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)

GRATINADOS

Your choice of grilled shrimp, steak or chicken with chorizo chopped onions covered with melted cheese. Served with Grilled onions, poblano peppers and melted cheeses

> **SHRIMP STEAK CHICKEN CHORIZO**

EMPANADAS

(980 CAL) \$13²⁵

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

FRESH TABLE-SIDE 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

STUFFED JALAPEÑOS

Five jalapeño peppers stuffed with cheese and creamy chipotle.

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

\$18

(STARTS AT 1185 CAL) Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo and shredded cheese.

LA FLACA CHOPPED SALAD

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

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

CHICKEN TORTILLA SOUP

Our tradicional chiken broth with rice, chicken, tortilla strips, pico de gallo and avocado.

CHIMIS

CHIMICHANGAS DINNER

\$13⁷⁵

Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. 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. With a side of rice & beans. (STARTS AT 690 CAL)



TACOS

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

BIRRIA TACOS

\$17²⁵ (800 CAL)

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

TACOS AL PASTOR

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

RIB-EYE TACOS

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

BAJA FISH TACOS

\$17²⁵

\$22

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

(800 CAL) \$17²⁵ TACOS DE CAMARÓN

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

TACOS DE POLLO

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

\$15²⁵ TACOS DE CARNE ASADA

Corn tortillas, grilled steak topped onions. With a side tomatillo sauce. (670 CAL)

CALIFORNIA FISH TACOS

Choice flour or corn tortillas with grilled tilapia topped with 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)

\$17²⁵ TACOS CAMARONES CARAMELO

Lightly batter shrimp in a mango- oconut sauce, mango habanero relish, flour tortilla (800 CAL)

TACOS DE CHORIZO

\$15²⁵

3 tacos fill with our homemade chorizo topped with cilantro and onions.

TACOS RIVERA

\$17⁹⁹

3 Corn tortilla tacos with cooked octopus, garlic creamy sauce, topped with potato, chipotle dressing, mango pico habanero. (800 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 with 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 with a side of 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 with 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)

(660 CAL) \$15⁷

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

BURRITO TEXANO

¢172

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

\$15⁷

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

¢157

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

BURRITO DE CARNITAS

←1 57

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

BURRITO CALIFORNIA

¢157

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 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



ALL ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

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

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

SPINACH AND CHICKEN (3) \$16²⁵

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) \$16²

Stuffed with chicken topped creamy tomatillo sauce & queso fresco. With a 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. With a side of rice. (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. Served with a side of rice. (STARTS AT 720 CAL)

ENCHILADAS SUPREME (4) \$15²¹

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

ENCHILADAS NAYARIT (3) \$16²

Grilled fish, sautéed spinach, pico de gallo. Topped with green sauce, melted shredded cheese, avocado sauce, avocado slice. With a side of rice. (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. With a side of rice. (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 with a side of rice and beans. (STARTS AT 930 CAL)

SEAFOOD ENCHILADAS \$20

3 seafod enchildas fill with shrimp and crab meat drizzled with a cheese sauce, lobser bisque and sour cream.

Served with a side of rice and beans.

ENCHILADAS RANCHERAS (2) \$16²⁵

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











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 and topped with a creamy cheese sauce.

GRILLED VEGETABLES: \$11⁷⁵
CHICKEN AND STEAK: \$15⁷⁵
CHICKEN AND SHRIMP: \$17⁷⁵
STEAK AND SHRIMP: \$17⁵⁰
SHRIMP: \$18⁵⁰

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)

NACHOS AL PASTOR (1185 (

(1185 CAL) \$14²⁵

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

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.

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)	\$20 ⁹⁹
SHRIMP	(470 CAL)	\$21 ²⁵
MIXED Chicken and steak. (550 CAL)		\$23 ⁵⁰
TEXAS Steak, chicken & shrimp. (630 CAL	.)	\$23 ⁹⁹
FAJITAS FOR TWO Steak, chicken, shrimp and pork. (1480 CAL)		\$ 34 ⁹⁹
FAJITAS VERACRUZ Steak, chicken and chorizo. (540 CAL)		\$24 ⁹⁹
FAJITAS CHIHUAHUA Chicken, shrimp, bacon, cheese, t (980 CAL)	comato and lett	\$24⁹⁹ uce.
FAJITAS VALLARTA Chicken and shrimp. (540 CAL)	• • • • • • • • • • •	\$24 ²⁵

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

STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

CHURRASCO \$29⁷⁵

Grilled chimichurri skirt steak, grilled onions. Served with a side of tostones, pico de gallo, rice. (STARTS AT 1390 CAL)

MOLCAJETE AZTECA

\$32⁹⁹

Volcanic stone bowl, rib-eye steak, chicken breast, grilled shrimp, peppers, pineapple, cheese sauce. Served with a side rice, beans and flour tortillas. (STARTS AT 830 CAL)

PIÑA LOKA

(STARTS AT 870 CAL) $$20^{50}$

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

CARNE ASADA

¢912

Tender rib-eye steak. Served with a side of rice, beans, pico de gallo, cole slaw, flour tortillas. (STARTS AT 500 CAL)

EL PAISANO

(STARTS AT 290 CAL)

Choice 12 ounce T-Bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions and peppers. Drizzled cheese sauce. With a side of rice, beans, tortillas.

T-BONE STEAK (540 CAL) \$25²⁵ CHICKEN BREAST (260 CAL) \$23²⁵

CHORI STEAK

\$23²⁵

Grilled 12 ounce T-bone steak, chorizo-drizzled cheese sauce. Served with rice, beans, tortillas. (1050 CAL)

CARNITAS DINNER

\$18²⁵

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

RANCHERO ESPECIAL

\$22²⁵

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

LAREDO

\$97²⁵

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

STEAK AND FRIES

\$22

Griiled steak over a bed of french fries topped with pico de gallo sour cream, a creamy cheese sauce and jalapeños.

