



PLAZA · AZTECA

RESTAURANTES MEXICANOS

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YOUR *shortcut*  
TO MEXICO!

# Food MENU

★ RECOMMENDED



VEGETARIAN



GLUTEN FREE



★ **RECOMMENDED****VEGETARIAN****GLUTEN FREE**

## APPETIZERS

★ **FRESH TABLE SIDE GUACAMOLE** 12.50 (650 CAL)  
 Freshly made table side guacamole with avocados, jalapeño, tomato, onion, lime, salt and cilantro.

**NEW** **FRESH TABLE SIDE CEVICHE** 14.50 (710 CAL)  
 Freshly made table side ceviche with citrus marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt and cilantro.

**NEW** **SUPER QUESO DIP** 12.50 (1370 CAL)  
 Grilled steak, shrimp and chicken with melted Chihuahua cheese. Served with flour tortillas.

**CHEESE DIP** 7.50 (750 CAL)

**NEW** **SWEET PLANTAINS** 7 (900 CAL)  
 Topped with queso fresco and sour cream.

**QUESO FUNDIDO (CHORIQUESO)** 11.50  
 (STARTS AT 1250 CAL)  
 Grilled Mexican sausage with melted cheese.

★ **CAMARONES GRATINADOS** \*\*15 (1030 CAL)  
 Grilled shrimp with chopped onions covered with melted cheese.

**EMPANADAS** 12.50 (980 CAL)  
 Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo and guacamole.

**NEW** **CHICKEN WINGS (8)** 13.50 (690 CAL)

## KIDS'

**12 YEARS AND UNDER. INCLUDES UNLIMITED FOUNTAIN DRINK REFILLS. THERE IS A \$3.50 UPCHARGE FOR JUICE OR MILK REFILLS.**

1. **MAC & CHEESE 8** (340 CAL)
2. **BEEF OR CHICKEN QUESADILLA WITH RICE 9** (350 CAL)
3. **CHICKEN FINGERS & FRIES 8** (350 CAL)
4. **QUESADILLA AND FRIES 8** (600 CAL)
5. **KIDS' ENCHILADA WITH RICE AND BEANS 8** (STARTS AT 540 CAL)
6. **KIDS' COMBO 8:** Ground beef burrito & soft taco (STARTS AT 480 CAL)
7. **NACHOS LOKOS 8:** Crispy tortilla chips topped with rice and creamy cheese sauce (STARTS AT 590 CAL)
8. **CHICKEN FRIED & RICE 8** (590 CAL)

## NACHOS

★ **OMG NACHOS** 13.50 (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** (STARTS AT 1070 CAL)  
 Sautéed with onions and bell peppers.  
**GRILLED VEGETABLES:** 11  
**CHICKEN AND BEEF:** 15  
**CHICKEN AND SHRIMP:** 17  
**BEEF AND SHRIMP:** 18  
**CHICKEN, BEEF AND SHRIMP:** 19  
**ADD CHICKEN:** 5.50  
**ADD BEEF:** 6.50  
**ADD SHRIMP:** 8.50

**NACHOS SUPREME** 12 (STARTS AT 1190 CAL)  
 Ground beef or shredded chicken topped with lettuce, pico de gallo and sour cream.

**SHRIMP NACHOS** 18 (1110 CAL)  
 Grilled shrimp with sautéed onions and bell peppers.

**NACHOS AL PASTOR** 14 (STARTS AT 1185 CAL)  
 We start with creamy cheese sauce, then we add beans and pork chunks marinated in a chili sauce with pineapple chunks and we finish topping it off with jalapeños, guacamole and pico de gallo.

## QUESADILLAS

**NEW** **QUESADILLA AL PASTOR** 15 (STARTS AT 850 CAL)  
 One quesadilla filled with al pastor, chicken or pork, Chihuahua cheese, pineapple chunks and onions.

**QUESADILLA RANCHERA** 15 (STARTS AT 870 CAL)  
 One quesadilla filled with beans, cheese, onions and your choice of grilled chicken or steak. Served with a side of crema salad.

★ **QUESADILLAS RELLENAS** 15 (710 CAL)  
 Two quesadillas with your choice of shredded beef or chicken. Served with a side of rice or beans.

**QUESADILLA DEL MAR** \*\*17 (STARTS AT 830 CAL)  
 One quesadilla stuffed with beans, cheese, onions and grilled shrimp. Served with a side of crema salad.

