APPETIZERS	
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STREET ELOTE \$4	
Mexican-style corn on the cob. Mayonnaise, cotija chee chili powder. (1150 CAL)	se,
FRESH TABLESIDE GUACAMOLE \$1	99
Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. (650 CAL)	
CHEESE DIP (750 CAL) \$7	50
QUESO FUNDIDO CHORIQUESO \$1 Grilled Meyiran sausage, melted cheese. (starst at 1250 CA	
CAMARONES GRATINADOS** \$ Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)	15
EMPANADAS (980 CAL) \$12 Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.	50
FRESH TABLESIDE CEVICHE \$14	50
Citrus-marinated fish, shrimp, avocados, jalapeño, toma onion, lime, orange, salt, cilantro. (710 CAL)	to,
SUPER QUESO DIP \$12 Grilled steak, shrimp, chicken, melted Chihuahua cheese tortillas. (1370 CAL)	
SWEET PLANTAINS Toped with queso fresco, sour cream. (900 CAL)	7
CHICKEN WINGS (8) (690 CAL) \$13	50

NACHOS

OMG NACHOS Chicken, chorizo, applewood bacon, topped with beans, pico de gallo, sour cream, guacamole, pici jalapeños. (1090 CAL)	
FAJITAS NACHOS (STARTS AT 107	•
Sautéed with onions and bell peppers. GRILLED VEGETABLES:	\$11
CHICKEN AND STEAK:	\$15
CHICKEN AND SHRIMP:	\$17
STEAK AND SHRIMP: CHICKEN, BEEF AND SHRIMP:	\$18 \$19
NACHOS SUPREME	\$12
Ground beef or shredded chicken topped with let pico de gallo, sour cream. (1190 CAL)	tuce,
SHRIMP NACHOS (1110 CAL Grilled shrimp, sautéed onions, bell peppers.	.) \$18



TACO SALAD (STARTS AT 690 CAL) \$ Flour tortilla bowl filled with ground beef or shredded

chicken, cheese, beans, lettuce, pico de gallo, sour cream.

\$1699 SUPER TACO FIESTA SALAD

Rice, black beans, choice of grilled chicken, steak or shrimp, yellow squash, zucchini, broccoli, cauliflower, carrots, sour cream, cheese, pico de gallo. (STARTS AT 710 CAL)

FAJITA TACO SALAD (STARTS AT 780 CAL) \$4

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





\$17²⁵

\$]**4**⁵⁰

\$15

\$14⁵⁰

\$16

\$15

\$**14**⁵⁰

TACOS

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

RIB-EYE TACOS **

Three corn tortillas, grilled rib-eye, Maguey salsa. caramelized onions, cilantro, red pickled onions. (680 CAL)

(800 CAL) \$1799 **BIRRIA TACOS ****

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 Light, crispy beer-battered tilapia, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)

TACOS DE CAMARÓN^{**} (800 CAL) \$17

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

TACOS DE POLLO

Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served side tomatillo sauce. (760 CAL)

\$1550 TACOS DE CARNE ASADA ** Corn tortillas, grilled steak topped onions. Side tomatillo

sauce. (670 CAL)

TACOS AL PASTOR

Corn tortillas, choice of grilled pork or chicken, marinated in a pineapple adobo. Topped with cilantro, onion, side of tomatillo sauce. (830 CAL)

CALIFORNIA FISH TACOS ** \$16

Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce. (570 CAL)

ENCHILADAS

AII ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

ENCHILADAS EL JEFE (3) (980 CAL) \$1600

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

\$15⁵⁰ SPINACH AND CHICKEN (3)

Stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, pico de gallo. Side of rice. (920 CAL)

ENCHILADAS SUIZAS (3)

Stuffed with chicken topped creamy tomatillo sauce & queso fresco. Side of rice. (920 CAL)

ENCHILADAS CHIPOTLE (3)

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. (STARTS AT 720 CAL

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	(400 CAL)	\$19
STEAK	(490 CAL)	\$19
SHRIMP	(470 CAL)	\$23
MIXED Chicken and steak. (550 CAL)		\$ 2 1 ⁹⁹
TEXAS Steak, chicken & shrimp. (630 CAL	y , ,	\$2299
FAJITAS FOR TWO Steak, chicken, shrimp and pork. (1480 CAL)	\$31
FAJITAS VALLARTA Steak, chicken and chorizo. (540 C	AL)	\$22
FAJITAS CHIHUAHUA Chicken, shrimp, bacon, Chihuahu lettuce. (980 CAL)	ia cheese, toma	\$ 23 ato and
FAJITAS VERACRUZ Chicken and shrimp. (540 CAL)		\$ 22 ⁵⁰

BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

BURRITO RULETA

\$15

\$15

\$**14**⁵⁰

\$15

\$1550

One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped cheese sauce, enchilada sauce, crema, pico de gallo. (890 CAL)

\$1550 **BURRITO FAJITAS (2)** Two burritos, choice steak or chicken and onions, drizzled cheese sauce topped sour cream, served side rice and

beans. (starts at 840 CAL)

BURRITO PASTOR

One flour tortilla filled with pastor-style grilled pork, pineapple, grilled onions, topped cheese sauce, tomatillo sauce, pico de gallo. Served side rice and beans. (1200 CAL)

BURRITO DE ESPINACA

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

PHILLY STEAK BURRITO

\$**14**⁵⁰ One flour tortilla with thinly sliced Philly steak, grilled onions, mushrooms, roasted poblano peppers, topped cheese sauce, sour cream. (660 CAL)

BURRITO SAN JOSE

One four tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream. (1310 CAL)

BURRITO DELUXE (2)

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. (660 CAL)

BURRITO TEXANO

\$19

CHICKEN FAJITA SALAD \$13

Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 CAL)

AZTECA SALAD

PA VA GNRC 081822

(STARTS AT 1185 CAL) \$19

\$**14**⁵⁰

Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.

\$1350 LA FLACA CHOPPED SALAD**

Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinagrette. (310 CAL)

ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99



CHIMICHANGAS DINNER

Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. Side of rice and beans. (700 CAL)

CHIMICHANGAS TEXANAS

\$**17**⁵⁰ Two flour tortillas fried or soft stuffed with steak or chicken falitas, onions, tomatoes, bell peppers. Topped with guacamole, sour cream, queso fresco, pico de gallo. Side rice & beans. (STARTS AT 690 CAL)

ENCHILADAS SUPREME (4)

One stuffed with chicken, one beef, one cheese and one shredded beef. Topped creamy chipotle cheese sauce, lettuce, pico de gallo, queso fresco. (starts at 970 CAL)

ENCHILADAS DE CARNITAS (3) \$15

Pork carnitas sautéed with tomatoes, peppers, cilantro and minced garlic. Topped with green enchilada sauce and shredded melted cheese. Garnished with avocado sauce, avocado sauce. (starts at 700 CAL)

ENCHILADAS BANDERA (3)

One with chicken, one with beef and one with cheese. Topped with three different sauces and queso fresco. Served rice and beans. (STARTS AT 930 CAL)

\$1550 **ENCHILADAS RANCHERAS (2)**

Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served rice and beans. (STARTS AT 860 CAL)

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

BURRITO MEX

\$1550

One flour tortilla, choice grilled steak or chicken, onions, beans, topped with guacamole dip, pico de gallo, sour cream, served side rice and beans. (660 CAL)

BURRITO CHIPOTLE

\$15

One flour tortilla, grilled chicken, rice, beans & peppers. topped creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)

BURRITO DE CARNITAS

Pork carnitas-topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo. (980 CAL)

BURRITO CALIFORNIA

\$1550

\$1550

Choice chicken or grilled steak, french fries, rice, beans, Topoed cheese dip, guacamole, pico de gallo. (980 CAL)

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(980 CAL) \$1399

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

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 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 **(Items in this notice) weights are prior to cooking. Before placing your order, please inform your server if a person in your party has a food allergy.

STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

MOLCAJETE AZTECA **	\$31
Volcanic stone bowl, rib-eye steak, chicken breast,	grilled
shrimp, poblano peppers, pineapple, cheese sauce	. Served

side rice, beans and flour tortillas. (STARTS AT 830 CAL)

\$20

\$**18**⁵⁰

\$12

CARNE ASADA **

Tender rib-eye steak. Side rice, beans, pico de gallo, flour tortillas. (STARTS AT 500 CAL)

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	(540 CAL)	\$24 ⁵⁰
CHICKEN BREAST	(260 CAL)	\$22 ⁵⁰

CHORI STEAK

\$**24**⁵⁰ Grilled 10 ounce T-bone steak, chorizo-drizzled cheese sauce. Served rice, beans, tortillas. (1050 CAL)

