

APPETIZERS

- TAQUITOS MEXICANOS** NEW \$15
Four stuffed, deep-fried corn tortillas, 2 filled with chicken and 2 filled with beef, topped with crema fresca and queso fresco. Served with a side of spring mix salad with avocado dressing.
- MEXICAN CHICKEN QUESA-ROLLS** NEW \$12⁵⁰
Golden cheese Rolls with chicken. Served with a side of cheese dip. Perfect for dipping and sharing.
- PAPA RANCHERA** NEW \$17⁵⁰
A large tender baked potato, with your choice of beef, chicken, or shrimp. Seasoned and topped with a creamy layer of cheese, crispy bacon bites, sweet onions, and chipotle dressing.
- LA RANCHERITA FRIES** NEW \$14
French fries with your choice of grilled steak, chicken, or chorizo. Topped with a delicious cheese dip, pico de gallo, and crema.
- SHRIMP TOSTADA (1)** NEW \$7⁵⁰
Corn tostada topped with chopped cooked shrimp, pico de gallo, tomato, onion, avocado. Marinated in our Clamato (clam and tomato sauce) and Mexican spices sauce. A Mazatlan beach classic.
- STREET ELOTE** \$7⁷⁵
Mexican-style corn on the cob. Serrano aioli, cotija queso, chili powder. (1150 CAL)
- FRESH TABLESIDE GUACAMOLE** \$12⁷⁵
Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. (650 CAL)
- CHEESE DIP** (750 CAL) \$8
- QUESO FUNDIDO CHORIQUESO** \$12
Grilled Mexican sausage, melted cheese. (1250 CAL)
- CAMARONES GRATINADOS** \$14
Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)
- EMPANADAS** (980 CAL) \$13
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.
- FRESH TABLESIDE CEVICHE **** \$15⁵⁰
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) \$13⁵⁰

SALADS

- TACO SALAD** (STARTS AT 690 CAL) \$11
Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.
- SUPER TACO FIESTA SALAD** \$16⁹⁹
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) \$14
Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.
- CHICKEN FAJITA SALAD** \$13
Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 CAL)
- AZTECA SALAD** (STARTS AT 1185 CAL) \$19
Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.
- LA FLACA CHOPPED SALAD** \$13⁵⁰
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

NACHOS

- OMG NACHOS** \$13⁵⁰
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:** \$11
CHICKEN AND STEAK: \$15
CHICKEN AND SHRIMP: \$17
STEAK AND SHRIMP: \$18
CHICKEN, BEEF AND SHRIMP: \$19
ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99
- NACHOS SUPREME** \$12
Ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream. (1190 CAL)
- SHRIMP NACHOS** (1110 CAL) \$18
Grilled shrimp, sautéed onions, bell peppers.
- NACHOS AL PASTOR** (1185 CAL) \$14
Creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, pico de gallo.



PLAZA AZTECA
RESTAURANTES MEXICANOS
PLAZAAZTECA.COM

TACOS

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

- TACOS CAMARONES CARAMELO** NEW \$17⁵⁰
Lightly batter shrimp in a mango-coconut sauce, mango habanero relish, flour tortilla.
- RIB-EYE TACOS** NEW \$18²⁵
Three corn tortillas, grilled rib-eye, Maguay salsa, caramelized onions, cilantro, red pickled onions. (680 CAL)
- BIRRIA TACOS** (800 CAL) \$18⁹⁹
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** \$18
Light, crispy beer-battered whitefish, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)
- TACOS DE CAMARÓN** (800 CAL) \$18
Flour tortillas with grilled shrimp, cheese & pico de gallo.
- TACOS DE POLLO** (760 CAL) \$15⁵⁰
Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served with a side tomatillo sauce.
- TACOS DE CARNE ASADA** \$16⁵⁰
Corn tortillas, grilled steak topped onions. With a side of tomatillo sauce. (670 CAL)
- TACOS AL PASTOR** \$16
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** \$17
Choice flour or corn tortillas with grilled tilapia topped with red cabbage, creamy chipotle sauce. (570 CAL)

CHIMIS

- CHIMICHANGAS DINNER** \$15⁵⁰
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** \$18⁵⁰
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. (690 CAL)

ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOUR CREAM

- ENCHILADAS POBLANAS** NEW \$17⁰⁰
3 chicken enchiladas topped with mole poblano, side of white rice, sweet plantains, crema and queso fresco.
- ENCHILADAS DIVORCIADAS** NEW \$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 EL JEFE (3)** (980 CAL) \$17⁰⁰
Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Bed of 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)** \$15⁵⁰
Stuffed with chicken topped with creamy tomatillo sauce & queso fresco. With a side of rice. (920 CAL)
- ENCHILADAS CHIPOTLE (3)** \$17
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)** \$16
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. (970 CAL)
- ENCHILADAS DE CARNITAS (3)** \$16
Pork carnitas sautéed with tomatoes, peppers, cilantro and minced garlic. Topped with green enchilada sauce and shredded melted cheese. Garnished with avocado sauce. (700 CAL)
- ENCHILADAS BANDERA (3)** \$15⁵⁰
One with chicken, one with beef and one with cheese. Topped with three different sauces and queso fresco. Served with rice and beans. (930 CAL)
- ENCHILADAS RANCHERAS (2)** \$16⁵⁰
Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served with rice and beans. (860 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) \$20
- STEAK** (490 CAL) \$21⁵⁰
- SHRIMP** (470 CAL) \$24
- MIXED** \$22⁹⁹
Chicken and steak. (550 CAL)
- TEXAS** \$23⁹⁹
Steak, chicken & shrimp. (630 CAL)
- FAJITAS FOR TWO** \$32
Steak, chicken, shrimp and pork. (1480 CAL)
- FAJITAS VERACRUZ** \$23
Steak, chicken and chorizo. (540 CAL)
- FAJITAS CHIHUAHUA** \$24
Chicken, shrimp, bacon, Chihuahua cheese, tomato and lettuce. (980 CAL)
- FAJITAS VALLARTA** \$23⁵⁰
Chicken and shrimp. (540 CAL)

BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

- BIRRIA-RITO** NEW \$17⁵⁰
One flour tortilla dipped in birria-style beef broth, stuffed with beef birria, Mexican melting cheese, chopped onions and cilantro, served with white rice.
- MEXICAN TORTA** NEW \$17⁵⁰
Mexican sandwich with breaded chicken breast, sour cream, cheese, lettuce, tomato, and avocado. Served with a side of fries.
- 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)
- BURRITO FAJITAS (2)** \$16⁵⁰
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** (1200 CAL) \$16
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** \$15⁵⁰
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** \$15⁵⁰
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** (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) \$16⁵⁰
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** \$20
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
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 creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)
- BURRITO DE CARNITAS** \$16⁵⁰
Pork carnitas-topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo. (980 CAL)
- BURRITO CALIFORNIA** (975 CAL) \$16⁵⁰
Choice chicken or grilled steak, french fries, rice, beans. Topped with cheese dip, guacamole, pico de gallo.
- OAXACA BOWL** NEW (950 CAL) \$14⁵⁰
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

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.

PIÑA LOKA NEW \$24

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

MOLCAJETE AZTECA \$32

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

CARNE ASADA ** \$21

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) \$25⁵⁰

CHICKEN BREAST (260 CAL) \$23⁵⁰

CHORI STEAK \$25⁵⁰

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

CARNITAS DINNER \$19⁵⁰

Pork confit, grilled onions. Served with a side pico de gallo, 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)

LAREDO \$30

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) \$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 with cheese sauce. Served with a side of rice. (950 CAL)

VEGAN BOWL \$13⁵⁰

Bowl with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped with guacamole, 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 \$16

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

ENCHILADAS VEGETARIANAS (3) \$12⁵⁰

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 \$15

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 \$14⁵⁰

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)

LUNCH

MONDAY - FRIDAY 11-3 SATURDAY - SUNDAY 11-2
ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

ENCHILADAS POBLANAS NEW \$12⁷⁵

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

BIRRIA TACOS (800 CAL) \$12⁵⁰

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 \$13⁵⁰

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 \$11⁵⁰

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

QUESADILLA RELLENA (250 CAL) \$11⁵⁰

Shredded beef or chicken. Side crema salad.

