

Brunch



Available Saturday and Sunday, from 10:00 am to 3:00 pm.

TORTA DE CHILAQUILES

Bolillo bread stuffed with chilaquiles (red or green) black beans, sour cream, queso fresco, sunny side up egg, avocado and grilled meat (beef or chicken).

\$19.99

CHILAQUILES AZULEJOS

Tortilla chips simmered in our sauce (red or green), on a bed of black refried beans, topped with queso fresco, sour cream, onions and cilantro. **\$14.99** add protein: **+\$4.99 each**

SHREDDED CHICKEN, GRILLED CHICKEN, GRILLED BEEF, COCHINITA, BIRRIA, PORK BELLY, CHICHARRON SALSA VERDE

MACHACADO DE BRISKET

Dried brisket mixed with scrambled eggs, accompanied with papas rancheras and refried black beans. **\$14.99**, add pico de gallo **+\$1.99**

HUEVOS MOTULEÑOS

Two eggs sunny side up over two corn tortillas, topped with ranchero sauce made with ham, peas and carrots. Comes with plantains, avocado, side of papas rancheras and black beans. **\$15.99**

PANCAKES

Fluffy round stack of pancakes prepared from scratch, comes with seasonal fruit. **\$12.99**

HUEVOS AL GUSTO

Accompanied with two eggs of your style, side of potatoes, refried black beans and two pancakes. **\$15.99.**

Ranchero / Divorciado style / Migas / Plain

Side of protein bacon, ham or sausage.

ENCHILADA DE HUEVITO

Three enchiladas stuffed with scrambled eggs, covered with salsa verde, and a side of papas rancheras. **\$14.99**

HUEVOS A LA CAZUELA

Eggs cooked in a cast skillet, with ranchero sauce and epazote, avocado slices, refried beans and ranch-style potatoes, accompanied with tostadas. **\$14.99**

OMELLETTE A LA MEXICANA

An omelette stuffed with chorizo, epazote and mozzarella cheese, topped with ranchero sauce, sour cream, pico de gallo and avocado slices, on a bed of black refried beans and a side of papas rancheras.

\$16.99

MAYAN OMELLETTE

Omelette filled with pork belly, mozzarella, fried brussel sprouts, topped with chicharron en salsa verde, garnish with pickled red onions, and a side of papas rancheras. **\$17.99**

DULCE DE LECHE FRENCH TOAST

Country white bread soaked in our rich mixture made of dulce de leche, topped with seasonal fruit and coffee whipped cream. **\$15.99**

MOLLETES

Bolillo bread toasted, topped with black refried beans, mozzarella cheese and pico de gallo. **\$12.99** add protein: **+\$4.99 each**

SHREDDED CHICKEN, GRILLED CHICKEN, GRILLED BEEF, COCHINITA, BIRRIA, PORK BELLY, CHICHARRON IN "SALSA VERDE"

SOPECITO DE RIBEYE

Corn sope topped with black refried beans, ribeye chunks, avocado mousse, pico de gallo, sour cream, radish and queso fresco, accompanied with esquites. **\$18.99**

BIRRIA BRUNCH

Personal portion of the traditional birria, cooked for 12hrs, seasoned with a mix of dry peppers and spices, served with onions, lime, cilantro and tortillas. **\$18.99**

COCHINITA BRUNCH

Braised pork dish marinated with axiote paste and spices, served with onions, cilantro and corn tortillas. **\$18.99**

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of Foodborne illness
- Menu prices and any substitutions are subject to extra charge without prior notice
- Substitution of all egg whites *\$2.99
- For parties of 6 or more guests, 20% service charge will be added



Light Lunch

TACOS AZULEJOS (2)

Juicy Ribeye chunks on a corn tortilla, topped with grilled onions and guacamole. Accompanied with charro beans and esquites.

\$17.99 each

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TACOS BAJA

White fish fried with tempura on mini corn tortillas. topped with coleslaw, sour cream, chipomayo, pico de gallo, pickled red onions, avocado mousse and black sesame seeds and a side of charro beans and esquites.

GRINGAS

Two flour tortilla with crispy cheese crust. topped with Al Pastor meat. pineapple, onions, cilantro, avocado mousse and with a side of charro beans and esquites.

POZOLE

Brothy soup made with pork or chicken, hominy and dry red peppers. accompanied with toppings on the side: lettuce, red radish, onions and tostadas.

TUNA TATAKI TOSTADA

Seared tuna tataki over a bed of avocado mousse on a crispy tostada, topped with three different shaved garnishes. (2 tostadas)

SABANITA DE RIBEYE

6 oz of tender ribeye served over a guajillo black bean sauce and topped with melted mozzarella cheese. Accompanied by a cactus salad, traditional Mexican rice, and a folded tortilla with guajillo sauce.

SOPECITOS

Two corn sope topped with black refried beans, your choice of meat (carnitas, birria, cochinita, pastor). Pico de gallo, sour cream, queso fresco, pickled red onions, avocado mousse and radish accompanied by cactus salad.

QUESA-BIRRIA

Three birria bean quesadillas on flour tortillas, accompanied with beef broth, pickled red onions, cilantro and a side of rice.

MINI TACOS

Three corn mini tacos with your choose of protein (CARNITAS BIRRIA, COCHINITA, PASTOR). topped with onions, cilantro and queso fresco. accompanied by charro beans and esquites.



**Los
Azulejos**
restaurantbar