp Nachos 14.50 (1110 Cal)

Grilled shrimp with sautéed onions and bell peppers.



◆ Taquitos Mexicanos ◆

Quesadillas

QUESADILLA RANCHERA 12.50 (Starting at 870 Cal)

One quesadilla filled with beans, cheese, onions and your choice of grilled chicken or steak with a side of crema salad.

QUESADILLAS RELLENAS 10.50 (Starting at 710 Cal)

Two quesadillas with your choice of shredded beef or chicken. Served with a side of rice or beans.

★ **QUESADILLA DEL MAR** ** 13.50 (Starting at 830 Cal)

One quesadilla stuffed with beans, cheese, onions and grilled shrimp. Served with a side of crema salad.

SPINACH & CHICKEN QUESADILLA 12.50 (Starts at 840 Cal)

Flour tortilla stuffed with grilled chicken and sautéed spinach.

Kids \$6

12 YEARS AND UNDER, INCLUDES UNLIMITED FOUNTAIN DRINK REFILLS. THERE IS A \$1.50 UPCHARGE FOR JUICE OR MILK REFILLS.

1. Mac & Cheese (340 Cal)
2. Cheese quesadilla & rice (350 Cal)
3. Chicken fingers & fries (350 Cal)
4. Cheese pizza & fries (600 Cal)
5. Kids enchilada with rice and beans (Starts at 540 Cal)

6. Kids combo: Ground beef burrito & soft taco (Starts at 480 Cal)

★ 7. Nachos LoKos (590 Cal)
 Crispy tortilla chips topped with rice and creamy cheese sauce.



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 ** (Items in this notice).



◆ Steak ◆



◆ Burrito San Jose ◆



◆ La Flaka Salad ◆



◆ Combo ◆

Salads

TACO SALAD 8.50 (Starting at 690 Cal)

Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo and sour cream.

FAJITA TACO SALAD 11.50 (Starting at 780 Cal)

Crispy flour tortilla bowl filled with your choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo and sour cream.

CHICKEN FAJITA SALAD 10.50 (560 Cal)

Grilled chicken over a bed of shredded lettuce, pico de gallo, cucumbers, avocado and cheese.

AZTECA SALAD 15.50 (530 Cal)

Grilled shrimp and chicken with mushrooms with shredded lettuce, avocado, pico de gallo and shredded cheese.

LA FLAKA CHOPPED SALAD ** 11 (310 Cal)

Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese, raspberry citrus vinaigrette. Garnished with crispy tortilla strips.

ADD GRILLED CHICKEN: 3 (280 Cal)

ADD GRILLED STEAK: 4 (360 Cal)

ADD GRILLED SHRIMP: 5 (280 Cal)

NEW CHICKEN SOUP 7 (480 Cal)

Our traditional chicken broth with rice, shredded chicken, tortilla strips, with steamed vegetables.

Build your own Combo

Your combo includes rice and beans, plus +
Select extra items with your choice of filling.

Included:

RICE & BEANS 4.75
(340 Cal)

Item choices:

-Enchilada (Starting 260 Cal) +2.75 each
-Burrito (Starting 340 Cal) +4.75 each
-Taco (Starting 210 Cal) +2.50 each
-Quesadilla (Starting 360 Cal) +4.75 each
-Chile Relleno (Starting 520 Cal) +4.75 each

Filling choices:

-Ground Beef (34 Cal/Oz)
-Shredded Beef (58 Cal/Oz)
-Chicken (31 Cal/Oz)
-Beans (52 Cal/Oz)
-Cheese (111 Cal/Oz)

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Enchiladas

ALL ENCHILADAS GARNISHED WITH SOUR CREAM.

NEW ENCHILADAS EL JEFE 13.50 (980 Cal)
Three enchiladas stuffed with carne asada, grilled corn and onions, covered with queso fresco, sour cream and our special creamy corn sauce over a bed of rice.

GLUTEN FREE SPINACH AND CHICKEN 13 (Starting at 920 Cal)
Three corn tortillas stuffed with grilled chicken and spinach, topped with a creamy poblano sauce and queso fresco. Served with a side of rice.

NEW ENCHILADAS DE MOLE POBLANO 12 (Starting at 860 Cal)
Three chicken enchiladas in a traditional "mole poblano" sauce. Garnished with queso fresco and raw onion. Served with a side of rice.

