



CELEBRATE WITH AZTECA!

Got something to celebrate? We've got the fiesta covered! From birthdays and office parties to family get-togethers and special occasions, Azteca is the perfect place to make memories.

Reserve your space today and let our team take care of the details — delicious food, festive vibes, and the warm Azteca hospitality you know and love.

Just **ask to speak with a manager** about hosting your next event with us!

PARTY PACKS & CATERED BUFFETS

Our **Party Pack and Catering menus** are available for **pick-up or delivery only** (not for in-store dining).

Perfect for game days, family dinners, or office fiestas!

Bring the fiesta to you!

Treat your guests to the bold, vibrant flavors of Azteca—fresh, festive, and ready to share.

GIVE THE GIFT OF AZTECA

For over 50 years, Azteca has been where friends and family gather to celebrate life's best moments. Keep the tradition going with an **Azteca Gift Card** and share the flavors you love with someone special.

We love rewarding our loyal amigos! Join our **Azteca VIP Club** and enjoy a **20% or \$10** discount on your food purchase of **\$20 or more** every **10th check-in** on our in-store kiosk. It's our way of saying gracias for making us part of your celebrations!

JOIN OUR VIP CLUB!

APPETIZERS

AZTECA QUESO DIP

A rich, creamy blend of melted cheese with a hint of spice, green chiles and spinach for a smooth, velvety finish. 11.00
Add chorizo or seasoned ground beef | 3.00

GUACAMOLE FRESCO

Made fresh daily with ripe avocados and topped with pico de gallo. Perfect for sharing (serves 3-4). 13.00

MEXICAN STREET CORN

Fire-roasted corn mixed with crema, cotija cheese, cilantro, and spices. 10.00

NACHOS AZTECA

Crisp, house-fried tortilla chips layered with refried beans, cheddar cheese, tomatoes, green onions, jalapeños, sour cream, and fresh guacamole. 13.50. *Add ground beef, chicken, or picadillo (shredded beef & pork) | 3.00*

QUESADILLA

Golden, crispy flour tortillas filled with melted cheddar and Monterey Jack cheese, tomatoes, and green onions. Served with sour cream and fresh guacamole. 13.50
Add ground beef, chicken, or picadillo (shredded beef & pork) | 3.00

· QUESO DIP ·

MEXICAN PIZZA

A crisp flour tortilla layered with refried beans, melted cheddar and Monterey Jack cheese, tomatoes, green onions, sour cream, and fresh guacamole. Topped with your choice of ground beef, chicken, or picadillo (shredded beef & pork). 16.50

CHICKEN TAQUITOS

Two crispy rolled tortillas stuffed with chicken and Monterey Jack cheese. Finished with tomatoes, cotija, sour cream, and fresh guacamole. 16.50

MOJO DE AJO APPETIZER

A half pound of shrimp sautéed with mushrooms, onions, and our signature garlic-butter sauce with a touch of crushed red pepper. Bold, buttery, and slightly spicy. 21.50

CEVICHE

Shrimp mixed with lime juice, fresh pico de gallo, and diced avocado. Served with tostadas. 17.00

· SOPA AZTECA ·

SOUPS

SOPA AZTECA (TORTILLA SOUP)

Grilled chicken breast, fresh avocado, crispy tortilla strips, and melted Monterey Jack cheese in a rich, slightly spicy, flavorful chicken broth. S 9.50 L 12.50

AZTECA CHOWDER

Our signature chowder—rich, creamy, and packed with bold flavor. A savory blend of chorizo, shrimp, sweet corn, tomatoes, cilantro, and just a touch of jalapeño. S 11.00 L 14.00

SOPA DE POLLO (CHICKEN SOUP)

Hearty chicken soup with carrots, zucchini, celery, and red potatoes. Served with cilantro, diced onions, jalapeños, lime, and Mexican rice on the side. 15.00

Consuming raw or undercooked meats may increase your risk of foodborne illness.

Food allergy notice: If you have a food allergy or a special dietary requirement, please inform your server and we will do our best to accommodate your needs. While we try to keep things separate, we cannot guarantee that any item is 100% allergen free.

