



Drink MENU

MARGARITAS

OUR MARGARITAS ARE MADE WITH OUR SIGNATURE MARGARITA MIX MADE WITH NATURAL JUICES.

DE LA CASA

House Tequila, Triple Sec, Gran Gala, Lime juice. Upgrade to Strawberry, Peach, Mango, or Raspberry for \$1.25

TEXAS MARGARITA (RECOMMENDED!)*

Jose Cuervo Tequila, Triple sec, Gran gala, Lime juice

ORGANIC MARGARITA

Sauza Tequila, Fresh lime juice and Agave nectar

SKINNY MARGARITA

1800 Reposado, Gran gala, Agave nectar, fresh lime juice

PLAZA AZTECA MARGARITA

Patron silver, patron citronge, and lime juice

ITALIAN MARGARITA

Amaretto Liqueur, Hornitos tequila with our house margarita mix

BONITA AZUL

Hornitos Tequila, Peach schnapps, blue curacao and our house margarita mix

THE PERFECT MARGARITA

Hornitos tequila, Brandy, Gran gala and our house margarita mix

TROPICAL MARGARITA

Hornitos tequila, Melon liqueur, a splash of pineapple juice and our house margarita mix

ULTIMATE MARGARITA

1800 reposado, gran gala and lime juice

PURPLE GECKO

Sauza Tequila, Blue Curacao, Cranberry juice and our signature margarita mix

BULLDOG MARGARITA

The perfect blend of our two Stars frozen lime margarita and Corona extra

COCKTAILS

PALOMA

A Classic Mexican drink Grapefruit Mexican Jarrito, Jose Cuervo Traditional 100% agave, and fresh lime juice

CHICA PURPLE

Tito's Vodka, Blue Caracao, Lemonade, splash of grandine

CLASSIC MOJITO

Light Rum, simple syrup, fresh mint and fresh lime juice. Upgrade to strawberry, raspberry, peach or mango

DAIQUIRIS

Rum, your flavor choice, mixed to perfection, garnished with whip cream and a Cherry. Flavors: Strawberry, raspberry, mango, peach, piña colada

BAHAMA MAMA

Dark rum, Malibu rum, orange juice, pineapple juice and splash of grenadine

ISLAND PUNCH

Vodka, coconut rum, pineapple juice, orange juice and a splash of grenadine

MAI TAI

Coconut rum, amaretto, triple sec and a splash of orange juice

BAY BREEZE

Vodka, cranberry juice and pineapple juice

BEACH ICED TEA

Rum, Gin, tequila, triple sec, lemon juice, sugar syrup and a splash of cranberry juice

SEX ON THE BEACH

Vodka, peach schnapps, cranberry and orange juice

MARTINIS

MEXICANTINI

Tequila Silver 100% Agave, Lime juice, and Agave nectar

COSMOPOLITAN

Vodka, triple sec, cranberry juice and lime juice

CAFÉ OLE MARTINI

Coffe Liqueur, vanilla vodka and Irish Cream

CLASSIC MARTINI

House gin, dry vermouth, garnished with olive

DIRTY MARTINI

Vodka, a dash of dry vermouth

APPLETINI

Vodka and sour apple liquor





BEER

BOTTLES

IMPORTED

- Modelo Special
- Negra Modelo
- Sol
- Corona
- Corona Light
- Victoria
- Dos XX Amber
- Dos XX Lager
- Tecate

DOMESTIC

- Miller Lite
- Coors Lite
- Bud Light
- Bud Light Lime
- Budweiser

DRAFT

- Dos XX Lager
- Miller Lite
- Modelo Especial
- Negra Modelo
- Yuenglin Lager



WINE

WINE

OUR FAMOUS HOMEMADE RED SANGRIA

WHITE

- Pinot Grigio
- Chardonnay
- Moscato
- Zinfandel

RED

- Merlot
- Carbenet Sauvignon
- Pinot Nior

SOFT DRINKS

- FOUNTAIN SODA
- ORANGE JUICE
- CHOCOLATE MILK
- REGULAR MILK
- HOT TEA
- COFFEE
- SWEET TEA & UNSWEET TEA

DESSERTS

CHURROS

SOPAPILLA

FLAN

FRIED ICE CREAM

*ASK YOUR SERVER FOR ANY ADDITIONAL DESSERT OPTION



Save room for dessert!



