

[Home](#) / [Dinner Menu](#) (click on the right arrow for more selections)

Dinner Menu (click on the right arrow for more selections)

Appetizers

Prepare your palate for fabulous Mexican cuisine. Our appetizers are created for 1 – 4 people and go perfectly with our host of Margaritas, Mojitos y Cervezas Mexicanas!

Ceviche \$11.00

Prawns in lime juice, onions, tomatoes, jalapeños, cilantro, garlic, salt and black pepper. Served with three (3) tostaditas. Gluten free.

Quesadilla \$9.00

Two crispy flour tortillas stuffed with cheddar and jack cheese, green onions and tomatoes. Served with sour cream and guacamole.

Ground beef, chicken, picadillo or spinach
Add grilled chicken \$ 2.00
Add steak or al pastor (marinated pork) \$4.00

Queso Fundido \$9.00

Mexican cheese blend (3 cheeses) finished with chorizo (Mexican sausage), pico do gallo and cilantro. Served on a 'piping hot' skillet. Served with corn or flour tortillas.

Empanadas \$9.00 Chicken

Mexican pastry stuffed with savory chicken, folded, dipped lightly in coconut batter—deep fried to a golden brown. Finished with crema Mexicana.

Nachos Azteca™ \$9.00

Azteca's award-winning nachos! Crisp corn tortilla chips topped with beans, jalapeños and melted cheddar cheese. Garnished with tomatoes, green onions, sour cream and guacamole.

Ground beef, chicken or picadillo add \$ 2.00
Add grilled chicken \$2.00
Add steak or al pastor \$4.00

Mexican Pizza \$11.00

Crisp flour tortilla topped with choice of refried or Rancho beans (cholesterol-free), and choice of ground beef, chicken or picadillo. Topped with jack and cheddar cheese, tomatoes and green onions. Garnished with sour cream and guacamole.



Chicken Taquitos \$11.00

Two rolled flour tortillas stuffed with chicken and Jack cheese, served crispy. Garnished with tomatoes, cotija Mexican cheese, sour cream and guacamole.



Mariscos Mojo de Ajo or a La Diabla 1/2 lb. \$16.00

A Mexican coastal delicacy! Shrimp or scallops sautéed with mushrooms and onions butter, crushed red peppers and fresh garlic. Slightly spicy.



Azteca Queso Dip \$7.00 / Add Chorizo \$3.00

Dip into a warm blend of selected cheeses, spinach and chiles. All baked together and served with fresh tortilla chips.

Appetizer Guacamole \$9.00

Azteca's fresh guacamole with chips. Serves 3-4



Malibu Coconut Prawns \$12.00

Malibu coconut battered prawns (6). Served with a zesty mango chipotle marmalade.

Layered Bean Dip \$6.00

Refried beans, enchilada sauce, Jack cheese, cheddar cheese, guacamole and pico do gallo. Topped with jalapeños.

[Home](#) / [Dinner Menu](#) (click on the right arrow for more selections)

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Combinations



Filling Choices: **Add sour cream \$ 1.50**
 Cheese, ground **Guacamole \$ 3.00**
 beef, chicken, **or make it DELUXE for \$ 3.00**
 picadillo (shredded beef and pork), chile verde or

chile colorado. Served with choice of black beans, refried or Rancho (whole) beans, Mexican or white rice.

Poco™ (one item) 1. **\$8.00**
 Enchilada, Taco, Tostada or Tamale (picadillo, chicken or spinach)

Poco™ (one item) 2. **\$11.00**
 Chimichanga, Burrito, Chalupa

Grande™ (two items) 1. **\$11.00**
 Enchilada, Taco, Tostada or Tamale (picadillo, chicken or spinach)

Grande™ (two items) 2. **\$14.00**
 Enchilada, Taco, Tostada or Tamale (picadillo, chicken or spinach),
 Chimichanga, Burrito or Chalupa

ADD our Chile Relleno tradicional to any combination for only \$6.00

Enchiladas

All of Azteca's specialty enchiladas include two (2) enchiladas and are served with Mexican or white rice, black beans, refried or Rancho (whole) beans. Your filling choices include chicken, ground beef, cheese or picadillo. Substitute the rice and beans for steamed veggies, house salad or Azteca fries for \$ 1.49 Add sour cream \$ 1.50 / Guacamole \$ 3.00 or make it DELUXE for \$ 3.00

Spinach Enchiladas **11.00**

Fresh spinach sautéed with mushrooms, onions, tomatoes, cilantro and jalapaños, rolled in two corn tortillas, smothered with our verde salsa and topped with Jack cheese.