COMBINATIONS

CHOOSE YOUR FILLING:

Cheese • Ground Beef • Chicken • Picadillo (shredded beef & pork) • Chile Verde • Chile Colorado

Served with your choice of:

Mexican Rice • White Rice • Refried Beans • Rancho Beans • Black Beans

(Please note: Mexican rice and refried beans are not vegetarian)

You may substitute rice and beans with a fresh side salad, crispy fries, or seasoned vegetables | 1.99

POCO – One Item

1. Enchilada, Taco, Tostada, Pork Tamale, or Chicken Tamale. 12.50

2. Chimichanga (served with sour cream) or Burrito. 15.50

GRANDE – Two Items

1. Enchilada, Taco, Tostada, Pork Tamale, or Chicken Tamale. 16.50

2. Enchilada, Taco, Tostada, Pork Tamale, or Chicken Tamale, Chimichanga (with sour cream) or Burrito. 19.50



• GRANDE •

SALADS & BOWLS

TOSTADA TRIO

Three mini tostadas with your choice of refried, rancho, or black beans. Topped with crisp lettuce, cheddar cheese, tomatoes, cotija cheese, and crema. Choice of ground beef, chicken, or picadillo (shredded beef & pork). 14.00

TOSTADAS DE CAMARON

2 crispy tostadas layered with guacamole, lettuce, pico de gallo, Jalisco shrimp, cotija cheese, and crema. 22.00

DELUXE TACO SALAD

A crisp salad of shredded lettuce, cheddar cheese, tomatoes, sour cream, and fresh guacamole. Choice of ground beef, chicken, or picadillo (shredded beef & pork). 15.50

BANDERA SALAD

Garden salad topped with mushrooms, tomatoes, avocados, Monterey Jack, and cheddar cheese. Choice of Chicken 16.75 | Steak* or Shrimp 19.75

MEXI RICE BOWL

White rice topped with shredded lettuce, black beans, grilled chicken breast, pico de gallo, cheddar cheese, and sliced avocado. 16.50

VEGGIE RICE BOWL

A fresh and hearty bowl of white rice layered with black beans, lettuce, seasoned vegetables, pico de gallo, cheddar cheese, and avocado slices. 16.50

• MEXI RICE BOWL •



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ENCHILADAS

CHOOSE YOUR FILLING:

Cheese • Ground Beef • Chicken • Picadillo (shredded beef & pork)

Served with your choice of:

Mexican Rice • White Rice • Refried Beans • Rancho Beans • Black Beans

(Please note: Mexican rice and refried beans are not vegetarian)

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ENCHILADAS ORIGINAL

Two enchiladas smothered in our signature enchilada sauce, topped with melted cheddar cheese. 16.50

ENCHILADAS VERDES

Two enchiladas topped with a bright, zesty blend of tomatillos, green chiles, and spices. 16.50

ENCHILADAS EN MOLE

Two enchiladas covered in an authentic mole sauce made with a rich blend of chiles, spices, chocolate, and nuts. 16.50

ENCHILADAS A LA CREMA

Two enchiladas finished with our smooth, decadent cream sauce and cheddar cheese. 16.50



· VERDE ENCHILADAS ·

ENCHILADAS RANCHERAS

Two enchiladas topped with our arroz con pollo sauce, sautéed onions, bell peppers, tomatoes, and melted Monterey Jack cheese. 16.50

ENCHILADAS JALISCO

Two corn tortillas dipped in bold Jalisco-style red sauce, filled with Monterey Jack cheese, and finished with white onion and cotija cheese. 16.50

ENCHILADAS DE CAMARON

Succulent shrimp (mojo de ajo style) wrapped in two enchiladas and topped with our crema sauce and cheddar cheese. 20.50

POLLO

Served with your choice of:

Mexican Rice • White Rice • Refried Beans • Rancho Beans • Black Beans

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ARROZ CON POLLO

Chicken breast and mushrooms sautéed in a light tomato sauce, layered over a bed of Mexican rice and Monterey Jack cheese. *Not served with beans.* 20.75

POLLO A LA CREMA

Tender strips of chicken breast sautéed with mushrooms and onions, simmered in a cream sauce. Finished with a sprinkle of cotija cheese. 20.75

CHICKEN EN MOLE

Juicy chicken breast strips simmered in an authentic mole sauce—an irresistible blend of chiles, spices, chocolate, and nuts. 20.75

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· CHICKEN CARNITAS ·

POLLO BLANCO

Sautéed chicken breast with mushrooms, onions, green peppers, and carrots served over white rice in a creamy jalapeño sauce. *Not served with beans.* 20.75

CHICKEN CARNITAS

Sautéed chicken breast strips tossed with fresh bell peppers, tomatoes, and onions for a colorful, flavorful dish. 20.75

