APPETIZERS	
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\$8 cotija queso,	T ELOTE tyle corn on the cob. Serrano aioli, c er. (1150 CAL)	Mexican-
	TABLESIDE GUACAMOL ade tableside, avocados, jalapeño, to a, salt, cilantro. (650 CAL)	Freshly m
CAL) \$750	SE DIP (750 C	CHEE
	FUNDIDO CHORIQUE kican sausage, melted cheese. (starst	
\$15 nelted	RONES GRATINADOS imp, chopped onions covered with n 030 CAL)	
	NADAS (980 C ted empanadas, chicken and cheese e. Served with pico de gallo, guacam	Four asso
** \$]4⁵⁰ tomato,	TABLESIDE CEVICHE rinated shrimp, avocados, jalapeño, e, orange, salt, cilantro. (710 CAL)	Citrus-m
\$13 nua cheese,	Ak, shrimp, chicken, melted Chihuah	
\$ 7	PLANTAINS th queso fresco, sour cream. (900 C A	
CAL) \$1350	EN WINGS (8) (690 C	CHICH

NACHOS

OMG NACHOS Chicken, chorizo, applewood bacon, topped with beans, pico de gallo, sour cream, guacamole, pick jalapeños. (1090 CAL)	
FAJITAS NACHOS (STARTS AT 107 Sautéed with onions and bell peppers. GRILLED VEGETABLES: CHICKEN AND STEAK: CHICKEN AND SHRIMP: STEAK AND SHRIMP: CHICKEN, BEEF AND SHRIMP: ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMF	\$11 \$15 \$17 \$18 \$19
NACHOS SUPREME Ground beef or shredded chicken topped with let pico de gallo, sour cream. (1190 CAL)	\$12 ⁵⁰ tuce,
SHRIMP NACHOS (1110 CAL) Grilled shrimp, sautéed onions, bell peppers.) \$18
NACHOS AL PASTOR (1185 CAL) Creamy cheese sauce, beans, marinated pork, pir chunks, jalapeños, guacamole, pico de gallo.	



TACO SALAD

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) \$15 Crispy flour tortilla bowl filled with choice of grilled chicken

or steak, cheese, beans, lettuce, pico de gallo, sour cream.





TACOS

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

\$17²⁵ **RIB-EYE TACOS** NEW 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 whitefish, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)

TACOS DE CAMARON (800 CAL) \$17 Flour tortillas with grilled shrimp, cheese & pico de gallo.

(760 CAL) **\$14**⁵⁰ TACOS DE POLLO Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served with a side tomatillo sauce.

\$15⁵⁰ TACOS DE CARNE ASADA Corn tortillas, grilled steak topped onions. With a side of tomatillo sauce. (670 CAL)

TACOS AL PASTOR \$15 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 with red cabbage, creamy chipotle sauce. (570 CAL)

TACOS DE CARNITAS



\$**14**⁵⁰

ENCHILADAS

AII ENCHILADAS ARE GARNISHED WITH SOUR CREAM

ENCHILADAS EL JEFE (3) (980 CAL) \$16⁵⁰

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. With a side of rice. (920 CAL)

ENCHILADAS SUIZAS (3)

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

ENCHILADAS CHIPOTLE (3) \$16

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)	\$ 20 ⁵⁰
SHRIMP	(470 CAL)	\$22
MIXED Chicken and steak. (550 CAL)		\$23
TEXAS Steak, chicken & shrimp. (630 CAL)		\$24
FAJITAS FOR TWO Steak, chicken, shrimp and pork. (148	30 CAL)	\$33
FAJITAS VERACRUZ Steak, chicken and chorizo. (540 CAL	.)	\$24
FAJITAS CHIHUAHUA Chicken, shrimp, bacon, Chihuahua lettuce. (980 CAL)	cheese, toma	\$24 ato and
FAJITAS VALLARTA Chicken and shrimp. (540 CAL)		\$23

BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

BURRITO RULETA \$16 One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped with cheese sauce, enchilada sauce, crema, pico de gallo. (890 CAL)

\$1650 **BURRITO FAJITAS (2)** Two burritos, choice steak or chicken and onions, drizzled cheese sauce topped with sour cream, served with a side rice and beans. (STARTS AT 840 CAL)

BURRITO PASTOR

\$16 (1200 CAL) One flour tortilla filled with pastor-style grilled pork, pineapple, grilled onions, topped cheese sauce, tomatillo sauce, pico de gallo. Served with a side rice and beans.

BURRITO DE ESPINACA

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

PHILLY STEAK BURRITO

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

BURRITO SAN JOSE (1310 CAL) \$16

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

BURRITO DELUXE (2) (660 CAL) **\$16**

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

BURRITO TEXANO \$19

CHICKEN FAJITA SALAD **\$14**

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

AZTECA SALAD

PA VA LEESB 071023

(STARTS AT 1185 CAL) \$19

(STARTS AT 690 CAL)

\$12

\$**14**⁵⁰

\$17⁵⁰

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

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) \$1550

One stuffed with chicken, one beef, one cheese and one shredded beef. Topped with a 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. (STARTS AT 700 CAL)

ENCHILADAS BANDERA (3) \$15

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

\$1550 ENCHILADAS RANCHERAS (2)

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

ENCHILADAS DE MOLE PBLANO \$16

Three chicken enchiladas in a traditional "mole poblano" sauce. Garnished with queso fresco and raw onion. Served with a side of rice. (860 CAL)

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

BURRITO MEX

\$1650

\$15⁵⁰

\$15

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)

BURRITO CHIPOTLE

\$1650

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

BURRITO DE CARNITAS

\$1550 Pork carnitas-topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo. (980 CAL)

BURRITO CALIFORNIA (980 CAL) \$15⁵⁰

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

OAXACA BOWL

(980 CAL) \$1399

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

NEW

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 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 ARE ACCOMPANIED WITH FLOUR TORTILLAS.

