

# APPETIZERS

## STREET ELOTE 7.25 (1150 CAL)

Mexican style corn on the cob, serrano aioli, cotija queso, chili powder.

## FRESH TABLE SIDE GUACAMOLE 12.50 (650 CAL)

Freshly made table side, avocados, jalapeño, tomato, onion, lime, salt, cilantro.

## CHEESE DIP 7.50 (750 CAL)

## QUESO FUNDIDO (CHORIQUESO) 11.50

(STARTS AT 1250 CAL)

Grilled Mexican sausage, melted cheese.

## CAMARONES GRATINADOS \*\*15 (1030 CAL)

Grilled shrimp, 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, guacamole.

## FRESH TABLE SIDE CEVICHE 14.50 (710 CAL)

Citrus marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt, cilantro.

## SUPER QUESO DIP 12.50 (1370 CAL)

Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas.

## SWEET PLANTAINS 7 (900 CAL)

Topped with queso fresco, sour cream.

## CHICKEN WINGS (8) 13.50 (690 CAL)

# NACHOS

## OMG NACHOS 13.50 (1090 CAL)

Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, pickled jalapeños.

## FAJITAS NACHOS (STARTS AT 1070 CAL)

Sautéed with onions and bell peppers.

## GRILLED VEGETABLES: 11

## CHICKEN AND STEAK: 15

## CHICKEN AND SHRIMP: 17

## STEAK AND SHRIMP: 18

## CHICKEN, STEAK AND SHRIMP: 19

ADD CHICKEN: 5.50 | STEAK: 6.50 | SHRIMP: 8.50

## NACHOS SUPREME 12 (STARTS AT 1190 CAL)

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

## SHRIMP NACHOS 18 (1110 CAL)

Grilled shrimp, sautéed onions, bell peppers.

## NACHOS AL PASTOR 14 (STARTS AT 1185 CAL)

Creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, pico de gallo.

# SALADS

## TACO SALAD 11 (STARTS AT 690 CAL)

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

## SUPER TACO FIESTA SALAD 16.99

(STARTS AT 690 CAL)

Rice, black beans, choice of grilled chicken, steak or shrimp, yellow squash, zucchini, broccoli, cauliflower, carrots, sour cream, cheese, pico de gallo.

## FAJITA TACO SALAD 14 (STARTS AT 780 CAL)

Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, 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, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.

## LA FLACA CHOPPED SALAD \*\*13.50 (310 CAL)

Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinaigrette.

ADD CHICKEN: 5.50 | STEAK: 6.50 | SHRIMP: 8.50



**PLAZA AZTECA**  
RESTAURANTES MEXICANOS

# 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)

STEAK 20.50 (490 CAL)

SHRIMP 23 (470 CAL)

MIXED 21.99 (550 CAL)

Chicken and steak.

TEXAS 21 (630 CAL)

Steak, chicken & shrimp.

FAJITAS FOR TWO 31 (1480 CAL)

Steak, chicken, shrimp and pork.

FAJITAS VERACRUZ 21 (540 CAL)

Steak, chicken and chorizo.

FAJITAS CHIHUAHUA 22.50 (980 CAL)

Chicken, shrimp, bacon, Chihuahua cheese, tomato and lettuce.

FAJITAS VALLARTA 22.50 (540 CAL)

Chicken & shrimp.

# BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

## BURRITO RULETA 15

(890 CAL)

One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped cheese sauce, enchilada sauce, crema, pico de gallo.

## BURRITOS FAJITAS (2) 15.50

(STARTS AT 840 CAL)

Two burritos, choice steak or chicken and onions, drizzled cheese sauce topped sour cream, served side rice & beans.

## BURRITO PASTOR 15

(1200 CAL)

One flour tortilla with pastor style grilled pork, pineapple, grilled onions, topped cheese sauce, tomatillo sauce, pico de gallo. Served side rice and beans.

## BURRITO DE ESPINACA 14.50

(1190 CAL)

One flour tortilla stuffed grilled chicken, rice, beans and onions, topped pico de gallo, spinach, cheese sauce, sour cream.

## PHILLY STEAK BURRITO 14.50

(660 CAL)

One flour tortilla with thinly sliced Philly steak, grilled onions, mushrooms, roasted poblano peppers, topped cheese sauce, sour cream.

## BURRITO SAN JOSÉ 15

(1310 CAL)

One flour tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream.

## BURRITO DELUXE (2) 15.50

(660 CAL)

Two burritos, one with chicken and beans and another beef & beans, topped burrito sauce, lettuce, pico de gallo, sour cream, cheese, served side of rice or beans.

