APPETIZERS

STREET ELOTE

\$7²⁵

Mexican-style corn on the cob. Topped with serrano aioli, cotija queso, chili powder. (1150 CAL)

FRESH TABLESIDE GUACAMOLE \$1425

Freshly made tableside with avocados, jalapeño, tomato, onion, lime, salt and cilantro. (650 CAL)

CHEESE DIP

(750 CAL) \$7²⁵

QUESO FUNDIDO CHORIQUESO \$1255

Grilled Mexican sausage with melted cheese.

EMPANADAS

(980 CAL) \$1325

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

LOS GRATINADOS

Your choice of grilled shrimp, steak, or chicken with sauteed onions and poblano peppers, covered with melted Chihuahua cheese. Served in a sizzling fajita skillet with

CHICKEN STRIPS: 14 / STEAK STRIPS: 15 / CHOPPED SHRIMP: 16

FRESH TABLESIDE CEVICHE ** \$15²⁵

Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt and cilantro. (710 CAL)

SWEET PLANTAINS

Topped with queso fresco and sour cream. (900 CAL)

CHICKEN WINGS (8)

(690 CAL) \$14²⁵

\$7²⁵

TAQUITOS MEXICANOS Four stuffed, deep-fried corn tortillas, two chicken and two beef, served with pico de gallo, crema fresca and shredded cheese. (1200 CAL)

NACHOS

OMG NACHOS

Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole and pickled jalapeños. (1090 CAL)

FAJITAS NACHOS

(STARTS AT 1070 CAL)

Sautéed with onions and bell peppers. GRILLED VEGETABLES:

\$11⁷⁵

CHICKEN AND STEAK:

\$15⁷⁵ **\$17**⁷⁵

CHICKEN AND SHRIMP: STEAK AND SHRIMP:

\$18

CHICKEN, BEEF AND SHRIMP:

\$19

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

NACHOS SUPREME

Ground beef or shredded chicken topped with lettuce, pico de gallo and sour cream. (1190 CAL)

(1110 CAL) \$18⁵⁰ SHRIMP NACHOS

Grilled shrimp with sautéed onions and bell peppers.

(1185 CAL) \$14²⁵ NACHOS AL PASTOR

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

SALADS

TACO SALAD

cream.

(STARTS AT 690 CAL) \$1199

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

\$15⁹⁹ SUPER TACO FIESTA SALAD

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

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, topped with avocado, pico de gallo and shredded cheese.

\$1399 LA FLACA CHOPPED SALAD**

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

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

\$1299 CHICKEN TORTILLA SOUP

Our traditional chicken broth with rice, shredded chicken, tortilla strips and steamed vegetables. (480 CAL)

PLAZA·AZTECA www.PLAZAAZTECA.com

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

RIB-EYE TACOS

NEW

\$17²⁵

Three corn tortillas with grilled rib-eye, Maguey salsa, caramelized onions, cilantro and 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

Light, crispy beer-battered whitefish topped with tangy citrus slaw and spicy garlic-lime sauce. (860 CAL)

TACOS DE CAMARON

(800 CAL) \$17²⁵

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

TACOS DE POLLO

(760 CAL) \$15²⁵

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

TACOS DE CARNE ASADA

Corn tortillas, grilled steak topped onions. Served with a

side of tomatillo sauce. (670 CAL) \$15²⁵ TACOS AL PASTOR

Corn tortillas, choice of grilled pork or chicken, marinated in a pineapple adobo. Topped with cilantro, onion, with a

side of tomatillo sauce. (830 CAL) \$16⁷⁵ CALIFORNIA FISH TACOS

red cabbage and creamy chipotle sauce. (570 CAL)

Choice flour or corn tortillas with grilled tilapia topped with

ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOUR CREAM

ENCHILADAS EL JEFE (3) (980 CAL) \$17²⁵

Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Served on a bed of rice.