PLAZA AZTECA MYERSTOWN

200 GARDEN AVE,
MYERSTOWN, PENNSYLVANIA, 17067
(717) 628-1624

APPETIZERS

- STREET ELOTE** \$7²⁵
Mexican-style corn on the cob, Serrano aioli, cotija queso, chili powder. (1150 CAL)
- FRESH TABLESIDE GUACAMOLE** \$14²⁵
Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. (650 CAL)
- CHEESE DIP** (750 CAL) \$7²⁵
- QUESO FUNDIDO CHORIQUESO** \$12²⁵
Grilled Meyiran sausage, melted cheese. (STARTS AT 1250 CAL)
- CAMARONES GRATINADOS**** \$14²⁵
Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)
- EMPANADAS** (980 CAL) \$13²⁵
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.
- FRESH TABLESIDE CEVICHE** \$15²⁵
Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt, cilantro. (710 CAL)
- SUPER QUESO DIP** \$13²⁵
Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas. (1370 CAL)
- SWEET PLANTAINS** \$7²⁵
Topped with queso fresco, sour cream. (900 CAL)
- CHICKEN WINGS (8)** (690 CAL) \$14²⁵

NACHOS

- OMG NACHOS** \$14²⁵
Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, pickled jalapeños. (1090 CAL)
- FAJITAS NACHOS** (STARTS AT 1070 CAL)
Sautéed with onions and bell peppers.
- GRILLED VEGETABLES:** \$11⁷⁵
CHICKEN AND STEAK: \$15⁷⁵
CHICKEN AND SHRIMP: \$17⁷⁵
STEAK AND SHRIMP: \$17⁵⁰
CHICKEN, BEEF AND SHRIMP: \$19
ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99
- NACHOS SUPREME** \$12⁷⁵
Ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream. (1190 CAL)
- SHRIMP NACHOS** (1110 CAL) \$18⁵⁰
Grilled shrimp, sautéed onions, bell peppers.
- NACHOS AL PASTOR** (1185 CAL) \$14²⁵
Creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, pico de gallo.

SALADS

- TACO SALAD** (STARTS AT 690 CAL) \$11⁹⁹
Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.
- SUPER TACO FIESTA SALAD** \$15⁹⁹
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) \$14⁹⁹
Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.
- CHICKEN FAJITA SALAD** \$13⁹⁹
Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 CAL)
- AZTECA SALAD** (STARTS AT 1185 CAL) \$18
Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.
- LA FLACA CHOPPED SALAD**** \$13⁹⁹
Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinaigrette. (310 CAL)
ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99
- CHICKEN SOUP** (480 CAL) \$10⁷⁵
Our traditional chicken broth with rice, shredded chicken, tortilla strips and steamed vegetables.

CHIMIS

- CHIMICHANGAS DINNER** \$13⁷⁵
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** \$16
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)



PLAZA AZTECA
RESTAURANTES MEXICANOS
www.PLAZAAZTECA.com

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) \$19²⁵
- STEAK** (490 CAL) \$20⁹⁹
- SHRIMP** (470 CAL) \$21²⁵
- MIXED** \$23⁵⁰
Chicken and steak. (550 CAL)
- TEXAS** \$23⁹⁹
Steak, chicken & shrimp. (630 CAL)
- FAJITAS FOR TWO** \$34⁹⁹
Steak, chicken, shrimp and pork. (1480 CAL)
- FAJITAS VERACRUZ** \$24⁹⁹
Steak, chicken and chorizo. (540 CAL)
- FAJITAS CHIHUAHUA** \$24⁹⁹
Chicken, shrimp, bacon, Chihuahua cheese, tomato and lettuce. (980 CAL)
- FAJITAS VALLARTA** \$24²⁵
Chicken and shrimp. (540 CAL)

BURRITOS

- MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM
- BURRITO RULETA** \$15⁷⁵
One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped cheese sauce, enchilada sauce, crema, pico de gallo. (890 CAL)
- BURRITO FAJITAS (2)** \$15⁷⁵
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** \$15⁷⁵
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** \$15⁷⁵
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** \$15⁷⁵
One flour tortilla with thinly sliced Philly steak, grilled onions, mushrooms, roasted poblano peppers, topped cheese sauce, sour cream. (660 CAL)
- BURRITO SAN JOSÉ** \$15⁷⁵
One flour tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream. (1310 CAL)
- BURRITO DELUXE (2)** \$15⁷⁵
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** \$17²⁵
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** \$15⁷⁵
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** \$15⁷⁵
One flour tortilla, grilled chicken, rice, beans & peppers, topped creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)
- BURRITO DE CARNITAS** \$15⁷⁵
Pork carnitas-topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo. (980 CAL)
- BURRITO CALIFORNIA** \$15⁷⁵
Choice chicken or grilled steak, french fries, rice, beans. Topped cheese dip, guacamole, pico de gallo. (980 CAL)
- OAXACA BOWL **** (980 CAL) \$13⁹⁹
Bed of rice, choice protein, black beans, guacamole, red pickled onions, sweet plantain, caramelized onions.
ADD BIRRIA 6 / CHICKEN: 5
STEAK: 6 / PASTOR: 6 / SHRIMP: 7