GLUTEN FREE ENCHILADAS SUIZAS 12 (Starting at 800 Cal)
Three chicken enchiladas topped with a creamy tomatillo sauce, and queso fresco. Served with a side of rice.

ENCHILADAS RANCHERAS 13 (Starting at 860 Cal)
Two cheese enchiladas with pork carnitas, cooked with onions and bell peppers. Served with side of rice and beans.

ENCHILADAS BANDERA 12 (Starting at 930 Cal)
Three corn tortillas, one with chicken, one with beef and one with cheese. Topped with three different sauces, and queso fresco. Served with a side of rice and beans.

ENCHILADAS CHIPOTLE 13.50 (Starting at 720 Cal)
Three enchiladas, one with shredded beef, one ground beef and one shredded chicken. Topped with chipotle sauce pico de gallo and queso fresco. Served with a side of rice.

ENCHILADAS SUPREME 12.50 (Starting at 970 Cal)
Supreme combo of four enchiladas, one chicken, one beef, one cheese and one shredded beef, topped with our enchilada sauce, lettuce and pico de gallo and queso fresco.

GLUTEN FREE ENCHILADAS YOLANDA 12.50 (Starting at 650 Cal)
Three enchiladas filled with shredded chicken in a green tomatillo sauce, topped with queso fresco. Served with a side of rice and guacamole salad.

EL COMBO 13 (740 Cal)
Two chicken enchiladas with lettuce, pico de gallo and sour cream, topped with queso fresco. Served with a side of rice and beans.



◆ Enchiladas De Mole Poblano ◆

Tacos

ALL OUR TACOS ARE SOLD BY ORDER OF "3" AND ARE SERVED WITH A SIDE OF RICE AND BLACK BEANS. (320 CAL)

NEW BAJA FISH TACOS 14 (860 Cal)
Light, crispy and fresh, these scrumptious Baja fish tacos are loaded up with beer-battered white fish, tangy citrus slaw and a spicy garlic-lime sauce are a delicious take on a classic west coast beach favorite!

TACOS DE CAMARON ** 13 (800 Cal)
Flour tortillas stuffed with grilled shrimp, cheese and pico de gallo.

GLUTEN FREE TACOS DE POLLO 12.50 (760 Cal)
Corn tortillas with grilled chicken with tomato, cilantro, shredded cheese, avocado and tomatillo sauce on side.

ENCHILADAS RANCHERAS ** 12.50 (670 Cal)
Corn tortillas with grilled steak topped with onions and tomatillo sauce on side.

TACOS AL PASTOR 11.50 (830 Cal)
Corn tortillas with grilled pork marinated in a pineapple adobo, topped with cilantro and onion and tomatillo sauce on side.

TACOS DEL PUERTO ** 13 (Starting 810 Cal)
Corn tortillas with sautéed shrimp, onion and tomato in a lobster bisque topped with shredded cheese and cilantro.

CALIFORNIA FISH TACOS ** 12.50 (570 Cal)
Your choice of flour or corn tortillas filled with grilled tilapia fillet, topped with red cabbage and creamy chipotle sauce.

Chicken

All our chicken plates are served with an order of flour tortillas (230kcal)

NEW POLLO PATRON 13 (Starting at 790 cal)
Grilled chicken breast with broccoli, cauliflower, zucchini and carrots. Topped with a creamy cheese sauce. Served with a side of rice and beans.

ENCHILADAS RANCHERAS 15 (610 Cal)
Grilled chicken breast topped with a creamy spinach and bacon sauce. Served with a side of rice and crema salad.