CARNITAS DINNER

Pork confit, grilled onions. Served side pico de gallo, rice, beans, tortillas. (STARTS AT 720 CAL)

\$**21**⁵⁰ RANCHERO ESPECIAL **

Grilled chicken breast and steak, one chicken enchilada, side pico de gallo. Served rice, beans, flour tortillas. (STARTS AT 290 CAL)

LAREDO **

\$29 Grilled rib-eye steak, grilled chicken, grilled shrimp, grilled mixed vegetables. Garnished cilantro, side rice, beans, pico de gallo salad. (STARTS AT 1540 CAL)



SPINACH ENCHILADAS (3)

Corn tortillas filled spinach, topped roasted poblano sauce, sour cream, queso fresco, served side of rice. (820 CAL)

ENCHILADAS VEGETARIANAS \$12

Corn tortillas, one cheese, one beans, one spinach, topped cheese sauce. Side of rice. (950 CAL)

VEGAN BOWL Bowl with soy meat, black beans, white rice, mu corn, poblano pepper, onion, vegan gourmet ch Topped guacamole, pico de gallo. (640 CAL)	
FAJITAS VEGETARIANAS Mixed grilled vegetables. Served rice, beans, pic sour cream, flour tortillas. (820 CAL)	\$15 co de gallo,
SONORA One quesadilla with cheese, spinach, pico de ga cheese enchilada, and one bean burrito drizzle sauce. (890 CAL)	
ENCHILADAS TRÍO (3) Three corn tortillas with steamed yellow squasl broccoli cauliflower and carrots. Topped cheese rice. (950 CAL)	

\$**14**⁵⁰ **BURRITO VEGANO** 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. (720 CAL)

COMBOS \$1550

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 CHOICE RICE OR BEANS. 2. FRIED CHICKEN BURRITO, FRIED CHICKEN FLAUTA, **TOPPED WITH 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.

QUESADILLAS

\$15

\$15

\$15

\$17

QUESADILLA AL PASTOR

One quesadilla, pastor, chicken or pork, Chihuahua cheese, pineapple chunks, onions. (STARTS AT 850 CAL)

QUESADILLA RANCHERA

One guesadilla filled with beans, cheese, onions. Choice of grilled chicken or steak. Side of crema salad. (STARTS AT 870 CAL)

QUESADILLAS RELLENAS

Two quesadillas. Choice of shredded beef or chicken. Side of rice or beans. (710 CAL)

QUESADILLA DEL MAR **

One quesadilla stuffed with beans, cheese, onions and grilled shrimp. Side of crema salad. (STARTS AT 870 CAL)

\$15 CHICKEN AND SPINACH QUESADILLA

One quesadilla filled with grilled chicken and sautéed spinach. Side of crema salad. (STARTS AT 870 CAL)

FRIED RICE

STARTS AT \$1225

MEXICAN FRIED RICE WITH CHEESE SAUCE. CHOOSE ONE OF THE FOLLOWING OPTIONS

CHOOSE ONE OF THE FOLLOWING C	OPTIONS:
*ADD GRILLED VEGETABLES:	EXTRA \$2 ²⁵
*ADD CHICKEN:	EXTRA \$5 ²⁵
*ADD BEEF:	EXTRA \$6 ²⁵
*ADD SHRIMP:	EXTRA \$7 ²⁵
*ADD CHICKEN AND BEEF:	EXTRA \$6 ⁷⁵
*ADD CHICKEN AND SHRIMP:	EXTRA \$8
*ADD BEEF AND SHRIMP:	EXTRA \$8 ⁷⁵
*ADD CHICKEN, BEEF AND SHRIMP:	EXTRA \$9 ²⁵

*PRICE LISTED FOR EACH ADDITIONAL ITEM ADDED. IF YOU WANT TO ADD MORE THAN ONE OPTION THE PRICE MAY BE DIFFERENT THAN ABOVE

CHICKEN

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

\$1550

\$18

\$16

\$15

POLLO PATRON

Grilled chicken breast, broccoli, cauliflower, zucchini and carrots. Topped creamy cheese sauce. Served side of rice and beans. (790 CAL)

CHORI POLLO

Grilled chicken breast, chorizo, drizzled cheese sauce. Served side of rice and beans. (810 CAL)

POLLO SONORA

Marinated chicken breast, grilled mushrooms, onions and our classic cheese and ranchero sauce. Served rice and beans. (580 CAL)

POLLO ASADO

Grilled chicken breast, grilled onions, cheese sauce. Served rice and beans. (690 CAL)