TACOS

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

- RIB-EYE TACOS **** (800 CAL) \$17²⁵
Three corn tortillas, grilled Rib-eye, Maguey salsa, caramelized onions, cilantro, red pickled onions. (680 CAL)
- BIRRIA TACOS **** (800 CAL) \$17²⁵
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** \$17²⁵
Light, crispy beer-battered whitefish, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)
- TACOS DE CAMARÓN**** (800 CAL) \$17²⁵
Flour tortillas with grilled shrimp, cheese & pico de gallo.
- TACOS DE POLLO** \$15²⁵
Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served side tomatillo sauce. (760 CAL)
- TACOS DE CARNE ASADA **** \$15²⁵
Corn tortillas, grilled steak topped onions. Side tomatillo sauce. (670 CAL)
- TACOS AL PASTOR** \$15²⁵
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 **** \$16⁷⁵
Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce. (570 CAL)
- MAYAN TACOS **** (800 CAL) \$21²⁵
3 Corn tortilla tacos, cooked octopus, shrimp, homemade chorizo, white and purple cabbage, lime, jalapeño salsa.
- TACOS LOS CABOS **** \$17²⁵
Three tacos with breaded whitefish fillet topped creamy chipotle sauce, mango pico de gallo. (860 CAL)
- TACOS CAMARONES CARAMELO **** \$17²⁵
Lightly batter shrimp in a mango-coconut sauce, mango habanero relish, flour tortilla (800 CAL)
- TACOS RIVERA **** \$17⁹⁹
3 Corn tortilla tacos with cooked octopus, garlic creamy sauce, topped with potato, chipotle dressing, mango pico habanero. (800 CAL)

ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

- ENCHILADAS DE MOLE POBLANO** \$16²⁵
Three chicken enchiladas in a traditional "mole poblano" sauce. Garnished with queso fresco and raw onion. Served with a side of rice. (860 CAL)
- ENCHILADAS EL JEFE (3)** (980 CAL) \$17²⁵
Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Bed of rice.
- SPINACH AND CHICKEN (3)** \$16²⁵
Stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, pico de gallo. Side of rice. (920 CAL)
- ENCHILADAS SUIZAS (3)** \$16²⁵
Stuffed with chicken topped creamy tomatillo sauce & queso fresco. Side of rice. (920 CAL)
- ENCHILADAS LA DOÑA (3)** \$16²⁵
Stuffed with shrimp sautéed with tomatoes, peppers, cilantro and garlic. Garnished with chipotle sauce, queso fresco, avocado slices. (STARTS AT 970 CAL)
- ENCHILADAS CHIPOTLE (3)** \$16²⁵
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)
- ENCHILADAS SUPREME (4)** \$15²⁵
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 NAYARIT (3)** \$16²⁵
Grilled fish, sautéed spinach, pico de gallo. Topped with green sauce, melted shredded cheese, avocado sauce, avocado slice. (STARTS AT 770 CAL)
- ENCHILADAS DE CARNITAS (3)** \$15²⁵
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)** \$16²⁵
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)
- ENCHILADAS RANCHERAS (2)** \$16²⁵
Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served rice and beans. (STARTS AT 860 CAL)

Notes: 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie 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)

STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

CHURRASCO ** \$29⁷⁵

Two grilled chimichurri rib-eye, grilled onions. Served side of tostones, pico de gallo, rice. (STARTS AT 1390 CAL)

MOLCAJETE AZTECA ** \$32⁹⁹

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)

PIÑA LOKA (STARTS AT 870 CAL) \$20⁵⁰

Grilled pineapple stuffed with chicken, steak, peppers, onions, cheese sauce. Served side rice, flour tortillas.

CARNE ASADA ** \$21²⁵

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) \$25²⁵

CHICKEN BREAST (260 CAL) \$23²⁵

CHORI STEAK \$23²⁵

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

CARNITAS DINNER \$18²⁵

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

RANCHERO ESPECIAL ** \$22²⁵

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

LAREDO ** \$27²⁵

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

EL JARIPEO \$27²⁵

10oz T-bone steak, chicken enchilada. Served rice, beans, sour cream, pico de gallo. (STARTS AT 1540 CAL)

QUESADILLAS

QUESADILLA AL PASTOR \$15²⁵

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

QUESADILLA RANCHERA \$15²⁵

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

QUESADILLAS RELLENAS \$14²⁵

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

QUESADILLA DEL MAR ** \$16²⁵

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

CHICKEN AND SPINACH QUESADILLA \$15²⁵

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

KIDS

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

1. MAC & CHEESE (340 CAL) \$8²⁵

2. BEEF OR CHICKEN QUESADILLA & RICE (350 CAL) \$9²⁵

3. CHICKEN FINGERS & FRIES (350 CAL) \$8²⁵

4. QUESADILLA & FRIES (600 CAL) \$8²⁵

5. KIDS' ENCHILADA RICE & BEANS (STARTS AT 540 CAL) \$8²⁵

6. KIDS' COMBO (STARTS AT 480 CAL) \$8²⁵

Ground beef burrito & soft taco.

