



# PLATILLOS DE LA CASA



**MOLE POBLANO** **\$18.95**  
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 vinagrette.

**POLLO AZTECA** **\$16.95**  
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 ALAPARILLA** **\$20.50**  
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.

**MLANESA Pollo(chicken) Bistek (steak) OR (Pescado) FISH** **\$18.50**  
Lightly breaded grilled Milanese served with Rice and beans garnished with lettuce, tomatoes and queso fresco.

**GRILLED CHICKEN CHIPOTLE** **\$18.95**  
Grilled chicken breast topped with jack cheese and our homemade cream chipotle sauce. Served with rice and beans.

**POLLO EN CREMA POBLANA** **\$18.95**  
Deliciously Chopped Chicken Breast sauteed in creamy poblano sauce, onions and Poblano Peppers, served with rice and beans

**BISTEK OR CHICKEN EN SALSA VERDE** **\$18.95**  
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 bean topped with crumbled Mexican queso fresco.

**BISTEK AT CHIPOTLE** **\$18.95**  
Chopped steak sauteed in onions and a mild chipotle sauce, served with rice and beans and tortillas.

**STEAK ALADIABLA** **\$18.95**  
Chopped steak sauteed in a homemade spicy diablo sauce, onions and dried chile de árbol.

**CARNE ASADA** **\$18.95**  
Flat grilled sirloin steak, topped with grilled bell peppers and onion. Served w/rice and beans, and a side of pico de gallo.

**CARNE ALA MEXICANA** **\$18.95**  
Chopped steak in a traditional mexican sauce made of tomatoes, cilantro and onions, served with rice and beans.

**STEAK ALA TAMPIQUEÑA** **\$19.95**  
Flat grilled sirloin steak, topped with ranchera sauce, Mexican queso fresco, a side cheese enchilada topped with green tomatillo sauce.

**STEAK CANCUN** **\$21.95**  
Grilled steak topped w/grilled shrimp, peppers and onions, melted mozzarella cheese, rice, beans and choice of tortillas corn or flour.

**CHILE RELLENO** **\$16.98** **Shrimp** **\$18.95**  
Large Poblano pepper stuffed with your choice of Queso Fresco, 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** **\$16.75**  
3 Crispy corn tortilla filled with shrimp, melted cheese topped with lettuce, tomatoes and queso fresco.

**MAHI MAHI FISH OR SHRIMP TACOS** **\$17.75**  
**GROUPE TACOS** **\$22.99**  
3 Grilled or fried fish or Shrimp, topped with lettuce and guacamole and side of pico de gallo served with Mexican style rice and refried beans.

**TACOS DINNER one meat only no substitutions** **\$15.95**  
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, or Camitas.

**TACOS MOJADOS ( Wet tacos)** **\$15.98**  
one meat only no substitutions  
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.



LANGOSTA CON CAMARONES AL MOJO DE AJO



piña en agua chile

20% DE LA PROPINA SE AGREGARÁ PARA GRUPOS DE 5 O MÁS PERSONAS.  
20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.