

TACOS MEXICANOS

Imagine...you are in Guadalajara, Mexico City, Puerto Vallarta or Jalisco and all around you are the best tacos on the planet! Here they are! All Tacos Mexicanos are served with Mexican rice, refried beans, white onions, lime wedge and cilantro. Option for white rice, black beans, or rancho (whole) beans available. Made with corn tortillas unless you would like flour.

TACOS DE LA CALLE | STREET TACOS | \$17.99 
Tacos Autenticos De La Calle Asada, Pastor Carinitas or Chicken (4)



TACOS AUTHENTICOS | \$17.99
Tres (3) tacos made with charbroiled steak or chicken finished with salsa.

CARNITAS TACOS | \$17.99
Slow cook, simmered, then roasted pork. Garnished with lettuce and mixed cabbage.

TACOS AL CARBON* | \$17.99
Tres (3) corn tortillas dipped in our special salsa, grilled and stuffed with your choice of charbroiled steak or chicken. Garnished with tomatoes and cotija cheese. Not served with white onions or cilantro.

FISH TACOS | \$17.99
Tres (3) fish tacos (baked tortilla crusted tilapia). Finished with cabbage, fresh pico de gallo and chipotle ranch sauce.



SHRIMP TACOS | \$17.99
Tres (3) shrimp tacos served Mojo de Ajo style sautéed in garlic butter (slightly spicy) and finished with cabbage, pico de gallo and chipotle ranch sauce.

TACOS AL PASTOR* | \$17.99
Diced pork in our special spice blend including chile California lemon juice, garlic cumin, cloves and bay leaves. Garnished with fresh pico de gallo.



TACOS DE POLLO AL PASTOR | \$17.99
Chicken in our special spice blend including chile California lemon juice, garlic cumin, cloves and bay leaves. Garnished with fresh pico de gallo.

TACOS DE CHORIZO | \$17.99 

CARNE

(Meat Dishes) All entrees served with Mexican or white rice, black beans, refried or rancho (whole) beans.

CARNITAS DE RES* | \$19.99
Skirt steak with green peppers and onions served with guacamole.



CARNE ASADA* | \$22.95 
Thinly sliced, seasoned skirt steak, carefully charbroiled to perfection. Garnished with whole green onions. Fried jalapeno pepper and guacamole.

CARNE ASADA Y MAS* | \$23.99
Carne Asada combined with your choice of enchilada, taco, picadillo or tamale.



CARNE ASADA Y MOJO* | \$24.99
Grilled Carne Asada accompanied by shrimp and mushrooms sautéed in garlic and crushed red pepper butter.

STEAK MEXICANO | \$19.99
Skirt steak, green peppers and onions sautéed in a zesty salsa or chipotle sauce. Served with guacamole.


CHILE COLORADO | \$17.99
Slowly simmered chunks of beef in a delicious mild red chile sauce. Garnished with green onions



CHILE VERDE | \$17.99
Tender chunks of pork blended with mild tomato sauce, green peppers, onions and spices.

CHILE COMBO | \$19.99
Amigos! Dos (2) of your favorites! Chile Colorado and Chile Verde.



FLAUTAS RANCHERAS 
Crisp corn tortillas filled with picadillo or chicken. Garnished with tomatoes, Cotija Mexican cheese, sour cream & guacamole.

*Prices are subject to change | *Can be cooked to order.
Consumed raw or undercooked meats may increase your risk of foodborne illness

SALADS

LA BANDERA ENSALADA
Garden salad generously topped with choice of fajita meat. Finished with mushrooms, tomatoes, avocados and cheese.
Chicken or Pork \$12.99
Steak or Shrimp \$14.99

CHICKEN CAESAR SALAD | \$13.25
Charbroiled adobo, chicken strips and romaine greens, tossed with Caesar dressing. Topped with cotija Mexican cheese. Garnished with lemons and tomato wedges.
Shrimp \$15.99



DELUXE FAJITA TACO SALAD
Served on a crispy flour shell with your choice of
Chicken \$13.99 or Steak \$16.99

DELUXE TACO SALAD | \$13.99
An Azteca favorite served in a crispy flour shell with your choice of ground beef, chicken or picadillo. Layered with shredded lettuce, cheese, tomatoes, sour cream and fresh guacamole.

