



Mariscos Azteca

MEXICAN SEAFOOD
RESTAURANT



1100 N. Tuttle Ave. Suite 8 Sarasota FL 34237

941-210-3873

www.mariscosazteca.com

mariscosazteca@yahoo.com



Entraditas y Appetizers

PESCADITOS FRITOS CALLEJEROS \$8.95

A Traditional dish brought directly from Mexico, deep fried fish strips (BASA), served with a side chipotle Tartar sauce for dipping.

FRIED CALAMARI \$9.95 FRIED CAMARONES \$ 11.95 CALAMARI REBOSADOS A LA DIABLA \$10.75 SHRIMP \$12.75

Deep fried breaded calamari or shrimp served w/a side of our house marinara sauce. Or smothered in our homemade diablo spicy sauce and side of Avocado tartar

CALAMARI \$11.50 OR CAMARONES AL AJILLO \$12.75

Your choice of fresh sauteed shrimp or calamari with fresh garlic, cilantro and a touch of white wine. served w/a side of pan de ajo.

TOSTADAS DE CEVICHE OR ESTILO AGUACHILE

FISH (PESCADO) \$3.95 MIXTA P/C \$4.75
CAMARON O PULPO \$4.75 AZTECA C/P/F \$4.95
CAMARON COCIDO \$4.75

Raw fish or shrimp cooked in a fresh lemon juice, mixed with fresh tomatoes, red onions and cilantro, in our specialty spices, topped with avocado slices. ESTILO AGUACHILE no tiene tomate pero si pepino, pide tu favorito: Rojo chile de arbol o verde Serrano peppers.

TOSTADA DE FRESH TUNA en salsa negra \$4.95

TOSTADA MIX DE FRESH TUNA Y MAS \$5.75

Tuna en salsa negra, camaron cocido, pulpo, mango, cebolla morada, pepino, cilantro y aguacate.

SHRIMP EMPANADAS: (4) \$11.75 GROUND BEEF EMPANADAS (4) \$9.95

Fried flour dough filled with choice of shrimp or our delicious ground beef and Mozzarella Cheese, garnished with sour cream, guacamole, lettuce and tomatoes.

QUESO FUNDIDO DE CAMARONES \$12.25 QUESO FUNDIDO DE MUSHROOM \$8.95

Mozarella cheese, sautéed Shrimp OR Mushrooms, poblano peppers, onions, and tomatoes served with 4- flour or corn tortillas

TACOS GOVERNADOR: SHRIMP OR MAHI MAHI (4)\$11.95

Grilled corn tortilla filled w/mozarella cheese, and sauteed tomatoes, onion and poblano peppers.

FLAUTAS \$8.95

Rolled corn tortillas, stuffed with our house specialty shredded chicken fried to golden. Light and crunchy, served with a side of sour cream, guacamole and topped with Mexican queso fresco.

TAQUITOS DORADOS \$8.95

Filled with shredded beef or shredded Chicken fried to golden, light and crunchy topped with beans, lettuce, tomatoes, queso fresco and Mexican crema and a side of its very own spicy salsa.

PORK TAMALES: (4) \$9.25

Corn-based dough steamed in a corn husk leaf wrapper filled with our specially marinated pork. Topped with our house green tomatillo sauce, lettuce, tomatoes, and Mexican queso fresco

CHILE RELLENO: QUESO FRESCO OR GR. BEEF \$8.95 CARNITAS, STK, OR PASTOR. \$9.75 SHRIMP \$10.25

Large poblano pepper stuffed with choice of Queso Fresco, ground beef, pastor, Carnitas (pork), or Shrimp, topped with Ranchera sauce and Mexican queso fresco, served with 4 tortillas

NACHOS NO MEAT \$8.75 SHR. CKN OR GROUND BEEF \$9.95 STEAK OR GRILLED CKN \$10.95

Tortilla Chips topped with beans, Melted cheese, lettuce, pickled jalapenos, Tomato, and a scoop of Sour cream.