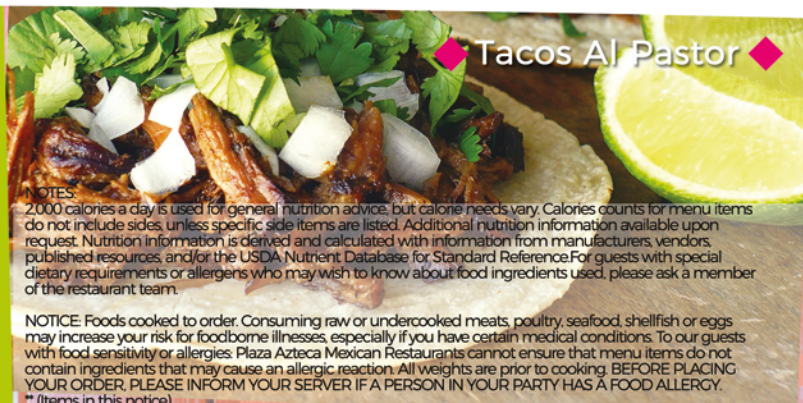
NEW WRAP POLLO FUNDIDO DINNER 13 (1210 Cal)
Two fried shredded chicken wraps topped with cream cheese sauce. Served with a side of rice and refried beans.

GLUTEN FREE CHORI POLLO 15.50 (810 Cal)
Grilled chicken breast topped with chorizo and drizzled cheese sauce. Served with a side of rice and beans.

POLLO SONORA 13.50 (580 Cal)
Marinated chicken breast topped with grilled mushrooms, onions and our classic cheese and ranchero sauce. Served with rice and beans.

GLUTEN FREE CHICKEN FRIED RICE 10.50 (910 Cal)
Grilled chicken breast served over Mexican rice and cheese sauce.

GLUTEN FREE POLLO ASADO 12 (690 Cal)
Grilled chicken breast topped with grilled onions and cheese sauce. Served with a side of rice and beans.



◆ Tacos Al Pastor ◆

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◆ Sizzling Fajitas ◆



Sizzling Fajitas

**** ALL FAJITAS ARE SERVED IN A SIZZLING SKILLET WITH GRILLED BELL PEPPERS AND ONIONS. SERVED WITH A SIDE OF RICE AND BEANS ACCOMPANIED WITH PICO DE GALLO AND SOUR CREAM WITH FLOUR TORTILLAS**

GLUTEN FREE MAKE THEM GLUTEN FREE WITH CORN TORTILLAS. (760 cal)

CHICKEN 15.50 (400 Cal)
Grilled tender sliced chicken.

BEEF 16 (490 Cal)
Grilled tender sliced steak.

SHRIMP 18.50 (470 Cal)

MIXED 16.50 (550 Cal)
Grilled tender sliced chicken, steak.

TEXAS 17.50 (630 Cal)
Grilled steak, chicken and shrimp.

★ FAJITAS FOR TWO 26 (1480 Cal)
The perfect mix of beef, chicken, shrimp and pork. Comes with two side plates.

Seafood

★ CAMARONES AL MOJO DE AJO ** 15.50 (710 Cal)
Sautéed shrimp in garlic mojo sauce, onions, tomato and fresh avocado, served over rice and topped with cilantro fresco.

GLUTEN FREE **SHRIMP FRIED RICE** ** 14.50 (630 Cal)
Grilled shrimp over a bed of rice and cheese sauce.

SEAFOOD CHIMICHANGAS ** 15.50 (800 Cal)
Two flour tortillas, fried or soft, filled with shrimp and crab meat drizzled with a cheese sauce, lobster bisque and sour cream. Served with a side of rice and beans.

★ PESCADO AZTECA ** 17.50 (540 Cal)
White fish fillet with fresh grilled shrimp, mushrooms, spinach and roasted peppers in a delicious white wine sauce. Served with a side of rice.

GLUTEN FREE **PLAZA DEL MAR** ** 18 (500 Cal)
White fish fillet and shrimp, topped with a lobster bisque. Served with a side of rice and pico de gallo.

Steaks

All our steaks are accompanied with flour tortillas.

NEW **CHURRASCO STEAK** ** 17.50 (Starting at 1520 cal)
Grilled chimichurri steak topped with grilled onions. Served with a side of tostones, pico de gallo and rice.

NEW **STEAK AND FRIES** ** 16.50 (1780 cal)
Grilled steak topped with jalapeños, pico de gallo and cheese dip. Served over a bed of French fries.

MOLCAJETE AZTECA ** 25.50 (Starting at 830 Cal)
A traditional feast! A hot volcanic stone bowl with a skillet filled with a juicy rib-eye steak, chicken breast, grilled shrimp, poblano peppers, pineapple and cheese sauce. Served with a side of rice and beans accompanied by flour tortillas

★ PIÑA LOKA 17.50 (Starting at 870 Cal)
Grilled pineapple stuffed with chicken, steak, peppers and onions with cheese sauce. Served with a side of rice accompanied by flour tortillas.