Shrimp Enchiladas **15.00**

Two (2) shrimp enchiladas (mojo de ajo style) finished with our salsa de Mazatlan. Served with black beans and white rice.

Enchiladas del Mar **15.00**

Two (2) seafood enchiladas smothered in salsa del mar (a rich blend of heavy cream and Mexican quesos). Served with black beans and white rice.

Enchiladas Verdes **\$11.00**

A beautifully balanced blend of tomatillos (green tomatoes) and green chiles. This enchilada is characterized by the tart, fresh flavor of the verde salsa.

Enchiladas en Mole **\$11.00**

These Mexican enchiladas have the most complex flavor of them all. Typically only served during Mexican special occasions. Mole is most famous in the states of Puebla and Oaxaca. Mole poblano has a history going back centuries and may include up to 20 or more chiles, spices, and other ingredients. Incredible!

Enchiladas a la Crema **\$11.00**

Enchiladas smothered with a rich, decadent cream sauce and cheddar cheese. Tastes best with chicken.

Enchiladas Ranchera **\$11.00**

Enchiladas smothered with Azteca's famous Arroz con Pollo salsa, diced white onions, green peppers, tomatoes and Jack cheese.

Dinner Menu (click on the right arrow for more selections)

Pollo

(Chicken Dishes) Served with Mexican or white rice, black beans, refried or Rancho (whole) beans. Corn or flour tortillas upon request.

Pollo Asado al Carbon \$15.50

Charbroiled Adobo (marinated) chicken breast. Garnished with guacamole. Gluten free.

Pollo a la Crema \$15.50

Strips of chicken breast sautéed with onions and mushrooms in a cream sauce. Garnished with Cotija Mexican cheese.

Pollo Chipotle \$ 14.99

Strips of chicken breast sautéed in Azteca's 'smokey' Chipotle salsa with mushrooms.

Pollo Mazatlan \$15.50

Strips of chicken sauteed in our succulent Mazatlan sauce with mushrooms, green peppers, carrots and onions over a bed of rice and Jack cheese. Served with Rancho beans and a garden salad.

Chicken en Mole \$15.50

Sautéed strips of chicken breast in an authentic Mexican mole sauce.



Chicken Carnitas \$15.50

Sauteed strips of chicken breast with green peppers, tomatoes and onions. Served with guacamole. Gluten free.

Arroz con Pollo \$15.50

Boneless breast of chicken sautéed in a light tomato sauce with mushrooms. Served over a bed of rice and melted Jack cheese. (Not served with beans)



Pollo Fundido™ \$15.50

Rolled flour tortilla, soft or crispy, filled with seasoned chicken and smothered with jalapeño cream cheese and melted American cheese. Served with

guacamole.



Pollo Mexicano \$15.50

Strips of chicken breast with green peppers, tomatoes and onions sautéed in zesty Azteca salsa.

Pollo Blanco \$15.50

A delectable mix of sautéed chicken, mushrooms, onions, green peppers and carrots laced over white rice in a creamy jalapeno sauce. (Not served with beans)

Fajitas

Fajitas are served sizzling hot over a bed of sautéed onions and green peppers. Accompanied with rice, black beans, refried or Rancho (whole) beans, pico de gallo, sour cream, guacamole, cheddar cheese. Substitute rice and beans with steamed veggies, house salad or Azteca fries.