\$1625 SPINACH AND CHICKEN (3)

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

ENCHILADAS SUIZAS (3)

\$1625 Stuffed with chicken topped with creamy tomatillo sauce & queso fresco. Served with a side of rice. (920 CAL)

\$16²⁵ **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. Served with a side of rice. (STARTS AT 720 CAL)

ENCHILADAS SUPREME (4)

One stuffed with chicken, one beef, one cheese and one shredded beef. Topped with enchilada sauce, lettuce, pico de gallo and queso fresco. (starts at 970 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. Served with a side of rice. (STARTS AT 700 CAL)

\$1625 **ENCHILADAS BANDERA (3)**

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. (STARTS AT 930 CAL)

ENCHILADAS RANCHERAS (2)

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

CHIMIS

CHIMICHANGAS DINNER

\$13⁷⁵

Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. Served with a 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. Served with a side rice & beans. (STARTS AT 690 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 ²⁵
STEAK	(490 CAL)	\$2099
SHRIMP	(470 CAL)	\$21 ²⁵
MIXED Chicken and steak. (550 CAL)		\$23 ⁵⁰
TEXAS Steak, chicken & shrimp. (630 CAL)	\$23 ⁹⁹
FAJITAS VERACRUZ Steak, chicken and chorizo. (540 CAL)		\$24 ⁹⁹
FAJITAS VALLARTA Chicken and shrimp. (540 CAL)		\$24 ²⁵

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 with cheese sauce, enchilada

sauce, crema and pico de gallo. (890 CAL) **BURRITO FAJITAS (2)**

Two burritos, choice steak or chicken and onions, drizzled with cheese sauce topped with sour cream, served with a

side of rice and beans. (STARTS AT 840 CAL)

(1200 CAL) \$15⁷⁵ **BURRITO PASTOR** One flour tortilla filled with pastor-style grilled pork, pineapple, grilled onions, topped with cheese sauce, tomatillo sauce, pico de gallo. Served with a side of rice

BURRITO DE ESPINACA

\$15⁷⁵

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

PHILLY STEAK BURRITO

\$1575

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

BURRITO SAN JOSE

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

BURRITO DELUXE (2)

(660 CAL) \$1575

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

BURRITO TEXANO Grilled chicken, beef and shrimp wrapped in a flour tortilla.

Topped with cheese sauce, mango sauce, garnished with

sour cream and pico de gallo. (1020 CAL) \$1575 **BURRITO MEX**

One flour tortilla, choice grilled steak or chicken, onions,

beans, topped with guacamole dip, pico de gallo, sour

cream, served with a side rice and beans. (660 CAL)

\$1575

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

BURRITO DE CARNITAS

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

BURRITO CALIFORNIA (980 CAL) \$1575

Choice chicken or grilled steak, french fries, rice and beans.

Topped with cheese dip, guacamole and pico de gallo.

OAXACA BOWL

NEW

(980 CAL) \$13⁹⁹

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

STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

CARNE ASADA

\$21²⁵

Tender rib-eye steak. With a side of rice, beans, pico de gallo and flour tortillas. (STARTS AT 500 CAL)

PINA LOKA

(STARTS AT 870 CAL) \$23²⁵

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

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 with cheese sauce. Served with a side of rice. beans and tortillas.

T-BONE STEAK

(540 CAL)

\$25²⁵

CHICKEN BREAST

(260 CAL)

CHORI STEAK

\$23²⁵

Grilled 10 ounce T-bone steak, chorizo-drizzled cheese sauce. Served with a side of rice, beans and tortillas.

RANCHERO ESPECIAL

\$22²⁵

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

VEGETARIAN & VEGGIE

SPINACH ENCHILADAS (3)

\$12²⁵

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

ENCHILADAS TRIO (3)

Corn tortillas, one cheese, one beans, one spinach, topped with cheese sauce. Served with a side of rice. (950 CAL)

VEGAN BOWL

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

FAJITAS VEGETARIANAS

\$15²⁵ Mixed grilled vegetables. Served with rice, beans, pico de gallo, sour cream and flour tortillas. (820 CAL)

SONORA

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

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)

VEGAN TACOS

\$15²⁵

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)

SEAFOOD

CAMARONES AL MOJO DE AJO

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

SEAFOOD CHIMICHANGAS

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

PESCADO AZTECA

\$21²⁵

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

PLAZA DEL MAR

Whitefish fillet and shrimp. Topped with a lobster bisque. Served with a side of rice and pico de gallo. (500 CAL)

