



PLAZA AZTECA

RESTAURANTES MEXICANOS



YOUR
shortcut
TO MEXICO!

AUTHENTIC | FRESH | DELICIOUS

Margaritas

Made With Fresh Squeezed Juices And Organic Agave Nectar.
Choose Between Regular 16oz Or Jumbo 26oz.

HOUSE MARGARITA

Our Signature Margarita Frozen Or On The Rocks.
Choose Your Flavor:
Original Lime, Peach,
Strawberry, Mango Or
Passion Fruit.

TEXAS MARGARITA

Cuervo Tequila, Gran Gala,
Orange Juice, And
Homemade Margarita Mix.

SKINNY ORGANIC MARGARITA

Dulce Vida Organic Tequila,
Fresh Lime, Agave Nectar.

TROPICAL PINEAPPLE MARGARITA

Casamigos Tequila, Gran
Gala, Pineapple Juice And
Citrus Juice.

PINEAPPLE JALAPEÑO

1800 Silver, Gran Gala, Fresh
Lime Juice And Fresh Jalapeno.

MARGARONA

Award Winner, A Coronita Beer
In Our Signature Margarita.
Choose It Frozen Or On The
Rocks.

SPICY MAMACITA

Casamigos Jalapeño Tequila,
Citrus Juice, Real Pepper
Infused Syrup And Agave
Nectar.

WATERMELON MARGARITA

Casamigos Blanco,
Watermelon Schnapps,
Fresh Lime, Agave Nectar.

WINE RITA

Red Wine In Our
Signature Margarita Mix.

SMOKEY MEZCALITA

Dos Hombres Premium
Mezcal, Triple Sec, Citrus
Juice And Cinnamon Stick.

PLAZA SALVAJE

Don Julio Silver, Patron
Citronge Liquor, Gran Gala,
Citrus Juice.

STRAWBERRY JALAPEÑO MARGARITA

Casamigos Jalapeño
Tequila, Triple Sec, Citrus
Juice And Fresh Strawberry.

BLOOD ORANGE MARGARITA

Gold Tequila, Blood Orange
Syrup, Fresh Limes.

COCONUT MARGARITA

1800 Coconut Tequila, Triple
Sec, Coconut Syrup, And
Citrus Juice.

CHAMPAGNERITA

Mini Champagne Bottle In
Our Signature Frozen
Strawberry Margarita.

BONITA BLUE

House Margarita With
Blue Curacao And
Peach Schnapps!
She's The Bonita Of The
House!

Cocktails

BLUE LAGOON

Vodka, Lemonade And Blue
Curacao.

MAITAI

White Rum, Dark Rum,
Orange Curacao, Almond
Syrup and lime juice.

CANTARITO

Jose Cuervo Tequila, Fresh
Grapefruit, Fresh Lime Juice,
Fresh Orange Juice, And Squirt
Mexican Soda

PALOMA MEXICANA

Corazón Blanco Tequila,
Grapefruit Juice, Fresh Lime Juice,
And Squirt Mexican
Soda.

CLASSIC MOJITO

Light Rum, Agave Nectar, Fresh
Mint, And Fresh Lime Juice.

LONG ISLAND ICE TEA

Tequila, Vodka, Gin, Rum,
Triple Sec, Sour Mix And Coke.

TRASH CAN

Gin, Vodka, Rum, Peach
Schnapps, Triple Sec, Blue
Curacao And A Redbull Can.

DAIQUIRIS

Peach, Strawberry, Pina
Colada Or Mango.

MICHELADA MEXICANA

Try The New Recipe With
Authentic Mexican Flavor That
Makes You Feel At Home.
Add Shrimp +\$4

OLD FASHIONED

Bourbon, symple syrup, bitters
and a splash of water.

CHICA PURPLE

Titos Vodka, Blue Curacao,
Lemonade and a Splash of
Grenadine.