TOSTADA DE ATUN

Lunch Specials Mon-Fri 11-3

CHOOSE ANY (2) TWO ITEMS FROM THIS LIST: \$8.50

Served with Rice and beans

(please note: first basket of Chips and sauce is courtesy any other serving will be charged \$1.75)

Cheese enchilada filled w/queso fresco

Topped w/Enchilada red sauce

Ground Beef Enchilada topped w/ Enchilada red sauce

Shredded Beef Enchilada topped w/ green tomatillo sauce

Shredded Chicken Enchilada topped w/Sour cream sauce, Mole Sauce or Green Sauce. choose your favorite.

Chicken Flauta topped w/Mexican queso fresco and a side of sour cream

Pork Tamal topped w/Green Tomatillo Sauce

Chicken Chimichanga topped w/ Ranchera sauce

Taco Crispy(corn) or Soft flour filled with Ground Beef or Shredded chicken, lettuce, tomatoes, and mixed cheese. (Other type of meat filling will cost \$1.25 extra)

TOSTADA: Flat Corn Crispy Tortilla spreaded w/ beans, topped w/choice of ground beef, shredded chicken, or just plain guacamole, and lettuce, tomatoes, slices of avocado and mexican queso fresco.

OR ONE FROM THIS LIST:

Taco Salad: \$8.75

Large fried flour tortilla with your choice of ground beef along with our House Specialty dressing or shredded chicken, topped with delicious home made chile con queso sauce, and filled with our mixed cheese, lettuce, tomatoes and a side of sour cream

Fajita Lunch Special: \$9.25

Your choice of Grilled chicken or Steak, served with Rice and beans, two tortillas, Guacamole, pico de gallo, sour cream, and mixed cheese.

Burrito Lunch Special: \$8.75

Filled with your choice of our delicious ground beef, shredded chicken or just plain rice and beans, topped with melted mixed cheese, garnished with lettuce and tomato. Topped with your favorite sauce: Enchilada red sauce, green tomatillo sauce, sour cream Sauce, Chile con queso or Ranchera sauce.

Quesadilla Lunch: \$8.75

Your choice of ground beef, shredded chicken, cheese, or mushroom and poblano pepper. served with sour cream and guacamole



FAJITA LUNCH

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED

CEVICHE

PESCADO	\$12.95
CAMARON	\$14.95
PULPO	\$14.95
TUNA	\$16.95
MIXTO F/S	\$15.50
AZTECA F/S/O	\$15.95

Fresh Raw fish or Shrimp cooked in a fresh lemon juice, mixed with fresh tomatoes, red onions and cilantro, in our specialty spices, topped with avocado slices, and a side of saltine crackers or tostadas



AGUACHILES

ROJO (CHILE DE ARBOL) VERDE (SERRANO PEPPERS) SALSA NEGRA OR SALSA DE MANGO HABANERO

PESCADO	\$12.95
CAMARON	\$14.95
PULPO	\$14.95
MIXTO F/S	\$15.50
CAYO DE HACHA TUNA	\$17.95
AZTECA F/S/O	\$15.95
AGUACHILE AZTECA F/S/O	\$15.95
AGUACHILE DIVORCIADO EN TRES SALSAS	

Raw fish or shrimp cooked in a fresh lemon juice, mixed with fresh cucumber, fresh chopped cilantro, red onions, and light serrano peppers, chile de arbol, salsa negra, or salsa de mango habanero. topped with sliced avocados and side of Saltine crackers or tostadas.

SOUPS OFFERED W/RICE OR TOAST

SOPA DE MARISCOS BOWL	\$14.50
SOPA MIXTA F/S	\$13.25
CAMARON	\$13.75
PESCADO	\$11.95

CUP OF ANY SOUP \$8.75

Delicious seafood base broth and filled with a variety of tastes and textures, from flaky fish to meaty shrimp and tender squid, octopus, mussels, clams and a combination of different vegetables.

TORTILLA SOUP BOWL \$8.50 CUP \$ 6.50

Home made Chicken soup made with Fresh House Vegetables, rice and topped W/Melted Mozzarella Cheese and tortilla Strips

!!!!ADD CRAB LEGS TO YOUR SOUP \$4.95!!!!