FAJITAS

Fajitas are served sizzling hot over a bed of sautéed onions and green peppers. Accompanied with Mexican rice or white rice, black beans, refried beans or rancho (whole) beans, pico de gallo, sour cream, guacamole, cheddar cheese and corn or flour tortilla.*

CHICKEN FAJITAS \$19.99
PORK CARNITAS FAJITAS \$18.99
STEAK FAJITAS \$21.99
SHRIMP FAJITAS \$21.99
FISH FAJITAS \$19.99
VEGI FAJITAS \$16.99
FAJITA SAMPLER* \$23.99
(chicken, steak and shrimp)



FAJITA SAMPLER FOR TWO | \$38.99
Served family style – choose tres (3): steak, chicken, pork, fish, shrimp

FAJITA QUESADILLA | \$19.99
Choice of your favorite fajita steak, chicken or shrimp. Garnished with pico de gallo, sour cream and guacamole.

TOSTADAS MEXICANAS | \$13.99
Tres (3) 'Tostaditas' lightly topped with refried beans, lettuce, cheese, tomatoes, cotija cheese and choice of ground beef, chicken or picadillo.

FAJITA TOSTADITAS (3)
Tostaditas topped with refried beans, your favorite fajita meat, pico de gallo, sour cream and guacamole. Not served with rice. Chicken \$14.99 | Steak \$15.99

SIDES & EXTRAS

DELUXE (sour cream & guacamole) \$3.50	Chile Toreados (2) \$1.50
Guacamole (2 scoops) \$3.95	Lettuce/Tomato \$1.50
Sour Cream (2 scoops) \$2.25	Cotija Cheese \$1.50
Avocado Slice (5) \$3.95	Queso Dip on and over \$4.50
Pico de Gallo \$1.50	Side of Sauce \$1.00
Cheddar/Monterrey Cheese \$1.00	Tortillas (4) \$1.25

CORAL SPRINGS
10299 Royal Palm Blvd.
Coral Springs, FL 33065
754-229-8940

HOLLYWOOD
5181 Sheridan Street
Hollywood, FL 33021
954-967-0720



APPETIZERS

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

CHICKEN TAQUITOS | \$11.95
Two rolled flour taquitos stuffed with chicken and jack cheese, served crispy. Garnished with tomatoes, cotija Mexican cheese, sour cream and guacamole.



NACHOS AZTECA™ | \$9.25
Azteca's award-winning nachos. Crisp corn chips topped with beans, jalapenos and melted cheese. Garnished with tomatoes, green onions, sour cream and guacamole. *Add ground beef, chicken or picadillo +\$2.00*

FAJITA NACHOS | \$13.95
Crispy corn tortilla chips topped with beans, jalapenos and melted cheddar cheese. Garnished with grilled chicken or steak tomatoes, green onions, sour cream and guacamole.



MEXICAN PIZZA | \$11.50
Crispy flour tortilla topped with choice of refried beans or rancho beans (whole), and choice of ground beef, chicken or picadillo. Topped with jack and cheddar cheese, tomatoes and green onions. Garnished with sour cream and guacamole.

AZTECA QUESO DIP | \$8.99
Dip into a warm blend of selected cheeses and chiles. All baked together and served with fresh chips. *Add chorizo \$2.50*



GUACAMOLE DIP | \$8.99
Azteca's fresh guacamole with chips

MOJO DE AJO
A Mexican coastal delicacy! Shrimp or scallops and mushrooms sautéed in a slightly spicy sauce of rich butter, crushed red pepper and fresh garlic. 1/2 lb. \$16.99 1 lb. \$22.99

QUESADILLA | \$10.99
Two crispy flour tortillas stuffed with cheddar and jack cheese, green onions and tomatoes. Served with sour cream and guacamole. *Add ground beef, chicken, picadillo or spinach +\$2.00*

MALIBU COCONUT PRAWNS | \$11.99
Malibu coconut prawns battered (5), served with our zesty, mango chipotle marmalade.