Patrón Selection

STRAWBERRY PATRÓN

Patron Silver, Gran Gala,
Strawberry Puree And
Citrus Juice.

PATRÓN MARGARITA

Patron Silver, Gran Gala
And Citrus Juice.

PATRÓN PALOMA

Patron Tequila, Fresh Lime
Juice, Grapefruit Soda, Salt
And Tajin Rim.

PATRÓN MULE

Patron Tequila, Ginger
Beer, Fresh Lime.

PATRÓN MOJITO

Patron Silver, Fresh Mint,
Fresh Lime, Monin Syrup.

CANTARITO

Patrón Tequila, Fresh
Grapefruit, Fresh Lime
Juice, Fresh Orange Juice,
And Squirt Mexican Soda

Flights

MARGARITA FLIGHT

1 Skinny, 1 Mango,
1 Tropical Pineapple, 1
Strawberry.

PREMIUM ARTISANAL TEQUILA FLIGHT

(CERTIFIED NO ADDITIVES
PREMIUM TEQUILA)

- Grand Mayan Silver
- Grand Mayan Reposado
- Grand Mayan Extra Anejo



Mocktails

VIRGIN MARGARITA

Almave Non Alcoholic Tequila, Citrus Juice, Agave Nectar and Sparkling water.

LA NIÑA

Almave ambar, pineapple, orange, guava, lime juice.

EL NIÑO

Almave blanco, pineapple juice, agave syrup, coconut, strawberry, lime juice.

VIRGIN MULE

Ginger Beer and fresh lime.

VIRGIN MOJITO

Fresh lime juice, Monin Syrup, Fresh mint leaves, Sparkling water.

ARNOLD PALMER

Lemonade and Sweet tea.

SHIRLEY TEMPLE

Lemon-Lime soda, grenadine and Maraschino cherries.

Martinis

APPLETINNI

Vodka and Sour Apple Liqueur.

COSMOPOLITAN

Three Olives Vodka, Triple Sec, Cranberry Juice, And Lime Juice.

CLASSIC MARTINI

House Gin, Dry Vermouth, Olive Brine, Garnished With Olives.

POMEGRANATE MARTINI

Tito's Handmade, Cointreau, Pomegranate.

RASPBERRY COSMO

Absolut Raspberry, Cointreau, Cranberry, Fresh Lime.

Mules

MEXICAN MULE

Espolón Tequila, Ginger Beer, Fresh Lime.

CLASSIC MULE

Titos Vodka, Ginger Beer, And Fresh Lime.

APPLE MULE

Jim Bean Apple, Ginger Beer And Fresh Lime.

Beer

MEXICAN BOTTLE

Corona
Corona Cero
Corona Light
Corona Premier
Dos Equis Lager
Dos Equis Amber
Modelo Especial
Modelo Negra
Pacífico
Tecate

IMPORTED | DOMESTIC BOTTLE

Budweiser
Bud Light
Coors Light
Estrella
Heineken
Michelob Ultra
Medalla Light
Miller Lite

DRAFT

Modelo Especial
Dos Equis Amber
Miller Lite
Bud Light
Pacífico

Tequilas

BLANCO

1800
3 Generaciones
Casamigos
Corazón
Don Julio
Dulce Vida
Organic
Espolón
Gran Mayan Silver
Hornitos
Herradura
Jose Cuervo
Patrón

REPOSADO

Casamigos
Corazón
Don Julio
Dulce Vida Organic
Gran Mayan
Herradura
José Cuervo
Patrón

AÑEJO

Casamigos
Corazón
Don Julio
Dulce vida Organic
Herradura
Patrón

PREMIUM

1942
Clase Azul Reposado
Casa Dragones
Gran Mayan Extra Añejo
Patrón Extra Añejo

Shooters

MELON BALL

Vodka, Melon liqueur and pineapple juice.

FUZZY JAGER

Jagermeister, Peach Schnapps, And Cranberry Juice.