## BURRITO TEXANO 19

(1020 CAL)

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

## BURRITO MEX 15.50

(660 CAL)

One flour tortilla, choice grilled steak or chicken, onions, beans, topped with guacamole dip, pico de Gallo, sour cream, served side rice and beans.

## BURRITO CHIPOTLE 15

(1090 CAL)

One flour tortilla, grilled chicken, rice, beans & peppers, topped creamy chipotle cheese sauce, pico de Gallo, sour cream.

## BURRITO DE CARNITAS 15.50

(980 CAL)

Pork carnitas topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo.

## BURRITO CALIFORNIA 15.50

(980 CAL)

Choice chicken or grilled steak, french fries, rice, beans. Topped cheese dip, guacamole, pico de gallo.



**OAXACA BOWL**

\*\*13.99 (310 CAL)

Bed of white rice, choice protein, black beans, guacamole, red pickled onions, sweet plantain, caramelized onions.

ADD BIRRIA 6 | CHICKEN: 5 | STEAK: 6 | PASTOR: 6 | SHRIMP: 7

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)

# TACOS

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

## RIB EYE TACOS \*\*17.25 (680 CAL)

Three corn tortillas, grilled Rib eye, Maguey salsa, caramelized onions, cilantro, red pickled onions.

## BIRRIATACOS \*\*17.99 (800 CAL)

Three corn tortillas dipped in birria style beef broth, stuffed with beef birria, queso Chihuahua, chopped onions & cilantro. Accompanied by a birria style beef soup broth.

## BAJA FISH TACOS 17 (860 CAL)

Light, crispy beer-battered white fish, tangy citrus slaw, spicy garlic- lime sauce.

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

Flour tortillas with grilled shrimp, cheese & pico de gallo.

## TACOS DE POLLO 14.50 (760 CAL)

Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served side tomatillo sauce.

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

Corn tortillas, grilled steak topped onions. Side tomatillo sauce.

## TACOS AL PASTOR 15 (830 CAL)

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

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

Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce.

# ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOUR CREAM.

## ENCHILADAS EL JEFE (3) 16 (980 CAL)

Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Bed of rice.

## SPINACH AND CHICKEN (3) 15.50 (920 CAL)

Stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, pico de gallo. Side of rice.

## ENCHILADAS SUIZAS (3) 14.50 (800 CAL)

Stuffed with chicken topped creamy tomatillo sauce & queso fresco. Side of rice.

## ENCHILADAS CHIPOTLE (3) 16

(STARTS AT 720 CAL)

One stuffed with shredded beef, one ground beef and one shredded chicken. Topped with creamy chipotle cheese sauce, pico de gallo, queso fresco. Side of rice.

## ENCHILADAS SUPREME (4) 15

(STARTS AT 970 CAL)

One stuffed with chicken, one beef, one cheese and one shredded beef. Topped creamy chipotle cheese sauce, lettuce, pico de gallo, queso fresco.

## ENCHILADAS DE CARNITAS (3) 15

(STARTS AT 700 CAL)

Pork carnitas sautéed with tomatoes, peppers, cilantro and minced garlic. Topped with green enchilada sauce and shredded melted cheese. Garnished with avocado sauce, avocado slice.

## ENCHILADAS BANDERA (3) 14.50

(STARTS AT 930 CAL)

One with chicken, one with beef and one with cheese. Topped with three different sauces and queso fresco. Served rice and beans.

## ENCHILADAS RANCHERAS (2) 15.50

(STARTS AT 860 CAL)

Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served rice and beans.

# FRIED RICE

STARTS AT 12.25

MEXICAN FRIED RICE WITH CHEESE SAUCE

## ADD GRILLED VEGETABLES: 2.25

Broccoli, carrot, cauliflower & zucchini

## ADD CHICKEN: 5.25

## ADD BEEF: 6.25

## ADD SHRIMP: 7.25

## ADD CHICKEN AND BEEF: 4.25

## ADD CHICKEN AND SHRIMP: 7.25

## ADD BEEF AND SHRIMP: 7.25

## ADD CHICKEN, BEEF AND SHRIMP: 8.25

# STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

## MOLCAJETE AZTECA \*\*31 (STARTS AT 830 CAL)

Volcanic stone bowl, rib-eye steak, chicken breast, grilled shrimp, poblano peppers, pineapple, cheese sauce. Served side rice, beans, flour tortillas.

## CARNE ASADA \*\*20 (STARTS AT 500 CAL)

Tender rib-eye steak. Side rice, beans, pico de gallo, flour tortillas.

