

## APPETIZERS

<b>QUESO ASADO</b>	<b>6.95</b>
A blend of baked cheeses, with sliced chorizos	
<b>NOPALITOS EN SALSA VERDE</b>	<b>6.95</b>
Cactus cooked in green sauce, tortilla strips and cheese	
<b>NACHITOS</b>	<b>4.95</b>
Crispy tortilla chips with beans, melted cheese, and jalapeno pepper	
<b>HIGADITOS MEXICANOS</b>	<b>6.95</b>
Chicken livers Mexican style	
<b>CHAMORRITOS</b>	<b>8.25</b>
Grilled chicken tips in chipotle pepper, basil, onion, garlic, mango, orange and anise sauce	
<b>QUESADILLITAS</b>	<b>8.25</b>
Three small corn meal turn overs deep-fried, flavored with achiote pepper filled with cheese, chicken or beef served with lettuce and tomato	
<b>CARNITAS</b>	<b>9.95</b>
Grilled pork tenderloin tips in chipotle sauce	
<b>NACHO GRANDE</b>	<b>9.25</b>
Tortilla chips, beans, salsa, jalapeno pepper and cheese	
<b>ADD GUACAMOLE</b>	<b>2.00</b>

## **SOUPS**

**DE FRIJOL NEGRO** **5.50**

Black bean soup

**SOPA DE POLLO CON ARROZ** **5.50**

Chicken and rice soup

**SOPA DE NOPAL** **5.50**

Marinated cactus in a chicken-tomato broth, served hot with diced cheese

## **SALADS**

**GUACAMOLE** **8.60**

Gently mashed avocado with chopped onions, tomatoes, cilantro and jalapeno peppers

**ENSALADA AZTECA** **6.75**

Mixed green salad with cactus

**ENSALADA CON POLLO AL GRILL** **13.95**

Mesclun mix salad with house dressing, topped with grilled chicken strips, tomatoes, avocado and guacamole

**CHIPS AND SALSA** **7.50**

( One complementary with Dinner Entrée )

## TRADITIONAL PLATES

<b>TACOS FRITOS</b>	<b>13.95</b>
Crispy taco shells filled with chicken or beef	
<b>QUESADILLAS</b>	<b>13.95</b>
Corn turnovers filled with cheese, chicken or beef	
<b>BURRITO AZTECA</b>	<b>13.95</b>
Large flour tortilla filled with marinated chicken, rice, chopped tomato, onions, cilantro, topped with cheese and red sauce	
<b>TOSTADAS</b>	<b>14.95</b>
Crispy tortillas, layered with beans, chicken or beef, melted cheese, lettuce and avocado slice	
<b>ENCHILADAS ROJAS</b>	<b>14.95</b>
Soft tortilla rolled with picadillo beef, covered with a red sauce and cheese	
<b>ENCHILADAS VERDES</b>	<b>14.95</b>
Soft tortilla rolled with chicken, topped with green tomatillo sauce, cheese and sour cream	
<b>ENCHILADAS DE MOLE VERDE</b>	<b>14.95</b>
A rich sauce made with poblano peppers, onions, pumpkin seeds and almonds spread over chicken, cheese or beef enchiladas	
<b>ENCHILADAS POBLANAS</b>	<b>14.95</b>
Soft tortilla rolled with chicken or cheese covered with mole sauce and cheese	
<b>CHILES RELLENOS</b>	<b>16.00</b>
Green chiles stuffed with cheese, in a mild sauce with tomatoes, mushrooms and almonds, or stuffed with " picadillo " beef in a green sauce	

<b>COMBINACION SOL</b>	<b>15.75</b>
Choice of any two dinner items listed above (for one)	
<b>COMBINACION AZTECA</b>	<b>17.75</b>
Choice of any three dinner items listed above (for one)	
<b>CHICKEN FAJITAS</b>	<b>16.95</b>
Sautéed with onions and bell peppers, served with tortillas and guacamole	
<b>BEEF FAJITA</b>	<b>18.95</b>
<b>SHRIMP FAJITAS</b>	<b>22.95</b>
Sautéed with onions and bell peppers, served with tortillas and guacamole	
<b>CHILAQUILES</b>	<b>15.95</b>
" Tortilla Casserole " with chicken, cheese, tomatoes and sour cream	

## **SPECIALITIES**

<b>POLLO MANGO</b>	<b>16.95</b>
Grilled chicken breast in a mango, garlic and chipotle pepper sauce.	
<b>POLLO VERACRUZANO</b>	<b>16.95</b>
Boneless chicken breast cooked with tomatoes, mushrooms and almonds, mild	
<b>POLLO CILANTRO</b>	<b>16.95</b>
Boneless chicken breast cooked in a coriander and garlic butter sauce, mild	
<b>MOLE POBLANO</b>	<b>16.95</b>
Boneless chicken breast cooked in "mole "a traditional rich and spicy sauce	
<b>PESCADO TAMPIQUENO</b>	<b>19.95</b>
Filet of fish sautéed in a tomato-jalapeno sauce, Spicy	

<b>PESCADO VERACRUZANO</b>	<b>19.95</b>
Filet of fish in a sauce of tomato, capers, mushrooms, almonds, raisins and white wine sauce	
<b>PESCADO AL CILANTRO</b>	<b>19.95</b>
Fillet of fish sautéed with garlic butter and fresh coriander sauce. Mild	
<b>CAMARONES VERACRUZANOS</b>	<b>22.95</b>
Jumbo shrimp sautéed in a sauce of tomato, capers, mushrooms, almonds, raisins and white wine sauce	
<b>CAMARONES TAMPIQUENOS</b>	<b>22.95</b>
Jumbo shrimp sautéed in a tomato-jalapeno sauce, Spicy	
<b>CAMARONES AL COCO</b>	<b>22.95</b>
Jumbo shrimp sautéed in a sauce made with coconut milk, onion, tomatoes and cilantro	
<b>CAMARONES AL CILANTRO</b>	<b>22.95</b>
Shrimp grilled in a fresh garlic butter and coriander sauce. Mild	
<b>CALLOS MANGO</b>	<b>19.95</b>
Sea scallops sautéed in a mango, garlic and chipotle pepper sauce.	
<b>CALLOS DE HACHA</b>	<b>19.95</b>
Fresh scallops sautéed in a red and green sauce tomato-coriander sauce. Mild	
<b>PUERCO EN ADOBO</b>	<b>20.95</b>
Spicy pork tenderloin marinated in chipotle peppers and orange juice. Hot	
<b>CARNE ASADA</b>	<b>24.95</b>
Grilled sirloin served with an enchilada, chorizo and guacamole	
<b>MIX GRILL AZTECA (for one)</b>	<b>28.00</b>
Grilled sirloin or pork, with chicken, coriander shrimp, chorizo and guacamole	

**MIXED GRILL AZTECA (for two)**

**49.00**

Grilled sirloin or pork, with chicken, coriander shrimp, chorizo and guacamole