

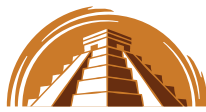
APPETIZERS

- STREET ELOTE** \$7⁵⁰
Mexican-style corn on the cob. Serrano aioli, cotija queso, chili powder. (1150 CAL)
- FRESH TABLESIDE GUACAMOLE** \$14⁵⁰
Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. (650 CAL)
- CHEESE DIP** (750 CAL) \$7⁵⁰
- QUESO FUNDIDO CHORIQUESO** \$12⁵⁰
Grilled Mexican sausage, melted cheese. (STARTS AT 1250 CAL)
- CAMARONES GRATINADOS** \$14⁵⁰
Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)
- EMPANADAS** (980 CAL) \$13⁵⁰
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.
- FRESH TABLE-SIDE CEVICHE **** \$15⁷⁵
Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt, cilantro. (710 CAL)
- SUPER QUESO DIP** \$13⁵⁰
Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas. (1370 CAL)
- SWEET PLANTAINS** \$7⁵⁰
Topped with queso fresco, sour cream. (900 CAL)
- CHICKEN WINGS (8)** (690 CAL) \$14⁵⁰

BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

- BIRRIA BURRITO** (800 CAL) \$17⁷⁵
One flour tortilla dipped in birria-style beef broth, stuffed with beef birria, Mexican melting cheese, chopped onions and cilantro, served with white rice.
- BURRITO RULETA** \$16⁷⁵
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)** \$16
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** \$16
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** \$16
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** \$16
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** \$16
One flour tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream. (1310 CAL)
- BURRITO DELUXE (2)** (660 CAL) \$16
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** \$17⁵⁰
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** \$16
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** \$16
One flour tortilla, grilled chicken, rice, beans & peppers, topped with a creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)
- BURRITO DE CARNITAS** \$16
Pork carnitas-topped cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo. Served with white rice and black beans. (980 CAL)
- BURRITO CALIFORNIA** \$16⁷⁵
Choice chicken or grilled steak, french fries, rice, beans. Topped cheese dip, guacamole, pico de gallo. (980 CAL)
- BURRITO NORTEÑO** \$16
Burrito stuffed with grilled chicken, White rice, sweet plantains. Topped with queso fresco, salsa poblana, and crema.
- BURRITO BOWL** (590 CAL) \$16⁷⁵
Choice grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream, pico de gallo.
- OAXACA BOWL** **NEW** (980 CAL) \$14²⁵
Bed of white rice, choice protein, black beans, guacamole, red pickled onions, sweet plantain, caramelized onions.
ADD BIRRIA 7 / CHICKEN: 5.5
STEAK: 6.5 / PASTOR: 8 / SHRIMP: 8.25



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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) \$19⁵⁰
- STEAK** (490 CAL) \$21²⁵
- SHRIMP** (470 CAL) \$21⁵⁰
- MIXED** \$23⁷⁵
Chicken and steak. (550 CAL)
- TEXAS** \$24²⁵
Steak, chicken & shrimp. (630 CAL)
- FAJITAS FOR TWO** \$35²⁵
Steak, chicken, shrimp and pork. (1480 CAL)
- FAJITAS VERACRUZ** \$25²⁵
Steak, chicken and chorizo. (540 CAL)
- FAJITAS CHIHUAHUA** \$25²⁵
Chicken, shrimp, bacon, Mexican melting cheese, tomato and lettuce. (980 CAL)
- FAJITAS VALLARTA** \$24⁵⁰
Chicken and shrimp. (540 CAL)

NACHOS

- OMG NACHOS** \$14⁵⁰
Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, pickled jalapeños. (1090 CAL)
- NACHOS SUPREME** \$13
Ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream. (1190 CAL)
- SHRIMP NACHOS** (1110 CAL) \$18⁷⁵
Grilled shrimp, sautéed onions, bell peppers.
- NACHOS AL PASTOR** (1185 CAL) \$14⁵⁰
Creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, pico de gallo.

SALADS

- Your choice raspberry citrus vinaigrette or avocado citrus vinaigrette, made with spring mix and Romaine lettuce
- TACO SALAD** (STARTS AT 690 CAL) \$12²⁵
Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.
- FAJITA TACO SALAD** (STARTS AT 780 CAL) \$16²⁵
Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.
- CHICKEN FAJITA SALAD** \$15²⁵
Grilled chicken over a bed of spring mix and romaine lettuce with pico de gallo, cucumbers, avocado and cheese. Your choice raspberry citrus vinaigrette or avocado citrus vinaigrette (560 CAL)
- AZTECA SALAD** (STARTS AT 1185 CAL) \$18²⁵
Grilled shrimp, chicken, spring mix, cucumber & mushrooms over romaine lettuce, avocado, pico de gallo and shredded cheese. Your choice raspberry citrus vinaigrette or avocado citrus vinaigrette
- LA FLACA CHOPPED SALAD** \$14²⁵
Spring mix and romaine lettuce, onions, tomato, cucumber, avocado, shredded cheese. Your choice raspberry citrus vinaigrette or avocado citrus vinaigrette.
ADD CHICKEN: 5.50 / STEAK: 6.50 / SHRIMP: 8.25