AÑADE PATA DE CANGREJO A TU SOPA POR TAN SOLO \$4.95

***** ASK FOR HEAD ON FOR THE SHRIMP IN YOUR FAVORITE SOUP IF THATS YOUR PREFERENCE.

SALADS

AZTECA SALAD NO MEAT	\$ 8.95
AZTECA SALAD FISH MAHI MAHI	\$11.95
AZTECA SALAD SHRIMP	\$12.95
GRILLED CHICKEN OR STEAK	\$11.25

Romaine Lettuce, tomato, red onions, and cucumbers sliced avocados, mexican queso fresco and our very own avocado vinaigrette dressing

TOMATO SALAD \$ 6.95

Sliced tomato and avocados topped with mexican queso fresco and avocado vinaigrette

CEASAR SALAD NO MEAT	\$ 7.75
SHRIMP	\$11.95
GRILLED CHICKEN OR STEAK	\$11.25

TACO SALAD \$ 8.99

Large Fried Flour Tortilla, lettuce, Tomato and mixed cheese.

Ground beef with red sauce or Shredded chicken with chile con queso

GRILLED FISH MAHI MAHI OR SHRIMP	\$12.25
GRILLED CHICKEN OR GRILLED STEAK	\$10.99

choice of dressing Avocado Vinaigrette or Chipotle ranch

COCTELES

CAMARON	\$15.95
OCTUPUS	\$15.95
OSTIONES	\$16.96
CAMPECHANO S/O	\$16.25
VUELVE A LA VIDA: S/O/P	\$16.95
COCTEL CHICO	\$ 8.95

Cooked shrimp or octopus and raw Oysters in our traditional homemade cocktail sauce, garnished with diced onion, cilantro, tomatoes, and avocados served w/ saltine crackers.

RAW OYSTERS IN HALF A SHELL (OSTIONES)

OSTIONES EN SU CONCHA (12)	\$16.75
MEDIA DOCENA (6)	\$ 8.95

Raw oysters served with your favorite hot sauce and sliced lemons

OSTIONES ALA MEXICANA	\$16.99
MEDIA DOCENA (6)	\$ 8.95

Raw oysters topped with our homemade sauce, tomatoes, cucumber and onion

OSTIONES ESTILO AGUACHILE (12)	\$16.99
MEDIA DOCENA (6)	\$ 8.95

VERDE, ROJA, NEGRA O MANGO HABANERO

OSTIONES CARGADOS DE CEVICHE

CAMARON	\$22.95
PESCADO	\$19.95
MIXTO F/S	\$23.95
AZTECA F/S/O	\$24.98
MEDIA DOCENA CARGADOS (6)	\$12.95



OSTIONES CON CEVICHE AZTECA

HUARACHES TORTAS Y SOPES

TORTAS \$ 9.95

ASADA, JAMON, MILANESA, PASTOR, CARNITAS, OR GRILLED CHICKEN.

TORTA CAMPECHANA \$10.25

MILANESA BISTEC O DE POLLO CON JAMON.

Mexican style Sandwich, beans, mayonnaise, lettuce, tomatoes, avocado and jalapeno slices served with French Fries.

HOUSE SPECIALTY SANDWICH \$11.95

Deep fried or grilled fish Sandwich, lettuce, tomatoes, red onion and chipotle Tatar sauce served with french fries.

HUARACHES

NORMAL \$ 9.50 SENCILLO (NO MEAT) \$ 8.25

DOS SALSAS \$9.95 DOS CARNES \$10.95

ADD LETTUCE, TOMATOES, Y CREMA \$1.95 EXTRA

Grilled corn dough, Filled with refried black beans, topped with Green or red sauce, white melted cheese, and slices of avocado.

MEATS: Gr. Beef, steak, Shred Chicken, Pastor, carnitas or Grilled Chicken.

SOPES

NORMAL \$3.75 NO MEAT \$ 2.95

Filled with refried beans, topped with lettuce, tomatoes, queso fresco, and mexican crema:

MEATS Gr. Beef, steak, Shred Chicken, Pastor, carnitas or Grilled Chicken.



EMPAPELADO DE MARISCOS

Zizzling Fajitas

Sauteed onions and sweet bell peppers and your choice of meat in a sizzling skillet, served with rice, beans, guacamole, cheese, sour cream, pico de gallo and 3 flour or corn tortillas.