POLLO FUNDIDO

A crispy rolled flour tortilla filled with seasoned chicken and Monterey Jack cheese, topped with jalapeño cream cheese and melted American cheese. Served with fresh guacamole on the side. 20.75

POLLO ASADO AL CARBON

Charbroiled adobo-marinated chicken breast. Garnished with fresh guacamole, a roasted jalapeño, and a green onion. 22.25

POLLO ASADO Y MOJO

Charbroiled adobo-marinated chicken breast paired with buttery mojo de ajo shrimp. 26.25

TACOS MEXICANOS

Served with your choice of:

Mexican Rice • White Rice • Refried Beans •
Rancho Beans • Black Beans

(Please note: Mexican rice and refried beans are not vegetarian)

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TACOS AL PASTOR

Three corn tortillas filled with tender pork marinated in Mexican chiles, pineapple, fresh fruit juices, and spices. Garnished with onion and cilantro, served with a side of salsa verde. 18.75

TACOS AUTÉNTICOS

Three classic street-style corn tortillas tossed in Azteca sauce. Topped with onions, cilantro, and served with a side of salsa verde. Your choice of Chicken 18.75 | Steak* 21.75

CARNITAS TACOS

Three corn tortillas loaded with tender pork carnitas, onions, and cilantro. Served with a side of salsa verde. 18.75

FISH TACOS

Three flour tortillas filled with tortilla-crust baked tilapia, crisp chipotle ranch cabbage, and fresh pico de gallo. 20.75

SHRIMP TACOS

Three corn tortillas with succulent shrimp sautéed in garlic butter with a touch of spice. Topped with chipotle ranch cabbage and pico de gallo. 20.75

TACOS AL CARBÓN CHICKEN

Three grilled corn tortillas dipped in our enchilada sauce and filled with adobo chicken breast and pico de gallo. Finished with fresh tomatoes and cotija cheese. 18.75

TACOS AL CARBÓN STEAK

Three grilled corn tortillas dipped in our enchilada sauce and filled with flame grilled carne asada and pico de gallo. Finished with fresh tomatoes and cotija cheese. 24.00

TACOS AL PASTOR



FAJITA BURRITO

BURRITOS

MACHO BURRITO

A hearty flour tortilla stuffed with Mexican rice, refried beans, and your choice of ground beef, chicken, picadillo (shredded beef & pork), chile verde, or chile colorado. Smothered in our savory burrito sauce, then topped with melted cheddar, crisp lettuce, diced tomatoes, crema, and a sprinkle of cotija cheese. 16.75

FAJITA BURRITO

A flour tortilla filled with Mexican rice, refried beans, grilled onions, and bell peppers. Finished with our arroz con pollo sauce, fresh pico de gallo, sour cream, and fresh guacamole. Choice of Chicken 18.50 | Steak* or Shrimp 21.50

BURRITO BLANCO

Grilled chicken breast wrapped in a flour tortilla with white rice, rancho beans, and jalapeño cream cheese (smooth, not spicy). Topped with Azteca's crema sauce, cheddar, and cotija cheese. 18.00

BURRITO DOS AMIGOS

Two flavors, one burrito! One half is filled with pork chile verde and topped with melted Monterey Jack; the other half features beef chile colorado with cheddar. Both sides are stuffed with Mexican rice and refried beans, then garnished with grilled onions, bell peppers, fresh pico de gallo, and slices of avocado. 20.50

CARNE ASADA BURRITO*

A flour tortilla stuffed with tender skirt steak, refried beans, and Mexican rice. Smothered in Azteca's savory molcajete sauce and finished with cotija cheese. Served with fresh pico de gallo, avocado slices, and sour cream. 27.50

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FAJITAS

Sizzling fajitas served over a bed of sautéed onions and bell peppers. Accompanied with pico de gallo, cheddar cheese, sour cream, fresh guacamole, and warm flour or corn tortillas.

