



APPETIZER

GUACAMOLE DE LA CASA.

Traditional dip made with mashed avocados. Topped with diced tomato, onions and cilantro. Served with homemade corn tostadas.

QUESO FUNDIDO.

A tasty typical dish with melted Oaxaca cheese, rajas poblanas and Mexican chorizo, topped with red pickled onions. Served with corn tortillas.

Add Grill beef Add Grill wild-caught Shrimp

NACHOS DON JAIME.

Individual round chip spread with black refried beans, topped with Oaxaca cheese, pickled red onions and jalapeños, pico de gallo, guacamole cream with a touch of sriracha, sour cream, fried leeks and poblano ash.

Add Grill Beef . Add Grill Chicken . Add Grill wild-caught Shrimp

CAMARONES ZARANDEADOS.

Four grilled wild-caught jumbo shrimp with zesty zarandeado sauce, on a bed of black refried beans and arugula, tangy diced cucumber, topped with red pickled onions, poblano ashes and fried leeks.

CEVICHE DE PESCADO.

Fresh Texas Red Fish cocktail marinated on natural citrus juices, mixed with diced onions, cilantro, tomato and cucumber. Topped with fried canchita, petroleo sauce, fried leeks and red pickled onions. Decorated by avocado aioli and Sriracha. Served with homemade tostadas.

FISH CHICHARRON.

Thin sliced and deep-fried crispy fish, served on a bed of fresh guacamole, pickled red onions, aji Amarillo, black sesame seeds and petroleo sauce.

EMPANADAS DE TINGA DE POLLO.

Two corn empanadas filled with homemade chicken Tinga, on a bed of tomatillo sauce and black refried beans, topped with sour cream and pickled red onions.

CHICKEN LOLLIPOPS.

Four Chicken drumette deep fried covered with creamy Poblano sauce and Esquites. Finished with fried leeks and poblano ashes.

RIB-EYE CHICHARRON.

Deep fried Rib-eye chunks drizzling with petroleo sauce, on a bed of guacamole, topped with pickled red onions, fried leeks and poblano ashes. Accompanied with corn tortillas.

TLAYUDA (MEXICAN PIZZA).

Hand tossed corn base, flat crispy bread, topped with black refried beans, chorizo, melted Oaxaca cheese, arrachera beef, slices of avocado, slices of tomato, fresh cabbage and pickled red onions. With a dash of balsamic reduction and chipotle mayo. Finished with micros and fried leeks.

SUSHI ROLL.

A traditional roll filled with ceviche and deep-fried with tempura. Topped with fried red snapper, shredded crab meat and avocado. Finished with chipotle mayo, aji Amarillo, black sesame seeds. Along with jalapeno limy soy sauce on the side.

ESQUITES.

Personal portion of sweet white corn, topped with chipotle mayo, sour cream, queso fresco and powder chili.

SOUPS

TORTILLA SOUP. CUP BOWL

Shredded chicken on a tangy chicken broth, topped with avocado, tortilla strips and Oaxaca cheese.

CREMA DE CHILE POBLANO. CUP BOWL

Roasted poblano pepper made with creamy ingredients, topped with queso fresco, roasted corn and slide of Chile Poblano.

SANDWICHES

TORTA CUBANA.

Classic sandwich with Pork belly confit layered with prosciutto ham, homemade cucumber pickles, Oaxaca cheese and chorizo, served in Telera Bread. Comes with a side of Azulejos style fries.

HAMBURGUESA MEXICANA.

All-natural ½ Pound Angus beef patty layered with chorizo, ham, homemade guacamole, Oaxaca cheese and baby spring mix, served in a Brioche bun. Comes with a side of Azulejos style fries.

ENCHILADAS

All enchilada plates come in three on a bed of black refried beans and a side of Spanish rice.

ENCHILADAS POBLANAS VERDE

Shredded chicken enchiladas, covered with roasted Chile Poblano creamy sauce, topped with Oaxaca cheese, pickled red onions and slide of Chile Poblano.

ENCHILADAS DE MOLE OAXAQUEÑO

Shredded chicken enchiladas, covered with homemade Oaxaca mole sauce, topped with Oaxaca cheese, red pickled red onions and roasted sesame seeds.

ENCHILADAS SUIZAS

Shredded chicken enchiladas, covered with green tomatillo sauce, topped with Oaxaca cheese, white corn (esquites), sour cream and pickled red onions.

ENCHILADAS ROJAS

Shredded chicken enchiladas, covered with homemade Chile ancho and guajillo sauce. Topped with Oaxaca cheese, sautéed potatoes and carrots and pickled red onions.

Upgrade your enchiladas with:

Grill chicken breast Grill beef steak

Grill wild-caught shrimp

HUASTECA PLATE

Our own version of the Tampiqueña plate: Arrachera steak, one cheese enchilada (your choice of sauce), accompanied with mix green salad, one empanada de tinga, rice and borracho beans.

VEGETARIAN/VEGAN

ENCHILADAS VEGETARIANAS.

Three enchiladas stuffed with your choice of Corn Turf or Zucchini flowers. Covered with one of our delicious four different sauce: Mole Oaxaqueño, Crema de Chile Poblano, Guajillo Red Sauce or Suiza style. On a bed of black refried beans and a side of Spanish rice.

CHICHARRON DE COLIFLOR.

Fried baby Colliflower on a bed of guacamole, topped with Aji Amarillo and sauté lemongrass.