**CHICKEN AND SPINACH QUESADILLA** 15 (STARTS AT 870 CAL)  
 One flour tortilla filled with grilled chicken and sautéed spinach. Served with a side of crema salad.





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## SALADS

**TACO SALAD** 11 (STARTS AT 690 CAL)  
Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo and sour cream.

**SUPER TACO FIESTA SALAD** 16.99 (STARTS AT 690 CAL)  
Rice, black beans, your choice of grilled chicken, steak or shrimp, yellow squash, zucchini, broccoli, cauliflower, carrots, sour cream, cheese and pico de gallo.

**FAJITA TACO SALAD** 14 (STARTS 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** 13 (560 CAL)  
Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese.

★ **AZTECA SALAD** 19 (STARTS AT 1185 CAL)  
Grilled shrimp and chicken with mushrooms over shredded lettuce with avocado, pico de gallo and shredded cheese.

**LA FLACA CHOPPED SALAD** \*\*13.50 (310 CAL)  
Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese and raspberry citrus vinaigrette or avocado citrus vinaigrette.  
ADD CHICKEN: 5.50  
ADD BEEF: 6.50  
ADD SHRIMP: 8.50

## SIDES

**4 OZ. GUACAMOLE DIP** 7.50 (340 CAL)

**2 OZ. SOUR CREAM** 3.50 (130 CAL)

**TOSTONES** 6.50 (310 CAL)

**3 CORN TORTILLAS** 3.25 (220 CAL)

**3 FLOUR TORTILLAS** 3.25 (230 CAL)

**2 OZ. SHREDDED CHEESE** 3.75 (112 CAL)

**LETTUCE** 2.99 (10 CAL)

**4 OZ. PICO DE GALLO** 4.75 (10 CAL)

**CHICKEN TAMALES** 6 (223 CAL)

**CHILE RELLENO** 7.50 (260 CAL)

**SWEET PLANTAINS** 7 (340 CAL)

## COMBOS 15.50

MOST COMBOS ARE MADE WITH GROUND BEEF. MOST COMBOS ARE TOPPED WITH SOUR CREAM. ALL BURRITOS AND ENCHILADAS ARE TOPPED WITH CREAMY CHIPOTLE CHEESE SAUCE (STARTS AT 1070 CAL)

1. Taco, two enchiladas and your choice of rice or beans.
2. Fried chicken burrito, fried chicken flauta, topped with cheese sauce. Served with a side of rice and beans.
3. Beef taco and tostada topped with cheese, one enchilada with a side of rice.
4. Cheese enchilada, beef enchilada, with a side of rice and beans.
5. Shredded beef burrito with cheese sauce, beef and cheese tostada, chicken quesadilla and beef taco.
6. Two tacos, with a side of rice and beans.
7. Burrito, taco and enchilada.
8. Burrito, enchilada, with a side of rice and beans.
9. Burrito, taco, with a side of rice and beans.
10. Two chicken enchiladas with lettuce, pico de gallo and sour cream. Served with a side of rice and beans.

## CHIMICHANGAS

**NEW** **CHIMICHANGAS DINNER** 14.50 (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.

**NEW** **CHIMICHANGAS TEXANAS** 17.50 (1190 CAL)

Two flour tortillas fried or soft stuffed with steak or chicken fajitas, onions, tomatoes and bell peppers. Topped with guacamole, sour cream, queso fresco and pico de gallo. Served with a side of rice and beans.







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# ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOUR CREAM.

**NEW** **ENCHILADAS EL JEFE** 16 (980 CAL)  
Three enchiladas stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream and our special corn sauce over a bed of rice.

⊗ **SPINACH AND CHICKEN** 15.50 (920 CAL)  
Three corn tortillas stuffed with grilled chicken and spinach. Topped with a creamy poblano sauce, queso fresco and pico de gallo. Served with a side of rice.

⊗ **ENCHILADAS SUIZAS** 14.50 (800 CAL)  
Three chicken enchiladas topped with a creamy tomatillo sauce and queso fresco. Served with a side of rice.

**ENCHILADAS CHIPOTLE** 16 (STARTS AT 720 CAL)  
Three enchiladas, one with shredded beef, one ground beef and one shredded chicken. Topped with creamy chipotle cheese sauce, pico de gallo and queso fresco. Served with a side of rice.