LEMON DROP

Vodka, Triple Sec, Simple Syrup, And Lemon

GREEN TEA

Jameson, Peach Schnapps, Sweet Sour Mix, And Sprite.

Wines

FRIDA KAHLO CABERNET

Very rich and generous palate yet fresh and vibrant at the same time. Abundant fruit and firm tannins that lend structure and depth.

FRIDA KAHLO RED BLEND

Silky tannins give a soft and almost sweet mouthfeel, balanced with a concentrated palate. Has persistency and great length.

CAYMUS CALIFORNIA PREMIUM

Cabernet with ripe fruit and luxurious tannins, reveals the Caymus character.

CONONDRUM WHITE

Unique blend of Viognier, Muscat, Sauvignon Blanc and Chardonnay that is distinctive for its ripe, complex array of flavors, focusing on pear, peach and melon.

SEA SUN CHARDONNAY

A round, creamy Chardonnay with flavors of lemon, cinnamon and oak. Subtle aromas of apple, pineapple and butterscotch. Bright acidity on the finish creates the perfect balance.

Appetizers

Mexican flavors perfect for sharing or enjoying alone, full of tradition.

FRESH TABLESIDE GUACAMOLE \$13

Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro.

TAQUITOS \$13.99

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.

BIRRIA ROLL \$13.50

Golden cheese Rolls stuffed with birria. Served with a side of consomé. Perfect for dipping and sharing.

CAMARONES ROCA \$15.99

Lightly battered crispy shrimp, coated with a zesty sauce with a touch of Sriracha. Served with lettuce cups. A perfect Mexican and Asian fusion!.

ELOTE \$4.99

Mexican-style corn on the cob. Serrano aioli, cotija queso, chili powder.

CHEESE DIP RG \$7.99 LG \$12

Creamy melted white queso.

QUESO FUNDIDO \$11.99

Grilled Mexican sausage, melted cheese.

CAMARONES GRATINADOS \$15

Grilled shrimp, chopped onions covered citrus vinaigrette or avocado citrus with melted cheese.

EMPANADAS \$12.99

Grilled shrimp, chopped onions covered citrus vinaigrette or avocado citrus with melted cheese.

TROPICAL CEVICHE \$16

Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, mango, salt, cilantro.

TABLESIDE CEVICHE \$14.99

Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt, cilantro.

SKY SURF AND TURF DIP \$13.99

Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas.

SWEET PLANTAINS \$8

Topped with queso fresco, sour cream.

CHICKEN WINGS \$13.99

Homemade 10 count chicken wings.

Tacos

Handcrafted tacos with authentic flavors from the heart of Mexico in every bite.

Tacos are sold in orders of 3, with a side of rice and black beans.

TIGER SHRIMP TACOS \$17.99

Lightly batter shrimp in a mango-coconutsauce, mango habanero relish, served on flour tortillas.

RIB EYE TACOS \$17.99

Three corn tortillas with grilled rib-eye, Maguey salsa, caramelized onions, cilantro, and red pickled onions.

BIRRIA TACOS \$18.99

Three corn tortillas dipped in consomé, stuffed with beef birria, queso Chihuahua, chopped onions and cilantro. Served with a side of consomé.

BAJA FISH TACOS \$17.99

Your choice of crispy beer-battered or grilled mahi Tilapia fillet, with a tangy citrus slaw, mango pico, and garlic-lime sauce.

CALIFORNIA FISH TACOS \$16.99

Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce.

SHRIMP TACOS \$17.99

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

TACOS DE POLLO \$15.99

Corn tortillas with grilled chicken, tomato, cilantro, shredded cheese, and avocado. Served with a side tomatillo sauce.

TACOS DE CARNE ASADA \$15.99

Corn tortillas with grilled steak, topped with cilantro and onions. Served with a side of tomatillo sauce.