COLIFLOR ASADA.

Roasted cauliflower is a very tasty vegan/vegetarian alternative ideal for special occasions or everyday life. We have three different choices to pick: Covered with Mole Oaxaqueño, covered with creamy Poblano sauce and our Zesty Zarandeado Style.

POULTRY

POLLO EN MOLE AZULEJOS.

Our delicious French cut airline chicken braised on a bed of Spanish rice, covered with our genuine, rich, savory-sweet Mole sauce, accompanied by grill hearts of palm and grill bok choy. Finished with roasted sesame seeds and fried leeks and flowers.

POLLO A LA POBLANA.

Our signature poblano creamy sauce on the bottom of the dish, piled high grill vegetables and our delicious grill French cut airline chicken.

TACOS

TACOS AZULEJOS.

Rib-eye chunks, pillowed on a corn tortilla and topped with caramelized onions, guacamole and micro cilantro, on the side a grilled bone marrow. (Order or 3)

TACOS BAJA.

Beer battered Fish or Shrimp, on a corn tortilla, topped with house coleslaw, fried leeks, black sesame seeds, sour cream, chipotle mayo and guacamole homemade sauce. (Order of 2)

TACOS GAUNERA.

Grill prime beef tenderloin and with a sliced of Gouda cheese, topped with grill onions and green micros. Comes with a side of Charro beans. (Order of 3)

GOVERNOR TACOS.

Order of three corn tortilla tacos covered with oily guajillo sauce filled with Oaxaca cheese, peas and carrots. Finished with an avocado fan, red pickled onions and black sesame seed.

Shrimp Octopus

TACOS DE PULPO.

Double corn tortilla spread with black refried beans, chunks of zarandeado grill octopus topped with fried brussels sprouts, molcajete sauce and avocado slides.

TACOS DE PUERCO AL PASTOR.

Three tacos filled with slices of Pork rib-eye with our special Al Pastor savory. Topped with fresh pineapple, onions, cilantro and avocado slices. Accompanied with a side of borracho beans.

ON THE GRILL

PARRILLADA.

A hot sizzling pan with different meat cuts such as, Beef fajita, zarandeado Chicken breast, beef short-ribs and Polish sausage. Accompanied with guacamole, grill onions, rice, black refried beans and tortillas.

SEAFOOD

HUACHINANGO ZARANDEADO.

Roasted red snapper fillet grill with our zesty zarandeado sauce, on a bed of cauliflower puree, roasted paprika lime potatoes and Oaxaca cheese, topped with cucumber strings and poblano ashes.

SALMON AL GUAJILLO.

A refined seared salmon on a bed of roasted-smokey guajillo sauce with a pile of grill vegetables and fresh arugula. Topped with segments of sweet oranges.

CAMARONES A LA DIABLA.

Five wild-caught jumbo shrimps on a bed of Cajun-buttery seafood rice that included octopus, snapper and shrimp with peas and carrots. All bathed with a spicy-tangy sauce made with a blend of Mexican and Peruvian peppers flamed with the orangy liquor of Grand Marnier.

PULPO ZARANDEADO.

Spanish wild-caught octopus finished on the grill with our zesty zarandeado sauce on a bed of white rice mixed with almonds and cranberries.

MAR Y TIERRA

This succulent main course comes with grilled 8oz beef tenderloin and the whole poached butter lobster tail, topped chipotle aioli; placed in a bed of buttery mashed potatoes. Finished with fried leeks, green micros, poblano ashes and balsamic reduction.

MAR DE CORTES

A two-temperature dish cold and hot served with five zarandeado jumbo shrimp around of fish ceviche. Bedded in poblano cream and chipotle mayo. Topped with fried canchita, fried leeks, poblano ashes and petroleo glaze.

LOBSTER A LA DIABLA.

Rich succulent lobster tail over a bed of Cajun-buttery seafood rice that included octopus, snapper and shrimp with peas and carrots. All bathed with a spicy-tangy sauce made with a blend of Mexican and Peruvian peppers flamed with the orangy liquor of Grand Marnier.

BEEF

SURF AND TURF AL AJI LEMON.

A classic dish with the authentic Azulejos switch. A 12oz prime Rib-eye perfectly grill over a bed of creamy-buttery mashed potatoes, topped with three wild-caught jumbo shrimp, bathed with a lemon pepper cream and garlic sauce made by butter and lemon zests reduction.

CORTE NUEVA YORK.

A prime 10 oz New York strip grill to the liking, served with ranchero trinity sauce, accompanied with mashed potatoes on the side topped with queso fresco and dash of balsamic reduction glaze.

SMOKE BEEF TENDERLOIN.

A juicy gilled 8 oz Beef Tenderloin, bedded in bacon brussels sprouts and Oaxaca cheese. Topped with a deep-fried egg and chipotle red wine reduction. Finished in rosemary smoked dome.

MEXICAN COUNTRY RIB-EYE.

A tender 12 oz grill Rib-Eye, on a bed of grill cauliflower covered in a creamy poblano sauce. Accompanied with grill sweet corn, sautéed sweet pepper and Tabasco fried onions.

BIRRIA DE ARRACHERA.

Traditional Mexican dish from the state of Jalisco. 12-hour braised hanger steak (arrachera), seasoned in chile ancho and beef broth, served with red onions, cilantro and corn tortillas.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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