

Dinner

Monday to Sunday 3:00 pm to closing time

SCAN TO SEE OUR
ONLINE MENU



APPETIZERS

QUESO FUNDIDO

\$11.99 Melted cheese, rajas poblanas and homemade chorizo, topped with pickled red onions. accompanied with corn tortillas.

NACHOS DON JAIME

\$13.99 Individual round chips spread with refried black beans. Topped with melted cheese, pickled red onions, pico de gallo, jalapeños and sriracha.

GUACAMOLE DE LA CASA

\$12.99 Made from fresh avocados, with tomatoes, onions and cilantro. accompanied with tostadas.

ESQUITES

\$11.99 Sweet white corn, topped with homemade chipotle mayo, sour cream, queso fresco and chili seasoning.

BLACK ESQUITES.

\$23.99 Bed of refried black beans, white corn, poblano sauce, chicharron de ribeye, sour cream, queso fresco, and Habanero mayo.

EMPANADAS DE TINGA DE POLLO

\$17.99 Three corn empanadas stuffed with chicken tinga on a bed of refried black beans, topped with queso fresco, accompanied by sour cream, avocado mousse, habanero mayo, morita sauce and cabbage salad.

CEVICHE DE PESCADO

\$13.99 Marinated white fish mixed with onions, cilantro, cucumber, tomatoes and a dash of salsa negra, accompanied by tostadas.

VOLCANES

PASTOR: \$19.99 *Grilled tostada, melted cheese, pastor meat, onions, cilantro, pineapple, avocado mousse and Pineapple gel.

COCHINITA: \$19.99 Grilled tostada, melted cheese, refried black beans, cochinita, and pickled red onions.

AGUACHILE DE RIBEYE

\$17.99 Thin slices of ribeye pan seared, bathed in our special aguachile sauce. Topped with red onions, cilantro, serranos and red radish.

SOUPS & SALADS

TORTILLA SOUP

CUP: \$7.99 BOWL: \$10.99 Homemade broth with shredded chicken, mozzarella cheese, avocado and tortilla chips.

CREMA DE CHILE POBLANO

CUP: \$9.99 BOWL: \$12.99 Roasted poblano peppers and creamy ingredients, topped with elote, rajas and queso fresco.

CESAR SALAD

\$9.99 / Add grilled chicken +\$6.99 / Add grilled Salmon +\$16.99 The classic mexican salad, made chef style: romaine lettuce, croutons, shaved parmesan.

ENCHILADAS

Three chicken enchiladas on a bed of refried black beans, accompanied with a side of rice, Topped with melted cheese and pickled red onions. Vegetarian and vegan options upon request.

- **MOLE** sesame seed on top*
- **ROJAS** potato and carrots on top
- **SUIZAS** sour cream on top
- **POBLANAS** rajas on top

\$16.99 ea

SANDWICHES

TORTA CUBANA

\$21.99 Baked pork belly placed on Bolillo bread, with prosciutto, homemade chorizo, pickled cucumbers and melted cheese. accompanied with Azulejos french fries.

HAMBURGUESA MEXICANA

\$21.99 Half pound of juicy burger patty with homemade chorizo, guacamole, caramelized onions, mozzarella cheese, and spring mix. accompanied with Azulejos french fries.

ALAMO TORTA

\$24.99 Carnitas torta with a spread of refried black beans, surrounded by a tripitas in guajillo sauce topped with avocado slices and pickled red onions.

TACOS

TACOS AZULEJOS

\$26.99 Three ribeye chunks tacos on a corn tortilla, topped with guacamole, caramelized onions and green micros, along with a grilled bone marrow.

STREET TACOS

\$23.99 Four mini corn tacos, choice of protein: Ribeye, Birria, Cochinita Pibil, Tripitas or Carnitas. Topped with onions, cilantro, and queso fresco, accompanied with esquites and charro beans.

TROMPITO AL PASTOR*

\$23.99 Grilled pork skewer marinated in "Al Pastor" sauce. Accompanied with corn tortillas, onions, cilantro, pineapple, avocado mousse and charro beans.

QUESADILLA DE FILETE

\$22.99 Warm corn tortilla with juicy tenderloin, grilled onions and cilantro. Served with guacamole, chile toreado, refried black beans and our signature salsas.

BAJA TACOS

\$22.99 Two crispy tempura-battered fish on corn tortilla. Topped with cabbage, pico de gallo, sour cream, chipotle mayo, avocado mouse and charro beans.

