



Anayas

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Los Anaya Chilaquiles

ITEM	PRICE
Chilaquiles Verdes Sautéed eggs with tortilla chips, green tomatillo sauce with onion, cilantro and mozzarella cheese.	\$17.95
Chilaquiles Bandera Sautéed eggs with corn tortilla chips, chipotle, red and green sauce with onions, cilantro and mozzarella cheese.	\$17.95
Chilaquiles Rojos Sautéed eggs with corn tortilla chips, chipotle and red sauce with onions, cilantro and mozzarella cheese.	\$15.95

Breakfast

ITEM	PRICE
Huevos Rancheros Homemade corn tortillas topped with two eggs any style and ranchera salsa. Served with rice and beans.	\$15.95
Breakfast Burrito Sautéed red potatoes with two eggs, tomatoes, onion and cilantro.	\$15.95
Steak and Eggs 12oz Grilled flank steak served with sautéed potatoes, and 2 eggs any style.	\$25.95
Machaca Con Huevo Shredded beef with sautéed peppers, onion, tomatoes, scramble eggs and chipotle sauce. Served with tortillas, rice and b...	\$17.95
Eggs and Potatoes Sautéed potatoes with onion, tomatoes and cilantro. Topped with two eggs any style.	\$13.95
Huevos Mexicanos Sauteed eggs with Mexican chorizo, onion and cilantro. Served with tortillas, rice and beans.	\$15.95
Breakfast Platter Two Pancakes, two eggs any style, fried red potatoes, two sausages or two bacon strips.	\$17.95
Breakfast Sandwich Two Fried eggs, beans, cream, guacamole and lettuce. Served with sautéed potatoes.	\$15.95
Huevos Con Jamón Sauteed eggs and Ham, onion, cilantro and tomatoes, Served with tortillas, rice and beans.	\$15.95

Appetizers

ITEM	PRICE
Chips Salsa and Guacamole Homemade corn tortilla chips freshly made served with pico de gallo salsa and fresh made guacamole made only with avocad...	\$12.50
Fried Taquitos Carne (shredded beef), pollo (shredded chicken), or potato and cheese. three per order. served with lettuce, queso fresc...	\$10.95
Nachos Mexicanos Regular, or Asada Nachos, or Chicken Nachos, or Vegetarian Nachos Homemade corn tortilla chips. Served with guacamole, b...	\$14.95
Fried Flautas Carne (shredded beef), pollo (shredded chicken), or potato and cheese. two per order. served with lettuce, queso fresco,...	\$12.95
The Sampler Platter Two fried taquitos, two fried flautas, two mini sopes. Served with guacamole, queso fresco, cream and chipotle sauce.	\$17.95
Don Lupe Fried Quesadilla Regular, or Quesadilla with Chorizo Fried corn tortilla stuffed with mozzarella cheese, onion cilantro and red sauce.	\$4.25

Quesadillas

ITEM	PRICE
Cheese Quesadilla Cheese, asada, or chicken.	\$14.95

Vegetarian Quesadilla Vegetarian. Grilled Vegetables, Bell Peppers, red Onions, Eggplant, Tomato and Shitake Mushrooms.	\$17.95
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Sopes

ITEM	PRICE
Sopes Three per order. Made with Corn Masa in the form of a flat fried cup stuffed, with beans, onion cilantro and salsa	\$15.95

Ensaladas Y Sopas

ITEM	PRICE
Mexican Chicken Caesar Salad Grilled Chicken breast, romaine lettuce, avocado, tomato, black beans, grilled corn, shave parmesan cheese, and tortilla...	\$13.95
Chicken Soup Made with Chicken Breast and Garden Vegetables. Served with rice and homemade tortillas	\$18.95
BBQ Spring Mix Salad Grilled Chicken breast, Shrimp or Salmon with avocado, grilled garden vegetables and tomato. Tossed with a Cilantro Swee...	\$23.95
Roasted Tortilla Soup It's a thick pureed Roasted tortilla, tomatoes and red bell peppers Soup. Topped with guacamole, cream and tortilla stri...	\$14.95
Salmon Tostada Salad Spring Mix Salad Tossed with grilled Chunks of Salmon, avocado, tomato, and Grilled Vegetables in a Sweet Chili Vinaigre...	\$25.95
Mexican Pozole Pozole is a rich red, brothy soup with chicken, and hominy, on the side radishes, onion, cabbage, limes, crush chili, an...	\$24.95
Seafood Soup Made with mussels, shrimp, fish and scallops. Served with homemade tortillas.	\$20.95
Ensalada De La Casa Iceberg Lettuce, nopal, tomato, cilantro, onion and coleslaw. Tossed with a sweet, homemade Caesar dressing.	\$13.95