FAJITA AZTECA: 8 Oz Lobster tail (warm water)	
LOBSTER AND STEAK	\$28.95
STEAK OR CHICKEN ONLY	\$16.95
FAJITA MIX: STEAK AND CHICKEN	\$16.95
FAJITA DE COSTILLA DE RES	\$17.95
FAJITA DUO: STEAK OR CKN AND SHRIMP	\$17.95
FAJITA TRIO: STEAK, CKN, AND SHRIMP	\$18.95
VEGGIE FAJITA	\$12.95

SEAFOOD FAJITAS:	
SHRIMP, FISH AND CALAMARI	\$19.95
SHRIMP ONLY	\$19.95
FISH MAHI MAHI ONLY	\$18.95
FISH UPGRADE	\$2.00 extra

MOJARRA FRITA O SNAPPER FRITO ENTERO	
TILAPIA \$13.95	RED SNAPPER \$22.50

Lightly breaded whole fried fish offered with choice of two sides, rice and salad or fries and salad.

Choose one of our delicious homemade sauces to add a kick for dipping: a la diablo, veracruzana or mojo de ajo for only **\$1.95**

FRITO DE LA CASA	\$14.95
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All fried and lightly breaded fillet of Fish, Shrimp, Calamari, and French Fries with a side of Chipotle tartar sauce for dipping.



LANGOSTA AZTECA

SEAFOOD DE LA CASA

OUR DELICIOUS AND FRESH SHRIMP DISHES ARE SAUTEED IN ANY STYLE OF YOUR CHOICE

ALL SHRIMP DISHES SERVED WITH FRESH GRILLED VEGETABLES AND WHITE RICE \$15.95

CAMARONES AL CHIPOTLE

Shrimp sauteed in a Creamy Chipotle Sauce

CAMARONES EN CREMA POBLANA

Shrimp in creamy poblano sauce, onions and Poblano Peppers

CAMARONES RANCHEROS

Sauteed Shrimp in our Homemade ranchera Sauce

CAMARONES A LA DIABLA (picante) 🌶️

Sauteed Shrimp in a traditional SPICY diablo sauce

CAMARONES AL MOJO DE AJO

Our very own Chef's creation garlic sauce and cilantro with a touch of wine.

CAMARONES MARIPOSA

Breaded fried shrimp AND side of chipotle tartar sauce

CAMARONES DE LA CASA

Grilled or Blackened shrimp with side of pico.

CAMARONES A LA MEXICANA

Shrimp sauteed in our Mexican traditional salsa peppers, tomatoes and onion.

PESCADO A LA VERACRUZANA

GROUPEL \$17.95	MAHI \$16.95
TILAPIA \$12.95	CORVINA \$16.95

Grilled fillet of fish topped w/our traditional veracruzana sauce mixture of onions, green olives, tomatoes and a touch of white wine. Served with white rice and fresh grilled vegetables.

FILETE DE PESCADO A LA PLANCHA O FRITO

MAHI OR CORVINA	\$16.95
TILAPIA	\$12.50
GROUPEL	\$17.25

Grilled fillet of fish and a side of pico de gallo, Served with white rice and fresh grilled vegetables.

GROUPEL, MAHI OR CORVINA AL MOJO DE AJO CON CAMARONES Y CALAMARES \$18.95

Grilled FILLET OF FISH topped with Shrimp and Calamari SAUTEED IN OUR CHEF'S CREATION GARLIC SAUCE.

MEDALLON DE ATUN \$19.95

Grilled fillet tuna smothered in a creamy Chipotle and mushroom sauce, served with rice and veggies. Let your server how you want it cooked, rare, medium rare or well done.

MARISCADA AZTECA \$15.95

Shrimp, clams, mussels, Fish, Calamari and Octopus, sautéed in our unique and delicious house tomato clam sauce, topped with fresh cilantro and mexican spices. Served with a side of mexican rice or Garlic Bread.

COLA DE LANGOSTA: 8 OZ LOBSTAIL TAIL (WARM WATER)

LANGOSTA RELLENA \$29.95

Sauteed Chopped Lobster, Shrimp, Octopus, Green and Red peppers, tomatoes, onion and cilantro, topped with queso fundido. Served with white rice and fresh grilled vegetables.

LANGOSTA AZTECA \$21.95

Deliciously Seasoned and Oven baked to perfection served with rice and Beans.

