Enjoy premium cuts of beef, seasoned with traditional Mexican flavors and grilled to perfection.

CHURRASCO / 29.75

Two grilled chimichurri rib-eye steaks with grilled onions. Served with a side of tostones, pico de gallo, and rice. (1150

PIÑA LOKA / 20.5

Grilled pineapple stuffed with grilled chicken, steak, peppers, onions, and creamy cheese sauce. Served with a side of rice, and flour tortillas. (1150 cal)

MOLCAJETE AZTECA / 32.99 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. (Starts at 830 cal)

CARNE ASADA ** / 21.25 Grilled tender rib-eye steak. Served with a side of rice, beans, pico de gallo, and flour tortillas. (Starts at 500 cal)

©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. (Starts at 290 cal)

- T-BONE STEAK / 25.25
- CHICKEN BREAST / 23.25

CHORI STEAK / 23.25

Grilled 10oz T-bone steak, topped with chorizo, all drizzled with creamy cheese sauce. Served with rice, beans, and tortillas. (1050 cal)

CARNITAS DINNER / 18.25 Pork confit with grilled onions. Served with a side of rice, beans, pico de gallo, and tortillas. (720 cal)

RANCHERO ESPECIAL / 22.25 Grilled chicken breast, grilled steak, and one chicken enchilada. Served with a side of rice, beans, pico de gallo, and flour tortillas. (960 cal)

LAREDO / 27.25

Grilled steak, grilled chicken, grilled shrimp, and grilled mixed vegetables; all garnished with cilantro. Served with a side of rice, beans, and pico de gallo salad. (1540 cal)

EL JARIPEO / 27.25

10oz T-bone steak, chicken enchilada. Served with rice, beans, sour cream, and pico de gallo. (1540 cal)



"Sabores del Mar: Fresh from the Mexican Coast" Dive into the authentic taste of Mexico's coastal seafood.

MOJARRA FRITA / 21.99 Whole fried fish. Served with a side of white rice, and avocado salad. (1180 Cal)

CAMARONES AL MOJO DE AJO /

Sautéed shrimp, with garlic mojo sauce, onions, tomato, and fresh avocado. Topped with fresh cilantro. Served over a bed of rice. (780 Cal)

SEAFOOD CHIMICHANGAS / 21.25 Two flour tortillas, fried or soft; filled with shrimp and crab meat, drizzled with creamy cheese sauce, lobster bisque, and sour cream. Served with a side of rice and beans. (800 Cal)

PESCADO AZTECA / 21.25 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. (650 Cal)

PLAZA DEL MAR / 21.25

A Sizzling Sensation! Experience the rich

aromas and flavors of the juicy, tender meats and fresh veggies. It's a Fiesta in every bite!

BEANS ACCOMPANIED WITH PICO DE GALLO, SOUR CREAM, AND FLOUR TORTILLAS MAKE THEM GLUTEN FREE

WITH CORN TORTILLAS (760 CAL)

CHICKEN / 19.25 Grilled tender sliced chicken. (400 cal)

Grilled tender sliced steak. (490 cal)

Shrimp grilled to perfection. (470 cal)

Grilled tender sliced chicken and steak.

FAJITAS FOR TWO / 34.99

FAJITAS VERACRUZ / 2499

Grilled tender steak, chicken and chorizo

FAJITAS CHIHUAHUA / 24.99

Grilled chicken, shrimp, and bacon, mixed with melted Chihuahua cheese, tomato and

FAJITAS VALLARTA / 24.25 Grilled tender chicken and shrimp. (540 cal)

Grilled steak, chicken and shrimp. (630 cal)

Steak, chicken, shrimp and pork. (1480 cal)

(550 cal)

lettuce. (980 cal)

Grilled white fish fillet and grilled shrimp. Topped with lobster bisque. Served with a side of rice and pico de gallo. (650 Cal)



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

ved with French fries.

erved with rice and beans.