Steak Fajitas \$20.00

Shrimp Fajitas \$20.00

Chicken Fajitas \$16.00

Pork Carnitas Fajitas \$16.00

Vegi-Fajitas \$12.00

Fajita Sampler \$20.00

Steak, chicken & shrimp

\$35.00

(Choose any two: chicken, steak shrimp, carnitas or al Pastor)

Fajitas for Two

Served family style



Fajita Chicken, pork or al Pastor \$13.00

Quesadilla Steak or shrimp \$17.00

Flour tortilla stuffed with cheddar and Jack cheese, your favorite fajita meat and pico de gallo. Garnished with grilled onions and green peppers, sour cream and guacamole.

Fajita Chimichanga Chicken, pork or al Pastor \$13.00

Like your chimichangas? You Steak or Shrimp \$17.00

will LOVE our Fajita Chimichangas! Choose your favorite fajita meat and we will generously stuff it into a grande tortilla with refried beans and cheese. Deep fried to a golden brown then finished with salsa de Molcajete.

[Home](#) / [Dinner Menu](#) (click on the right arrow for more selections)

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Carnes

(Meat Dishes) All entrees served with Mexican or white rice, black beans, refried or Rancho (whole) beans. Corn or flour tortillas upon request.

*** Carne Asada** **\$20.00**

Thinly sliced, seasoned skirt steak, carefully charbroiled to perfection. Garnished with whole green onions, fried jalapeño pepper and guacamole. Gluten free.



*** Carne Asada y Mojo** **\$21.00**

Your choice of grilled carne asada or grilled pollo asado accompanied by shrimp and mushrooms sautéed in Azteca's garlic and chile butter. Gluten

free.



*** Carne Asada y Mas™** **\$19.00**

Carne Asada combined with your choice of an enchilada, taco or tamale.

Steak Mexicano **\$18.00**

Grilled steak, green peppers and onions sautéed in a zesty Azteca salsa or Chipotle sauce.

Chile Verde **\$15.00**

Pork marinated with a mild tomatillo sauce, green peppers, onions and spices.



Chile Colorado **\$15.00**

Slowly simmered chunks of beef cooked in a delicious mild red chile sauce garnished with green onions.

~ Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

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Mexican Favorites

Served with Mexican or white rice, black beans, refried or Rancho (whole) beans. Corn or flour tortillas upon request.



Molcajete™ **\$19.00**

A Mexican style stew of chicken or steak (or choose a combination of chicken and steak) sautéed in a mildly spicy sauce with mushrooms, onions and tomatoes.

Topped with melted Jack cheese. Garnished with sliced avocado.



..... **\$19.00**

Make it two (2) Lamb Shanks for \$25.50

Borrego (Lamb Shank)

Marinated, seasoned lamb shank slowly baked until tender. Served with marinade sauce, pico de gallo, sliced avocado and Rancho beans.

Plato Mexicano **\$22.00**

Taquito Ranchero ~ Crisp corn tortilla filled with chicken, garnished with onion and cotija cheese

*** Carne Asada** ~ Filet of skirt steak charbroiled and garnished with grilled onions and a fried jalapeño pepper

Chile Relleno ~ Cheese stuffed Poblano chile, fried in a light egg batter topped with Azteca's salsa de Chile Relleno

Jalisco-style Enchilada ~ Filled with Jack cheese and dipped in a sauce of mild chiles and seasonings with onion and crema Mexicana.



Tres Amigos **\$19.00**

Chili Colorado ~ Slowly simmered beef, cooked in a delicious mild red chile sauce and sprinkled with chopped green onions.

Chile Verde ~ Tender chunks of pork marinated with a mild tomatillo sauce, green peppers, onions and spices.

Chile Relleno ~ Cheese stuffed Poblano chile, fried in a light egg batter topped with salsa de Chile Relleno and crema Mexicana.

Chile Relleno Tradicional **\$11 / Make it two (2) \$17.00**

Poblano chile stuffed with Monterey Jack cheese, dipped in egg batter and lightly fried to a golden brown. Smothered with salsa de Chile Relleno. Finished with crema Mexicana.

~ Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

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