EL JARIPEO

¢97²⁵

12oz T-bone steak, chicken enchilada. Served with 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. With a side of crema salad. (STARTS AT 870 CAL)

QUESADILLAS RELLENAS

\$14²⁵

Two quesadillas. 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

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

I. 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 & FRI	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



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 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 rice and beans. (580 CAL)

POLLO A LA CREMA

\$15

Grilled chicken brest with peppers mushrooms, cheese sauce served with rice and beans.

POLLO ASADO

\$15

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

CHICKEN AND SPINACH

• • •

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

SEAFOOD

MOJARRA FRITA

\$21⁹⁹

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

CAMARONES AL MOJO DE AJO \$212!

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, chipotle sauce and sour cream. Served with a side of rice and beans.

PESCADO AZTECA

\$21²⁵

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

PLAZA DEL MAR

¢9125

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

VEGETARIAN & VEGGIE

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

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

ENCHILADAS TRÍO (3)

12²⁵

Corn tortillas, one cheese, one beans, one spinach, topped cheese sauce. With a 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 with guacamole and pico de gallo. (640 CAL)

FAJITAS VEGETARIANAS

15²⁵

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

QUESADILLA VEGETARIANA

\$14⁵⁰

Filled with cheese, corn, spinich, squash and a crema salad.

SONORA

\$15²⁵

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

ENCHILADAS VEGETARIANAS (3) \$13²⁵

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

BOLLYWOOD BURRITO

\$15/5

10 inch flour tortilla fill with beans, rice, onions, peppers, mushrooms, squash, topped with cheese dip and sour cream.

SIDES

4 oz. GUACAMOLE DIP	(340 CAL)	\$6 ⁷⁵
2 oz. SOUR CREAM	(130 CAL)	\$3
TOSTONES	(310 CAL)	\$6 ⁷⁵
3 CORN TORTILLAS	(220 CAL)	\$2 ⁷⁵
3 FLOUR TORTILLAS	(230 CAL)	\$2 ⁷⁵
2 oz. SHREDDED CHEESE	(112 CAL)	\$3 ²⁵
LETTUCE	(10 CAL)	\$2 ⁷⁵
4 oz. PICO DE GALLO	(10 CAL)	\$4 ²⁵
SWEET PLANTAINS	(340 CAL)	\$7 ²⁵



LUNCH

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

BIRRIA TACOS (800 CAL) \$11 ²⁵ Two corn tortillas dipped in birria-style beef broth, stuffed with beef birria, queso Chihuahua, chopped onions and cilantro. Accompanied by birria-style beef broth.	ENCHILADAS SUIZAS (800 CAL) \$10 ²⁵ Two chicken enchiladas topped creamy tomatillo sauce, queso fresco, sour cream. Choice of rice or beans.
• • • • • • • • • • • • • • • • • • • •	
LUNCH FAJITAS \$13 ²⁵ Lunch sized portion. Choice grilled chicken or steak, onions, bell peppers. With a side of rice, refried beans, pico de gallo, sour cream, tortillas. (330 CAL)	BURRITO CARNITAS (980 CAL) \$11 ²⁵ Pork caritas wrapped flour tortilla topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo.
• • • • • • • • • • • • • • • • • • • •	
BURRITO ESPINACA \$11 ²⁵ One flour tortilla with grilled chicken, sautéed spinach. Topped with pico de gallo, creamy spinach sauce. Served with rice, beans. (390 CAL)	CHIMICHANGA \$11 ²⁵ Flour tortilla, fried or soft, choice: shredded beef or chicken topped sour cream, cheese sauce. With a side of rice and beans. (720 CAL)
FAJITA BURRITO (450 CAL) \$11 ²⁵ One burrito with grilled chicken or steak & sautéed onions, topped cheese sauce, sour cream. Served with rice, beans.	BURRITO TEXANO \$11 ²⁵ Grilled chicken, steak and shrimp. Topped with creamy chipotle cheese sauce, mango sauce. Garnished with sour cream, pico de gallo. (720 CAL)
BURRITO DELUXE (440 CAL) \$11 ²⁵ One beef or chicken burrito with beans, topped with lettuce, sour cream, cheese, pico de gallo. With rice or beans.	ENCHILADAS EL JEFE LUNCH \$12 ²⁵ Two enchiladas with carne asada, grilled corn & onions covered cheese, sour cream, special creamy corn sauce over a bed of rice. (790 CAL)
BURRITO SAN JOSÉ \$11 ²⁵ Filled grilled chicken, chorizo, rice & beans. Drizzled cheese sauce, sour cream, pico de gallo (1050 CAL)	POLLO PATRÓN LUNCH \$11 ²⁵ Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped with creamy cheese sauce. With a side of rice. (610 CAL)
SPINACH ENCHILADAS (420 CAL) \$10 ²⁵ Two corn tortillas with sautéed spinach, topped creamy poblano pepper sauce, queso fresco. With a side of rice.	CHICKEN & SPINACH LUNCH \$13 ²⁵ Grilled chicken breast topped with creamy spinach and bacon sauce. With a side of rice, crema salad. (610 CAL)
QUESADILLA RELLENA (250 CAL) \$10 ²⁵ Shredded beet or chicken, with a side of crema salad.	BURRITO BOWL (590 CAL) \$13 ²⁵ Choice grilled chicken or steak, rice, black beans,

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.

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

Shredded beet or chicken. with a side of crema salad.

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)