



210-281-4500

APPETIZER

GUACAMOLE DE LA CASA.

Mashed avocados. Topped with diced tomato, onions, cilantro, lime juice, served with homemade corn tostadas.

QUESO FUNDIDO.

Oaxaca cheese, rajas poblanas, Mexican chorizo, topped with red pickled onions and chicharron crumbles. Served with corn tortillas.

NACHOS DON JAIME.

Individual round chip spread with black refried beans, topped with Oaxaca cheese, pickled red onions and jalapeños, pico de gallo, guacamole cream with a touch of sriracha, sour cream and poblano ash.

Add Beef + \$. Add Chicken + \$

CAMARONES ZARANDEADOS.

Grilled jumbo shrimp, Rivera Nayarit zarandeado sauce, on a bed of black refried beans, topped with chicharron crumbles, chile poblano ash, petroleo sauce and fried leeks.

CEVICHE DE PESCADO.

Fresh Texas Red Fish, natural citrus juices, diced onions, cilantro, tomato, cucumber, canchita corn, pickled red onions, avocado aioli with a touch of sriracha, and petroleo sauce. Served with homemade tostadas.

FISH CHICHARRON. \$

Thin sliced and deep-fried crispy fish, served with guacamole, pickled red onions and petroleo sauce.

EMPANADAS DE TINGA DE POLLO.

Two corn empanadas filled with homemade chicken Tinga, on a bed of tomatillo sauce and black refried beans, topped with sour cream and pickled red onions.

CHICKEN LOLLIPOPS.

4 Chicken drumette deep fried topped homemade sauce Creamy Poblano with Esquites.

Curbside, pickup, to go. UBER EATS, GRUBHUB, DOORDASH AND FAVOR

RIB-EYE CHICHARRON.

Deep fried Rib-eye chunks, petroleo sauce, in a bed of guacamole, served with tortillas.

TLAYUDA (MEXICAN PIZZA).

Hand tossed corn base, flat crispy bread, black refried beans, chorizo and chipotle, Oaxaca cheese, arrachera beef, slices of avocado, slices of tomato, queso fresco, grill jalapeños, sliced cabbage and pickled red onions.

CEVICHE SUSHI ROLL.

A Japa-Mex fusion: Ceviche roll, crab meat, poblano peppers, cucumber, deep fried in Tempura. Topped with deep fried Red Snapper chicharron, fried leeks, avocado, chipotle aioli, aji Amarillo, pickled red onions and fresh micro greens.

ENCHILADAS (3) Comes on a bed of refried black beans and a side of almond rice

ENCHILADAS POBLANAS VERDE.

Shredded chicken enchiladas, covered with roasted Chile Poblano creamy sauce, topped with Oaxaca cheese and pickled red onion and slide of Chile Poblano.

ENCHILADAS DE MOLE OAXAQUEÑO.

Shredded chicken enchiladas, covered with homemade Oaxaca mole sauce, topped with Oaxaca cheese, red pickled red onions and roasted sesame seeds.

ENCHILADAS SUIZAS.

Shredded chicken enchiladas, covered with green tomatillo sauce, topped with Oaxaca cheese, white corn (esquites), sour cream, toasted pumpkin seeds and pickled red onions.

ENCHILADAS ROJAS.

Shredded chicken enchiladas, covered with homemade Chile ancho and guajillo sauce, topped with Oaxaca cheese, sautéed potatoes and carrots and pickled red onions.

SOUPS CUP BOWL

TORTILLA SOUP.

Shredded chicken on tangy chicken broth, topped with avocado, pork cracklings, tortilla strips, queso fresco and julienne guajillo pepper.

CREMA DE CHILE POBLANO.

Roasted poblano pepper made with creamy ingredients, topped with queso fresco, roasted corn and slide of Chile Poblano.

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SANDWICHES

TORTA CUBANA.

Pork belly confit, prosciutto ham, homemade cucumber pickles, Oaxaca cheese, chorizo, served in Telera Bread.

HAMBURGUESA.

All-natural ½ Pound Angus beef patty topped with chorizo, ham, homemade guacamole, Oaxaca cheese, baby spring mix, served in a Brioche bun.

ENTRÉE

TACOS AZULEJOS.

Rib-eye chunks, pilled on a corn tortilla and topped with caramelized onions, guacamole and micro cilantro, on the side a grilled bone marrow. (Order or 3)

CORTE NUEVA YORK.

10 oz NY strip grill to the order, served with ranchero trinity sauce, purple mashed potatoes on the side, topped with queso fresco and dash of balsamic reduction glaze.

SMOKE BEEF TENDERLOIN.

8 oz Beef Tenderloin, French cooked with butter and herbs, creamy Chile morita, bacon brussels sprouts and Oaxaca cheese, deep fried egg, red wine and chipotle reduction, smoked with mesquite wood chips.

MEXICAN COUNTRY RIB-EYE.

12 oz Black Angus Rib-Eye, on a bed of grill cauliflower, poblano cream, grill sweet corn, sautéed sweat pepper and Tabasco fried onions.

AL PASTOR RACK OF LAMB.

Grill Rack of Lamb marinated in Achiote, Guajillo and orange sauce. Served with poblano esquite and Fennel Polenta, red beet natural paint, fresh pineapple, grilled Napa cabbage, Aji Amarillo and salsa Verde foam.

TACOS BAJA.

Beer battered Fish or Shrimp, on a corn tortilla, topped with house Cole slaw, fried leeks, black sesame seeds, sour cream, chipotle mayo and guacamole homemade sauce. (Order of 2)

PARRILLADA.

Beef fajita, Beef Ribs, Zarandeado Chicken Breast, Polish sausage. Accompanied with guacamole, grill onions, rice and black refried beans.

GOVERNOR SHRIMP TACOS (3)

Sautee shrimp with carrots and peas, Oaxaca cheese, charred grill. Topped with chipotle aioli, red pickled onions and avocado.

HUACHINANGO ZARANDEADO.

Roasted red snapper with our Zarandeado sauce, on a bed of cauliflower puree, roasted paprika lime potatoes, Oaxaca cheese, topped with cucumber strings, roasted garlic guajillo chiles and poblano ash.

SALMON AZULEJOS.

Seared salmon, on a bed of black bean puree, sautéed chickpeas, topped with arugula, pearl onions, cucumber, orange segments and spicy tomato glaze.

POLLO EN MOLE AZULEJOS.

French cut airline chicken, served with homemade mole sauce, on a bed of Mexican Moroccan couscous, grill hearts of palm, roasted garlic and chile ancho bok choy.

MAR DE CORTEZ (TIMBAL)

A two-temperature dish (cold and hot) served with five zarandeado jumbo shrimp, on a bed of fish ceviche, chipotle cream, poblano cream, topped with fried leeks, poblano ash and petroleo sauce

MAR Y TIERRA.

8 oz filet mignon, 8 oz poached butter lobster tail, chipotle aioli, purple mashed potatoes, fried leeks, poblano ash, black truffle oil and balsamic reduction.

BIRRIA DE ARRACHERA.

12-hour braised hanger steak (arrachera), braised in chile ancho and beef broth, served with tortillas.

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*For parties of 6 or more adults, a 20% service charge will be added.