★ **ENCHILADAS SUPREME** 15 (STARTS AT 970 CAL)  
Supreme combo of four enchiladas, one chicken, one beef, one cheese and one shredded beef. Topped with creamy chipotle cheese sauce, lettuce, pico de gallo and queso fresco.

**NEW** **ENCHILADAS DE CARNITAS** 15  
(STARTS AT 700 CAL)  
Pork carnitas sautéed with apple cider vinegar, oil, salt, paprika, tomatoes, peppers, cilantro and minced garlic. Wrapped in three corn tortillas topped with green enchilada sauce and shredded melted cheese. Garnished with avocado sauce and an avocado slice.

**ENCHILADAS BANDERA** 14.50  
(STARTS 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 RANCHERAS** 15.50  
(STARTS AT 860 CAL)  
Two cheese enchiladas with pork carnitas cooked with onions and bell peppers. Served with a side of rice and beans.

## FRIED RICE

**STARTS AT 11**

**MEXICAN FRIED RICE WITH CHEESE SAUCE**

**ADD GRILLED VEGETABLES: 3.50**  
BROCCOLI, CARROT, CAULIFLOWER AND ZUCCHINI

**ADD CHICKEN: 5.50**

**ADD BEEF: 6.50**

**ADD SHRIMP: 8.50**

**ADD CHICKEN AND BEEF: 5.50**

**ADD CHICKEN AND SHRIMP: 9.50**

**ADD BEEF AND SHRIMP: 9.50**

**ADD CHICKEN, BEEF AND SHRIMP: 10.50**

## CHICKEN

CHICKEN PLATES ARE SERVED WITH AN ORDER OF FLOUR TORTILLAS (230 CAL)

**NEW** **POLLO PATRÓN** 15.50 (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.

**CHICKEN AND SPINACH** 17.50 (610 CAL)  
Grilled chicken breast topped with a creamy spinach and bacon sauce. Served with a side of rice and crema salad.

⊗ **CHORI POLLO** 18 (810 CAL)  
Grilled chicken breast topped with chorizo and drizzled cheese sauce. Served with a side of rice and beans.

**POLLO SONORA** 16 (580 CAL)  
Marinated chicken breast topped with grilled mushrooms, onions and our classic cheese and ranchero sauce. Served with rice and beans.

⊗ **POLLO ASADO** 15 (690 CAL)  
Grilled chicken breast topped with grilled onions and cheese sauce. Served with a side of rice and beans.





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## 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 AND FLOUR TORTILLAS. MAKE THEM GLUTEN FREE WITH CORN TORTILLAS (760 CAL)

**CHICKEN** 19 (400 CAL)

Grilled tender sliced chicken.

**BEEF** 20.50 (490 CAL)

Grilled tender sliced steak.

**SHRIMP** 23 (470 CAL)

**MIXED** 21 (550 CAL)

Grilled tender sliced chicken and steak.

**TEXAS** 22.50 (630 CAL)

Grilled steak, chicken and shrimp.

**FAJITAS FOR TWO** 31 (1480 CAL)

The perfect mix of beef, chicken, shrimp and pork. Comes with two side plates.

**NEW** **FAJITAS VERACRUZ** 21 (540 CAL)

Grilled beef, chicken and chorizo.

**NEW** **FAJITAS CHIHUAHUA** 22.50 (980 CAL)

★ Grilled chicken, shrimp, bacon, Chihuahua cheese, tomato and lettuce.

**NEW** **FAJITAS VALLARTA** 22.50 (540 CAL)

Grilled chicken and shrimp.

## TACOS

TACOS ARE SOLD IN ORDERS OF 3, WITH A SIDE OF RICE AND BLACK BEANS (320 CAL)

**NEW** **BIRRIA TACOS** \*\*17.99 (800 CAL)

**VERY POPULAR ITEM!**

3 corn tortillas dipped in birria style beef broth cooked to perfection on the grill, stuffed with beef birria, queso Chihuahua, chopped onions and cilantro. Accompanied by a traditional Mexican birria style beef soup broth.

**NEW** **BAJA FISH TACOS** 17 (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. A delicious take on a classic west coast beach favorite!

**TACOS DE CAMARON** \*\*17 (800 CAL)

Flour tortillas stuffed with grilled shrimp, cheese and pico de gallo.

⊗ **TACOS DE POLLO** 15.50 (760 CAL)

Corn tortillas with grilled chicken, tomato, cilantro, shredded cheese and avocado. Served with tomatillo sauce on the side.

