



Los Azulejos Restaurant

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Enchiladas Poblanas Verde Roasted Chile Poblano creamy sauce, topped with Oaxaca cheese, pickled red onions and slides of Chile Poblano.	\$16.99
Enchiladas Suizas Green tomatillo sauce, topped with Oaxaca cheese, white corn (esquites), sour cream and pickled red onions.	\$16.99
Chips and salsa Crispy tortilla chips paired with a rich, chunky tomato salsa.	\$3.99
Tortilla Soup Shredded chicken in a tangy chicken broth, topped with avocado, tortilla strips and Oaxaca cheese.	\$6.99
Guacamole De La Casa Traditional dip made with mashed avocados. Topped with diced tomato, onions and cilantro. Served with homemade corn tost...	\$12.99
Crema De Chile Poblano Roasted poblano pepper made with creamy ingredients, topped with queso fresco, roasted corn and slide of Chile poblano.	\$7.99
Tacos Azulejos Three Rib-eye chunks tacos, on corn tortilla and topped with caramelized onions, guacamole and green micros, comes with...	\$24.99
Torta Cubana Classic sandwich in our new baguette with Pork belly confit layered with prosciutto ham, homemade cucumber pickles, Oaxa...	\$19.99
**Mini Street Tacos Four mini street tacos made with Nixtamal corn tortillas. Choice of protein: Cochinita pibil, Birria or Ribeye. Topped w...	\$22.99
Esquites Personal portion of sweet white corn, topped with chipotle mayo, sour cream, queso fresco and powder chili.	\$8.99
Queso Fundido A tasty typical dish with melted Oaxaca cheese, rajas poblanas and Mexican chorizo, topped with red pickled onions. Serv...	\$9.99
Enchiladas De Mole Oaxaqueño Homemade Oaxaca mole sauce, topped with Oaxaca cheese, pickled red onions and roasted sesame seeds.	\$16.99

Tacos

ITEM	PRICE
Tacos Azulejos (Tacos) Three Rib-eye chunks tacos, on corn tortilla and topped with caramelized onions, guacamole and green micros, comes with...	\$24.99
**Mini Street Tacos (Tacos) Four mini street tacos made with Nixtamal corn tortillas. Choice of protein: Cochinita pibil, Birria or Ribeye. Topped w...	\$22.99
Tacos Baja Mahi-mahi Two fried tempura battered (Fish or Shrimp) tacos, on corn tortilla spread with guacamole, topped with house coleslaw, s...	\$18.99

Appetizer

ITEM	PRICE
Guacamole De La Casa (Appetizer) Traditional dip made with mashed avocados. Topped with diced tomato, onions and cilantro. Served with homemade corn tost...	\$12.99
Empanadas De Tinga De Pollo Two fried corn empanadas filled with homemade chicken Tinga, on a bed of tomatillo sauce and black refried beans, topped...	\$14.99
Chips and salsa (Appetizer) Crispy tortilla chips paired with a rich, chunky tomato salsa.	\$3.99
Ceviche De Pescado Fresh Texas Red Fish marinated on natural citrus juices, mixed with diced onions, cilantro, tomato and cucumber. Topped...	\$13.99

ITEM	PRICE
Queso Fundido (Appetizer) A tasty typical dish with melted Oaxaca cheese, rajas poblanas and Mexican chorizo, topped with red pickled onions. Serv...	\$9.99
Esquites (Appetizer) Personal portion of sweet white corn, topped with chipotle mayo, sour cream, queso fresco and powder chili.	\$8.99
Soups	
Tortilla Soup (Soups) Shredded chicken in a tangy chicken broth, topped with avocado, tortilla strips and Oaxaca cheese.	\$6.99
Crema De Chile Poblano (Soups) Roasted poblano pepper made with creamy ingredients, topped with queso fresco, roasted corn and slide of Chile poblano.	\$7.99
Sandwiches	
Torta Cubana (Sandwiches) Classic sandwich in our new baguette with Pork belly confit layered with prosciutto ham, homemade cucumber pickles, Oaxa...	\$19.99
Hamburguesa Mexicana All-natural 1/2 Pound Angus beef patty layered with chorizo, ham, homemade guacamole, Oaxaca cheese and baby spring mix,...	\$19.99
Enchiladas	
Enchiladas Suizas (Enchiladas) Green tomatillo sauce, topped with Oaxaca cheese, white corn (esquites), sour cream and pickled red onions.	\$16.99
Enchiladas Rojas Spicy. Homemade guajillo sauce, topped with Oaxaca cheese, sautéed potatoes and carrots and pickled red onions.	\$16.99
Enchiladas Poblanas Verde (Enchiladas) Roasted Chile Poblano creamy sauce, topped with Oaxaca cheese, pickled red onions and slides of Chile Poblano.	\$16.99
Enchiladas De Mole Oaxaqueño (Enchiladas) Homemade Oaxaca mole sauce, topped with Oaxaca cheese, pickled red onions and roasted sesame seeds.	\$16.99
Vegetarian/Vegan	
Enchiladas Vegetarianas Three enchiladas stuffed with Season grilled vegetables. Covered with one of our delicious four different sauce: Mole O...	\$19.99
Pork	
*Cochinita Pibil Braised pork originated from Yucatan, Mexico. This dish is marinated with achiote paste and spices, wrapped with banana...	\$25.99
Beef	
Birria De Arrachera Traditional Mexican dish from the state of Jalisco. 12-hour braised hanger steak (arrachera), seasoned in chile ancho an...	\$25.99

Bebidas sin Alcohol	
ITEM	PRICE
Mexican Coke Sweetened with cane sugar, this traditional Mexican cola offers a distinct, refreshing taste in a 500 ml bottle.	\$4.79
Fountain Drinks Selection of sodas including lemon, cola, diet cola, and orange flavors.	\$2.99
Unsweet Ice Tea Freshly brewed unsweet iced tea, typically served chilled for a refreshing taste.	\$2.99
O.J. Freshly squeezed orange juice, typically includes no additional ingredients.	\$2.99
Regular Coffee Classic brewed coffee, perfectly balanced for a smooth and inviting cup.	\$3.75
Topo Chico Mexican mineral sparkling beverage, refreshing.	\$3.79
Hot Tea (variety)	\$4.99

Poultry	
ITEM	PRICE
Pollo En Mole Azulejos Our delicious French cut airline chicken braised on a bed of Spanish rice, covered with our genuine, rich, savory-sweet...	\$22.99
Pollo A La Poblana Our signature poblano creamy sauce on the bottom of the dish, piled high with grilled vegetables and our delicious grill...	\$21.99