COMBOS \$16

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

QUESADILLA AL PASTOR \$16

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

QUESADILLA RANCHERA \$16

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

QUESADILLAS RELLENAS \$16

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

QUESADILLA DEL MAR \$18

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

CHICKEN AND SPINACH QUESADILLA \$16

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.

ADD ONE OF THE FOLLOWING OPTIONS:

- *GRILLED VEGETABLES: EXTRA \$2⁵⁰
- *CHICKEN: EXTRA \$5⁵⁰
- *BEEF: EXTRA \$7²⁵
- *SHRIMP: EXTRA \$8²⁵
- *CHICKEN AND BEEF: EXTRA \$7⁷⁵
- *CHICKEN AND SHRIMP: EXTRA \$9
- *BEEF AND SHRIMP: EXTRA \$9⁷⁵
- *CHICKEN, BEEF AND SHRIMP: EXTRA \$10²⁵

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

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' ENCHILADA RICE & BEANS (STARTS AT 540 CAL) \$8⁵⁰
6. KIDS' COMBO (STARTS AT 480 CAL) \$8⁷⁵
Ground beef burrito & soft taco.
7. CHICKEN FRIED RICE (590 CAL) \$8⁵⁰

FAJITA BURRITO (450 CAL) \$12⁵⁰

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

BURRITO DELUXE (440 CAL) \$12⁵⁰

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

BURRITO SAN JOSÉ \$12⁷⁵

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

SPINACH ENCHILADAS (420 CAL) \$11⁵⁰

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

ENCHILADAS SUIZAS (800 CAL) \$11⁵⁰

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

BURRITO CARNITAS (980 CAL) \$12⁵⁰

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

CHICKEN

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

POLLO PATRÓN \$16⁵⁰

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

CHORI POLLO \$19

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

POLLO SONORA \$17

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

POLLO ASADO \$16

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

CHICKEN AND SPINACH \$18⁵⁰

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

SEAFOOD

MEXICAN STYLE SHRIMP COCKTAIL NEW \$25

From the Sinaloa beaches, this juicy cocktail is made with chopped cooked shrimp, pico de gallo, tomato, onion, avocado. Marinated in our Clamato (clam and tomato sauce) and Mexican spices sauce.

SHRIMP TOSTADAS DINNER NEW \$16⁹⁹

2 corn tostadas topped with chopped cooked shrimp, pico de gallo, tomato, onion, avocado. Marinated in our Clamato (clam and tomato sauce) and Mexican spices sauce. Served with a side of spring mix salad with avocado dressing. A Sinaloa beaches classic.

MOJARRA FRITA \$22⁹⁹

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

CAMARONES AL MOJO DE AJO \$20⁵⁰

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 side of rice and beans. (800 CAL)

PESCADO AZTECA \$22⁵⁰

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

PLAZA DEL MAR \$23

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

PASTAS

SHRIMP CHIPOTLE PASTA NEW \$22⁹⁹

A perfect combination of al dente fettuccine, mixed with a creamy chipotle sauce, sautéed shrimp with broccoli, topped with grated parmesan cheese, and freshly chopped cilantro.

PASTA BENEDICT STYLE NEW \$21⁹⁹

Al dente pasta topped with a creamy Hollandaise sauce made from egg yolks, clarified butter, lemon, and fresh herbs. A gourmet delight.

SIDES

- 4 oz. GUACAMOLE DIP (340 CAL) \$8
- 2 oz. SOUR CREAM (130 CAL) \$3⁵⁰
- TOSTONES (310 CAL) \$7
- 3 CORN TORTILLAS (220 CAL) \$3⁵⁰
- 3 FLOUR TORTILLAS (230 CAL) \$3⁵⁰
- 2 oz. SHREDDED CHEESE (112 CAL) \$3⁷⁵
- LETTUCE (10 CAL) \$3²⁵
- 4 oz. PICO DE GALLO (10 CAL) \$5²⁵
- SWEET PLANTAINS (340 CAL) \$7⁵⁰

CHIMICHANGA \$12⁵⁰

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 \$12⁵⁰

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 \$13

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 \$11⁵⁰

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

CHICKEN & SPINACH LUNCH \$14⁵⁰

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

BURRITO BOWL NEW (590 CAL) \$14²⁵

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