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

- 4oz. Guacamole Dip (340 Cal) / 6.75
- 3 Corn Tortillas (220 Cal) / 2.50

- Sweet Plantains (340 Cal) / 7.25
- Tamal (390 Cal) / 4.99
- Chile Relleno (370 Cal) / 5.99

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

BURRITO BOWL / 13.25

Your choice of tender grilled chicken or steak, with rice, black beans, guacamole dip, lettuce, sour cream, and pico de gallo. (580

BIRRIA TACOS / 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 soup

LUNCH FAJITAS / 13.25 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. (630 Cal)

BURRITO ESPINACA / 11.25 One flour tortilla filled with grilled chicken, and sautéed spinach. Topped with pico de gallo, and creamy spinach sauce. Served with a side of rice and beans. (390 Cal)

OUESADILLA RELLENA / 10.25 One quesadilla filled with shredded beef or chicken. Served with a side of crema salad. (250 Cal)

FAJITA BURRITO / 11.25
One burrito filled with tender grilled chicken or steak, with sautéed onions.
Topped with chieses sauce and sour cream. Served with a side of rice and beans. (450

BURRITO DELUXE / 11.25

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. (440 Cal)

BURRITO SAN JOSÉ / 11.25 One burrito filled with grilled chicken, chorizo, rice, and beans. Drizzled with creamy cheese sauce, sour cream, and pico de gallo. (1050 Cal)

SPINACH ENCHILADAS / 1025 Two corn tortillas filled with delicious sautéed spinach. Topped with creamy poblano pepper sauce, and queso fresco. Served with a side of rice. (490 Cal)

ENCHILADAS SUIZAS / 10.25 Two chicken enchiladas, topped creamy tomatillo sauce, queso fresco, and sour cream. Served with your choice of rice or beans. (780 Cal)

BURRITO CARNITAS / 11.25 One flour tortilla filled with pork carnitas, topped with cheese sauce, and tomatillo sauce. Garnished with avocado sauce, and pico de gallo. (980 Cal)

CHIMICHANGA / 11.25

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. (720

BURRITO TEXANO / 11.25

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. (720 Cal)

ENCHILADAS EL JEFE LUNCH /

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. (790

POLLO PATRÓN LUNCH / 11.25 Grilled chicken breast with broccoli, cauliflower, zucchini and carrots. Topped creamy cheese sauce. Served with a side of rice. (610 Cal)

CHICKEN & SPINACH LUNCH /

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

















FOR CATERING Please email us info@plazaazteca.com

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.

lotice: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses, specially if you have certain medical conditions. Plaza Azteca Mexican Restaurants cannot ensure that menu items do not contain ingredients that ma 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)

Mexican flavors perfect for sharin or enjoying alone, full of traditior

alapeño, tomato, onion, lime, salt, cilantro. (650 cal)

our stuffed, deep-fried corn tortillas topped with crema fresca and queso salad with avocado dressing. (850 cal)

Mexican-style corn on the cob. Serran aioli, cotija queso, chili powder. (1150 ca

illed Mexican sausage, melted chees

Four assorted empanadas, chicken and cheese or beef and cheese. Served wi pico de gallo, guacamole. (980 cal)

Citrus-marinated fish, shrimp, avocado alapeño, tomato, onion, lime, orange, sa cilantro. (710 cal)

rilled steak, shrimp, chicken, melte Chihuahua cheese, tortillas. (1370 cal)



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

TACO SALAD / 1199 Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce,

pico de gallo, sour cream. (630 cal)

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. (710 cal)

FAJITA TACO SALAD / 1499 Crispy flour tortilla bowl filled with choice o rilled chicken or steak, cheese, beans, ettuce, pico de gallo, sour cream. (780 cal)

CHICKEN FAJITA SALAD / 1399 Brilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 cal)

AZTECA SALAD / 18 Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese. (1185 cal)

LA FLACA CHOPPED SALAD / 139 Romaine and iceberg lettuce, onions, tomato avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus

ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMF



Crispy on the outside, delicious on the inside.

CHIMICHANGAS DINNER / 13.75 Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. Served with a side of rice and beans. (810 cal)

CHIMICHANGAS TEXANAS / 16

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, Served with a side of rice & beans. (890

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

QUESADILLA AL PASTOR / 15.25

One quesadilla filled with pastor adobo, your choice of chicken or pork, with Chihuahua cheese, pineapple chunks, and onions. (Starts at 850 cal)

OUESADILLA RANCHERA /

One quesadilla filled with your choice of grilled steak or chicken, with beans, cheese, onions. Served with a side of crema salad. (Starts at 850 cal)

QUESADILLAS RELLENAS /

Two quesadillas. With your choice of shredded beef or chicken. Served with a side of rice or beans. (710 cal)

QUESADILLA DEL MAR / 16.25 One quesadilla frilled with grilled shrimp, beans, cheese, and onions. Served with a side of crema salad. (870 cal)

OCHICKEN AND SPINACH QUESADILLA / 15.25 One guesadilla filled with grilled chicken and sautéed spinach. Served with a side of crema salad. (850 cal)

A mountain of Mexican flavors over crispy tortilla chips.