LANGOSTA CON CAMARONES \$29.95

YOUR FAVORITE STYLE SHRIMP AL MOJO DE AJO, A LA DIABLA, OR CREAMY CHIPOTLE SERVED WITH WHITE RICE AND FRESH GRILLED VEGETABLES.

PIÑA RELLENA \$17.99

Sauteed chopped Shrimp, Octopus, Green and red pepper, tomatoes, and onion, topped with queso fundido. Served with rice and salad.



MOLCAJETE DE COSTILLA



LANGOSTA CON CAMARONES AL MOJO DE AJO



PLATILLOS DE LA CASA



MOLE POBLANO

\$13.95

An absolute must-have Chicken breast covered with Azteca Style mole made from some of the 30 ingredients, chilies, nuts, seeds, spices, and Mexican chocolate. Rich, bold flavor. Includes a side of Mexican Style Rice, lettuce and tomatoes topped with avocado vinaigrette.

POLLO AZTECA

\$11.50

Grilled Fresh Chicken Breast a la plancha with a side order of Pico de Gallo and tortillas, Served with Mexican style rice and Beans.

POLLO A LA PARILLA

\$15.50

Grilled chicken Breast topped with Grilled SHRIMP, bell peppers, onions, mushroom and melted mozzarella cheese. Served with Mexican style rice and beans along with 3 tortillas.

MILANESA POLLO (CHICKEN) BISTEK (STEAK) OR (PESCADO) FISH

\$12.95

Lightly breaded grilled Milanese served with Rice and beans garnished with lettuce, tomatoes and queso fresco

GRILLED CHICKEN CHIPOTLE

\$12.75

Grilled chicken breast topped with Mozzarella Cheese and our homemade creamy chipotle sauce. Served with rice and beans.

POLLO EN CREMA POBLANA

\$12.95

Deliciously Chopped Chicken Breast sauteed in creamy poblano sauce, onions and Poblano Peppers, served with rice and beans

COCHINITA PIBIL (ALSO PUERCO PIBIL)

\$13.25

A traditional Mexican slow-roasted pork dish from the Yucatan Peninsula. Preparation of traditional cochinita or puerco pibil involve marinating the meat in strongly acidic citrus juice, coloring it with annato seed, and roasting the meat while it is wrapped in banana leaf. Served with rice and beans and tortillas

BISTEK OR CHICKEN EN SALSA VERDE

\$12.95

This dish is the ultimate joy ride for your taste buds. Sliced beef cooked in onions and salsa verde. Served with Mexican style rice and beans topped with crumbled Mexican queso fresco.

BISTEK AL CHIPOTLE

\$12.95

Chopped steak sauteed in onions and a mild chipotle sauce, served with rice and beans and tortillas.

STEAK A LA DIABLA



\$12.95

Chopped steak sauteed in a homemade spicy diablo sauce, onions and dried chile de arbol with Tortillas.

CARNE ASADA

\$13.25

Flat grilled sirloin steak, topped with grilled bell peppers and onion, rice and beans, and a side of pico de gallo with Tortillas.

CARNE A LA MEXICANA

\$12.95

Chopped steak in a traditional Mexican sauce made of tomatoes, cilantro and onions, served with rice and beans with Tortillas.

STEAK A LA TAMPIQUENA

\$14.95

Flat grilled sirloin steak, topped with ranchera sauce, Mexican queso fresco, a side cheese enchilada topped with green tomatillo sauce with Tortillas.

STEAK CANCUN

\$17.95

Grilled Steak topped w/grilled shrimp,peppers and onions, melted mozzarella cheese, rice ,beans and tortillas

CHILE RELLENO

\$11.95

SHRIMP

\$12.95

Large Poblano pepper stuffed with your choice of Queso Fresco, Pastor, Carnitas, Shrimp, or Ground beef, topped with ranchera sauce and our Mexican crumbled cheese Queso Fresco and a side of Tortillas.