GLUTEN FREE **CARNE ASADA** ** 16 (Starting at 500 Cal)
Tender rib-eye steak served with a side of rice and beans accompanied with pico de gallo and flour tortillas.

★ EL PAISANO ** (Starting at 290 Cal)
Your choice of a 10 oz. T-Bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions and peppers. Drizzled with our cheese sauce. Served with a side of rice and beans accompanied with tortillas.

TBONE STEAK 20.50 (540 Cal)
CHICKEN BREAST 18.50 (260 Cal)

CHORI STEAK ** 20.50 (1050 Cal)
Grilled 10oz T-Bone Steak topped with chorizo drizzled with cheese sauce. Served with rice and beans accompanied with tortillas.

CARNITAS DINNER 14.50 (Starting at 720 Cal)
Exquisite pork confit cooked in a citrusy beer and garlic infused lard and grilled onions. Served with a side of pico de gallo, rice, beans and tortillas.

RANCHERO ESPECIAL ** 17.50 (Starting at 840 Cal)
A delicious combo of grilled chicken breast and steak, one chicken enchilada with a side of pico de gallo. Served with rice, beans and flour tortillas.

NEW **CHIPOTLE AND SHRIMP PASTA** ** 15 (820 cal)
Delicious pan sautéed pasta with shrimp onions and peppers in a chipotle and roasted corn sauce, topped with cilantro and shredded cheese. (820 Cal)

NEW **CAMARONES LOCOS** ** 16 (840 cal)
Grilled shrimp with mushrooms, onions, poblano peppers, squash, and zucchini. Topped with creamy cheese dip, served over a bed of rice.

NEW **COCKTAIL DE CAMARONES** ** 17 (650 Cal)
Cold cooked shrimp with fresh orange and lime juice, tomato cocktail sauce, hot sauce, onions, cilantro, tomato and avocado chunks. Served with crackers.

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◆ Veggie Fajita ◆

Sides

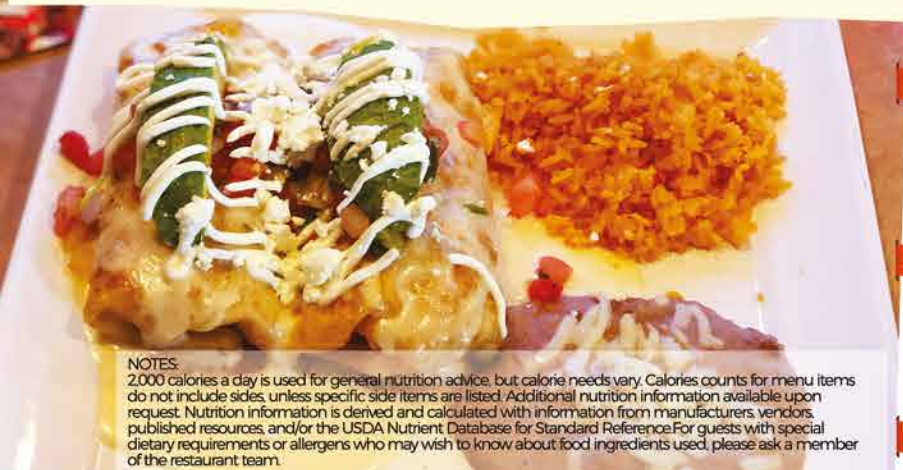
-  • 4oz. GUACAMOLE DIP (570 cal) 4.99
-  • 2oz. SOUR CREAM (130 cal) 1.25
-  • 3 CORN TORTILLAS (220 cal) 0.99
- 3 FLOUR TORTILLAS (230 cal) 0.99
- 2oz. SHREDDED CHEESE (112 kcal) 1.50
- LETTUCE (10 cal) 0.99
- 4oz. PICO DE GALLO (10 cal) 2.50



◆ Churrasco ◆

Chimichangas

- NEW** **CHIMICHANGA TEXANA** 13.50 (1190 Cal)
Two flour tortillas fried or soft stuffed with steak or chicken fajitas, onions, tomatoes, bell peppers. Topped with guacamole, sour cream, queso fresco and pico de gallo. Served with a side of rice and beans.
- CHIMICHANGA DINNER** 11.50 (700 Cal)
Two flour tortillas fried or soft, filled with shredded beef or chicken, drizzled with a cheese sauce and sour cream, served with a side of rice and beans.
- ★ **CHIMICHANGA SUPREME** 12.50 (700 Cal)
Two flour tortillas fried or soft, filled with shredded beef or chicken, drizzled with cheese. Topped with crema salad, served with a side of beans.