## EL PAISANO \*\* (STARTS AT 290 CAL)

Choice 10 ounce T-bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions and peppers. Drizzled cheese sauce. Served side rice, beans, 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, chorizo drizzled cheese sauce. Served rice, beans, tortillas.

## CARNITAS DINNER 18.50 (STARTS AT 720 CAL)

Pork confit, grilled onions. Served side pico de gallo, rice, beans, tortillas.

## RANCHERO ESPECIAL \*\*21.50 (STARTS AT 790 CAL)

Grilled chicken breast and steak, one chicken enchilada, side pico de gallo. Served rice, beans, flour tortillas.

## LAREDO \*\*29 (STARTS AT 1540 CAL)

Grilled steak, grilled chicken, grilled shrimp, grilled mixed vegetables. Garnished cilantro side rice, beans, pico de gallo salad.

# QUESADILLAS

## QUESADILLA AL PASTOR 15 (STARTS AT 850 CAL)

One quesadilla, pastor, chicken or pork, Chihuahua cheese, pineapple chunks, onions.

## QUESADILLA RANCHERA 15 (STARTS AT 870 CAL)

One quesadilla filled with beans, cheese, onions. Choice of grilled chicken or steak. Side of crema salad.

## QUESADILLAS RELLENAS 15 (710 CAL)

Two quesadillas. Choice of shredded beef or chicken. Side of rice or beans.

## QUESADILLA DEL MAR \*\*17 (STARTS AT 830 CAL)

One quesadilla stuffed with beans, cheese, onions and grilled shrimp. Side of crema salad.

## CHICKEN AND SPINACH QUESADILLA 15

(STARTS AT 870 CAL)

One quesadilla filled with grilled chicken and sautéed spinach. Side of crema salad

# CHIMIS

## CHIMICHANGAS DINNER 14.50 (700 CAL)

Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. Side of rice and beans.

## CHIMICHANGAS TEXANAS 17.50 (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, pico de gallo. Side rice & beans.

# KIDS

12 YEARS AND YOUNGER.  
INCLUDES UNLIMITED FOUNTAIN DRINK REFILLS.  
\$1.75 UPCHARGE FOR JUICE OR MILK REFILLS.

## 1. MAC & CHEESE 8 (340 CAL)

## 2. BEEF OR CHICKEN QUESADILLA & RICE 9 (350 CAL)

## 3. CHICKEN FINGERS & FRIES 8 (350 CAL)

## 4. QUESADILLA AND FRIES 8 (600 CAL)

## 5. KIDS' ENCHILADA. RICE & BEANS 8

(STARTS AT 540 CAL)

## 6. KIDS' COMBO 8 (STARTS AT 480 CAL)

Ground beef burrito & soft taco

## 7. NACHOS LOKOS 8 (STARTS AT 590 CAL)

Topped with rice and creamy cheese sauce

## 8. CHICKEN FRIED & RICE 8 (590 CAL)

# COMBOS

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)

# 15<sup>50</sup>

1. TACO, TWO ENCHILADAS CHOICE RICE OR BEANS.
2. FRIED CHICKEN BURRITO, FRIED CHICKEN FLAUTA, TOPPED CHEESE SAUCE. SIDE RICE & BEANS.
3. BEEF TACO & TOSTADA WITH CHEESE, ONE ENCHILADA. SIDE RICE.
4. CHEESE ENCHILADA, BEEF ENCHILADA, SIDE RICE & BEANS.
5. SHREDDED BEEF BURRITO WITH CHEESE SAUCE, BEEF & CHEESE TOSTADA, CHICKEN QUESADILLA & BEEF TACO.
6. TWO TACOS, SIDE RICE AND BEANS.
7. BURRITO, TACO AND ENCHILADA.
8. BURRITO, ENCHILADA, SIDE OF RICE & BEANS.
9. BURRITO, TACO, SIDE RICE & BEANS.
10. TWO CHICKEN ENCHILADAS, LETTUCE, PICO DE GALLO & SOUR CREAM. SIDE RICE & BEANS.

# VEGETARIAN & VEGGIE

## SPINACH ENCHILADAS (3) 12 (820 CAL)

Corn tortillas filled spinach, topped roasted poblano sauce, sour cream, queso fresco, served side of rice.

## ENCHILADAS TRÍO (3) 12 (950 CAL)

Corn tortillas, one cheese, one beans, one spinach, topped cheese sauce. Side of rice.

## VEGAN BOWL 13 (640 CAL)

Bowl with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped guacamole, pico de gallo.

## FAJITAS VEGETARIANAS 15 (820 CAL)

Mixed grilled vegetables. Served rice, beans, pico de gallo, sour cream, flour tortillas.