CHICKEN WINGS | \$8.95
Finger licking, HOT chicken wings (7)! Served in our home made deliciously spicy Azteca sauce.

HOME OF THE
Macho Margarita
& *Super Macho*
Margarita



POLLO

(Chicken Dishes) All entrees served with Mexican or white rice, black beans, refried beans or rancho (whole) beans.

POLLO A LA CREMA | \$18.99

Strips of chicken breast sautéed with onions in a crema sauce. Garnished with cotija Mexican cheese.

CHICKEN EN MOLE | \$18.99

Sautéed chicken breast lightly covered with our authentic mole sauce.



POLLO MAZATLAN | \$18.99

Sautéed strips of chicken in our succulent Mazatlan Sauce with mushrooms, green peppers, carrots and onion over a bed of rice and jack cheese.

POLLO MEXICANO | \$18.99

Strips of chicken breast with green peppers, tomatoes and onion sautéed in zesty salsa. Garnished with pico de gallo.

ARROZ CON POLLO | \$18.99

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



POLLO FUNDIDO | \$18.99

Rolled flour tortillas, soft or crispy, filled with seasoned chicken and smothered with jalapeno cream cheese and melted American cheese. Served with guacamole.



POLLO ASADO AL CARBON | \$18.99

Adobo marinated charbroiled chicken breast. Garnished with pico de gallo.

CHICKEN TAQUITO COMBO | \$18.99

Our famous Chicken Taquitos: flour tortilla stuffed with tender, seasoned chicken, jack cheese served crispy. Topped with cojita Mexican cheese and tomatoes. Served with sour cream and guacamole.



CHICKEN CARNITAS | \$18.99

Sautéed strips of chicken breast with green peppers, tomatoes and onions. Served with guacamole.

POLLO ASADA Y MOJO | \$22.99

Grilled Pollo Asada accompanied by shrimp and mushrooms sautéed in garlic and crushed red pepper butter.

POLLO A LA PARRILLA | \$18.99

Thinly sliced, seasoned chicken, carefully charbroiled to perfection. Garnished with whole green onions. Fried jalapeño pepper and guacamole.

MARISCOS

(Seafood Dishes) All entrees served with Mexican or white rice, black beans, refried or rancho (whole) beans.

CAMARONES MONTERREY | \$22.99

Cilantro and garlic marinated shrimp wrapped in bacon, baked and served over sautéed onions, carrots and green peppers. Topped with melted jack cheese. Served with pico de gallo, sour cream and guacamole.

ARROZ CON MARISCOS | \$20.99

Choice of shrimp or scallops sautéed in a light tomato sauce with mushrooms and onions. Served over a bed of rice with jack cheese. Not served with beans.



CAMARONES MEXICANOS | \$20.99

Succulent shrimp sautéed with green peppers, onions and in zesty salsa.

CAMARONES MAZATLAN | \$20.99

Shrimp sautéed in our succulent Mazatlan sauce with mushrooms, green peppers, carrots and onions. Over a bed of rice and jack cheese.



FAMOSOS CAMARONES ALA DIABLA JALISCO STYLE | \$20.99 ORIGINAL PICANTE

Azteca spicy diablo shrimp.

MARISCOS MOJO DE AJO | \$20.99

Choice of shrimp or scallops sautéed with mushrooms in butter garlic and crushed red pepper. Slightly spicy.

COCTEL DE CAMARONES | \$18.99

Truly Mexican combination of shrimp, pico de gallo and fresh diced avocado Jalisco style!



SEAFOOD BURRITO or CHIMICHANGA | \$18.49

Sauteed shrimp, scallops, fish, carrots, onions, green peppers and mushrooms rolled into a flour tortilla and smothered with salsa de Mazatlan. Served with small salad and topped with tomato, green onions and avocado.



