



Saturday
and
Sunday!!!

11:00 am to 3:00 pm



Lunch

TO START

Guacamole
Queso Fundido
Ceviche de Pescado
Esquites
Fish Chicharron
Aguachile de RibEye
Nachos Don Jaime
Empanadas

HOT SOUPS

Tortilla Soup
Crema Poblana

SIGNATURE

SPECIALS

Torta Cubana
Hamburguesa Mex
Enchiladas
Arrachera Plate
Tacos Mahi Mahi

FROM OUR ROOTS

Tacos Trompito
Tacos Azulejos
Street Tacos
Pollo en Mole
Cochinita Pibil
Pollo Poblano
Arrachera de Birria
Camarones en Mole
Camarones al Ajillo



We are interested in your opinion.
Please leave us a review on our
networks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

*Menu prices and menu items are subject to change without prior notice.

*Substitution of All Egg Whites +\$2.99

*For parties of 6 or more people, a 20% service charge will be added.

ph: 210-281-4500



Los
Azulejos
restaurant

TO START

Guacamole

Made from fresh avocados, topped with tomato, onions and cilantro. Served with tostadas. \$12.99

Queso Fundido

Melted cheese, rajas poblanas and homemade chorizo, topped with pickled red onions. Served with corn tortillas. \$9.99

Ceviche de Pescado

Marinated fish mixed with onions, cilantro, cucumber and tomatoes. Dash of La negra sauce, accompanied with tostadas. \$13.99

Esquites

Sweet white corn, topped with homemade chipotle mayo, sour cream, queso fresco and Tajin powder. \$9.99

Fish Chicharron

Deep fried crispy fish, on a bed of guacamole, topped with pickled red onions and black sesame seed, accompanied with corn tortilla \$15.99

Aguachile de Rib-Eye

Thin slices of ribeye pan seared, bathed with our special aguachile sauce. Topped with red onions, cilantro, serranos and red radish. \$16.99

Nachos Don Jaime

Individual round chip spread with refried black beans. Topped with melted cheese, pickled red onions, pico de gallo, jalapeños, sour cream, avocado mousse and sriracha. \$11.99
Extra: Upgrade with grilled meats.

Empanadas

Two Empanadas stuffed with chicken Tinga with chipotle sauce, over tomatillo sauce, black beans, sour cream and avocado mousee. \$13.99

Tortilla Soup

Delicious homemade broth with shredded chicken, topped with avocado, mozzarella cheese and tortilla strips. Cup: \$6.99 Bowl: \$9.99

SIGNATURE SPECIALS

Torta Cubana

Our Pork Belly cooked is 16 hrs placed on a Bolillo Bread, with prosciutto ham, chorizo homemade, pickled cucumbers and melted cheese. Comes with Azulejos fries. \$19.99

Hamburguesa Mex

We turn a half pound of the juiciest Rib-eye into a burger with home made chorizo, ham, guacamole, mozzarella cheese and spring mix. Comes with Azulejos fries. \$19.99

Enchiladas

Three chicken enchiladas on a refried black beans mirror accompanied with side of rice. Topped with melted cheese and pickled red onions. \$16.99

Extra: Upgrade with grilled meats.

Vegetarian and vegan options upon request.

- Mole (sesame seed on top)
- Rojas
- Suizas (sour cream on top)
- Poblanas verdes (rajas on top)

Arrachera Plate

4oz of grilled beef, one cheese enchilada (your choice of sauce), mix green salad, rice and charro beans. \$ 16.99

Tacos Mahi Mahi

Mexican Pacific Mahi Mahi tacos made with, fried batter tempura on corn tortillas. Spread with guacamole, topped with coleslaw, sour cream, chipo-mayo, pico de gallo and black sesame seed. \$18.99 Up-grade Shrimp \$4.99

HOT SOUPS

Crema Poblana

Roasted poblano peppers and creamy ingredients, topped with corn, rajas and queso fresco. Cup: \$7.99 Bowl: \$10.99

FROM OUR ROOTS

Tacos Trompito

Our unique take of the Mexican Tropito, grilled pork skewer marinated Puebla style al pastor sauce. Accompanied with corn tortillas, onions, cilantro, pineapple, avocado mouse and charro beans. \$14.99

Pollo en Mole

Traditional homemade Oaxaca mole style prepared by our chef, with grilled chicken breast and Mexican rice. Don't stop trying it!!! \$14.99

Camarones al Ajillo

Grilled shrimp sauteed with lemon and garlic butter in a hot cast iron skilled, accompanied with toasted bread \$19.99

Tacos Azulejos

Juicy Rib-eye chunks on a corn tortilla. Topped with caramelized onions and guacamole. \$17.99

Cochinita Pibil

Pork cooked and marinated with the authentic Mayan recipe from Yucatan Mexico. Served with onios, cilantro, limes and corn torillas \$13.99

Arrachera de Birria

Traditional Birria from the state of Hidalgo Mexico cooked for 12 hours over low heat seasoned with the Chef's flavor, server with onion, cilantro, lemon and corn tortillas \$18.99

Street Tacos

The Famous street tacos in mini corn tortillas. Chose your favorite protein: Birria beef, Cochinita Pibil, Tripita or Chicken. Topped with onions, cilantro and queso fresco. Accompanied with esquites and charro beans. \$ 14.99

Pollo Poblano

Grilled Chicken Breast covered with our signature Poblana style sauce. Accompanied by esquites, rajas and tender vegetables. \$14.99

Camarones en Mole

Grilled shrimp bathed in our homemade mole, accompanied by rice \$19.99