## SONORA 15.50 (890 CAL)

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

## ENCHILADAS VEGETARIANAS (3) 12 (950 CAL)

Three corn tortillas with steamed yellow squash, zucchini, broccoli, cauliflower and carrots. Topped cheese. Side of rice.

## 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.

## 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.

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

Two corn tortillas dipped in birria style beef broth, stuffed with beef birria, queso Chihuahua, chopped onions & cilantro. Accompanied by a birria style beef soup broth.

## LUNCH FAJITAS 12.50 (330 CAL)

Lunch sized portio. Choice grilled chicken or steak, onions, bell peppers. Side of rice, refried beans, pico de gallo, sour cream, tortillas.

## BURRITO ESPINACA 10.50 (390 CAL)

One flour tortilla with grilled chicken, sautéed spinach. Topped pico de Gallo, creamy spinach sauce. Served rice, beans.

## FAJITA BURRITO 11.50 (450 CAL)

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

## BURRITO DELUXE 11.50 (440 CAL)

One beef or chicken burrito with beans topped lettuce, sour cream, cheese, pico de gallo. Side of rice or beans.

## BURRITO SAN JOSÉ 11.50 (1050 CAL)

Filled grilled chicken, chorizo, rice & beans. Drizzled cheese sauce, sour cream, pico de gallo.

## SPINACH ENCHILADAS 10.50 (420 CAL)

Two corn tortillas with sautéed spinach, topped creamy poblano pepper sauce, queso Fresco. Side rice.

## QUESADILLA RELLENA 10.50 (250 CAL)

Shredded beef or chicken. Side crema salad.

## ENCHILADAS SUIZAS 10.50 (420 CAL)

Two chicken enchiladas topped creamy tomatillo sauce, queso fresco, sour cream. Choice of rice or beans.

## BURRITO DE CARNITAS 11.50 (980 CAL)

Pork carnitas wrapped flour tortilla topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo.

## CHIMICHANGA 11.50 (720 CAL)

Flour tortilla, fried or soft, choice: shredded beef or chicken, topped sour cream, cheese sauce. Side rice and beans.

## BURRITO TEXANO 11.50 (720 CAL)

Grilled chicken, steak and shrimp. Topped creamy chipotle cheese sauce, mango sauce. Garnished sour cream, pico de gallo.

## ENCHILADAS EL JEFE LUNCH 12 (790 CAL)

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

## POLLO PATRÓN LUNCH 10.50 (610 CAL)

Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped creamy cheese sauce. Side rice.

## CHICKEN AND SPINACH LUNCH 13.50 (610 CAL)

Grilled chicken breast topped creamy spinach and bacon sauce. Side of rice, crema salad.

## BURRITO BOWL 13.25 (590 CAL)

Choice grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream, pico de gallo.

# CHICKEN

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

## POLLO PATRÓN 15.50 (790 CAL)

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

## CHICKEN AND SPINACH 17.50 (610 CAL)

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

## CHORI POLLO 18 (810 CAL)

Grilled chicken breast, chorizo, drizzled cheese sauce. Served side of rice and beans.

## POLLO SONORA 16 (580 CAL)

Marinated chicken breast, grilled mushrooms, onions and our classic cheese and ranchero sauce. Served rice and beans.

## POLLO ASADO 15 (690 CAL)

Grilled chicken breast, grilled onions, cheese sauce. Served rice and beans.

# SEAFOOD

## MOJARRA FRITA \*\*21.99 (1180 CAL)

Whole fried fish white rice, avocado salad.

## CAMARONES AL MOJO DE AJO \*\*19.50

(710 CAL)

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

## SEAFOOD CHIMICHANGAS \*\*20.50

(800 CAL)

Two flour tortillas, fried or soft with shrimp and crab meat drizzled with cheese sauce, lobster bisque and sour cream. Served side of rice and beans.

## PESCADO AZTECA \*\*21.50 (450 CAL)

White fish fillet with shrimp, white wine sauce, mushrooms, spinach, roasted peppers. Served side of rice.

## PLAZA DEL MAR \*\*22 (500 CAL)

White fish fillet and shrimp. Topped lobster bisque. Side of rice and pico de gallo.

# SIDES

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

## 2 OZ. SOUR CREAM 3 (130 CAL)

## TOSTONES 6.50 (310 CAL)

## 3 CORN TORTILLAS 3 (220 CAL)

## 3 FLOUR TORTILLAS 3 (230 CAL)

## 2 OZ. SHREDDED CHEESE 3.25 (112 CAL)

## LETTUCE 2.75 (10 CAL)

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

## CHICKEN TAMALES 6 (223 CAL)

## SWEET PLANTAINS 7 (340 CAL)