Served with your choice of:

Mexican Rice • White Rice • Refried Beans • Rancho Beans • Black Beans

(Please note: Mexican rice and refried beans are not vegetarian)

You may substitute rice and beans with a fresh side salad, crispy fries, or seasoned vegetables | 1.99

CHICKEN FAJITAS

Tender grilled marinated chicken breast. 22.25

PORK CARNITAS FAJITAS

Slow-cooked tender pulled pork. 22.25

STEAK FAJITAS*

Marinated grilled flank *steak. 25.00

SHRIMP FAJITAS

Shrimp sautéed with carrots in a Jalisco style sauce. 25.00

FAJITA SAMPLER

The ultimate trio—steak*, chicken, and shrimp, all on one sizzling platter. 27.00

VEGGIE FAJITAS

A garden-fresh mix of seasoned vegetables. 20.00

CHICKEN FAJITAS



FAJITA QUESADILLA

A golden flour tortilla stuffed with your choice of fajita meat, onions, peppers, cheddar, Monterey Jack cheese, and pico de gallo. Served with guacamole and sour cream. Choice of Chicken, Pork carnitas or Vegetables 18.50 | Steak* or Shrimp 21.50

CARNES

Served with your choice of:

Mexican Rice • White Rice • Refried Beans • Rancho Beans • Black Beans

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You may substitute rice and beans with a fresh side salad, crispy fries, or seasoned vegetables | 1.99

PLATO MEXICANO 34.00

A feast featuring:

- Taquito Ranchero – a crisp corn tortilla filled with chicken.
- Carne Asada* - thinly sliced flame grilled skirt steak.
- Chile Relleno - a roasted poblano pepper stuffed with cheese, dipped in a light egg batter, and fried until golden.
- Jalisco-Style Enchilada - corn tortilla dipped in bold Jalisco-style red sauce, filled with Monterey Jack cheese, and finished with white onion and cotija cheese.

CARNE ASADA

CARNE ASADA*

Thinly sliced, charbroiled skirt steak served with grilled green onions, a fried jalapeño, and fresh guacamole. 29.50

CARNE ASADA Y MOJO*

Flame grilled carne asada paired with buttery mojo de ajo shrimp. 32.50

CARNE ASADA Y MAS*

Charbroiled carne asada served with your choice of an enchilada, taco, chicken tamale, or pork tamale. 30.50

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AZTECA
MEXICAN RESTAURANTS

MEXICAN FAVORITES

Served with your choice of:
Mexican Rice • White Rice • Refried Beans •
Rancho Beans • Black Beans

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MOLCAJETE

A Mexican-style stew of chicken, steak*, or both—sautéed with mushrooms and onions in a mildly spicy sauce. Topped with melted Monterey Jack cheese and fresh avocado. 28.00

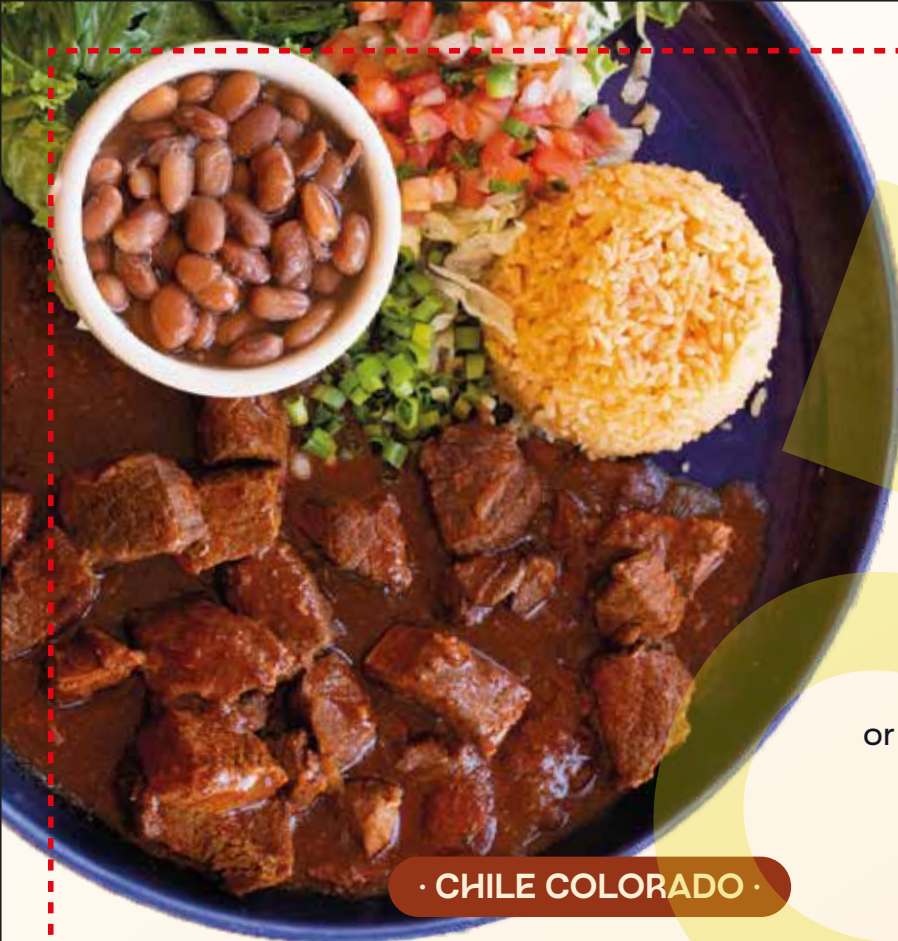
BORREGO (LAMB SHANK)

