



APPETIZER

GUACAMOLE DE LA CASA

Traditional dip made with mashed avocados. Topped with diced tomato, onions and cilantro. Served with 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 chicken . 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 leek ashes.

Add Grill Chicken . Add Grill Beef . Add Grill 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, leek ashes and fried leeks.

CEVICHE DE PESCADO

Fresh Texas Red Fish marinated with natural citrus juices, mixed with diced onions, cilantro, tomato and cucumber. Topped with fried canchita, petroleo sauce, and fried leeks. Served with tostadas.

EMPANADAS DE TINGA DE POLLO

Two fried 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 leek ashes. Accompanied with corn tortillas.

CEVICHE SUSHI ROLL

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

SOUPS

TORTILLA SOUP. CUP BOWL

Shredded chicken in 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 in our new baguette 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, spread of mayo-staza. Comes with a side of Azulejos style fries.

ENCHILADAS

Three shredded chicken enchiladas, served on a bed of black refried beans and a side of Spanish rice. Upgrade Grill Chicken , Beef , Shrimp

ENCHILADAS POBLANAS VERDE

Roasted Chile Poblano creamy sauce, topped with Oaxaca cheese, pickled red onions and slides of Chile Poblano.

ENCHILADAS DE MOLE OAXAQUEÑO

Homemade Oaxaca mole sauce, topped with Oaxaca cheese, pickled red onions and roasted sesame seeds.

ENCHILADAS SUIZAS

Green tomatillo sauce, topped with Oaxaca cheese, white corn (esquites), sour cream and pickled red onions.

ENCHILADAS ROJAS 🍴

Homemade 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

CHICHARRON DE COLIFLOR

Fried baby Colliflower, sauté with lemongrass; on a bed of guacamole, topped with Aji Amarillo, black sesame seed, fried leeks and green micros.

ENCHILADAS VEGETARIANAS

Three enchiladas stuffed with your choice of Season grilled 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.

COLIFLOR ASADA

Roasted cauliflower is a very tasty vegan/vegetarian alternative. We have three different choices to pick: Mole Oaxaqueño, creamy Poblano sauce and our Zesty Zarandeado Style. Accompanied with bok choy and heart of palms.

TACOS

TACOS AZULEJOS

Three Rib-eye chunks tacos, on corn tortilla and topped with caramelized onions, guacamole and green micros, comes with a grilled bone marrow.

TACOS GAONERA Three grilled prime beef tenderloin tacos, accompanied with a sliced of smoked gouda cheese, topped with grill onions, pico de gallo, fried leeks and green micros. Comes with a side of charro beans.

TACOS BAJA MAHI MAHI

Two fried tempura battered (Fish or Shrimp) tacos, on corn tortilla spread with guacamole, topped with house coleslaw, sour cream, chipotle mayo, fried leeks, black sesame seeds and green micros.

TACOS GOBERNADOR

Three corn tortilla tacos covered with oily guajillo sauce filled with Oaxaca cheese, peas and carrots. Finished with an avocado fan, pickled red onions, fried leeks and black sesame seed.
Shrimp Octopus

TACOS DE PULPO

Three corn tortilla tacos 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.

****MINI STREET TACOS**

Four mini street tacos made with Nixtamal corn tortillas. Choice of protein: COCHINITA PIBIL, BIRRIA OR RIBEYE. Topped with raw white onions, fresh cilantro and queso fresco. Accompanied with esquites, charro beans, chile toreado, grilled onions.

PORK

TACOS DE PUERCO AL PASTOR

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

***COCHINITA PIBIL**

Braised pork originated from Yucatan, Mexico. This dish is marinated with achiote paste and spices, wrapped with banana leaves. Served with red onions, lime wedges, cilantro and corn tortillas on the side.

ON THE GRILL

PARRILLADA

A hot sizzling pan with different cut of meat, such as: beef arrachera (topped with balsamico), grilled chicken breast (topped with Aji Amarillo) and Polish sausage. Accompanied with grilled onions and bell peppers, rice, black refried beans, guacamole and tortillas. (+ Add zarandeado grilled shrimp)

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, lime wedges 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, dash of balsamic reduction glaze and fried leeks.

MEXICAN COUNTRY RIB-EYE.

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

MAR Y TIERRA 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.

BEBIDAS SIN ALCOHOL

- ✓ Fountain drinks ✓ Mexican coke ✓ O. J.
- ✓ Unsweet Ice tea ✓ Topo Chico ✓ Regular coffee
- ✓ Hot tea (variety) ✓ Ask for our barista menu

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

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 with grilled vegetables and our delicious grill French cut airline chicken. Decorated with leek ashes and fried leeks.

SEAFOOD

HUACHINANGO ZARANDEADO 🍴

Roasted red snapper fillet grilled with our zesty zarandeado sauce, on a bed of mashed potato, Oaxaca cheese and cajun potatoes. Topped with cucumber strings and leek ashes.

***SALMON TOLTECA**

Tender and juicy grilled salmon on a bed of fresh spinach topped with buttery 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 grilled 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 includes 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 covered with Chipo-Mayo on a bed of poblano cream, surrounded by four zarandeado jumbo shrimp. Topped with fried canchita, fried leeks, leek ashes and green micros.