

AUTHENTIC

Aztec's
mia

SINCE

2014

MEXICAN CUISINE

STARTERS

NACHOS AZTECAS 17.50

Corn tortilla chips with refried beans, pico de gallo, cheese, sour cream and a small side of guacamole. Topped with mexican sausage (veggie if requested)

GUACAMOLE 9.90

Avocado dip with a mix of pico de gallo, served with tortilla chips.

SALSA N' CHIPS 9.00

A homemade dip with freshly sliced tomato and cucumber bathed in a sweet and spicy sauce, served with tortilla chips.

MIXED DIPS 10.50

Can't decide? Try a sampler size of both our guacamole and spicy salsa! served with tortilla chips.



TAQUITOS 14.50

6 fried chicken taquitos with a home made jalapeño sauce. Topped with cheese, mixed greens and avocado slices.

GRINGA 13.50

The Western take of a quesadilla. A 12" flour tortilla with a cheese centre and one filling of choice:

Cochinita • Tinga • Bistec • Pastor
Fritanga • Entomatada • Longaniza
Cactus • Potato • Poblano Peppers
Chipotle Carrot

COCKTAIL CAMARON 13.50

Cured shrimp bits in a chilled sweet tomato sauce with freshly diced onions, cucumber. Topped with avocado and a serving of tortilla chips.

AGUA CHILE 13.50

Cured shrimp bits in a chilled habanero, cilantro and green tomatillo sauce. Topped with avocado and serving of tortilla chips.

RICE AND BEANS 9.25

Rice with a side of refried beans. Topped with a little cheese and served with a side of tortilla chips.

SOPES 11.50

3 small deep-fried flat tortillas with a soft centre and crunchy shell. Topped with refried beans and one topping of your choice:

Cochinita • Tinga • Bistec • Pastor
Fritanga • Entomatada • Longaniza
Cactus • Potato • Poblano Peppers
Chipotle Carrot

MINI QUESADILLAS 5.85

3 small corn tortillas with a cheese filling and a side of pico de gallo (plane shredded chicken +1.00)

TAKEAWAY DRINKS

BEER

Corona **6.00**
4.6% ABV, 330ml

DOSXX **6.00**
4.6% ABV, 355ml

Modelo Especial **6.00**
4.5% ABV, 355ml

Negra Modelo **6.00**
5.3% ABV, 355ml

WINE

Bottle 750ml
Trapiche **30.00**
Pino Grigio **30.00**

COCKTAILS

Lime Margarita (2oz.) **9.00**

Premium Margarita (2oz.) **10.25**

Our signature hand shaken margarita reinvented!! 1800 Silver Tequila makes for a smoother and stronger sip every time. Try the difference

Piña Colada (2oz.) **9.00**

Paloma (1oz.) **7.50**

Try a truly classic and authentic Mexican cocktail!! A refreshing mix of grapefruit and tequila served on the rocks

Mojito (1oz.) **8.25**

SOFT DRINKS

Coca-Cola • Diet Coke • Canada Dry • Nestea • Perrier • Sprite
3.00

Sangria • Jarritos (Grapefruit / Mango / Pineapple)
3.25

SOUPS

BARBACOA SOUP 13.25

A mild soups made from braised lamb. Topped with rice, onion, chickpeas and coriander.

POZOLE 14.85

A spicy stew with chicken and hominy corn, topped with mixed greens and diced onion.

DESSERTS

MEXICAN FLAN 4.50

SMALL SIDES

Cheese 1.00

Guacamole 2.25

Avocado 2.50

Tostada/tortilla 0.50

Sour cream 1.00

Rice 2.00

Tortilla chips 2.50

Beans 2.50

Pico de gallo 1.00

Egg 1.50

Hot sauce jar 6.00

Additional taco 4.00

Not applicable to specialty tacos

what is in our MIXED GREENS? :
a mixture of broccoli, cabbage,
brussels sprouts, kale and
chicory.

what is PICO DE GALLO? :
pico de gallo is a garnish
consisting of diced tomato,
cilantro and onion.

Please note it is not possible to
remove any ingredient listed
above.

CLASSICS

CHIMICHANGA 14.99

A wheat tortilla with a grounded pork and beef filling, lightly grilled and topped with one sauce of choice: Green tomatillo sauce • Tomato sauce

HUEVOS RANCHEROS 11.25

2 sunny side up eggs on a corn tortilla, bathed in tomato sauce with a side of rice and refried beans.

ENCHILADAS 15.50

4 fried, corn tortillas with a shredded chicken filling:

VERDES

Green tomatillo sauce topped with cheese, onion, cilantro, sour cream.