OMG NACHOS / 14.25 Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, and pickled jalapeños. (1090 cal

FAJITAS NACHOS Crispy nachos with sautéed with onions and pell peppers. (Stars at 1070 cal)

Grilled Vegetables / 11.75Chicken and Steak / 15.75

Chicken and Shrimp / 17.50

Steak and Shrimp / 17.75 • Chicken, Steak, and Shrimp / 19

NACHOS SUPREME / 1275 Crispy nachos with ground beef or shredded chicken. Topped with lettuce, pico de gallo sour cream. (1190 cal)

SHRIMP NACHOS / 18.5 Crispy nachos with grilled shrimp, sautéed onions, bell peppers.(1100 cal)

IACHOS AL PASTOR / 1425 Crispy nachos creamy cheese sauce, bear marinated pork, pineapple chunks, jalape guacamole, and pico de gallo.(1185 cal)

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

MOST COMBOS ARE MADE WITH GROUND BEEF. MOST COMBOS ARE TOPPED WITH SOU CREAM ALL BURRITOS AND ENCHILADAS ARE TOPPED WITH BURRITO SALSA AND ENCHILADA SALSA (STARTS 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 and cheese tostada. chicken quesadilla and 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.

Where Italian tradition meets vibrant

Mexican flavors.

SHRIMP CHIPOTLE PASTA / 18.99

sauce, sauteed shrimp with broccoli, topped

fettuccine, mixed with a creamy chipotle

with grated parmesan cheese, and freshly

A perfect combination of al dente

chopped cilantro.

10. Two chicken enchiladas, lettuce, pico TACOS DE CARNE ASADA / 15.25 de gallo and sour cream. Side rice and Corn tortillas with grilled steak, topped with onions. Served with a side of tomatillo beans. sauce. (670 cal)

> adobo. Topped with cilantro, and onion. Served with a side of tomatillo sauce. (830 cal) CALIFORNIA FISH TACOS / 16.75 Choice flour or corn tortillas with grilled tilapia, topped with red cabbage, and

creamy chipotle sauce. (570 cal)

TACOS AL PASTOR / 15.25

grilled chicken, marinated in a pineapple

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 (320 CAL)

Lightly batter shrimp in a mango-coconut

sauce, mango habanero relish, served on

Three corn tortillas with grilled rib-eye, Maguey salsa, caramelized onions, cilantro,

Three corn tortillas dipped in birria-style beef broth, stuffed with beef birria, queso

Chihuahua, chopped onions and cilantro.

Accompanied with a birria-style beef soup

Light, crispy beer-battered whitefish, with a

angy citrus slaw, and spicy garlic-lime

Flour tortillas with grilled shrimp, cheese & pico de gallo. (800 cal)

Corn tortillas with grilled chicken, tomato, cilantro, shredded cheese, and avocado.

Served with a side tomatillo sauce. (760 cal)

TACOS DE CAMARÓN / 17.25

TACOS CARAMELO / 17.25

RIB-EYE TACOS / 17.25

DBIRRIA TACOS / 17.25

broth. (800 cal)

sauce. (860 cal)

and red pickled onions. (680 cal)

BAJA FISH TACOS / 17.25

TACOS DE POLLO / 15.25

MAYAN TACOS / 21.25 3 corn tortilla tacos filled with cooked octopus, shrimp, homemade chorizo, white and purple cabbage, lime, and jalapeño salsa. (800 cal)

LOS CABOS TACOS / 17.25 Three tacos filled with breaded whitefish fillet, topped with creamy chipotle sauce, and mango pico de gallo. (860 cal)

TACOS RIVERA / 17.99 3 corn tortilla tacos filled with cooked octopus, garlic creamy sauce, topped with potato, chipotle dressing, and mango pico abanéro. (820 cal)



Indulge in tender, flavorful chicken prepared with Mexico's finest ingredients and time-honored recipes

CHICKEN DISHES ARE SERVED WITH AN ORDER OF FLOUR TORTILLAS.

