

DINNER MENU



APPETIZERS

Chips and Salsa •

First round of chips and salsa compliments of the house
Warm basket of chips 2 | Mild salsa .75 each

Muchos Nachos •

Chips, melted Jack cheese, pico de gallo, sour cream, and sliced jalapeños
Beans 8.95 | Beef or seasoned shredded chicken 9.95
Add guacamole 2.5

Chile con Queso •

Blend of three cheeses, chilies, spices, and Dos XX Amber
Made for dipping 7.95

Stuffed Jalapeños

Jalapeños stuffed with seasoned shredded chicken, breaded, and fried golden brown. Served with sour cream. Spicy! 9

Quesadillas •

Flour tortilla, Jack cheese, pico de gallo, and sour cream.
Green chilies and onions 8 | Beef or seasoned shredded chicken 9 |
Grilled chicken or steak 9.95 | Crab and shrimp: A blend of crab, shrimp, onions, green peppers, and tomatoes 10.95

Guacamole Dip •

Ripe avocado, onions, tomatoes, cilantro, and fresh lime juice 8.5

Rolled Chicken Taquitos

Crispy rolled flour tortilla stuffed with seasoned shredded chicken.
Served with lettuce, pico de gallo, sour cream, and guacamole 8.95

Cholula Wings

Jumbo wings tossed in a Cholula, chipotle, and chile de arbol sauce.
Blue cheese and celery 10.95

Ceviche

Fresh fish, scallops, calamari, and shrimp cooked with lime juice, red onions, cilantro, serrano pepper, and cucumbers 10.5

Mexican Shrimp Cocktail

Riviera Nayarit Style with avocado, onions, cilantro, serrano pepper, and lime juice 10.5

Queso Fundido

Garlic flavored melted cheeses topped with mushrooms and Mexican chorizo. Served with tomatillo sauce, pico de gallo, and warm flour tortillas 10.95

SALADS

Taco Salad

Served in a crispy tortilla bowl. Iceberg lettuce, tossed in Caesar dressing, cheese, sour cream, and pico de gallo. Add your favorite topping:
Veggie 10 | **Beef** 10 | **Chili** 10 | **Seasoned Shredded Chicken** 10

Caesar Salad

Hearts of romaine lettuce, parmesan cheese, croutons, and Caesar dressing.
Add your favorite grilled topping:

Chicken 11.95 | **Steak** 11.95 | **Shrimp (4)** 13.95

Fajita Salad

Served in a crispy tortilla bowl. Iceberg lettuce, tossed in Caesar dressing, cheese, sour cream, and pico de gallo. Add your favorite grilled topping:

Chicken 11.95 | **Steak** 11.95 | **Shrimp (4)** 13.95

House Salad

Iceberg lettuce, tomatoes, onions, cucumbers, and carrots 6.5

SOUPS

Shrimp and Fish Soup

Shrimp, fish, and vegetables flavored in a spicy chipotle pepper broth with a touch of fresh lime
Bowl 7.95

Mexican Seafood Chowder

Shrimp, scallops, clams, crab, and corn kernels spiced up with roasted poblano peppers, cayenne peppers, and pimento peppers
Cup 5.95 | Bowl 9.95

Tortilla Soup

Chicken, avocado, vegetable broth, cheese, and crispy tortilla strips
Cup 4.95 | Bowl 6.95

Chili Azteca

Topped with cheese and red onions. Served with house-made cornbread
Cup 4.95 | Bowl 6.95

Black Bean Soup •

Garnished with queso fresco
Cup 4.5 | Bowl 6.5

GILBERTO'S SPECIALS

Carne Asada

T-bone steak marinated in fresh herbs and olive oil. Grilled to order.
Served with Mexican rice, refried beans, and flour tortillas 22.95

Burro Cortes

Beef tenderloin tips sautéed with mushrooms, shallots, tomatoes, red wine, and spices. Served burrito style with Mexican rice and refried beans 17