ROJAS

Tomato sauce topped with cheese, onion, cilantro and sour cream.

MOLE

A spicy chocolate-mole sauce topped with cheese and sour cream.

ENFRIJOLADAS

Refried bean, topped with cheese, sour cream and pickled onions.

ENCREMADAS

A mild chipotle and sour cream sauce, topped with mixed greens.

CHILAQUILES 12.75

A crunchy mix of corn tortilla chips in a chicken and green tomatillo sauce. Topped with sour cream, diced onions, cheese and avocado.

BURRITO 13.85

FILLINGS (PICK JUST ONE)

Cochinita • Tinga • Bistec • Pastor • Fritanga • Entomatada
Longaniza • Cactus • Potato • Poblano Peppers • Chipotle Carrot

Shrimp • Fish • Carnitas • Mole (+3.00)

BURRITO AHOGADO

For an additional +3.50 to the price of any burrito above have it be covered in one sauce of choice: Green tomatillo • Tomato

BREAKFAST BURRITO 13.85

Egg and mexican sausage burrito, filled with refried beans and rice. Topped with mixed greens, cheese and sour cream. Bathed in tomato sauce.

SPECIALTIES

HUARACHE 17.50

A 12" deep fried tortilla. Topped with refried beans, steak, potato, cactus, cheese, pico de gallo, avocado and one sauce of choice: Green tomatillo • Tomato

QUESADILLAS 16.00

3 large, fried corn tortillas with a cheese filling.
Each quesadilla is a different topping:

FILLINGS (PICK MAX THREE)

Ground beef • Chicken • Mushrooms • Mexican cactus
Potato • Longaniza • Chipotle Carrot

FLAUTAS 15.50

Four 12" flour tortillas rolled with a barbacoa lamb filling, deep-fried and topped with mixed greens, sour cream and pico de gallo.

SERVED COLD

SALPICON SALAD 15.50

Mixed greens, shredded chicken, pico de gallo, potatoes and cheese. Topped with a little avocado.

TOSTADAS DE POLLO 11.99

2 crunchy corn tortillas with shredded chicken, refried beans, mixed greens, sour cream, cheese and pico de gallo. Topped with a little guacamole.

TOSTADAS CEVICHE 13.99

2 crunchy corn tortillas with cured shrimp bits. Topped with mixed greens, pico gallo, cucumber and a little avocado.

TOSTADAS CAMARON 13.99

2 crunchy corn tortillas with cured shrimp bits in a homemade tomato sauce with freshly diced onions and cucumber. Topped with a little avocado.

TACOS

All tacos come in sets of 4 served on a soft corn tortilla
Cannot be mixed or swapped

TRADITIONAL TACOS 14.50

BISTEC TACOS

Grilled steak, potato bits, pico de gallo and refried beans.

COCHINITA TACOS

Pork marinated in axiote sauce, coriander and onion.

PASTOR TACOS

Pork marinated in axiote sauce, pineapple, coriander and onion.



CHICHARRON TACOS

Pork rinds marinated in a green tomatillo sauce, topped with cheese, cilantro and refried beans

LONGANIZA TACOS

Mexican sausage, potato bits, coriander, refried beans.

FRITANGA TACOS

Pork and beef in a beer and tequila sauce, coriander.

ENTOMATADA TACOS

Pulled beef bathed in a green tomatillo sauce, onion, coriander, refried beans.

TINGA TACOS

Shredded chicken in a chipotle sauce, onions, mixed greens, cheese, sour cream, refried beans.

VEGGIE TACOS

Pick a max of 2 toppings of choice: Chipotle Carrots • Cactus
Poblano Pepper • Mexican styled potatoes

SPECIALTY TACOS 14.99

MOLE TACOS

Shredded chicken in a traditional spicy chocolate mole-sauce. Onion, cheese, rice and sour cream.

SHRIMP MOLE TACOS

Diced shrimp in a traditional spicy chocolate mole-sauce. Onion, cheese, rice and sour cream.



SALMON TACOS (+ \$0.50)

Grilled salmon topped with mixed greens, cheese and a home made jalapeño sauce

SHRIMP TACOS

Diced shrimp and steamed rice in a chipotle and sour cream sauce, cheese and mixed greens.

FISH TACOS

Grilled tilapia and steamed rice in a chipotle sour cream sauce, cheese and mixed greens.

MIXED TACOS

Undecided? Try one each of our best sellers:
Tinga • Fritanga • Entomatada • Longaniza

BARBACOA TACOS

Braised lamb topped with pico de gallo.

CARNITAS TACOS

Shredded pork fried with Manteca. Topped with pico de gallo