Tender lamb shank, slow-baked in a rich chili pepper sauce until fall-off-the-bone perfection. Served with pico de gallo, avocado, and rancho beans. 28.00
Make it two (2) 38.00

Availability may vary by location.

CHILE RELLENO

A roasted poblano pepper stuffed with cheese, dipped in a light egg batter, and fried until golden. Finished with molcajete sauce, crema, and cotija cheese. 15.50
Make it two (2) 21.50



• CHILE COLORADO •

CHILE COLORADO

Slow-cooked beef in a rich, mildly spiced red chili sauce. 20.50

CHILE VERDE

Tender pork simmered in a tangy blend of tomatillos, green chiles, and spices. 20.50

TRES AMIGOS 26.50

A trio of bold flavors:

- Chile Colorado
- Chile Verde
- Chile Relleno

CAMARONES

Served with your choice of:

Mexican Rice • White Rice • Refried Beans •
Rancho Beans • Black Beans

You may substitute rice and beans with a fresh side salad, crispy fries, or seasoned vegetables | 1.99

(Please note: Mexican rice and refried beans are not vegetarian)

ARROZ CON CAMARONES

Plump shrimp sautéed with mushrooms and onions in a light tomato sauce, layered over Mexican rice and melted Monterey Jack cheese. *Not served with beans.* 26.00

CAMARONES AL MOJO DE AJO

Succulent shrimp tossed with mushrooms and onions in a blend of butter, garlic, and crushed red pepper. Rich, garlicky, and a little spicy. 26.00

CAMARONES MONTEREY

Marinated shrimp wrapped in smoky bacon, baked to perfection, and served fajita-style over sautéed onions, carrots, and bell peppers. Topped with melted Monterey Jack cheese and paired with fresh pico de gallo, sour cream, and guacamole. 28.00



• CAMARONES MONTEREY •

CAMARONES BLANCOS

Tender shrimp sautéed with mushrooms, onions, peppers, and carrots in a velvety jalapeño cream sauce, served over white rice. *Not served with beans.* 26.00

COCTEL DE CAMARONES

A refreshing coastal favorite—shrimp, pico de gallo, and diced avocado in a house-made seafood and tomato broth. Served hot or chilled. *Not served with rice or beans.* 23.00

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VEGETARIAN

Served with your choice of:

Mexican Rice · White Rice · Refried Beans · Rancho Beans · Black Beans

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ENCHILADAS ESPINACA

Two corn tortillas filled with sautéed spinach, mushrooms, onions, tomatoes, cilantro, and jalapeños. Smothered in verde sauce, then topped with melted Monterey Jack cheese and crema. 16.00

VEGGIE ENCHILADAS

Two flour tortillas stuffed with a colorful mix of seasoned carrots, mushrooms, broccoli, cauliflower, and zucchini. Finished with verde sauce, Monterey Jack cheese, and crema. 16.00