POLLO PATRÓN / 16.99 Grilled chicken breast with broccoli, cauliflower, zucchini and carrots. Topped creamy cheese sauce. Served with a side of rice and beans. (790 cal)

CHORI POLLO / 17.99 Grilled chicken breast with chorizo, topped with cheese sauce. Served with a side of rice and beans. (790 cal)

POLLO SONORA / 16 Marinated chicken breast, grilled mushrooms, onions, and our classic cheese and ranchero sauce. Served with a side of rice and beans. (580 cal)

POLLO ASADO / 15 Grilled chicken breast topped with grilled onions, and cheese sauce. Served with a side of rice and beans. (580 cal)

OCHICKEN AND SPINACH / 18 Grilled chicken breast, topped with a creamy spinach & bacon sauce. Served with rice and crema salad. (610 cal)



Our signature fried rice, made with fresh ngredients and cooked to crispy perfection

IEXICAN FRIED RICE WITH ADD ONE OF THE FOLLOWING OPTIONS:

Grilled Vegetables / Extra 2.25

Beef / Extra 6.25

Shrimp / Extra 7.25

• Chicken and Beef / Extra 6.75

 Chicken and Shrimp / Extra 8 • Beef and Shrimp / Extra 8.75

Chicken, Beef, and Shrimp / Extra 9.25

Price listed for each additional item added f you want to add more than one option, he price may be different than the above

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

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

BURRITO RULETA / 15.75 One flour tortilla filled with your choice of grilled chicken or steak, onions, rice, and peans. Topped with chéese sauce, enchilada sauce, crema, and pico de gallo. (890 cal)

BURRITO FAJITAS (2) / 15.75 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. (Starts at 840 cal)

BURRITO PASTOR / 15.75 One flour tortilla filled with al pastor-style grilled pork, pineapple, and grilled onions; opped with cheese sauce, tomatillo sauce and pico de gallo. Served with a side of rice and beans. (1200 cal)

BURRITO DE ESPINACA / 15.75 One flour tortilla filled with grilled chicken rice, beans and onions. Topped with pico de gallo, spinach, cheese sauce, and sour čream. (1180 ćal)

PHILLY STEAK BURRITO / 15.75 One flour tortilla filled with thinly sliced Philly steak, grilled onions, mushrooms, and roasted poblano peppers. Topped with cheese sauce, and sour cream. (1180 cal)

OBURRITO SAN JOSÉ / 15.75 One four tortilla filled with grilled chicken, chorizo, rice, and beans, topped with cheese sauce, pico de gallo, and sour cream. (1310

BURRITO DELUXE (2) / 15.75 Two burritos, one with chicken and beans and another one with beef and beans. opped with burrito sauce, lettuce, pico de illo, sour cream, and cheese. Served with a side of rice or beans. (1250 cal)

BURRITO TEXANO / 17.25 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. (1020 cal)

BURRITO MEX / 15.75

BURRITO CHIPOTLE / 15.75

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. (1020 cal)

One flour tortilla filled with grilled chicken, rice, beans and peppers. Topped with creamy chipotle cheese sauce, pico de gallo, and sour cream. (1090 cal) BURRITO DE CARNITAS / 15.75

One flour tortilla filled with pork carnitas, topped with cheese sauce, and tomatillo sauce. Garnished with avocado sauce, and pico de gallo. (980 cal)

BURRITO CALIFORNIA / 15.75 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. (975 cal)

OAXACA BOWL / 13.99 Bed of white rice, choice protein, black beans, guacamole, red pickled onions, sweet plantain, and caramelized onions. (955 cal) ADD BIŔRIA: 6 / CHICKEN: 5 / STEAK: 6 / PASTOR: 6 / SHRIMP: 7

OSPINACH ENCHILADAS / 12.25 3 corn tortillas filled spinach, topped with roasted poblano sauce, sour cream, and queso fresco. Served with a side of rice. (630 cal)

3 corn tortillas one filled with cheese, one with beans, one with spinach, topped with cheese sauce. Served with a side of rice. (850 cal)

ENCHILADAS TRÍO / 12.25

without compromising on taste.

VEGAN BOWL / 14.25 Bowl filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, and vegan gourmet cheese. Topped with guacamole, and pico de gallo. (640 cal)

FAJITAS VEGETARIANAS / 15.25 Mixed grilled vegetables. Served with rice, beans, pico de gallo, sour cream, and flour tortillas. (820 cal)

SONORA / 15.25 One quesadilla with cheese, spinach, and pico de gallo; one cheese enchilada; and one bean burrito drizzled with creamy

cheese sauce. (820 cal)

ENCHILADAS VEGETARIANAS

3 corn tortillas filled with steamed yellow squash, zucchini, broccoli, cauliflower and carrots, topped with cheese. Served with a side of rice. (950 cal)





raditional enchiladas covered in savory sauces, bursting with true authentic flavors.

B enchiladas stuffed with shrimp sautéed with tomatoes, peppers, cilantro and garl Garnished with enchilada sauce, queso resco, and avocado slices. (970 cal)