El Plato Placero

Choice of steak or chicken with cilantro, guacamole, Mexican rice, refried beans, nopalitos salad, tortillas, and green tomatillo sauce on the side 17

Carnitas Tepatitlan

Tender pork marinated in citrus juices and fresh herbs, then slowly braised to a golden crispy brown. Topped with a roasted tomato sauce. Served with black beans, pico de gallo, guacamole, and warm flour tortillas 17

Asado de Puerco

Braised tender pork, red chile guajillo spicy sauce, and cumin.
Served with Mexican rice, refried beans, and flour tortillas 16

Chile Verde

Braised tender pork, green tomatillo spicy sauce, cilantro, and a dollop of sour cream. Served with Mexican rice, refried beans, and flour tortillas 16

Chicken Cantina

Charbroiled chicken breast smothered with seasonal vegetables in our special sauce with a hint of Tequila. Served with Mexican rice and refried beans 16.95

Chicken Mole

Our house-made mole sauce is a blend of three varieties of chile pods, nuts, dry fruits, and a hint of dark bitter chocolate. Accompanied by Mexican rice, refried beans, and flour tortillas 16.95

Grilled Rainbow Trout

Mantequilla Garlic cilantro butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 16.95

Veracruz Tomatoes, onions, cilantro, capers, olives, and white wine.
Served with Mexican rice and salad 16.95

Camarones (6 Jumbo)

Al Ajillo Garlic cilantro-butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 18.5

A la Mexicana Tomatoes, mushrooms, and broccoli sautéed with garlic cilantro-butter, lime juice, and a touch of tequila.
Served over a bed of Mexican rice 18.5

A la Diabla Spicy chile de arbol, garlic cilantro-butter, and tangy tomato sauce. Served with Mexican rice and salad 18.5

Chile Relleno Platter •

Two roasted Anaheim peppers stuffed with cheese and topped with ranchera sauce. Served with Mexican rice and refried beans 13.95

FAJITAS

Served sizzling with green peppers, onions, and tomatoes. Accompanied by Mexican rice, refried beans, flour tortillas, pico de gallo, sour cream, and guacamole.

Veggie • 14.95

Chicken 16.95

Steak 16.95

Combination (chicken + steak) 16.95

Grilled Shrimp (6) 17.95

Fiesta (chicken, steak, shrimp) 18.95

TACOS

Grilled Fish

Two flour tortillas filled with grilled fish, lettuce, pico de gallo, and a side of chipotle slaw. Served with Mexican rice and black beans 14

De Alambre

Two flour tortillas filled with chorizo, steak, and bacon sautéed with onion and peppers. Topped with black beans and melted cheese. Served with Mexican rice 14

Al Pastor

Two corn tortillas filled with steak, red onions, cilantro, and spicy green tomatillo sauce. Served with Mexican rice and refried beans 13.95

Al Carbon

Two soft flour tortillas filled with choice of grilled chicken or steak, lettuce, pico de gallo, Jack cheese, and guacamole. Served with Mexican rice and refried beans 13.95

Taco Platter

Two crispy or soft taco shells filled with choice of bean, beef, or seasoned shredded chicken. Topped with lettuce, pico de gallo, and cheese. Served with Mexican rice and refried beans 10.95

• **Vegetarian** preparation available.

Please, mention this to your server when ordering.

Gluten-free menu available. Please, ask your server.

ENCHILADAS

Two per order, made with corn tortillas. Served with Mexican rice and refried beans.