MOLCAJETE AZTECA	\$35
Volcanic stone bowl, rib-eye steak, chicken breas shrimp, poblano peppers, pineapple, cheese sau with a side rice, beans and flour tortillas. (STARTS AT	ice. Served
CARNE ASADA **	\$20

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 with rice, beans, tortillas.

T-BONE STEAK	(540 CAL)	\$24 ⁵⁰
CHICKEN BREAST	(260 CAL)	\$22 ⁵⁰

\$24⁵⁰ **CHORI STEAK** Grilled 10 ounce T-bone steak, chorizo-drizzled cheese

sauce. Served with rice, beans, tortillas. (1050 CAL)

CARNITAS	DINNER	
Pork confit arill	ed onions. Served with a side nico o	1

de gallo, rice, beans, tortillas. (STARTS AT 720 CAL)

\$**18**⁵⁰

\$21⁵⁰

\$29

\$13

\$15

RANCHERO ESPECIAL

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

LAREDO

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

VEGETARIAN & VEGGIE (

SPINACH ENCHILADAS (3) (820 CAL) \$13

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

ENCHILADAS TRÍO (3)

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

VEGAN BOWL	\$14
Bowl with soy meat, black beans, white rice, corn, poblano pepper, onion, vegan gourme Topped with guacamole, pico de gallo. (640	t cheese.

FAJITA	S VE	GET	ARI	ANAS	\$16
			-		

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

SONORA	\$ 15 50
One quesadilla with cheese, spinach, pico de gallo,	

cheese enchilada, and one bean burrito drizzled with cheese sauce. (890 CAL)

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ENCHILADAS VEGETARIANAS (3) \$13

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

BURRITO VEGANO

\$15⁵⁰ One 10" vegan tortilla filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion and vegan gourmet cheese. Topped with guadamole 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

\$18

QUESADILLA AL PASTOR

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

QUESADILLA RANCHERA \$16 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 guesadilla 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:

*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)

\$1650

\$18

\$17

\$16

\$2199

POLLO PATRÓN

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)



MOJARRA FRITA

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

\$1950 CAMARONES AL MOJO DE AJO 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)

\$21⁵⁰ PESCADO AZTECA

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)

LUNCH COMBOS

MONDAY - SUNDAY 11 AM - 3 PM

MOST LUNCH SPECIALS ARE GARNISHED WITH SOUR CREAM. MOST SPECIALS ARE MADE WITH GROUND BEEF. YOU CAN SUBSTITUTE FOR SHREDDED CHICKEN FOR 50 CENTS EXTRA.

- 1. Burrito, rice and beans.
- 2. Enchilada, chicken quesadilla with your choice of rice or beans.
- 3. Burrito, taco and rice.
- 4. Two chicken enchiladas topped with lettuce, pico de gallo and a side of rice. Garnished with sour cream.
- 5. Grilled steak or chicken fajita quesadilla, salad and your choice of rice or beans.
- 6. Beef or chicken quesadilla and two beef tacos.
- 7. Beef burrito, beef enchilada and your choice of rice or beans.
- 8. Chicken enchilada and chicken burrito, topped
- with lettuce, sour cream and pico de gallo. 9. Speedy Gonzales: Taco, enchilada and your choice of rice or beans.

LUNCH

VEGAN TACOS

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 (350 CAL) QUESADILLA & RICE	\$ 9
3. CHICKEN FINGERS (350 CAL) & FRIES	\$ 8
4. QUESADILLA & FRIES (600 CAL)	\$8
5. KIDS' ENCHILADA (STARTS AT 540 CAL) RICE & BEANS	\$ 8
6. KIDS' COMBO (STARTS AT 480 CAL) Ground beef burrito & soft taco.	\$ 8 ²⁵
6. KIDS' COMBO (STARTS AT 480 CAL) Ground beef burrito & soft taco. 7. NACHOS LOKOS (STARTS AT 480 CAL) Topped with rice and creamy cheese sauce. 8. CHICKEN FRIED RICE (590 CAL)	\$8 .
8. CHICKEN FRIED RICE (590 CAL)	\$8

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

BIRRIA TACOS

(800 CAL) \$12

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

\$13

\$12

Lunch sized portion. Choice grilled chicken or steak, onions, bell peppers. Served with a 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

\$12 (450 CAL)

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

\$12

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

SPINACH ENCHILADAS (420 CAL) \$1050

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

QUESADILLA RELLENA (250 CAL) \$10⁵⁰

Shredded beef 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 with cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo.

CHIMICHANGA

\$1150

Flour tortilla, fried or soft, choice: shredded beef or chicken topped sour cream, cheese sauce. With a side of 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 with cheese, sour cream, special creamy corn sauce over a bed of rice. (790 CAL)

POLLO PATRON LUNCH

\$11

Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped with creamy cheese sauce. Served with a 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)

guacamole dip, lettuce, sour cream, pico de gallo.

BURRITO BOWL -Choice grilled chicken or steak, rice, black beans,

(590 CAL) \$325