TACOS AL PASTOR \$15.99

Corn tortillas with grilled pork, marinated in a pineapple adobo. Topped with cilantro, and onion. Served with a side of tomatillo sauce.

PORK CARNITAS \$17.99

Slow-cooked pork, tender and crispy, topped with avocado slices, and pickled jalapeño pico de gallo. Served with green salsa (Salsa verde).



Sizzling Fajitas

A Sizzling Sensation! Experience the rich aromas and flavors of the juicy, tendermeats and fresh veggies. It's a fiesta in every bite!

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, sour cream, and flour tortillas. Make them gluten free with corn tortillas.

CHICKEN \$19.99

Grilled tender sliced chicken.

STEAK \$19.99

Grilled tender sliced steak.

SHRIMP \$23.99

Shrimp grilled to perfection.

MIXED \$22

Grilled tender sliced chicken and steak.

TEXAS \$23.99

Grilled steak, chicken and shrimp.

FAJITAS VERACRUZ \$22.99

Grilled chicken and shrimp.

FAJITAS VALLARTA \$22.99

Grilled Steak, chicken and chorizo.

FAJITAS FOR TWO \$22.99

Steak, chicken, shrimp and pork.

Nachos

A mountain of Mexican flavors over crispy tortilla chips.

OMG NACHOS \$15

Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, and pickled jalapeños.

FAJITAS NACHOS

Crispy nachos with sautéed with onions and bell peppers.

CHICKEN \$15 | STEAK \$15 | MIX \$16 | SHRIMP \$19.50

NACHOS SUPREME \$13

Crispy nachos with ground beef or shredded chicken. Topped with lettuce, pico de gallo, sour cream.

NACHOS AL PASTOR \$15

Crispy nachos creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, and pico de gallo.

Burritos

Burritos grandes: Wrapped in Tradition. Dive into a flavorful, handheld meal packed with Mexican goodness.

Made with flour tortillas and drizzled with sour cream.

BIRRIA-RITO 18

One flour tortilla dipped in consomé, stuffed with beef birria, Mexican melting cheese, chopped onions and cilantro, served with white rice.

BURRITO DELUXE (2) 15.99

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

BURRITO CHIPOTLE 15.99

One flour tortilla filled with grilled chicken, rice, beans and peppers. Topped with creamy chipotle cheese sauce, pico de gallo, and sour cream.

BURRITO SAN JOSÉ 15.99

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

BURRITO FAJITAS (2) 15.99

Two burritos, with your choice of steak or chicken, with onions, drizzled with cheese sauce, topped with sour cream. Served with a side of rice and beans.

BURRITO MEX 16.99

One flour tortilla filled with your choice of grilled steak or chicken, onions, and beans, topped with guacamole dip, pico de gallo, and sour cream. Served with a side rice and beans.

BURRITO CALIFORNIA 15.99

One flour tortilla filled with your choice of chicken or grilled steak, with French fries, rice, and beans. Topped with cheese dip, guacamole, and pico de gallo.

BURRITO DE CARNITAS 15.99

Pork carnitas-topped with cheese sauce, tomatillo sauce. Garnished with avocado sauce, pico de gallo.

PHILLY STEAK BURRITO 14.99

One flour tortilla filled with thinly sliced Philly steak, grilled onions, mushrooms, and roasted poblano peppers. Topped with cheese sauce, and sour cream.

BURRITO DE PASTOR 15.99

One flour tortilla filled with al pastor-style grilled pork, pineapple, and grilled onions; topped with cheese sauce, tomatillo sauce, and pico de gallo. Served with a side of rice and beans.

BURRITO TEXANO 19.99

One flour tortilla filled with grilled chicken, beef and shrimp. Topped with cheese sauce, and mango sauce; garnished with sour cream, and pico de gallo.

CHICKEN CHIPOTLE WRAP 15.99

Hand wrapped chicken burrito stuffed with lettuce, tomato, cheese and a drizzle of chipotle aioli.