CHIMIS

- CHIMICHANGAS DINNER** \$14
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** \$16⁵⁰
Two flour tortillas fried or soft stuffed with steak or chicken fajitas, 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)

- RIB-EYE TACOS** **NEW** \$17⁵⁰
Three corn tortillas, grilled rib-eye, Maguery salsa, caramelized onions, cilantro, red pickled onions. (680 CAL)
- BIRRIA TACOS** (800 CAL) \$17⁵⁰
Three corn tortillas dipped in birria-style beef broth, stuffed with beef birria, mexican melting cheese, chopped onions & cilantro. Accompanied by a birria-style beef
- BAJA FISH TACOS** \$17⁵⁰
Light, crispy beer-battered white fish, with coleslaw and chipotle mayo sauce.
- TACOS DE CAMARÓN** (800 CAL) \$17⁵⁰
Flour tortillas with grilled shrimp, cheese & pico de gallo.
- TACOS DE POLLO** \$15⁵⁰
Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. With a side tomatillo sauce. (760 CAL)
- TACOS DE CARNE ASADA** \$15⁵⁰
Corn tortillas, grilled steak topped onions and cilantro. With a side tomatillo sauce. (670 CAL)
- TACOS AL PASTOR** \$15⁵⁰
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)
- CALIFORNIA FISH TACOS** \$17
Choice flour or corn tortillas with grilled tilapia topped with red cabbage, creamy chipotle sauce. (570 CAL)
- TACOS CAMARONES CARAMELO** \$17⁵⁰
Lightly batter shrimp in a mango-onconut sauce, mango habanero relish, flour tortilla (800 CAL)
- TACOS DE CARNITAS** \$16
Three tacos with pork carnitas topped with cilantro and onions. Served with white rice and beans. (860 CAL)

ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

- ENCHILADAS EL JEFE (3)** (980 CAL) \$17⁵⁰
Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Served with a side of rice.
- ENCHILADAS LA DOÑA (3)** \$17²⁵
3 enchiladas filled with grilled chicken, grilled corn and onions. Covered with queso fresco, cream, pico de gallo, and chipotle sauce. Served with a side of white rice
- SPINACH AND CHICKEN (3)** \$16⁵⁰
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)** \$16⁵⁰
Stuffed with chicken topped creamy tomatillo sauce & queso fresco. With a side of rice. (920 CAL)
- ENCHILADAS CHIPOTLE (3)** \$16⁵⁰
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)** \$16⁵⁰
One stuffed with chicken, one beef, one cheese and one shredded beef. Topped with red enchilada sauce, cream, lettuce, pico de gallo, queso fresco.
- ENCHILADAS DE CARNITAS (3)** \$16⁵⁰
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 white rice, guacamole salad and pico de gallo. (STARTS AT 700 CAL)
- ENCHILADAS BANDERA (3)** \$16⁵⁰
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 POBLANAS (3)** \$16⁵⁰
3 chicken enchiladas topped with mole poblano, side of white rice, sweet plantains, crema and queso fresco.
- ENCHILADAS DIVORCIADAS (3)** \$16⁵⁰
1 mole poblano enchilada stuffed with shredded chicken, 1 avocado/poblano pepper sauce enchilada stuffed with shredded chicken, 1 chipotle sauce enchilada stuffed with shredded chicken. Served with a side of white rice and sweet plantains
- ENCHILADAS RANCHERAS (3)** \$16⁵⁰
Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served with 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 \$30

One skirt steak, grilled onions. Topped with two fried eggs, with a side of sweet plantains and white rice. (STARTS AT 1390 CAL)

MOLCAJETE AZTECA \$33²⁵

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

PIÑA LOKA (STARTS AT 870 CAL) \$20⁷⁵

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

CARNE ASADA \$21⁵⁰

Tender rib-eye steak. Served with a side of 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. With a side of rice, beans, tortillas.

T-BONE STEAK (540 CAL) \$25⁵⁰

CHICKEN BREAST (260 CAL) \$23⁵⁰

CHORI STEAK \$23⁵⁰

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

CARNITAS DINNER \$18⁵⁰

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

RANCHERO ESPECIAL \$22⁵⁰

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

QUESADILLAS

QUESADILLA AL PASTOR \$15⁵⁰

One quesadilla, pastor, chicken or pork, Mexican melting cheese, pineapple chunks, onions. Served with white rice, crema salad and pico de gallo. (STARTS AT 850 CAL)

QUESADILLA RANCHERA \$15⁵⁰

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 \$14⁵⁰

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

QUESADILLA DEL MAR \$16⁵⁰

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

CHICKEN AND SPINACH QUESADILLA \$15⁵⁰

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.