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Burritos

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM.

- NEW** **BURRITO LA RULETA** 11.50 (890 Cal)
10" flour tortilla filled with your choice of grilled chicken or steak, onions, rice, and beans. Topped with cheese dip, enchilada sauce, crema y pico de gallo.
- BURRITOS FAJITAS (2)** 12 (Starting at 840 Cal)
Two burritos filled with steak or chicken, onions drizzled with cheese sauce topped with sour cream, served with a side of rice and beans.
- ★ **BURRITO SAN JOSÉ** 12 (1310 Cal)
10" flour tortilla filled with grilled chicken, chorizo, rice and beans, topped with cheese sauce, pico de gallo and sour cream.
- NEW** **BURRITO PASTOR** 12 (1200 Cal)
One 10" flour tortilla filled with grilled pork in al pastor marinade, pineapple and grilled onions, topped with cheese dip, tomatillo sauce and pico de gallo. Served with a side of rice and beans.
- BURRITO DE ESPINACA** 12 (1190 Cal)
One flour tortilla stuffed with grilled chicken, rice, beans and onions, topped with a spinach and cheese sauce with sour cream.
- ★ **PHILLY STEAK BURRITO** 11.50 (910 Cal)
One 10" Flour tortilla filled with thinly sliced Philly steak with grilled onions, mushrooms and roasted poblano peppers, topped with cheese sauce and sour cream.
- BURRITOS DELUXE (2)** 12 (660 Cal)
Two burritos, one filled with chicken and beans another filled with beef and beans, topped with burrito sauce lettuce, pico de gallo, sour cream and cheese, served with a side of rice or beans.
- ★ **BURRITO MEX** 12 (660 Cal)
One 10" flour tortilla filled with your choice of grilled steak or chicken, onions and beans, topped with guacamole dip, pico de gallo and sour cream, served with a side of rice and beans.
- BURRITO CHIPOTLE** 12 (1090 Cal)
One 10" flour tortilla filled with grilled chicken and peppers, your choice of rice or beans, drizzled with a creamy chipotle sauce, pico de gallo and sour cream.

Vegetarian & Vegan

-  **SPINACH ENCHILADAS** 9.50 (820 Cal)
Three corn tortillas filled with spinach, topped with a roasted poblano sauce, sour cream and queso fresco, served with a side of rice.
-  **ENCHILADAS VEGETARIANAS (3)** 9.50 (950 Cal)
3 corn tortillas filled 1 with Cheese, 1 with beans and 1 spinach, topped with cheese sauce. Served with a side of rice.
- FAJITAS VEGETARIANAS** 12.50 (820 Cal)
Mixed grilled vegetables served with rice and beans, pico de gallo, sour cream and flour tortillas.
- NEW** **BURRITO VEGANO** 12 (720 Cal)
One 14" vegan tortilla filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped with guacamole and pico de gallo.
- NEW** **VEGAN BOWL** 10.50 (640 Cal)
A bowl filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped with guacamole and pico de gallo.
- NEW** **VEGAN TACOS** 11.50 (740 Cal)
Three corn tortillas filled with grilled soy meat, onion, tomato, mushrooms, poblano peppers, corn, vegan gourmet cheese and guacamole. Served with a side of white rice and black beans.



◆ Fresh Margarita ◆

Lunch Specials

\$8.50 MONDAY - SUNDAY 11:00AM - 3:00PM

MOST LUNCH SPECIALS ARE GARNISHED WITH SOUR CREAM. MOST SPECIALS ARE MADE WITH GROUND BEEF. YOU CAN SUBSTITUTE FOR SHREDDED CHICKEN FOR **50 CENTS EXTRA**.