COMBOS \$15²⁵

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.

VEGETARIAN & VEGGIE

SPINACH ENCHILADAS (3) (820 CAL) \$12²⁵

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

ENCHILADAS TRÍO (3) \$12²⁵

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

VEGAN BOWL \$14²⁵

Bowl with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped guacamole, pico de gallo. (640 CAL)

FAJITAS VEGETARIANAS \$15²⁵

Mixed grilled vegetables. Served rice, beans, pico de gallo, sour cream, flour tortillas. (820 CAL)

SONORA \$15²⁵

One quesadilla with cheese, spinach, pico de gallo, one cheese enchilada, and one bean burrito drizzled cheese sauce. (890 CAL)

ENCHILADAS VEGETARIANAS \$13²⁵

Three corn tortillas with steamed yellow squash, zucchini, broccoli cauliflower and carrots. Topped cheese. Side of rice. (950 CAL)

FRIED RICE

STARTS AT \$12²⁵

MEXICAN FRIED RICE WITH CHEESE SAUCE.

CHOOSE ONE OF THE FOLLOWING OPTIONS:

- *ADD GRILLED VEGETABLES: EXTRA \$2²⁵
- *ADD CHICKEN: EXTRA \$5²⁵
- *ADD BEEF: EXTRA \$6²⁵
- *ADD SHRIMP: EXTRA \$7²⁵
- *ADD CHICKEN AND BEEF: EXTRA \$6⁷⁵
- *ADD CHICKEN AND SHRIMP: EXTRA \$8
- *ADD BEEF AND SHRIMP: EXTRA \$8⁷⁵
- *ADD CHICKEN, BEEF AND SHRIMP: EXTRA \$9²⁵

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

LUNCH

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

BIRRIA TACOS ** (800 CAL) \$11²⁵

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 \$13²⁵

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 \$11²⁵

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

FAJITA BURRITO (450 CAL) \$11²⁵

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

BURRITO DELUXE (440 CAL) \$11²⁵

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

BURRITO SAN JOSÉ \$11²⁵

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

SPINACH ENCHILADAS (420 CAL) \$10²⁵

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

QUESADILLA RELLENA (250 CAL) \$10²⁵

Shredded beef or chicken. Side crema salad.

CHICKEN

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

POLLO PATRÓN \$16⁹⁹

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

CHORI POLLO \$17⁹⁹

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

POLLO SONORA \$16

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

POLLO ASADO \$15

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

CHICKEN AND SPINACH \$18

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

SEAFOOD

CAMARONES AL MOJO DE AJO ** \$21²⁵

Sautéed shrimp, garlic mojo sauce, onions, tomato and fresh avocado, served over rice fresh cilantro. (710 CAL)

SEAFOOD CHIMICHANGAS ** \$21²⁵

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 ** \$21²⁵

Whitefish fillet with shrimp, white wine sauce, mushrooms, spinach, roasted peppers. Served side of rice. (450 CAL)

PLAZA DEL MAR ** \$21²⁵

Whitefish fillet and shrimp. Topped lobster bisque. Side of rice and pico de gallo. (500 CAL)

SIDES

4 oz. GUACAMOLE DIP (340 CAL) \$6⁷⁵

2 oz. SOUR CREAM (130 CAL) \$3

TOSTONES (310 CAL) \$6⁷⁵

3 CORN TORTILLAS (220 CAL) \$2⁷⁵

3 FLOUR TORTILLAS (230 CAL) \$2⁷⁵

2 oz. SHREDDED CHEESE (112 CAL) \$3²⁵

LETTUCE (10 CAL) \$2⁷⁵

4 oz. PICO DE GALLO (10 CAL) \$4²⁵

SWEET PLANTAINS (340 CAL) \$7²⁵

LUNCH

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

ENCHILADAS SUIZAS (800 CAL) \$10²⁵

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

BURRITO CARNITAS (980 CAL) \$11²⁵

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

CHIMICHANGA \$11²⁵

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

BURRITO TEXANO \$11²⁵

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 \$12²⁵

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

POLLO PATRÓN LUNCH \$11²⁵

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

CHICKEN & SPINACH LUNCH \$13²⁵

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

BURRITO BOWL (590 CAL) \$13²⁵

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