Burritos Especiales

ITEM	PRICE
El Mexicano Burrito Grilled Black Angus Steak with rice, beans, onion, cilantro, and guacamole. Topped with green tomatillo sauce and mozzar...	\$18.95
Burritos De La Casa Wrapped in flour tortilla. and stuffed with rice beans, onion, cilantro, salsa and guacamole	\$16.95
Fajitas Burrito Sauteed Chicken breast with bell peppers, onions, tomato, cilantro, with rice and beans. Topped with red sauce and mozza...	\$18.95
El Vegetariano Burrito Grilled bell peppers, onion, Shiitake mushrooms, eggplant, tomato with beans and rice	\$16.95
El Veracruzano Burrito Lightly breaded shrimp or fish, served with coleslaw and guacamole. Topped with chipotle sauce and Mozzarella cheese.	\$18.95

Enchiladas

ITEM	PRICE
Enchiladas De Pollo Shredded chicken breast topped with green tomatillo sauce, crema and queso fresco.	\$19.95
Enchiladas Del Rancho Three adobada fried corn tortillas stuffed with Oaxaca and queso fresco, topped with red sauce and cream	\$18.95
Enchiladas De Carne Shredded beef topped with roasted tomato red sauce, crema and queso fresco.	\$22.95
Enchiladas Del Mar Grilled black tiger shrimp topped with chipotle cream sauce and mozzarella cheese.	\$22.95

Tortas

ITEM	PRICE
Torta De Asada Grilled chunks of black angus steak, beans, onion, cilantro, guacamole and green tomatillo sauce.	\$16.50
Torta De Carnitas Fried pork with beans, onions, cilantro, guacamole and Pico de Gallo.	\$16.95
Torta Al Pastor Sautéed adobo pork strips with grilled onions, cilantro, guacamole and red tomato crudo sauce .	\$16.95
Torta De Pollo Grilled chicken breast, melted mozzarella, beans, lettuce, tomato, red onion and avocado.	\$16.95
Veggie Torta Grilled bell peppers, onion, tomato, eggplant and shitake . also served with guacamole, beans, coleslaw and chipotle sau...	\$16.95

Tacos De La Calle

ITEM	PRICE
Tacos Asada, chicken adobo, carnitas, al pastor, pollo mole, fish or shrimp (grilled or breaded), or vegetarian.	\$3.75

Sides

ITEM	PRICE
Side Orders Mexican rice, refried beans, guacamole, avocado, grilled veggies, or sauteed potatoes.	\$4.25

Platos Especiales

ITEM	PRICE
Anayas Fajitas Sautéed bell peppers, grilled onions and white wine tomato red sauce. Served with our vegan refried beans, Mexican rice...	\$23.95
Carne Asada Plate Charbroiled marinated flat iron steak with salsa ranchera quemada. Served with guacamole, refried beans rice and corn to...	\$35.95
Mamas Chile Relleno Cheese, steak or shrimp. Stuffed green chili pasilla rolled in flour and beaten eggs. Then pan fried and topped with red...	\$22.95
Carnitas De Lechón A La Pibil Banana leaf braised a la Pibil pork carnitas. Topped with red onion relish, with a side of diablo sauce. Served with ref...	\$27.95