TACOS DINNER DE CAMARON DORADOS

\$12.95

Corn Tortilla Stuffed with Shrimp and mozzarella cheese, folded and deep fried to golden topped with lettuce, tomatoes and Queso fresco

MAHI MAHI FISH OR SHRIMP TACOS

\$12.95

3 Soft corn tortilla filled with grilled Fish or Shrimp topped with lettuce and guacamole, served with rice and beans

TACOS DINNER

\$11.95

MIXED MEATS

\$12.75

3 soft corn tortilla tacos topped with your favorite meat filling, fresh chopped onion and cilantro served with Rice and Beans (Meat filling) Steak, Pastor, Cochinita Pibil, Carnitas, Grilled Ckn, Ground beef.

TACOS MOJADOS (WET TACOS)

\$10.75

2 Soft flour tortillas filled with your choice of tender strips of steak or marinated grilled chicken, topped with grilled onions, bell peppers and chile con queso verde, and side of pico de gallo, served with rice and beans.

MARISCADA



PIÑA EN AGUACHILE





MOLCAJETE AZTECA

MOLCAJETES FRIOS

A lava rock bowl in our specialty chefs creation sauce. Con nuestras salsas especiales de la casa: salsa negra, salsa aguachile verde, o roja. Servido con pepino, tomate, cebolla, cilantro, y aguacate.



MOLCAJETE AZTECA: **\$24.95**

Camaron cocido, camaron curtido, pulpo, pescado curtido, cayo de hacha, y ostiones.

MOLCAJETE DE CAMARON COCIDO O CAMARON CURTIDO. **\$23.95**

MOLCAJETE MIXTO: **\$23.95**

Camaron cocido, pulpo y pescado.

MOLCAJETE DUO: **\$ 25.95**

Cayo de hacha y fresh tuna.

PIÑAS EN AGUACHILE 🌶️ **\$23.95**

Con salsa verde, roja, salsa negra, o mango habanero, cebolla, tomate, cilantro, pepino, y aguacate, camaron curtido, camaron cocido, pulpo, pescado curtido, y cayo de hacha.

TORRES DE MARISCOS: 🌶️

Con nuestras salsas especiales de la casa: salsa negra, salsa aguachile, verde o roja, tomate, pepino, cilantro, mango, y aguacate.

TORRE LA PELIGROSA: **\$23.95**

CAMARON COCIDO, CAMARON CURTIDO, PULPO, TUNA CURTIDO, Y CAYO DE HACHA.

TORRE AZTECA: **\$22.95**

CAMARON COCIDO, CAMARON CURTIDO, PULPO, Y PESCADO.

TORRE DE ATUN Y CAYO DE HACHA. **\$24.95**



TORRE DE MARISCOS



MOLCAJETE SIETE MARES

MOLCAJETES CALIENTES

Hot Simmering molcajete a volcanic lava rock bowl filled with our chef's own salsa creations choose your favorite:



MOLCAJETE MAR Y TIERRA **\$24.95**

Steak, chicken, camarones, salchicha, nopal, cebolla asada, queso fresco, chile toreado, y salsa verde o roja. Served with rice, beans and tortillas

MOLCAJETE RANCHERO **\$19.95**

Carne y pollo, salchicha, nopal, cebolla asada, queso fresco, chile toreado, y salsa verde o roja. Served with rice, beans and tortillas.

MOLCAJETE DE COSTILLA DE RES **\$17.95**

Green or red sauce, queso fresco, chile toreado cilantro and raw onion, rice and beans and corn or flour tortilla.

MOLCAJETE MIXTO ALA MEXICANA **\$21.95**

Camaron y pescado in our very own traditional salsa a la mexicana and queso fresco. Served with rice o garlic bread

MOLCAJETE SIETE MARES **\$26.95**

Camaron, perscado, scallops, pulpo, calamari, mussels, crab legs, in our very own house tomato clam sauce served with white rice or garlic bread.

EMPAPELADO DE MARISCOS :

Your favorite seafood (diced fish) choice wrapped in aluminum foil, seasoned in garlic and butter sauce and in our own chef's creation with cajun seasoned mixed spices, hot, medium or in a garlic sauce. With papa y elote and side of white rice.

EMPAPELADO MIXTO **\$25.99**

½ lb de crab legs, shrimp head on or no head and diced fish (grouper).

EMPAPELADO DE CRAB LEGS 1LB. **\$24.95**

EMPAPELADO SHRIMP HEAD ON OR NO HEAD 1LB. **\$19.95**

EMPAPELADO FISH (DICED FISH GROUPER) **\$18.95**

EMPAPELADO DUO: **\$22.95**

Diced fish y camaron head on or no head.