CAMARONES DEL MAR | \$20.95

Bacon wrapped marinated prawns baked and nestled in a bed of rice. Finished with Monterrey jack cheese served with black beans.

CEVICHE | \$13.99

Prawns in lime juice, tomatoes, jalapenos, cilantro, garlic, salt and pepper. Served with five (5) tostaditas.



MANGO CEVICHE | \$14.99

Our traditional Mexican ceviche lightly blended with mango.

SANDWICHES

AZTECA BURGER* | \$13.99

A favorite of Teto Ramos! 1/2 lb. all beef burger grilled with crispy bacon, American cheese and on a fresh bun. Served with lettuce, tomato, onion and Azteca seasoned fries.

CHEESEBURGER* | \$12.99

1/2 lb. all beef burger, charbroiled and topped with cheddar cheese. Served on a fresh bun with lettuce, tomato, onion and seasoned fries.

CHICKEN SANDWICH | \$12.99

6 oz. boneless, skinless, charbroiled chicken breast. Served on a fresh bun with lettuce, tomato, onion and seasoned fries.

CLUB QUESADILLA | \$13.99

Whole wheat tortilla stuffed with shredded chicken, bacon, avocado, lettuce, jack cheese and pico de gallo. Garnished with sour cream and tomatoes.

VEGI-MEX

Served with white rice, black beans or rancho (whole) beans.

ENCHILADAS ESPINACA | \$11.29

Spinach sautéed with mushrooms, onions, tomatoes, cilantro, cauliflower and jalapenos. Rolled into two corn tortillas. Smothered with our verde sauce and topped with sour cream.

VEGI ENCHILADAS | \$11.29

Steamed carrots, mushrooms, broccoli, cauliflower and zucchini rolled in a flour tortilla. Topped with verde sauce and garnished with jack cheese and served with pico de gallo.

VEGI MACHO BURRITO | \$11.29

Flour tortilla filled with mushrooms, carrots, zucchini, broccoli, cauliflower, white rice, and black beans or rancho beans. Topped with verde sauce, chipotle sauce or special salsa. Garnished with lettuce, pico de gallo and cotija cheese.

TAMALES ESPINACA | \$11.29

Two handmade tamales filled with seasoned spinach and feta cheese. Topped with a spinach cream sauce and served with pico de gallo.

COMBINATIONS

Filling choices: cheese, ground beef, chicken, picadillo (shredded beef and pork), Chile Verde or Chile Colorado. Served with choice of black beans, refried beans or rancho (whole) beans, Mexican or white rice.

POCO (ONE ITEM)

1. Enchilada, Taco, Tostada, or Tamale | \$9.50
2. Chimichanga, Burrito, or Chalupa | \$11.50



GRANDE (TWO ITEMS)

1. Choose Two: Enchilada, Taco, Tostada, or Tamale | \$13.99
2. Choose Two: Chimichanga, Burrito, Chalupa, Enchilada, Taco, Tostada, or Tamale | \$14.50

CHILE RELLENO TRADICIONAL COMBO

Poblano chile stuffed with Monterrey jack cheese, dipped in egg batter and lightly fried to a golden brown, smothered with Salsa de Relleno, finished with Crema Mexicana \$11.99
Make it TWO (2) \$17.99 | Or one (1) Relleno Y Mas Enchilada, Taco or Chimichanga. \$17.99

ENCHILADAS

All of our 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, or Picadillo | \$13.99

ENCHILADA TRIO | \$18.50

Tres (3) delicious Enchiladas, Picadillo and Salsa de Tomate Original, Seasoned Chicken with crema salsa and savory ground beef top with our Green Tomatillo Suiza Salsa.



ENCHILADAS EN MOLE

These Mexican Enchiladas include up to 20 or more chiles, spices and other ingredients.

ENCHILADAS VERDES

A beautifully balanced blend of tomatillos (green tomatoes) and green chiles. These enchiladas are characterized by the 'TART', 'FRESH' flavor of the verde salsa.

