



APPETIZER

GUACAMOLE DE LA CASA.

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

QUESO FUNDIDO.

A tasty typical dish with melted Oaxaca cheese, rajas poblanas and Mexican chorizo, topped with red pickled onions. Served with corn tortillas. Personal size . Regula size .
Add Grill beef . Add Grill 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.

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.

ESQUITES.

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

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.

AGUA CHILE DE RIB-EYE *

Thin slices of rib-eye pan seared, bathed with our special sauce made with lime juice, soy sauce and dry peppers. Topped with red onions, cilantro, serrano peppers and red radish.

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.

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.

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. 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.

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 Season grill vegetables 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: Mole Oaxaqueño, creamy Poblano sauce and our Zesty Zarandeado Style.

FOLLOW US ON FB AND IG: @losazulejosrestaurante

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, piled on a corn tortilla and topped with caramelized onions, guacamole and micro cilantro, on the side a grilled bone marrow. (Order of 3)

TACOS GAUNERA.

Grill prime beef tenderloin accompanied with a sliced of Gouda cheese, topped with grill onions, pico de gallo, fried leeks and green micros. Comes with a side of charro beans. (Order of 3)

TACOS BAJA.

Fried tempura 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)

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. Decorated with green micros and fried leeks. Comes with a side of charro beans. (Order of 3)

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 arrachera, chicken breast and Polish sausage. Accompanied with guacamole, grill onions, rice, black refried beans and tortillas. (+ Add grill shrimp)

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 TOLTECA *

Tender and juicy grilled salmon on a bed of a delicious creamy spinach garlic sauce, finished with sundried tomato and parmesan + Romano cheese.

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 orange 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 DE CORTEZ

A two-temperature dish cold and hot, served with our house ceviche on a bed of poblano cream, surrounded by four zarandeado jumbo shrimp. Topped with fried canchita, fried leeks, poblano ashes and green micros.

BEEF

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.

CORTE NUEVA YORK.

A prime 10 oz New York strip grilled to the liking, served with our delicious bacon cheesy Brussel sprouts, accompanied with mashed potatoes on the side topped with queso fresco and dash of balsamic reduction glaze.

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.

SMOKE RIB-EYE WAGYU.

A juicy grilled rib-eye steak, stacked on sweet potato and Idaho potato rounded pieces. Topped with a fried egg, onion rings and red wine reduction sauce, finished in rosemary smoked dome.

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.

PICANHA STEAK *

The Picanha is a popular Brazilian cut of beef taken from the top of the rump (16oz), comes on a hot skilled with onions and bell peppers. Accompanied with our original mashed potatoes (topped with sour cream and balsamico) and creamy green poblano penne pasta.

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

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

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