EMPAPELADO AZTECA FISH WITH SHRIMP GROUPER, OR MAHI \$18.95 TILAPIA \$16.95

Our traditional empapelado fillet or fish topped with shrimp tomatoes, cilantro, onions and butter. Served with white rice and fresh grilled vegetables.

*** Warning*** There is a risk associated with shell fish, eating raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters or clams and should only eat these items fully cooked. If you are unsure of risk consult your physician.



MEXICAN STYLE TACOS

MAKE YOUR OWN COMBINATION

All served with Rice and Beans

1-ITEM \$7.75 2-ITEM \$8.95 3-ITEM \$10.95

(PLEASE NOTE 1ST BASKET OF CHIPS AND SAUCE IS COUTESY NEXT SERVINGS WILL BE CHARGED \$1.75)

Cheese enchilada: filled with Mexican queso fresco Topped Enchilada Red sauce.

Ground Beef Enchilada: Topped with Enchilada red sauce

Enchiladas verdes: Shredded Beef or Shredded Chicken topped with green tomatillo sauce.

Shredded chicken enchilada: topped with Sour cream sauce or Mole Sauce

Chicken flauta: topped with Mexican queso fresco and a side of sour cream

Pork Tamale: topped with Green Tomatillo Sauce

Chicken or ground beef chimichanga: Topped with Ranchera Sauce.

Taco Crispy Corn or Soft flour: filled with ground beef or Shredded chicken, lettuce, tomatoes, and mixed cheese. (Other type of meat filling will cost \$1.75 extra)

Tostada: Flat Corn Crispy Tortilla topped with beans, choice of ground beef, shredded chicken, or just plain guacamole, and lettuce, tomatoes, slices of avocado and Mexican queso fresco.

QUESADILLAS \$12.95

Large grilled flour tortilla filled w/mozzarella cheese, served with guacamole, sour cream, lettuce and tomatoes. Choose your fav. Meat filling. Steak, Grilled chicken, pastor, or carnitas

CHEESE QUEZADILLA QUESO MOZZARELLA \$10.25

QUESADILLA AZTECA CHOICE OF CORN OR FLOUR \$11.25

Poblano Peppers and Mushroom and mozzarella cheese.

SHRIMP OR FISH QUESADILLA \$13.95

Sauteed grilled onion and peppers and mozzarella cheese.



ENCHILADAS VERDES

A LA CARTE AND SIDE ORDERS

RICE OR REFRIED BEANS	SM \$3.75	\$5.25
RICE & BEANS COMBINATION	SM \$3.95	\$5.25
SIDE ENCHILADA		\$3.75
SIDE PORK TAMALES OR TOSTADA		\$3.95
SIDE JALAPENOS, PICO DE GALLO OR ANY SIDE SAUCE		\$1.75
MOLE SAUCE 4OZ.		\$3.25
SIDE ORDER FRESH TORTILLAS (3)		\$1.75
CHIPS AND SALSA TO GO		\$4.95
GUACAMOLE SCOOP		\$3.75
TRIO GUACAMOLE		\$7.75

TACOS

MEXICAN STYLE TACOS \$2.95

Soft Corn Tortilla, Topped with chopped cilantro and Onion w/your favorite meat filling (Asada, Carnitas, Pibil, Pastor, or Grilled pollo, Ground Beef, Shred. Ckn).

QUESA TACOS \$3.25

Grilled Corn Tortilla, filled with mozzarella cheese and your favorite meat filling (Asada, Carnitas, Pibil, Pastor, or Grilled pollo)

AMERICAN STYLE TACOS: \$2.95

Soft flour or Crispy corn, lettuce, tomatoe and cheese.

Ground beef, shred ckn, steak, grilled chicken, Pastor or Carnitas.

TACOS DORADOS DE CAMARON: \$3.95

Corn Tortilla Stuffed with Shrimp and mozzarella cheese, folded and deep fried to golden topped with lettuce, tomatoes and Queso fresco

TACOS GOVERNADOR: SHRIMP OR MAHI MAHI \$3.95

Grilled Corn tortilla filled w/mozzarella cheese, and sauteed Tomatoes, onion and poblano peppers.

