

ESPECIALIDADES

Our selection of specialties: from the land to the sea, with Mexico's unique touch. Indulge in tender, flavorful meals prepared with Mexico's finest ingredients and time-honored recipes.

🌮 TORTA AHOGADA BIRRIA / 20

Guadalajara's favorite sandwich! Mexican bread dipped in consomé, stuffed with beef birria, queso Oaxaca, tomatoes, onions, avocado slices, and lettuce. Served with a side of consomé and parmesan French fries.

🌮 PIÑA LOCA / 25

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

🌮 MOLCAJETE AZTECA / 40

Spectacular feast! Volcanic stone bowl, filled with rib-eye steak, chicken breast, grilled shrimp, poblano peppers, pineapple, and cheese sauce. Served with a side of rice, beans, and flour tortillas.

🌮 CARNE ASADA ** / 22

Grilled tender rib-eye steak. Served with a side of rice, beans, pico de gallo, and flour tortillas.

🍖 EL PAISANO **

Choice of a 10oz T-Bone steak or a grilled chicken breast; topped with grilled shrimp, mushrooms, onions, and peppers, all drizzled with creamy cheese sauce. Served with a side of rice, beans, and tortillas.

- T-BONE STEAK / 26
- CHICKEN BREAD / 24

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🌮 CHIPOTLE PASTA

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

CHICKEN: 20 / SHRIMP: 23

🌮 GREEN AGAVE CHICKEN / 21

Tender chicken breast grilled to perfection, placed on a bed of sautéed spinach, mushrooms and corn, topped with green agave sauce, and a touch of cheese dip. Served with white rice.

🌮 POLLO PATRÓN / 17.5

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

🌮 CHORI POLLO / 20

Grilled chicken breast with chorizo, topped with cheese sauce. Served with a side of rice and beans.

🌮 POLLO ASADO / 17.5

Grilled chicken breast topped with grilled onions, and cheese sauce. Served with a side of rice and beans.

🌮 CHICKEN AND SPINACH / 19.5

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

🌮 CARNITAS DINNER / 20

Pork confit with grilled onions. Served with a side of rice, beans, pico de gallo, and tortillas.

🌮 LOADED CHILE RELLENO / 19

Cheese filled chile relleno, topped with our special cheese sauce, and your choice of grilled chicken or steak. Served with our signature Mexican rice.

🌮 CARIBBEAN FILETE / 25

Grilled white fish or tender chicken breast topped with pineapple pico, garlic shrimp, served on a bed of white rice.

🌮 CAMARONES MOJO DE AJO / 21

Sautéed shrimp, with garlic mojo sauce, onions, tomato, and fresh avocado. Topped with fresh cilantro. Served over a bed of rice.

🌮 PESCADO AZTECA / 23.5

A delicious white fish fillet, with shrimp, seasoned with white wine sauce, topped with mushrooms, spinach, and roasted peppers. Served with a side of rice.

🌮 PLAZA DEL MAR / 24

Grilled white fish fillet and grilled shrimp. Topped with lobster bisque. Served with a side of rice and pico de gallo.

🌮 MEXICAN FRIED RICE

Our signature fried rice with cheese sauce, made with fresh ingredients and cooked to crispy perfection.

CHICKEN: 16.5 / STEAK: 18.5 / SHRIMP: 19.5 / GRILLED VEGETABLES: 14.5

🌮 OAXACA BOWL

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

BIRRIA: 20.5 / CHICKEN: 18.5 / STEAK: 20.5 / PASTOR: 20.5 / SHRIMP: 21.5

LUNCH

A quick midday Fiesta of flavor, packed with traditional Mexican goodness.

MONDAY - FRIDAY 11 AM - 3 PM
ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

🌮 ENCHILADAS POBLANAS / 13

2 chicken enchiladas topped with mole poblano. Served with a side of white rice, sweet plantains, crema, and queso fresco.

🌮 BIRRIA TACOS / 13

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 / 14.5

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

🌮 FAJITA BURRITO / 13.5

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

🌮 BURRITO DELUXE / 13.5

One burrito filled with beans and your choice of beef or chicken. Topped with burrito sauce, lettuce, sour cream, cheese, and pico de gallo. Served with a side of rice or beans.

🌮 BURRITO SAN JOSÉ / 14

One burrito filled with grilled chicken, chorizo, rice, and beans. Drizzled with creamy cheese sauce, sour cream, and pico de gallo.

🌮 ENCHILADAS VERDE-AGAVE / 13

2 grilled chicken and cheese enchiladas drizzled with our special agave tomatillo sauce, touch of cheese dip, fresh red onions, cilantro and cheese. Served with white rice.

🌮 SPINACH ENCHILADAS / 12.5

Two corn tortillas filled with delicious sautéed spinach. Topped with creamy poblano pepper sauce, and queso fresco. Served with a side of rice.

🌮 ENCHILADAS SUIZAS / 12.5

Two chicken enchiladas, topped creamy tomatillo sauce, queso fresco, and sour cream. Served with your choice of rice or beans.

🌮 CHIMICHANGA / 13

Flour tortilla, fried or soft, filled with your choice of shredded beef or chicken. Topped with sour cream, and creamy cheese sauce. Served with a side of rice and beans.

🌮 BURRITO TEXANO / 14

One burrito filled with tender grilled chicken, steak, and shrimp. Topped with creamy chipotle cheese sauce, and mango sauce. Garnished with sour cream, and pico de gallo.

🌮 ENCHILADAS EL JEFE LUNCH / 14

Two enchiladas filled with carne asada, grilled corn, and onions. Topped with cheese, sour cream, and a special creamy corn sauce. Served over a bed of rice.

🌮 QUESADILLA RELLENA / 12.5

One quesadilla filled with shredded beef or chicken. Served with a side of crema salad.

DESSERTS / 9

A sweet ending to your meal!

ASK YOUR SERVER FOR MORE OPTIONS

🍰 TRES-LECHES CAKE

Traditional tres leches cake with strawberry filling.

🍰 CHOCOLATE CAKE

Two layer chocolate cake with berry filling, covered in rich chocolate frosting

🍰 MEZCAL CHEESECAKE

A twist on a classic cheesecake topped with fresh berries and our homemade mezcal sauce.

🍩 CHURROS

Freshly fried churros rolled in cinnamon and sugar.

🍦 FRIED ICE CREAM

Deep fried ice cream.

🍰 FLAN

Mexican sweet custard.



PLAZA AZTECA

RESTAURANTES MEXICANOS

Your shortcut to Mexico!

FRESH/ AUTHENTIC

SIDES

Tasty sides that add a little extra to your Mexican feast.

- 4oz. Guacamole Dip / 7
- 4oz. Mexican Rice / 5.5
- 4oz. White Rice / 5.5
- 4oz. Beans / 5.5
- 4oz. Black Beans / 5.5
- 4oz. Pico de Gallo / 5.25
- Sweet Plantains / 7.5
- ADDITIONAL SIDES UPON REQUEST



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FOR CATERING

Please email us

info@plazaazteca.com

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. Plaza Azteca Mexican Restaurants cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. Before placing your order, please inform your server if a person in your party has a food allergy. **Items in this notice)



PIÑA LOCA



MOLCAJETE AZTECA

FOOD MENU

Authentic - Fresh - Delicious