★ **TACOS DE CARNE ASADA** \*\*15.50 (670 CAL)

Corn tortillas with grilled steak topped with onions and tomatillo sauce on the side.

**TACOS AL PASTOR** 15 (830 CAL)

Corn tortillas with your choice of grilled pork or chicken, marinated in a pineapple adobo. Topped with cilantro and onion, with tomatillo sauce on the side.

**CALIFORNIA FISH TACOS** \*\*16 (570 CAL)

Your choice of flour or corn tortillas filled with grilled tilapia filled and topped with red cabbage and creamy chipotle sauce.

## SEAFOOD

★ **CAMARONES AL MOJO DE AJO** \*\*19.50 (710 CAL)

Sautéed shrimp in garlic mojo sauce, onions, tomato and fresh avocado, served over rice and topped with fresh cilantro.

**SEAFOOD CHIMICHANGAS** \*\*20.50 (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** \*\*21.50 (450 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.

⊗ **PLAZA DEL MAR** \*\*22 (500 CAL)

White fish fillet and shrimp. Topped with a lobster bisque. Served with a side of rice and pico de gallo.





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# BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

**NEW** **BURRITO RULETA** 15 (890 CAL)  
One flour tortilla filled with your choice of grilled chicken or steak, onions, rice and beans. Topped with cheese sauce, enchilada sauce, crema and pico de gallo.

**BURRITOS FAJITAS (2)** 15.50 (STARTS AT 840 CAL)  
Two burritos filled with steak or chicken and onions, drizzled with cheese sauce and topped with sour cream, served with a side of rice and beans.

**NEW** **BURRITO PASTOR** 15 (1200 CAL)  
One flour tortilla filled with grilled pork in al pastor marinade, pineapple and grilled onions, topped with cheese sauce, tomatillo sauce and pico de gallo. Served with a side of rice and beans.

**BURRITO DE ESPINACA** 14.50 (1190 CAL)  
One flour tortilla stuffed with grilled chicken, rice, beans and onions, topped with pico de gallo, spinach and cheese sauce with sour cream.

★ **PHILLY STEAK BURRITO** 14.50 (660 CAL)  
One flour tortilla filled with thinly sliced Philly steak with grilled onions, mushrooms and roasted poblano peppers, topped with cheese sauce and sour cream.

★ **BURRITO SAN JOSÉ** 15 (1310 CAL)  
One flour tortilla filled with grilled chicken, chorizo, rice and beans, topped with cheese sauce, pico de gallo and sour cream.

**BURRITO DELUXE (2)** 15.50 (660 CAL)  
Two burritos, one filled with chicken and beans and 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.

**NEW** **BURRITO TEJANO** 19 (1020 CAL)  
Grilled chicken, beef and shrimp wrapped in a flour tortilla. Topped with cheese sauce and mango sauce and garnished with sour cream and pico de gallo.

★ **BURRITO MEX** 15.50 (660 CAL)  
One 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** 15 (1090 CAL)  
One flour tortilla filled with grilled chicken, rice, beans and peppers, topped with creamy chipotle cheese sauce, pico de gallo and sour cream.

**NEW** **BURRITO DE CARNITAS** 15.50 (980 CAL)  
Pork carnitas sautéed with apple cider vinegar, oil, salt, paprika, tomatoes, peppers, cilantro and minced garlic. Wrapped in a flour tortilla topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce and pico de gallo.

**NEW** **BURRITO CALIFORNIA** 15.50 (980 CAL)  
Filled with your choice of chicken or grilled steak, french fries, rice and beans. Topped with cheese dip, guacamole and pico de gallo.

# STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

🚫 **CARNE ASADA** \*\*20 (STARTS AT 500 CAL)  
Tender rib-eye steak served with a side of rice and beans accompanied with pico de gallo and flour tortillas.

**PIÑA LOKA** \*\*21 (STARTS 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.

**MOLCAJETE AZTECA** \*\*31 (STARTS 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.

**EL PAISANO** \*\* (STARTS AT 290 CAL)  
Your choice of a 10 ounce 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  
T-BONE STEAK: 24.50 (540 CAL)  
CHICKEN BREAST: 22.50 (260 CAL)

**CHORI STEAK** 24.50 (1050 CAL)  
Grilled 10 ounce T-bone steak topped with chorizo drizzled with cheese sauce. Served with rice and beans accompanied with tortillas.