\$1750 CHICKEN AND SPINACH

Grilled chicken breast, topped with a creamy spinach & bacon sauce. Served with rice and crema salad. (610 CAL)



\$2199 **MOJARRA FRITA ****

Whole fish white rice, avocado salad. (1180 CAL)

CAMARONES AL MOJO DE AJO ** \$1950 Sautéed shrimp, garlic mojo sauce, onions, tomato and fresh avocado, served over rice fresh cilantro. (710 CAL)

\$20⁵⁰ **SEAFOOD CHIMICHANGAS** ** 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. (800 CAL)

PESCADO AZTECA ** \$21⁵⁰ Whitefish fillet with shrimp, white wine sauce, mushrooms,

spinach, roasted peppers. Served side of rice. (450 CAL)

PLAZA DEL MAR ** \$22 Whitefish fillet and shrimp. Topped lobster bisque. Side of rice and pico de gallo. (500 CAL)

SIDES

GUACAMOLE DIP
SOUR CREAM
3 CORN TORTILLAS
3 FLOUR TORTILLAS
SHREDDED CHEESE
LETTUCE
PICO DE GALLO
SWEET PLANTAINS

(340 CAL)	\$7 50
(130 CAL)	\$3
(220 CAL)	\$3
(230 CAL)	\$ 3 ²⁵
(112 CAL)	
(10 CAL)	\$2 ⁷⁵
(10 CAL)	\$4 ⁷⁵
(340 CAL)	\$7

LUNCH

VEGAN TACOS

\$14

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. (720 CAL)



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

	1. MAC & CHEESE	(340 CAL)	\$8
	2. BEEF OR CHICKEN QUESADILLA & RICE	(350 CAL)	\$9
	3. CHICKEN FINGERS & FRIES	(350 CAL)	\$ 8
	4. QUESADILLA & FRI	ES (600 CAL)	\$8
	5. KIDS' ENCHILADA RICE & BEANS	(STARTS AT 540 CAL)	\$ 8
PA VA GNRC 081822	6. KIDS' COMBO Ground beef burrito & soft taco.	(STARTS AT 480 CAL)	\$ 8 ²⁵
	7. NACHOS LOKOS Topped with rice and creamy ch	(STARTS AT 480 CAL) BESE SAUCE.	\$8 ,
PA			

ALL ENCHILADAS AND RURRITOS ARE GARNISHED WITH SOUR CREAM

BIRRIA TACOS **

(800 CAL) \$1150

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

LUNCH FAJITAS

\$1250

\$10⁵⁰

Lunch sized portion. Choice grilled chicken or steak, onions, bell peppers. Side of rice, refried beans, pico de gallo, sour cream, tortillas. (330 CAL)

BURRITO ESPINACA

One flour tortilla with grilled chicken, sautéed spinach. Topped pico de gallo, creamy spinach sauce. Served rice, beans. (390 CAL)

FAJITA BURRITO



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

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BURRITO DELUXE

(440 CAL) \$150

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

BURRITO SAN JOSE



Filled grilled chicken, chorizo, rice & beans. Drizzled cheese sauce, sour cream, pico de gallo (1050 CAL)

SPINACH ENCHILADAS (420 CAL) \$10⁵⁰

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

QUESADILLA RELLENA (250 CAL) \$10⁵⁰

Shredded beet or chicken. Side crema salad.

ENCHILADAS SUIZAS

(800 CAL) \$1050

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

BURRITO CARNITAS

(980 CAL) \$1150

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

CHIMICHANGA

\$1150

Flour tortilla, fried or soft, choice: shredded beef or chicken topped sour cream, cheese sauce. Side rice and beans. (720 CAL) .

BURRITO TEXANO

\$1150

Grilled chicken, steak and shrimp. Topped creamy chipotle cheese sauce, mango sauce. Garnished with sour cream, pico de gallo. (720 CAL)

ENCHILADAS EL JEFE LUNCH \$12

Two enchiladas with carne asada, grilled corn & onions covered cheese, sour cream, special creamy corn sauce over a bed of rice. (790 CAL)

POLLO PATRON LUNCH

\$050

Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped creamy cheese sauce. Side rice. (610 CAL)

\$1350 CHICKEN & SPINACH LUNCH

Grilled chicken breast topped with creamy spinach and bacon sauce. Side of rice, crema salad. (610 CAL)

(590 CAL) \$1325

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