1. MAC & CHEESE (340 CAL) \$8⁵⁰

2. BEEF OR CHICKEN QUESADILLA & RICE (350 CAL) \$9⁵⁰

3. CHICKEN FINGERS & FRIES (350 CAL) \$8⁵⁰

4. QUESADILLA & FRIES (600 CAL) \$8⁵⁰

5. KIDS' COMBO (STARTS AT 480 CAL) \$8⁵⁰

Ground beef burrito & soft taco.

COMBOS \$15⁵⁰

MOST COMBOS ARE MADE WITH GROUND BEEF. MOST COMBOS ARE TOPPED WITH SOUR CREAM. ALL BURRITOS AND ENCHILADAS ARE TOPPED RED ENCHILADA SAUCE AND BURRITO 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) \$12⁵⁰

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

ENCHILADAS TRÍO (3) \$12⁵⁰

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

VEGAN BOWL \$14⁵⁰

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 \$15⁵⁰

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

SONORA \$15⁵⁰

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

FRIED RICE

STARTS AT \$12⁵⁰

MEXICAN FRIED RICE WITH CHEESE SAUCE.

CHOOSE ONE OF THE FOLLOWING OPTIONS:

- *ADD GRILLED VEGETABLES: EXTRA \$2⁵⁰
- *ADD CHICKEN: EXTRA \$5⁵⁰
- *ADD BEEF: EXTRA \$6⁵⁰
- *ADD SHRIMP: EXTRA \$7⁵⁰
- *ADD CHICKEN AND BEEF: EXTRA \$7
- *ADD CHICKEN AND SHRIMP: EXTRA \$8²⁵
- *ADD BEEF AND SHRIMP: EXTRA \$9
- *ADD CHICKEN, BEEF AND SHRIMP: EXTRA \$9⁵⁰

*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) \$11⁵⁰

Two corn tortillas dipped in birria-style beef broth, stuffed with beef birria, Mexican melting cheese, chopped onions and cilantro. Accompanied by birria-style beef broth.

LUNCH FAJITAS \$13⁵⁰

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 ESPINACA \$11⁵⁰

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

FAJITA BURRITO (450 CAL) \$11⁵⁰

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

BURRITO DELUXE (440 CAL) \$11⁵⁰

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

BURRITO SAN JOSÉ \$11⁵⁰

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. With a side of rice.

QUESADILLA RELLENA (250 CAL) \$10⁵⁰

Shredded beef or chicken with a side of crema salad.

BURRITO WRAP (420 CAL) \$12⁷⁵

Filled with your choice of grilled chicken, steak (\$2 upcharge) or pastor pork, crema, guacamole, queso, white rice, black beans and waffle fries. Side of cheese dip.

BURRITO WRAP BREAKFAST \$12⁷⁵

Filled with scrambled eggs, chorizo, waffle fries, crema, guacamole, black beans. With a side of cheese dip.

CHICKEN

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

POLLO PATRÓN \$17²⁵

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

CHORI POLLO \$18²⁵

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

POLLO SONORA \$16²⁵

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

POLLO ASADO \$15²⁵

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

PECHUGA AL MOLE \$17

Cooked chicken breast, topped with mole poblano and sesame seeds. Served with white rice, guacamole salad, and red pickled onions.

CHICKEN AND SPINACH \$18²⁵

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

SEAFOOD

MOJARRA FRITA \$22²⁵

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

CAMARONES AL MOJO DE AJO \$21⁵⁰

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

SEAFOOD CHIMICHANGAS \$21⁵⁰

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 \$21⁵⁰

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

PLAZA DEL MAR \$21⁵⁰

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

SIDES

GUACAMOLE DIP (340 CAL) \$7

SOUR CREAM (130 CAL) \$3²⁵

3 CORN TORTILLAS (220 CAL) \$3

3 FLOUR TORTILLAS (230 CAL) \$3

SHREDDED CHEESE (112 CAL) \$3⁵⁰

LETTUCE (10 CAL) \$3

PICO DE GALLO (10 CAL) \$4⁵⁰

SALSA HABANERO (340 CAL) \$4⁵⁰

ENCHILADAS SUIZAS (800 CAL) \$10⁵⁰

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

ENCHILADAS LA DOÑA (2) \$11⁷⁵

Two enchiladas filled with grilled chicken, grilled corn and onions. Covered with queso fresco, cream, pico de gallo, and chipotle sauce. Served with a side of white rice

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 with creamy chipotle cheese sauce, mango sauce. Garnished with sour cream, pico de gallo. (720 CAL)

ENCHILADAS EL JEFE LUNCH \$12⁵⁰

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

POLLO PATRÓN LUNCH \$11⁵⁰

Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped with creamy cheese sauce. With a side of rice. (610 CAL)

CHICKEN & SPINACH LUNCH \$13⁵⁰

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

BURRITO BOWL (590 CAL) \$13⁵⁰

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

ENCHILADAS POBLANAS (2) \$12⁷⁵

Two chicken enchiladas topped with mole poblano, side of arroz blanco and sweet plantains, crema and queso fresco.