**CARNITAS DINNER** 18.50 (STARTS 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** \*\*21.50 (STARTS AT 790 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** **LAREDO** \*\*29 (STARTS AT 1540 CAL)  
Grilled beef, grilled chicken and grilled shrimp with grilled mixed vegetables. Garnished with cilantro and served with rice, beans and pico de gallo salad.

**CHURRASCO** \*\*23.50 (STARTS AT 1390 CAL)  
Two grilled chimichurri Rib-Eye topped with grilled onions. Served with a side of tostones, pico de gallo and rice.

# VEGETARIAN & VEGAN

## SPINACH ENCHILADAS 12 (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.

## NEW ENCHILADAS TRÍO 12 (950 CAL)

Three corn tortillas, one filled with cheese, one filled with beans and one with spinach, topped with cheese sauce. Served with a side of rice.

## NEW VEGAN BOWL 13 (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.

## VEGETABLES PLATTER 14.50

Freshly steamed yellow squash, zucchini, broccoli, cauliflower and carrots. Topped with creamy cheese sauce. Served with a side of rice.

## NEW SONORA 15.50 (890 CAL)

One quesadilla stuffed with cheese, spinach and pico de gallo, one cheese enchilada, and one bean burrito drizzled with cheese sauce.

## NEW BURRITO VEGANO 14.50 (720 CAL)

One 10" vegan tortilla filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion and vegan gourmet cheese. Topped with guacamole and pico de gallo.

## NEW ENCHILADAS VEGETARIANAS 12 (950 CAL)

Three corn tortillas filled with steamed yellow squash, zucchini, broccoli, cauliflower and carrots. Topped with cheese. Served with a side of rice.

## FAJITAS VEGETARIANAS 15 (820 CAL)

Mixed grilled vegetables served with rice, beans, pico de gallo, sour cream and flour tortillas.

## NEW VEGAN TACOS 14 (720 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.

## LUNCH

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM.

### ★ LUNCH FAJITAS 12.50 (330 CAL)

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

### BURRITO ESPINACA 11.50 (390 CAL)

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

### FAJITA BURRITO 11.50 (450 CAL)

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

### BURRITO DELUXE 11.50 (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 JOSÉ 12.50 (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 10.50 (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 10.50 (420 CAL)

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

### BURRITO DE CARNITAS 11.50 (980 CAL)

Pork carnitas sautéed with apple cider vinegar, oil, salt, paprika, tomatoes, peppers, cilantro and minced garlic. Wrapped in a flour tortilla topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce and pico de gallo.

### NEW BIRRIA TACOS \*\*11.50 (800 CAL)

#### ★ VERY POPULAR ITEM!

2 corn tortillas dipped in birria style beef broth cooked to perfection on the grill, stuffed with beef birria, queso Chihuahua, chopped onions and cilantro. Accompanied by a traditional Mexican birria style beef soup broth.

### ★ CHIMICHANGA 11.50 (720 CAL)

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

### BURRITO BOWL 13.50 (590 CAL)

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

### NEW QUESADILLA RELLENA 10.50 (250 CAL)

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

### NEW ENCHILADAS EL JEFE LUNCH 12 (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 PATRÓN LUNCH 10.50 (610 CAL)

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

### CHICKEN AND SPINACH LUNCH 13.50 (610 CAL)

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

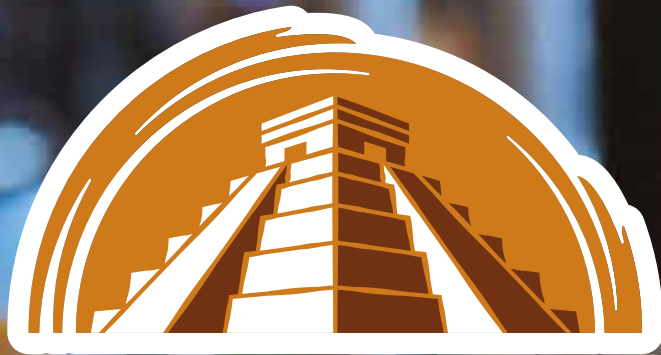
### BURRITO TEJANO 11.50 (1020 CAL)

Grilled chicken, beef and shrimp wrapped in a flour tortilla. Topped with creamy chipotle cheese sauce and mango sauce and garnished with sour cream and pico de gallo.

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. \*\* (Items in this notice)





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