

Tapas

Chorizos Chihuahua - sliced sausage & mushrooms in light wine sauce...\$9

Camarones al Ajillo - shrimp in light garlic sauce...\$10

Salmon con Queso - sliced smoked salmon with manchego cheese
over toasted bread...\$9

Empanadas – sausage or beef with chipotle aioli...\$9

Aguacate Frito – avocado fries...\$9

Calamares Fritos fried calamari...\$10

Almejas al Horno baked little neck clams stuffed with seafood, garlic,
bread crumbs & herbs...\$10

Quesadillas de la Casa flour tortilla with chicken & cheese or sausage & cheese served with
guacamole & sour cream...\$10

Nachos Azulejos - beef or chicken with guacamole, sour cream & jalapeños...\$9

Papas Cuernavaca - potato skins topped with bacon & melted cheese
Served with guacamole, sour cream & jalapeños...\$9

Flautas - crispy chicken or beef taquitos served with lettuce, tomato, guacamole & sour cream...\$9

Guacamole Chilango - fresh avocado with tomato, onion & cilantro
Prepared tableside Mild, Medium or Spicy...\$9

Tamales - corn meal stuffed with chicken & cheese or cheese, onions & jalapeños...\$9

Ceviche - shrimp marinated in lime juice with onions, tomatoes,
cilantro & fresh jalapeños...\$10

Sampler Platter – camarones al ajillo, chorizos, almejas al horno,
quesadillas, nachos, flautas, papas cuernavaca...\$45

Take out and Private Parties Available

*** All dishes are made to order & prepared with only natural ingredients ***

Sopas

Pozole - white corn soup with chicken...\$5

Sopa de Ajo - garlic soup...\$5

Sopa de Tortilla a la Mexicana - tortilla soup with melted cheese and avocado...\$5

Sopa de Frijoles Negros - black bean soup with chopped onions...\$5

Sopa de Mariscos fresh seafood soup...\$8

Ensaladas

Ensalada Verde - baby greens in light vinaigrette...\$7

Ensalada Mixta - romaine lettuce, cucumber, tomato, peppers & carrots, house dressing...\$7

Ensalada Caesar - traditional Mexican style...\$7

Ensalada Azulejos - field greens with fresh basil, avocado and grape tomatoes in a vinaigrette...\$7

Ensalada de Espinacas - spinach salad with mushrooms, avocado, manchego cheese & sesame seeds...\$7 -add chicken...\$5 steak...\$6 shrimp...\$7

Mexican Specialties

Enchiladas Poblanas - three with chicken in mole sauce sprinkled with sesame seeds...\$14

Enchiladas Azteca - three with chicken, cheese or beef in red chile sauce...\$14

Enchiladas Suizas - three with chicken in green tomatillo sauce...\$14

Enchiladas al Chipotle - three with chicken, cheese or beef in a smoked jalapeño sauce...\$14

Burrito Grande - stuffed with chicken or ground beef, rice, beans, guacamole, lettuce, tomato, cheese & sour cream...\$14

Taco Salad - chicken or beef with rice, beans, guacamole, sour cream, lettuce, cheese & tomato in a flour tortilla bowl...\$14

Tacos Mexicanos - three with chicken, sausage, or steak with pico de gallo in a soft corn tortilla...\$14

Tacos - three with chicken or ground beef, soft or hard shell with lettuce, tomato, cheese and sour cream...\$14

Chimichangas - chicken or ground beef with guacamole and sour cream...\$14

All Mexican Specialties served with rice and bean

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Pollo -Chicken

Pollo Azulejos - chicken breast sauteed in lemon juice and wine...\$17

Pollo al Ajillo - chicken breast sauteed in garlic sauce...\$17

Mole Poblano - chicken breast in a spicy Mexican sauce...\$17

Arroz con Pollo - traditional chicken on the bone with saffron rice and sausage...\$17

Pollo al Chipotle - chicken breast in a smoked jalapeno sauce...\$17

Chiles Poblanos - roasted poblano pepper stuffed with chicken and manchego cheese...\$17

Fajitas de Pollo - chicken fajitas with peppers, onions & tomato
served with rice, beans, guacamole, sour cream & flour tortillas.....\$17

Carnes - Meat

***Carne Tampiquena** - traditional broiled skirt steak
Served with rice, beans, cheese enchilada, guacamole & sour cream...\$21

Chuletas de Cerdo - grilled pork chops in a light garlic sauce
served with rice and black beans...\$19

Chiles Poblanos - roasted poblano pepper stuffed with steak and manchego cheese...\$18

***Carne Asada** - flat iron steak topped with onions & mushrooms
served with rice, black beans, avocado & corn tortillas...\$21

***Chuletas de Cordero**- grilled lamb chops topped with mushrooms and onions
or stuffed with manchego cheese & fresh spinach finished in a mushroom wine sauce...\$29

***Filet Mignon** tender filet mignon finished in chef's bearnaise sauce
or stuffed with Manchego cheese & fresh spinach finished in a mushroom wine sauce...\$29

Fajitas de Res steak fajitas with peppers, onions & tomato
served with rice, beans, guacamole, sour cream & flour tortillas...\$19

****These menu items are cooked to your liking****

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.

Pescados y Mariscos

Mero con Tamal – filet of grouper served with tamale stuffed
with poblano rajas and chef's special sauce...\$23

Salmon de la Sierra- broiled with garlic sauce or zesty chipotle sauce...\$19

Cazuela de Mariscos – variety of seafood in garlic sauce or chipotle sauce...\$23

Camarones Cancun - shrimp in garlic sauce, green sauce or chipotle sauce...\$21

Paella Valenciana - traditional saffron rice dish with chicken, sausage & seafood...\$23

Fajitas de Camarones shrimp fajitas with peppers, onions & tomato
Served with rice, beans, guacamole, sour cream & flour tortillas...\$20

Vegetariano

Enchiladas Vegetarianas - three with vegetables & cheese in a red sauce...\$14

Enchiladas de Queso - three cheese enchiladas in a red sauce...\$14

Burrito Vegetariano - rice, black beans, cheese, guacamole & sour cream...\$14

Fajitas de Vegetales - vegetable fajitas with sauteed mixed vegetables
served with rice, beans, guacamole, sour cream & flour tortillas...\$15

Chiles Poblanos - roasted poblano peppers stuffed with vegetables & manchego cheese...\$15

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