TACOS DE CAMARON OR MAHI MAHI \$3.95

Grilled Shrimp or Fish served on a soft tortilla topped with lettuce and guacamole.

TOSTADAS A LA CARTA \$3.75

TOSTADA DE BEANS \$2.95

TOSTADA PLAIN GUACAMOLE \$3.95

(ADD BEANS .75 EXTRA)

Crispy flat tortilla topped with beans, lettuce tomatoes queso Fresco and slices of avocados. Guacamole tostada does not Get sliced avocado.

Meats: Asada, pastor, shred.Ckn, grilled ckn,ground beef or Shred. Beef.



TACOS DE CAMARON

BURRITOS

Large flour tortilla filled w/rice, beans and your choice of meat, garnished with lettuce and tomatoes, and topped with mozzarella cheese.

Top it off w/your fav. Sauce: tomatillo green sauce, ranchera sauce, sour cream sauce, chile con queso sauce or red enchilada sauce (add \$.75)

ASADA (STEAK), PASTOR, CARNITAS, \$11.95

GRILLED CHICKEN, SHREDDED BEEF. \$10.95

GROUND BEEF, OR SHREDDED CHICKEN \$9.75

BEANS AND RICE

BURRITO A LA PLANCHA \$12.95

Grilled flour tortilla, filled w/mozzarella and Steak or Gr. Chicken, sour cream, shredded lettuce and tomato, served w/ rice and beans.

BURRITO AZTECA A LA PLANCHA \$13.95

Grilled flour tortilla, filled w/mozzarella cheese, creamy chipotle sauce, shredded lettuce and tomatoes, served with rice and beans.



MEXICAN FLAN



DONUT STICKS



DESSERTS/POSTRES \$ 5.75

MEXICAN FLAN:

Home made classic custard with rich caramel sauce.

DONUT STICKS:

Strips of deep fried pastry dough dusted in cinnamon and sugar.

AZTECA FRIED CHEESECAKE:

Cheese cake wrapped in a deep fried flour tortilla, dusted with cinnamon and sugar. topped with caramel, chocolate.

CHURROS:

Deep fried pastry dough filled with caramel, crispy and dusted with cinnamon and sugar topped with chocolate, caramel and whip cream.

BUÑUELOS:

Thin deep fried flour dough dusted in cinnamon and sugar topped with caramel. A traditional and succulent dessert made at Christmas and New years.

BEVERAGES

IMPORTED BEER

\$3.75

DOMESTIC BEER

\$3.25

MICHELADA

\$6.75

Corona-Corona Light, Negra Modelo,Pacifico, Modelo Especial, XX Amber,X X Lager,Sol,Victoria Tecate,Heineken,Stella,Yuegling,Bud Light Budweiser, Michelob Ultra.

CANNED BEVERAGES

\$1.75

Coca-cola,Diet coke, sprite, Gingerale, Pepsi, orange Fanta, Root Beer.

PERRIER,CLUB SODA,TONIC WATER,TOPO CHICO

\$2.75

COFFEE (MADE FRESH, THANKS FOR YOUR PATIENCE)

\$2.95

IMPORTED SODAS: JARRITOS

\$2.75

Mandarin,Tamarind,pineapple,grapefruit,fruitpunch, Manzanita Cidral, sangria senorial,coca cola botella.

SPECIALTY DRINKS:

AGUAS FRESCAS (NO REFILLS)

\$3.75

PITCHER DE AGUA FRESCA

\$9.25

AGUAS TO-GO

\$4.25

ASK YOUR SERVER FOR WATER OF THE DAY

Lemonade, Unsweet tea, Horchata, Jamaica, Mango, Guayaba, Tamarindo, Sandia, y Pina.

HOMEMADE SANGRIA:

GLASS

\$6.75

CARAFE SANGRIA

\$21.95

WINES BY THE GLASS

\$6.75

Red wines: PinoNoir, Merlot,Cabernet souvignon, White wines: Chardonnay,Pinot Gritio, White Zinfandel.

WINES BY THE BOTTLE

\$18.00

MARGARITA AZTECA

\$6.95

CARAFE DE MARGARITA

\$27.75

Los Cabos Agave tequila 20% alc. 4.0z in each margarita.