

Favorites

\$74.99 ea

MONDAY-FRIDAY 11AM-3PM

ICED TEA INCLUDED

- **Quesa birria.** Two flour tortilla tacos stuffed with our beef birria, a spread of beans and melted cheese. Accompanied by a brothy consume, pickled red onions, cilantro and rice.
- **Gringa Pastor.** Two flour tortilla tacos with Al Pastor pork meat and crispy cheese. Accompanied by pineapple, red onions, cilantro, avocado mousse and a side of Charro beans.
- **Trio Sample.** One cheese enchiladas (your choice of sauce), one empanada de Tinga and one chicken tostadas. Accompanied with rice and charro beans.
- **Enchiladas.** Two chicken enchiladas, on a bed of refried black beans and a side of rice. Topped with melted cheese and pickled red onions. Your choice of sauce:
 - Suizas (sour cream on top)
 - Poblanas
 - Rojas
 - Mole
- **Bistec Ranchero.** Chunks of beef cooked with salsa ranchera. Served with rice, charro beans and corn tortillas.
- **Pozole Rojo.** Hominy soup made with pork or chicken, and red chiles. Comes with shredded lettuce, red radish, onions and tostadas.
- **Tacos de Carnitas.** Two corn tortillas tacos filled with pork carnitas, pickled red onions, cilantro and avocado mousse. Served with rice and charro beans.
- **Sopa y Torta.** Bolillo bread with your choice of filling, served with a side of french fries and a cup of soup. (Tortilla soup broth, poblano creamy soup or charro beans)
 - Pork Carnitas
 - Cochinita Pibil
 - Birria
 - Chicken
 - Beef

First basket of chips is complimentary.

In case you have an allergy to any food, please inform your server. 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

Lunch Menu

MON-FRIDAY 11AM-3PM

Appetizers

- **Guacamole de la casa.** Fresh made guacamole, mixed with tomato, onions and cilantro. Served with tostadas.
- **Queso fundido.** Melted cheese with rajas poblanas and chorizo. Topped with pickled red onions. Served with tortillas.
- **Esquites.** Sweet white corn, topped with chipotle mayo, sour cream, queso fresco and chili seasoning.
- **Ceviche de pescado.** Fish marinated with onions, cilantro, tomato and cucumber and salsa negra. Comes with tostadas.
- **Ribeye Chicharron.** Crispy chunks of ribeye on guacamole, salsa negra, pickled red onions. Comes with tortillas.
- **Empanadas de Tinga de Pollo.** Three empanadas, accompanied with black beans, habanero mayo, sour cream, queso fresco, avocado mouse and cabbage salad.

Tacos

- **Tacos Azulejos.** Ribeye chunks on corn tortilla, guacamole and grilled onions. Served with a grilled bone marrow.
- **Street Tacos.** Mini tortillas with your choice of protein (Ribeye, birria, cochinita pibil, Tripitas, Veggies, Chicken, Carnitas, Al Pastor). Comes with cilantro, onions, queso fresco. Side of Esquites and charro beans.
- **Baja Tacos.** Fried fish tacos made with tempura batter on corn tortillas. Guacamole, cabbage salad, pico de gallo, sour cream, chipotle mayo, black sesame seed. Side charro beans.

Soups

- **Tortilla Soup.** Broth with chicken, mozzarella cheese, avocado and tortilla strips.
Cup: \$ Bowl: \$
- **Crema Chile Poblano.** Creamy poblano soup filled with corn, rajas, queso fresco.
Cup: \$ Bowl: \$

Featured Dishes

- **Torta Cubana.** Bolillo bread, pork belly, prosciutto, chorizo, pickled cucumbers and cheese. Served with Azulejos fries.
- **Hamburguesa Mexicana.** Beef patty, chorizo, ham, guacamole, grilled onions, cheese and spring mix.
- **Pollo a la Poblana.** Chicken breast, grilled vegetables and poblano cream.
- **Pollo en Mole.** Chicken breast, on a bed of rice, covered with mole. \$
- **Cochinita Pibil.** Marinated pork, accompanied by toppings on the side and tortillas. \$
- **Birria de Res.** Beef cooked with spices. Accompanied by toppings on the side and tortillas. \$
- **Huasteca Plate.** Grilled beef, one cheese enchilada, (your choice of sauce) chicken empanada with sour cream, salad, rice and charro beans. \$

Ask your server about soft drinks and coffee menu.



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