VEGGIE MACHO BURRITO

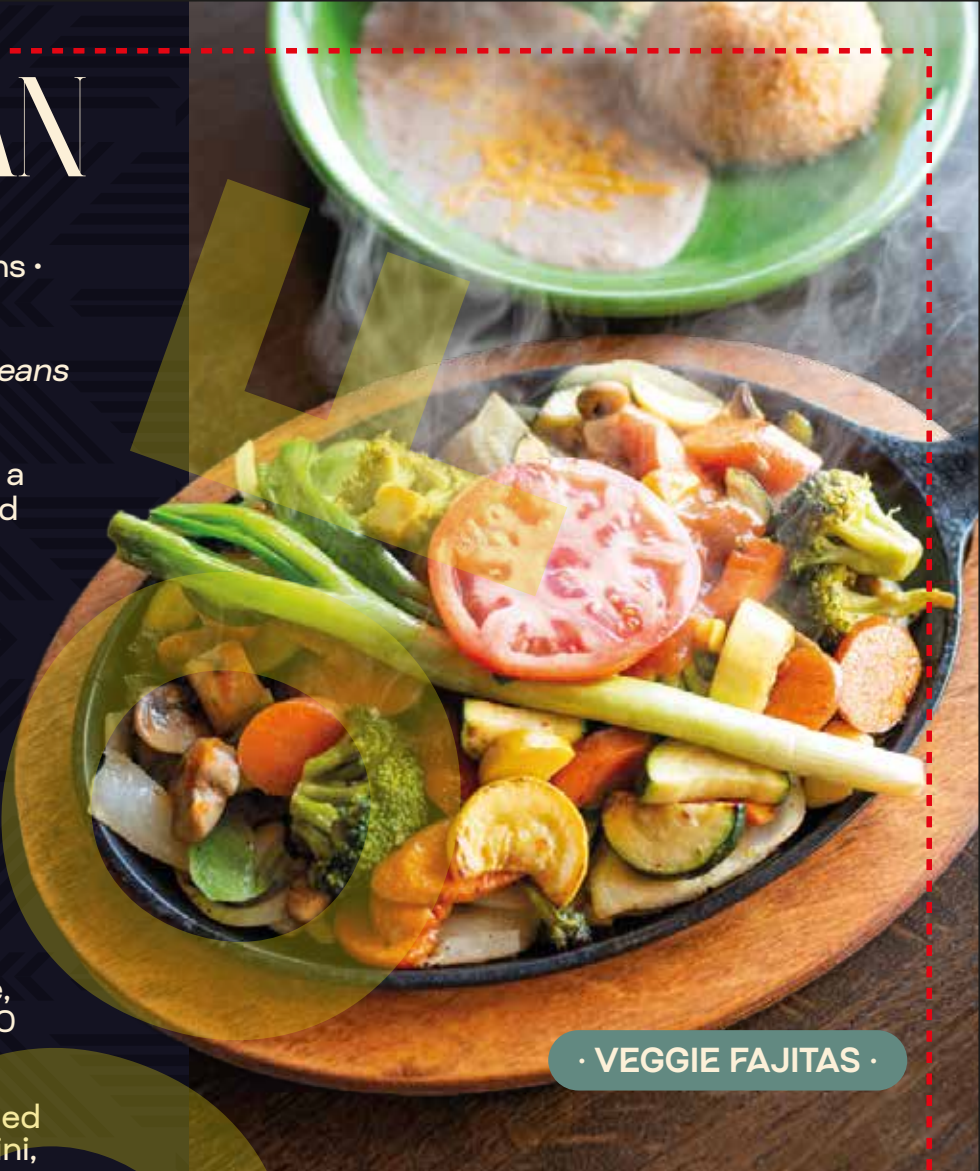
A giant flour tortilla packed with seasoned cauliflower, mushrooms, carrots, zucchini, broccoli, white rice, and rancho beans. Topped with verde sauce, crisp lettuce, pico de gallo, crema, and cotija cheese. 16.75

VEGGIE RICE BOWL

A fresh and hearty bowl of white rice layered with black beans, lettuce, seasoned vegetables, pico de gallo, cheddar cheese, and avocado slices. 16.50

VEGGIE FAJITAS

A garden-fresh mix of seasoned vegetables. Served with rice, beans, pico de gallo, cheddar cheese, sour cream, fresh guacamole, and warm flour or corn tortillas. 20.00



· VEGGIE FAJITAS ·

HAMBURGERS

HAMBURGER*

Juicy all-beef patty stacked with crisp green leaf lettuce, tomato, and onion. 14.00

CHEESEBURGER*

Our classic all-beef burger topped with melted cheddar, green leaf lettuce, tomato, and onion. 14.50

GUACAMOLE BACON BURGER*

An all-beef burger with grilled onions and bell peppers, jalapeño cream cheese, crisp bacon, fresh guacamole, and green leaf lettuce. 16.00

CHICKEN BURGER

Charbroiled adobo chicken breast layered with green leaf lettuce, tomato, and onion. 14.50

CHICKEN FUNDIDO BURGER

Charbroiled adobo chicken breast topped with jalapeño cream cheese, American cheese, green leaf, onion, and tomato. 15.50

SIDES

SOUR CREAM | 2.50

GUACAMOLE | 5.00

DELUXE | 4.00



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