EXTRA Upgrade grilled meats for Enchiladas, nachos and queso fundido. Beef \$6.99, Chicken \$4.99, Shrimp \$7.99

Dinner

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FROM OUR ROOTS

POLLO A LA POBLANA

\$23.99 Grilled chicken breast served over our signature roasted poblano cream sauce, esquites, sautéed rajas, and tender vegetables.

POLLO EN MOLE*

\$23.99 Grilled chicken breast served with our chef's traditional homemade Oaxacan mole, made from scratch with authentic ingredients, on a bed of Mexican rice.

BIRRIA DE RES

\$25.99 Traditional birria from the state of Hidalgo, Mexico. Cooked for 12 hours over low heat, seasoned with authentic flavors. accompanied with onions, cilantro, limes and corn tortillas.

COCHINITA PIBIL

\$25.99 Marinated cooked pork with the authentic Mayan recipe from Yucatan, Mexico. Served with onions, cilantro, limes and corn tortillas.

ANTOJITOS TRILOGIA

\$24.99 A flavorful trio featuring a pork belly quesadilla in a flour tortilla glazed with chili and honey, a crispy chicken tostada with rajas and crema, and a corn sopecito topped with guacamole and our homemade chorizo.

TLAYUDA

\$23.99 Handmade crispy tortilla topped with black beans, chorizo, strips of grilled ribeye, Cole slaw, lettuce, tomato, avocado and queso fresco.

MOLCAJETES

POLLO Y CARNE

\$44.99 Grilled chicken breast and juicy ribeye strips, served in a traditional molcajete with nopales, guacamole, sweet peppers, grilled queso fresco, chiles toreados, and cebollitas cambray all smothered in our green ranchera salsa. Accompanied with tortillas, charro beans and rice.

MAR Y TIERRA

\$49.99 Grilled ribeye strips and zarandeado style shrimp served in a traditional molcajete with nopales, guacamole, sweet peppers, grilled queso fresco, chiles toreados, and cebollitas cambray all generously covered in our smoky morita ranchera salsa. Accompanied with tortillas, charro beans and rice.

DRINK MENU

- Mexican Coke
- Unsweet Iced Tea
- Aguas Frescas (add flavors)
- Coffee (Ask for our barista list)
- Alcohol menu available
- Topo Chico
- Orange Juice
- Sodas
- Hot tea

• **FIRST BASKET OF CHIPS IS COMPLEMENTARY.**

- * ITEM CONTAINS PEANUTS OR TREE NUTS
- FOR PARTIES OF 6 OR MORE GUESTS, A 20% SERVICE CHARGE WILL BE ADDED.
- IN CASE YOU HAVE AN ALLERGY TO ANY FOOD, PLEASE INFORM THE WAITER.
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
- PRICES ARE PLUS TAX, MENU PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICES.

FROM OUR GRILL

FILETE AL PILONCILLO Y CHIPOTLE

\$32.99 Grilled beef tenderloin topped with a smoky piloncillo-chipotle gravy, served with creamy mashed potatoes and Brussels sprouts in bacon cream.

ARRACHERA XOCHIMILCO

\$32.99 Grilled arrachera, accompanied with guacamole, refried beans, chiles toreados, cebollitas cambray and tortillas.

RIBEYE CHAPULTEPEC

\$49.99 Grilled ribeye steak with a special sauce made of Piquillo peppers and mezcal. Accompanied with grilled asparagus and corn ribs.

SEA FOOD

HUACHINANGO A LA VERACRUZANA

\$29.99 Grilled red snapper bathed in a classic Veracruzana sauce made with tomatoes, onions, garlic, olives capers and sweet peppers on a bed of refried beans and a side of rice.

SALMON AL TAMARINDO

\$29.99 Grilled salmon bathed in a Tequila and Tamarind semiglaze with a little bit of chili seasoning. Accompanied with grilled salad and citrus vinaigrette.

CAMARONES A LA DIABLA 🔥

\$29.99 Shrimp in a smoky chile piquín diablo sauce, with creamy potato puree, grilled vegetables and pickled cucumbers.

CALDO DESDE LA CANTINA

\$29.99 Seafood broth with a mix of red snapper, tilapia, shrimp, potatoes and carrots cooked with epazote and a variety of spicy peppers. Accompanied with Mexican rice and tortillas.

HUACHINANGO ZARANDEADO

\$29.99 Grilled red snapper perfectly cooked with our special alioli dressing and Macha sauce. Accompanied with Mexican rice and a house salad.

CAMARONES AL AJILLO

\$29.99 Shrimps bathed and cooked with our blend sauce of garlic, butter, white wine reduction, lemon juice, chili flakes, onions and fresh cilantro. Accompanied with Mexican rice.



Los
Azulejos
restaurant**bar**