

SCAN TO SEE OUR
ONLINE MENU



Favorites

QUESA BIRRIA

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

GRINGA PASTOR

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.

TRIO SAMPLE

One cheese enchilada (your choice of sauce), one tinga empanada and one chicken tostada. Accompanied with rice and charro beans.

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.



\$17.99 each
Iced Tea included

Available Monday to Friday from 11:00 am to 3:00 pm.

BISTEC RANCHERO

Chunks of beef cooked with salsa ranchera. Served with rice, charro beans and corn tortillas.

POZOLE ROJO

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

TACOS DE CARNITAS

Two corn tortillas tacos filled with pork carnitas, pickled red onions, cilantro and avocado mousse. Served with rice and charro beans.

SOPA Y TORTA

Bolillo bread with your choice of filling, served with a side of french fries and a cup of soup. Tortilla soup broth, poblano creamy soup or charro beans.

- Pork Carnitas
- Cochinita Pibil
- Birria
- Chicken
- Beef

- First basket of chips is complementary.
- In case you have an allergy to any food, please inform your server.
- 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



**Los
Azulejos**
restaurant**bar**