Combos \$15

Discover the perfect pairing of classic Mexican favorites in one hearty combo.

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.

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

Authentic Mexican quesadillas with rich cheese and savory fillings, grilled to perfection.

QUESADILLA AL PASTOR \$15.99

One quesadilla filled with pork pastor adobo, with Chihuahua cheese, pineapple chunks, and onions.

QUESADILLA RANCHERA

One quesadilla filled with your choice of meat, cheese, beans, and onions. Served with a side of crema salad.

CHICKEN \$16 | STEAK \$17 | SHRIMP \$19

QUESADILLAS RELLENAS \$15.99

Two quesadillas. With your choice of shredded beef or chicken. Served with a side of rice or beans.

QUESA BIRRIA \$16.50

Tender braised beef in between a layer of melted cheese, onions and cilantro, in between a rich flour tortilla. Accompanied with consomé.

Chimis

Crispy on the outside, delicious on the inside.

CHIMICHANGAS DINNER \$14.99

Two fried or soft flour tortillas, filled with shredded beef or chicken, cheese sauce and sour cream. Served with a side of rice and beans.

CHIMICHANGAS TEXANAS \$17.99

Two fried or soft flour tortillas, stuffed with steak or chicken fajitas, onions, tomatoes, bell peppers. Topped with guacamole, sour cream, queso fresco, pico de gallo. Served with a side of rice & beans.

SEAFOOD CHIMICHANGAS \$20.99

Two fried or soft flour tortillas, filled with shrimp and crab meat, drizzled with creamy cheese sauce, lobster bisque, and sour cream. Served with a side of rice and beans.

Enchiladas

Traditional enchiladas covered in savory sauces, bursting with true authentic flavors.
ALL ENCHILADAS ARE GARNISHED WITH SOUR CREAM

ENCHILADAS VERDE-AGAVE 16.99

4 grilled chicken and cheese enchiladas drizzled with our special agave tomatillo sauce, touch of cheese dip, fresh red onions, cilantro and cheese.
Try them the way they are, you won't regret!

ENCHILADAS EL JEFE 16.99

3 enchiladas stuffed with carne asada, grilled corn and onions; covered with queso fresco, sour cream, and corn sauce. Served over a bed of rice.

ENCHILADAS CHIPOTLE 16.99

3 enchiladas, one stuffed with shredded beef; one with ground beef; and one with shredded chicken. Topped with creamy chipotle cheese sauce, pico de gallo, and queso fresco. Served with a side of rice and beans.

ENCHILADAS POBLANAS 16.99

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

ENCHILADAS BANDERA 15.99

3 enchiladas, one filled with chicken; one filled with beef; and one filled with cheese. Topped with three different sauces and queso fresco. Served with white rice and beans.

ENCHILADAS SUPREME 15.99

4 enchiladas, one stuffed with chicken; one with beef; one with cheese; and one shredded beef. Topped with a creamy chipotle cheese sauce, lettuce, pico de gallo, and queso fresco.

SEAFOOD ENCHILADAS 17.99

3 enchiladas stuffed with shrimp and crab meat topped with creamy oyster and cheese sauce. Served with a side of white rice.

ENCHILADAS SUIZAS 15.99

3 enchiladas stuffed with chicken, topped with creamy tomatillo sauce and queso fresco. Served with a side of rice.

ENCHILADAS RANCHERAS 16.99

2 cheese enchiladas filled with pork carnitas, cooked onions, and bell peppers. Served with rice and beans.

SPINACH & CHICKEN 16.99

3 enchiladas stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, and pico de gallo. Served with a side of rice.

Salads & Soups

Fresh combinations of authentic flavors that celebrate the rich Mexican ingredients.

TACO SALAD \$12

Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.

CHICKEN FAJITA SALAD \$14

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

LA FLACA \$14

Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinaigrette.