COMBOS \$15²⁵

MOST COMBOS ARE MADE WITH GROUND BEEF. MOST COMBOS ARE TOPPED WITH SOUR CREAM. ALL BURRITOS AND ENCHILADAS ARE TOPPED WITH ENCHILADA SAUCE AND BURRITO SAUCE RESPECTIVELY. (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 $oldsymbol{\&}$ 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

QUESADILLA AL PASTOR

\$15²⁵

One quesadilla filled with pastor, chicken or pork, Chihuahua cheese, pineapple chunks and onions. With a side of rice.

QUESADILLA RANCHERA

\$15²⁵

One quesadilla filled with beans, cheese and onions. Your choice of grilled chicken or steak. With a side of crema salad. (STARTS AT 870 CAL)

QUESADILLAS RELLENAS

\$14²⁵

Two quesadillas, your choice of shredded beef or chicken. With a side of rice or beans. (710 CAL)

QUESADILLA DEL MAR

\$16²⁵

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

CHICKEN AND SPINACH QUESADILLA \$1525

One quesadilla filled with grilled chicken and sautéed spinach. With a 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:

*ADD GRILLED VEGETABLES:	EXTRA \$2 ²⁵
*ADD CHICKEN:	EXTRA \$5 ²⁵
*ADD BEEF:	EXTRA \$6 ²⁵
*ADD SHRIMP:	EXTRA \$ 7 ²⁵

EXTRA \$6⁷⁵ *ADD CHICKEN AND BEEF: EXTRA \$8 *ADD CHICKEN AND SHRIMP:

EXTRA \$8⁷⁵ *ADD BEEF AND SHRIMP:

*ADD CHICKEN, BEEF AND SHRIMP: EXTRA \$925 *PRICE LISTED FOR EACH ADDITIONAL ITEM ADDED. 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)

POLLO PATRÓN

\$1699

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

CHORI POLLO

\$1799

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

POLLO SONORA

\$16

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

POLLO ASADO

\$15

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

KIDS

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

1. MAC & CHEESE	(340 CAL)	\$ 8 ²⁵
2. BEEF OR CHICKEN QUESADILLA & RICE	(350 CAL)	\$ 9 ²⁵
3. CHICKEN FINGERS & FRIES	(350 CAL)	\$8 ²⁵
4. QUESADILLA & FRII	ES (600 CAL)	\$ 8 ²⁵
5. KIDS' ENCHILADA RICE & BEANS	(STARTS AT 540 CAL)	\$8 ²⁵
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) eese sauce.	\$ 8 ²⁵

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. With a side of rice and beans.

LUNCH FAJITAS

\$1325

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

BURRITO ESPINACA One flour tortilla with grilled chicken, sautéed spinach.

Topped with pico de gallo and creamy spinach sauce.

Served with a side of rice and beans. (390 CAL)

FAJITA BURRITO

(450 CAL) \$11²⁵

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

BURRITO DELUXE

(440 CAL) \$11²⁵

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

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

SPINACH ENCHILADAS (420 CAL) \$1025

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

QUESADILLA RELLENA (250 CAL) \$1025 Your choice of shredded beef or chicken. Your choice of crema salad, rice or beans.

ENCHILADAS SUIZAS

8. CHICKEN FRIED RICE

(800 CAL) \$10²⁵

(590 CAL)

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

9. CHEESE BURGER & FRIES (600 CAL) \$825

BURRITO CARNITAS Pork carnitas wrapped flour tortilla topped with cheese

(980 CAL)

sauce, tomatillo sauce. Garnished with avocado sauce and

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

CHIMICHANGA

\$1125

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

ENCHILADAS EL JEFE LUNCH \$12²⁵

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

POLLO PATRÓN LUNCH Grilled chicken breast, broccoli, cauliflower, zucchini,

carrots. Topped with creamy cheese sauce. Served with a side of rice. (610 CAL)

BURRITO BOWL (590 CAL) \$13²⁵

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