ITEM	PRICE
Barbacoa Estilo Mich/jal Slow braised and bake beef cubes marinated in our red chili house recipe. Served with refried beans, rice, homemade tort...	\$27.95
Pollo Negro A La Parrilla Open flame grilled chicken on the bone, topped with our sweet and spicy black peppercorn sauce. Served with garden grill...	\$25.95
Camarones Al Ajillo Sautéed black tiger shrimp with roasted garlic cloves on red tomato wine sauce. Served with refried beans, rice and corn...	\$25.95
Camarones A La Diabla Sautéed black tiger shrimp with garlic, onion and red tomato diablo sauce. Served with rice beans and corn tortillas.	\$25.95
Costillas Del Norte Braised and roasted pork baby back ribs. Topped with grilled onions and roasted green tomatillo sauce. Served with refri...	\$23.95
Salmon Negro Zarandeado Marinated Atlantic Salmon topped with our sweet and spicy black peppercorn sauce. Served with garden grilled veggies, ri...	\$25.95
Salmon Al Sarten Con Tropical Sauce Atlantic Salmon steak topped with pineapple, mango, strawberry & carioca butter sauce. Served with garden grilled veggie...	\$25.95
Pollo Rebozado Con Mango Free range grilled chicken breast, marinated with fresh herbs and garlic. Topped with our special mango, white wine and...	\$23.95
Prime New York Steak Open flame grilled certified angus beef with homemade steak sauce and caramelized onions. Served with baby roasted red p...	\$37.95
Pescado Veracruzano Freshwater grilled tilapia, topped with sautéed bell peppers, onion, garlic, tomato, olives and white wine. Served with...	\$22.95

Don't Miss America

ITEM	PRICE
Diablo Pasta Pasta linguine, tossed in a creamy Habanero sauce. Topped with green onions and shaved parmesan cheese. Choice of Chicke...	\$23.95
Crispy Tacos two fried flour tortilla shells with grilled Chicken, Lettuce, tomato and house dressing. Served with refried beans and...	\$17.95
Shrimp Ceviche Tostada Mexican Shrimp, slowly cooked in lime juice with tomato, onion, serrano peppers and cilantro. Served over two homemade t...	\$12.95
Fettuccine Tequila Pasta Spinach fettuccine noodles, in a creamy tequila lime sauce with tri-color bell peppers and red onions. Choice of Chicken...	\$23.95
Manny's Burger Charbroiled Kobe beef Pattie with American Cheese, fried Jalapenos, lightly bread onion, coleslaw, BBQ Sauce, Bacon. Ser...	\$23.95

Dulces Alegrias

ITEM	PRICE
Mexican Churros Rolled in cinnamon sugar. Served with Cajeta. (caramel)	\$10.95
Guava Flan Brulee	\$10.95
Capirotada House recipe Mexican bread pudding. Served with cajeta and bourbon whipped cream sauce.	\$10.95
Deep Fried Ice Cream Made with our delicious Vanilla bean ice cream and our crispy crust, topped with chocolate sauce and whipped cream.	\$10.95

Fountain Drinks

ITEM	PRICE
Fountain Drinks	\$4.25
Coca Cola / Diet Coke / Orange Fanta / Sprite / Unsweet Tea / Ginger Ale.	

Aguas Frescas

ITEM	PRICE
Aguas Frescas 16oz	\$6.95
Horchata Water / Pineapple Water / Cantaloupe Melon Water.	

Bottle Drinks

ITEM	PRICE
Mexican Bottle Drinks	\$5.25
Pineapple / Mandarin / Lime / Sidral Mundet / Sangria Seniorial / Coca Cola / Bottle Water Fiji / Pellegrino Water	

Margaritas

ITEM	PRICE
Margarita de la casa	\$12.00
Espolon Tequila Blanco fresh lime, House Made Agave.	
Mango Margaritas	\$14.00
Fresh Ripe Mango, Espolon Tequila Fresh Lime	
Spicy Margarita	\$14.00
Margarita de la Casa with a twist of roasted Serrano Chili	

Mojitos

ITEM	PRICE
Mangojito	\$14.00
Mango, mint leaves, agave, lime, and Bacardi rum.	
Mojito	\$12.00
Mint Leaves, Limes, House Made Mint Syrup, Gold Rum	
Blackberry mojito	\$14.00
Fresh Black Berries, Bacardi Rum, Fresh Lime, mint and soda splash	
Savory Sangria	\$10.00
House Made Sangria with Full Body Red wine and Seasonal Fruit	

Paloma

ITEM	PRICE
Classic Paloma	\$14.00
Espolon Silver, grapefruit, lime, agave, squirt.	