FAJITA TACO SALAD \$14.99

Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.

AZTECA SALAD \$20

Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.

BIRRIA RAMEN \$16.99

Ramen noodles in a rich consommé with tender meat, topped with onions and cilantro. Served with a 2 birria rolls perfect to dip in your ramen.

CHICKEN SOUP \$15

Ramen noodles in a rich consommé with tender meat, topped with onions and cilantro. Served with a 2 birria rolls perfect to dip in your ramen.

Vegetarian

Vibrant Fresh, and Meat-Free. Indulge in healthy, flavorful dishes without compromising on taste.

SPINACH ENCHILADAS \$12.99

3 corn tortillas filled with spinach, topped with roasted poblano sauce, sour cream, and queso fresco. Served with a side of rice.

ENCHILADAS VEGETARIANAS \$12.99

Corn tortillas, one cheese, one beans, one spinach, topped with cheese sauce. Side of rice.

VEGGIE BOWL \$13.99

Bowl filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, and cheese. Topped with guacamole, and pico de gallo.

VEGETARIAN FAJITAS \$15.99

Mixed grilled vegetables. Served with rice, beans, pico de gallo, sour cream, and flour tortillas.

VEGETARIAN TACOS \$14.99

Three corn tortillas filled with grilled soy meat, onion, tomato, mushrooms, poblano peppers, corn, cheese, and guacamole. Served with a side of white rice and black beans.

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 18.99

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 24.99

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

MOLCAJETE AZTECA 36.99

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 20.99

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: 24.99
CHICKEN BREAST: 23.99

CHIPOTLE PASTA

Two burritos, with your choice of steak or chicken, with onions, drizzled with cheese sauce, topped with sour cream. Served with a side of rice and beans.

CHICKEN: 18.99
SHRIMP: 21.99

GREEN AGAVE CHICKEN 18.99

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 PATRON 16.99

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

CHORI POLLO 19.99

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

POLLO ASADO 16.99

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

CHICKEN AND SPINACH 18.99

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

CARNITAS DINNER 19.99

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

LOADED CHILE RELLENO 18.99

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 FILET 22.99

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

CAMARONES MOJO DE AJO 20.99

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

PESCADO AZTECA 22.99

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 22.99

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: 16.99 | STEAK: 17.99
SHRIMP: 19.50
GRILLED VEGETABLES: 14.50

Lunch

A quick midday Fiesta of flavor, packed with traditional Mexican goodness.
ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM.
MONDAY - FRIDAY | 11 AM - 3 PM

ENCHILADAS POBLANAS \$10

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

BIRRIA TACOS \$10

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 \$11.99

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 \$11

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 \$11

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 \$11

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

ENCHILADAS VERDE AGAVE \$11

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 \$11

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 \$11

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

CHIMICHANGA \$11

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

BURRITO TEXANO \$12

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 \$11

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 \$11

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

Kids 9

Kid-approved Mexican meals that are as fun as they are delicious.

12 years and younger. Includes unlimited fountain drink refills. \$1.75 upcharge for juice or milk refills.

1) MAC & CHEESE

2) BEEF OR CHICKEN QUESADILLA

Served with rice or French fries.

3) CHICKEN FINGERS

Served with rice or French fries.

4) KIDS' ENCHILADA

Served with rice or French fries.

5) KIDS' COMBO

Ground beef burrito and soft taco.

6) CHEESE BURGER

Served with French fries.

Lunch Specials \$9

**MONDAY - SUNDAY
11AM - 3PM**

SPEEDY

Taco, enchilada and your choice of rice and beans.

#1

One burrito, rice and beans.

#2

Enchilada, rice and beans.

#3

Burrito, taco and rice.

#4

Chicken enchiladas, topped with lettuce, pico de gallo and sour cream, served with rice.

#5

Burrito, tamal and your choice of rice and beans.

#6

Burrito, enchilada and your choice of rice and beans.