



DINNER MENU

ENCHILADAS *

Three chicken enchiladas on a bed of refried black beans, accompanied with a side of rice, Topped with melted cheese and pickled red onions. \$
Vegetarian and vegan options upon request.

- MOLE (sesame seed on top)
- ROJAS (potato and carrots on top)
- SUIZAS (sour cream on top)
- POBLANAS (rajas on top)

SOUPS AND SALAD

TORTILLA SOUP

Homemade broth with shredded chicken, mozzarella cheese, avocado and tortilla chips CUP: \$ BOWL: \$

CREMA DE CHILE POBLANO

Roasted poblano peppers and creamy ingredients, topped with elote, rajas and queso fresco. CUP: \$ BOWL: \$

CESAR SALAD

The classic mexican salad, made chef style. Romaine lettuce, croutons, shaved parmesan. Plain: \$
Add grilled chicken +\$ Grilled Salmon +\$

SANDWICHES

TORTA CUBANA

Baked pork belly placed on Bolillo bread, with prosciutto ham, homemade chorizo, pickled cucumbers and melted cheese. Comes with Azulejos fries. \$

HAMBURGUESA MEXICANA

Half pound of juicy burger patty with homemade chorizo, guacamole, caramelized onions, mozzarella cheese, and spring mix. Comes with Azulejos fries. \$

ALAMO TORTA

Bolillo bread filled with carnitas, bathed in salsa ranchera made with tripas. \$

TACOS

TACOS AZULEJOS

Ribeye chunks on a corn tortilla, topped with guacamole, caramelized onions and green micros. Along with a grilled bone marrow. \$

STREE TACOS

Four mini corn tacos, choose your protein: Ribeye, Birria, Cochinita Pibil, Tripas or Carnitas. Topped with onions, cilantro, and queso fresco. Accompanied: esquites and charro beans. \$

TROMPITO AL PASTOR

Grilled pork skewet marinated in Al Pastor sauce. Accompanies with corn tortillas, onions, cilantro, pineapple, avocado mousse and charro beans. \$

TRIPITAS TACOS

Well-golden tripe, on a layer of guacamole, topped with cabbage, pico de gallo and charro beans \$

BAJA TACOS

Fried white fish tacos made with tempura on corn tortillas, spread with guacamole. Topped with cabbage, pico de gallo, sour cream, chipo-mayo, avocado mouse. And a side of charro beans. \$

APPETIZERS

QUESO FUNDIDO *

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

NACHOS DON JAIME *

Individual round ships spread with refried black beans. Topped with melted cheese, pickled red onions, pico de gallo, jalapeños and sriracha. \$

GUACAMOLE DE LA CASA

Made from fresh avocados, with tomatoes, onions and cilantro. Served with tostadas. \$

ESQUITES

Sweet white corn , topped with homemade chipotle mayo, sour cream, queso fresco and chile seasoning. \$

BLACK ESQUITES.

Bed of refried black beans, poblano sauce, chicharron de ribeye, queso fresco, sour cream and Habanero mayo. \$

EMPANADAS DE TINGA DE POLLO

Three corn empanadas stuffed with chicken tinga, accompanied by habanero mayo, black beans, sour cream, cabbage salad, queso fresco and avocado mousse \$

CEVICHE DE PESCADO

Marinated fish mixed with onions, cilantro, cucumber and tomatoes. Dash of Salsa negra, accompanied by tostadas. \$

VOLCANES

- Pastor. Grilled tostada, melted cheese, pastor meat, onions, cilantro, pineapple, avocado mousse and Pineapple gel. \$
- Cochinita, Grilled tostada, melted cheese, refried black beans, cochinita, and pickled red onions. \$

AGUACHILE DE RIBEYE

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

*EXTRA. Upgrade grilled meats for Enchiladas, Nachos and Queso fundido.
Beef \$, Chicken \$, Shrimp \$

BEVERAGES

- Mexican Coke
- Topo Chico
- Unsweet Iced Tea
- Orange Juice
- Fresh Lemonade (add flavors)
- Sodas
- Coffee (Ask for our barista list)
- Hot tea
- Alcohol menu available



We are interested in your opinion

Make your reservations by phone or on our webpage
www.losazulejosrestaurant.com 210-281-4500



FROM OUR ROOTS

POLLO A LA POBLANA

Grilled chicken breast on a bed of our signature Poblano sauce. Accompanied by esquites, rajas and tender vegetables. \$

POLLO EN MOLE

Traditional homemade Oaxaca style mole prepared by our chef, with grilled chicken breast and Mexican rice. \$

BIRRIA DE RES

Traditional birria from the state of Hidalgo, Mexico. Cooked for 12 hours over low heat, seasoned with authentic flavors. Served with onions, cilantro, limes and corn tortillas. \$

COCHINITA PIBIL

Marinated cooked pork with the authentic Mayan recipe from Yucatan, Mexico. Served with onions, cilantro, limes and corn tortillas. \$

ANTOJITOS TRILOGIA

Trio of Quesadilla with pork belly in a flour tortilla with a chili and honey glaze, chicken tostada with rajas, cream and a corn sopecito with guacamole and homemade chorizo. \$

MOLCAJETES

POLLO Y CARNE

Grilled chicken breast and grilled ribeye strips, placed in a molcajete with nopales, sweet peppers, grilled queso fresco, chiles toreados, and cebollitas cambray covered with salsa verde ranchera. \$

MAR Y TIERRA

Grilled ribeye strips and zarandeado shrimps, placed in a molcajete with nopales, sweet peppers, grilled queso fresco, chiles toreados and cebollitas cambray, covered with salsa morita ranchera. \$

Accompanied with tortillas, charro beans and rice.

FROM OUR GRILL

ARRACHERA XOCHIMILCO

Grilled arrachera, accompanied with guacamole, refried beans, chiles toreados, cebollitas cambray and tortillas. \$

RIBEYE CHAPULTEPEC

Grilled ribeye steak with a special sauce made of Piquillo peppers and mezcal. Accompanied with grilled asparagus and corn ribs. \$

SEAFOOD

\$ each dish

HUACHINANGO A LA VERACRUZANA

Grilled red snapper bathed in a classic Veracruzana sauce, on a bed of refried beans and a side of rice.

SALMON AL TAMARINDO

Grilled salmon bathed in a Tequila and Tamarind semiglaze with a little bit of Tajin. Accompanied with grilled salad and citrus vinaigrette.

CAMARONES AL COCO

Fried shrimps with toasted coconut. Accompanied with asparagus and esquites topped with pineapple roasted mayo.

CALDO DESDE LA CANTINA

Seafood broth with a mix of seafood proteins, cooked with epazote and a variety of spicy peppers. Accompanied with rice and tortillas. 🌶️🌶️

HUACHINANGO ZARANDEADO

Grilled red snapper perfectly cook with our special aioli dressing and Macha sauce. Accompanied of side of rice and house salad.

CAMARONES AL AJILLO

Shrimps bathed and cook with our blend sauce of garlic, butter, white wine reduction, lemon juice, chili flakes, and fresh cilantro. Accompanied with a side of rice.



***** FIRST BASKET OF CHIPS IS COMPLEMENTARY.
FOR PARTIES OF 6 OR MORE GUESTS, A 20% SERVICE CHARGE WILL BE ADDED.
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.
PRICES ARE PLUS TAX. MENU PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICES. *****