Pollo

Seasoned shredded chicken, ranchera sauce, and Jack cheese 12.95

Rancheras

Seasoned beef, enchilada sauce, and Jack cheese 12.95

Verdes

Braised tender pork, spicy green tomatillo sauce, Jack cheese, and sour cream 12.95

Coloradas •

Jack cheese and enchilada sauce 12.95

Blancas •

Melted Jack cheese, topped with sour cream and more cheese 12.95

ENCHILADAS AZTECA

Two per order, made with flour tortillas. Served with Mexican rice and refried beans.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers. Topped with ranchera sauce and Jack cheese 14.5

Chicken and Spinach

Grilled chicken, spinach, and artichoke hearts sautéed with garlic, onions, chipotle pepper, and white wine. Covered with house-made avocado sauce and topped with melted cheese 15.5

Mole

Grilled chicken, our famous mole poblano sauce, and queso fresco 14.5

BURRITOS GRANDES

Wrapped in a flour tortilla.

Beef or Chicken

Choice of beef or seasoned shredded chicken, with red sauce, and Jack cheese. Served with Mexican rice and refried beans 12.95

Pork

Braised tender pork, spicy green tomatillo sauce, Jack cheese, and sour cream. Served with Mexican rice and refried beans 12.95

California

Stuffed with beef, seasoned shredded chicken, Mexican rice, and refried beans. Topped with ranchera sauce, enchilada sauce, and Jack cheese. Served with pico de gallo and guacamole 14

Broccoli •

Fresh steamed broccoli florets, Jack cheese, and ranchera sauce. Served with Mexican rice and refried beans 12.5

Garden •

Steamed mixed vegetables, topped with black bean sauce, and Jack cheese. Served with Mexican rice and refried beans 12.5

Bean and Cheese •

Refried beans and cheese, enchilada sauce, melted cheese, and sour cream. Served with Mexican rice and refried beans 11.95

CHIMICHANGAS

Flour tortilla stuffed and fried to a golden crispy brown.

All served with Mexican rice and refried beans.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers. Garnished with lettuce, pico de gallo, and sour cream 14.95

Texas

Beef and seasoned shredded chicken topped with chile con queso. Garnished with pico de gallo and sour cream 14

El Azteca

Choice of bean and cheese, beef, seasoned shredded chicken, or pork. Garnished with lettuce, pico de gallo, and sour cream 12.95

COMBINATIONS

Create your own Mexican feast by combining any of the items below. Served with Mexican rice and refried beans. Dos 13 | Tres 15.75

Enchilada

Beef / Cheese / Seasoned Shredded Chicken / Pork

Taco (soft or crispy)

Bean / Beef / Seasoned Shredded Chicken

Burrito

Bean & Cheese / Beef / Seasoned Shredded Chicken / Pork

Tamale

Shredded beef, enchilada sauce, and cheese

Chile Relleno •

Anaheim pepper, cheese, and ranchera sauce

A LA CARTE

Taco al Carbon (chicken or steak) 4.5

Taco al Pastor (steak) 4.5

Chile Relleno • 4

Mexican Rice • 3

Refried Bean • 3

Cornbread • (4) 3

Guacamole • 2.5

Sour Cream • .95

Tortilla • (each) .45

Tostada • 4.5

Choice of **Bean / Beef / Seasoned Shredded Chicken / Pork**

Taco • (crispy or soft) 4

Enchilada • 4

Burrito • 4

Choice of **Bean / Beef / Cheese / Seasoned Shredded Chicken / Pork**

• **Vegetarian** preparation available.

Please, mention this to your server when ordering.

Gluten-free menu available. Please, ask your server.

We use only vegetable oils - not animal fat.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

El Azteca Fine Mexican Cuisine will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our preparation and handling processes. However, it is ultimately up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items.

El Azteca Fine Mexican Cuisine cannot guarantee that allergens or intolerances may not have been introduced during another stage of the food chain; even inadvertently, during preparation. Not all ingredients are listed on the menu.

Please speak to a Manager regarding allergies prior to ordering.

Our food is prepared to order with the finest ingredients. Your patience is greatly appreciated. Substitutions are highly discouraged.

20% Gratuity will be added to parties of six (6) or more. A maximum of four split checks are accepted per party.