



# Dinner

## menu

### Appetizers

#### Guacamole de la casa

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

#### Queso fundido

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

#### 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.

Extra: Upgrade with grilled meats.

#### Ceviche de pescado

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

#### Esquites

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

#### Fish Chicharron

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

#### Aguachile de Ribeye

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

#### Ribeye Chicharron

Crispy Ribeye cubes on a bed of guacamole, smothered in our black sauce, topped with pickled red onions. Accompanied with corn tortilla.

### Soups

#### Tortilla soup

Delicious homemade broth with shredded chicken, topped with avocado, mozzarella cheese and tortilla strips.

Cup: Bowl:

#### Crema de chile poblano

Roasted poblano peppers and creamy ingredients, topped with corn, rajas and queso fresco.

Cup: Bowl:

### Sandwiches

#### 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.

#### Hamburguesa Mexicana

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.

### Enchiladas

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

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)

## Tacos

#### Tacos AZULEJOS

Juicy Rib-eye chunks on a corn tortilla. Topped with caramelized onions, guacamole and green micros. Also with a grilled bone marrow.

#### Street Tacos

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

#### Tacos Baja de 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.

#### Tacos de Pulpo

Cuts of the best Spanish octopus on corn tortilla tacos with refried beans, fried brussel sprouts, molcajete sauce and avocado. Accompanied with charro beans.

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



# Chef's Specials



## Empanadas de Tinga de Pollo

Three Empanadas stuffed with chicken Tinga hung on the wooden board with chipotle sauce, black beans, sour cream and avocado moussee.

## Pollo a la Poblana

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

## Cochinita Pibil

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

## Huasteca Plate

Marble grilled beef Fajita, an one cheese enchilada (your choice of sauce), plus a chicken tinga empanada with sour cream, salad, rice and the traditional charro beans.

## Trompito Al Pastor

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.

## Pollo en Mole

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

## Birria de Res

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

## TRIPITAS

The best tacos with well-golden Tripe, resting on a layer of guacamole. Accompanied with a fresh cabbage salad, charro beans and house suace.

# The Grill AZULEJOS

Served from 5pm

## \*Chuleton Wagyu

Per Oz

## \*Corte Ribeye

18 oz prime

## \*Costilla

16 oz prime

## \*Arrachera

16 oz

## \*Chicken Breast

16 oz

A prime cut grilled to the liking, accompanied with two signatred sides. Chuleton Wagyu the chef's choice term recommended.

## Grill PACK

Excellent combination of Arrachera and Chicken Breast, accompanied by melted cheese and three sides. You can complement with: Shrimp \$15.00, Octopus \$15.00 , Costilla \$30.00 , RibEye \$30.00

**Sides:** Mashed potato- French fries- Poblano Pasta- Esquites- Veggies- Asparagus- Rice- Salad.

# SeaFood

Served from 5pm

Huachinango

Camarones

Pulpo

Salmon

Logs Mahi Mahi

Lobster (seasonal)

**Diabla:** Exquisite hot sauce made from morita chilli with a very Mexican touch from our chef ,with all the flavor of the Gulf of Mexico.

**Zarandeado:** The best base mayo mix sauce from Sinaloa Mexico an incomparable flavor to accompany all fish and shellfish.

**Tolteca:** Traditional sauce from central Mexico with a light and creamy flavor, dehydrated tomatoes, spinach and white vine that you will love on your fish....

Enjoy our seafood with two sides of your choice

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



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



Los Azulejos  
restaurantbar