ENCHILADAS RANCHERA

Enchiladas smothered with Azteca's famous arroz con pollo salsa, diced white onions, green peppers, tomatoes, and jack cheese.

ENCHILADAS A LA CREMA

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

SEAFOOD ENCHILADAS | \$16.50

Enchiladas stuffed with scallops, shrimp, fish, celery, carrots, onions, green peppers and mushrooms. Smothered with Azteca's Salsa Mazatlan.

BURRITOS

SOUTHWEST BURRITO | \$15.99

Flour tortilla filled with rancho (whole) beans, Mexican rice, our famous zesty Molcajete tomato sauce and tender grilled chicken breast. Finished with burrito sauce, cheddar and jack cheese.

CARNITAS BURRITO | \$17.99

A burrito with your choice of chicken or pork carnitas, stuffed with Mexican rice, refried beans, onions and green peppers. Topped with burrito sauce and a blend of jack and cotija Mexican cheese. Served with green onions, pico de gallo and sour cream.

BURRITO BLANCO | \$15.99

Flour tortilla stuffed with jalapeno cream cheese (not spicy – just delicious) rancho beans, white rice and tender grilled chicken breast. All rolled up and finished with our crema sauce, cheddar and cotija cheese.
Steak* \$15.99

MACHO BURRITO | \$15.99

A super flour tortilla filled with rice, beans and choice of ground beef, chicken, picadillo, chile verde, or chile Colorado. Smothered with burrito sauce and topped with cheddar cheese, lettuce, tomatoes, sour cream and cotija Mexican cheese.

CARNE ASADA BURRITO* | \$21.99

Burrito stuffed with tender skirt steak, refried beans and Mexican rice. Topped with zesty Molcajete tomato sauce, cotija cheese and a whole green onion served with grilled green peppers, onions, pico de gallo and sour cream.

DOS AMIGOS | \$16.99

A huge burrito! One half is filled with Chile Verde topped with jack cheese and one half is filled with Chile Colorado topped with cheddar cheese. Each stuffed with refried beans and Mexican rice. Served with green and white onions, grilled green peppers, pico de gallo and avocados.

FAJITA BURRITO

Flour tortilla stuffed with rice, beans, grilled onions and green peppers. Topped with arroz con pollo sauce and garnished with pico de gallo, sour cream and guacamole.
Chicken or Pork | \$17.99 • Steak or Shrimp | \$19.99



AZTECA FAVORITES

Served with Mexican or white rice, black beans, refried or rancho (whole) beans. Substitute rice and beans for steamed veggies.

BORREGO | \$22.99

Seasoned lamb shank baked until tender. Served with marinade sauce, pico de gallo, avocado and rancho (whole) beans.

MOLCAJETE

Mexican style stew of chicken and steak. Sautéed in a mildly spicy sauce with mushrooms, onions and tomato. Topped with melted jack cheese and garnished with whole green onion, fresh jalapeno and sliced avocado.

Regular Molcajete \$22.99

Seafood Molcajete \$24.99

PLATO FIESTA | \$27.99 ORIGINAL PICANTE

Charbroiled carne asada and grilled chicken plus camarones Monterrey over a bed of green peppers and onions. Served with Mexican rice and refried beans.

PLATO MEXICANO | \$26.99

Taquito Ranchero, Carne Asada, Chile Relleno, Jalisco Style-Enchilada

TRES AMIGOS | \$19.99

Chile Colorado - beef cooked in a mild red chile sauce sprinkled with green onions. Chile Verde - tender pork with mild tomatillo sauce
Chile Relleno - cheese stuffed poblano chile (fried) in a light egg batter covered with our special salsa and cojita cheese.

SOUPS

SOPA AZTECA (Tortilla Soup) | Large \$8.75 Small \$6.50

SOPA DE POLLO (Chicken Soup) | \$10.50

BLACK BEAN SOUP | Large \$7.75 Small \$5.50

AZTECA DIABLO SHRIMP & TEQUILA CHOWDER

Large \$10.50 Small \$7.75