1. Burrito, rice and beans. (330 Cal)
2. Enchilada, chicken quesadilla with your choice of rice or beans. (770 Cal)
3. Burrito, taco and rice. (510 Cal)
4. Two chicken enchiladas topped with lettuce, pico de gallo and a side of rice. Garnished with sour cream. (620 Cal)
5. Grilled steak or chicken fajita quesadilla, salad and your choice of rice or beans. (550 Cal)
6. Beef or chicken quesadilla and two beef tacos. (950 Cal)
7. Beef burrito, beef enchilada and your choice of rice or beans. (560 Cal)
8. Chicken enchilada and chicken burrito, topped with lettuce, sour cream and pico de gallo. (730 Cal)
9. Speedy Gonzales: Taco, enchilada and your choice of rice or beans. (480 Cal)

Lunch

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM.

LUNCH FAJITAS 10 (330 Cal)

A lunch-sized portion of a sizzling skillet with your choice of grilled chicken or steak, onions, bell peppers. Served with a side of rice, refried beans, pico de gallo, sour cream, and tortillas.

BURRITO ESPINACA 9 (390 Cal)

One flour tortilla filled with grilled chicken and sautéed spinach. Topped with a creamy spinach sauce. Served with rice and beans.

FAJITA BURRITO 9 (490 Cal)

One burrito filled with grilled chicken or steak, sautéed onions topped with cheese sauce and sour cream. Served with rice and beans.

BURRITO DELUXE 9 (440 Cal)

One beef or chicken burrito with beans topped with lettuce, sour cream, cheese and pico de gallo. Served with a side of rice or beans.

BURRITO SAN JOSE 10 (1050 Cal)

Lunch sized burrito filled with grilled chicken, chorizo, rice and beans. Drizzled with cheese sauce, sour cream and pico de gallo.

SPINACH ENCHILADAS 8 (420 Cal)

Two corn tortillas filled with sautéed spinach, topped with a creamy poblano pepper sauce and queso fresco. Served with a side of rice.

ENCHILADAS SUIZAS 8 (420 Cal)

Two chicken enchiladas topped with a creamy tomatillo sauce, queso fresco and sour cream. Served with your choice of rice or beans.

PASTOR & EGGS TACOS ** 8 (840 Cal)

Two pork pastor tacos with over easy eggs topped with cheese and cilantro. Served with a side of rice and black beans.

CHIMICHANGA 9 (720 Cal)

Shredded beef or chicken filled flour tortilla, fried or soft, topped with sour cream and cheese sauce. Served with a side of rice and beans.

BURRITO BOWL 11 (590 Cal)

Your choice of grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream and pico de gallo.

QUESADILLA RELLENA 8 (250 Cal)

Shredded beef or chicken quesadilla with a side of crema salad.

ENCHILADAS EL JEFE LUNCH 9.50 (790 Cal)

Two enchiladas stuffed with carne asada, grilled corn and onions, covered with cheese, sour cream and our special creamy corn sauce over a bed of Spanish rice.

POLLO PATRON LUNCH 7.50 (610 Cal)

Grilled chicken breast with broccoli, cauliflower, zucchini and carrots. Topped with a creamy cheese sauce. Served with a side of rice.

ENCHILADAS DE MOLE POBLANO 9 (560 Cal)

Two chicken enchiladas in a traditional mole sauce. Garnished with shredded cheese. Served with rice.

WRAP POLLO FUNDIDO LUNCH 8 (910 Cal)

One fried shredded chicken wrap topped with cream cheese sauce. Served with a side of rice or refried beans.

CHICKEN AND SPINACH LUNCH 11 (610 Cal)

Grilled chicken breast topped with a creamy spinach and bacon sauce. Served with a side of rice and crema salad.

NO MEAL IS COMPLETE

without dessert

Ask your server for our dessert menu.

◆ Homemade Flan ◆



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◆ www.plazaazteca.com ◆

NOTES:

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calories counts for menu items do not include sides, unless specific side items are listed. Additional nutrition information available upon request. Nutrition information is derived and calculated with information from manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. For guests with special dietary requirements or allergens who may wish to know about food ingredients used, please ask a member of the restaurant team.

NOTICE: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses, especially if you have certain medical conditions. To our guests with food sensitivity or allergies: Plaza Azteca Mexican Restaurants cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. All weights are prior to cooking. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**