



FAMILY MEXICAN CANTINA ON THE MUKILTEO SPEEDWAY

Azteca Mexican Restaurant

11811 Mukilteo Speedway Ste 100, Mukilteo, WA 98275 • (425) 438-1414

Mon-Thu & Sun 11am-9pm • Fri-Sat 11am-10pm

★ House favorite **SPICY** **V** Vegetarian

Appetizers

Mojo de Ajo Appetizer **SPICY** \$21.50

½ pound of shrimp sautéed with mushrooms, onions, and our custom blend of butter, crushed red peppers, and garlic. Slightly spicy.

Chicken Taquitos \$16.50

Two rolled flour tortillas stuffed with chicken and Monterrey Jack cheese, served crispy. Garnished with tomatoes, cotija cheese, sour cream, and fresh guacamole.

Nachos Azteca \$13.50

Azteca's award winning nachos! Crisp, corn tortilla chips topped with beans, jalapeños and melted cheddar cheese. Garnished with tomatoes, green onions, sour cream and guacamole.

Mexican Street Corn \$10.00

Fire-roasted corn mixed with crema, cotija cheese, cilantro, and spices.

Guacamole Fresco \$13.00

Fresh guacamole topped with pico de gallo. Serves 3-4 people.

Quesadilla \$13.50

Two crispy flour tortillas stuffed with cheddar and Monterrey Jack cheese, green onions, and tomatoes. Served with sour cream and fresh guacamole.

Mexican Pizza \$16.50

Crisps flour tortilla topped with choice of refried 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.



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Azteca Queso Dip	\$11.00
An Azteca favorite. A blend of cheese, spinach, jalapenos, and spices.	
Ceviche	\$17.00
Cooked prawns in lime juice, onions, tomatoes, jalapeños, cilantro, and avocado.	

Soups

Sopa Azteca (Tortilla Soup)	\$9.50
Heartly chunks of tender chicken breast and fresh avocado with tortilla strips and shredded cheese in a rich chicken broth.	
Sopa De Pollo (Chicken Soup)	\$15.00
Tender chicken, carrots, zucchini and red potatoes in a rich broth. Cilantro, diced onions, jalapeños, limes and Mexican rice are served on the side.	
Azteca Diablo Shrimp Chowder	\$14.00
A creamy chowder of chorizo, shrimp, corn, tomatoes, cilantro, and jalapenos.	

Salads & Bowls

Mexi Rice Bowl	\$16.50
White rice topped with shredded lettuce, black beans, grilled chicken breast, pico de gallo, cheddar cheese, and sliced avocados.	
Bandera Salad	\$16.75
Garden salad topped with mushrooms, tomatoes, avocados, Monterrey Jack, and cheddar cheese.	
Tostadas de Camaron	\$22.00
Tostadas de Camaron 2 crispy tostadas layered with guacamole, lettuce, pico de gallo, Jalisco shrimp, cotija cheese, and crema.	
Veggie Rice Bowl 	\$16.50
White rice, lettuce, black beans, seasoned vegetables, pico de gallo, cheddar cheese, and sliced avocado.	
Tostada Trio	\$14.00
Three (3) small tostadas lightly topped with your choice of refried, rancho, or black beans, lettuce, cheddar cheese, tomatoes, cotija cheese, and crema Mexicana.	
Deluxe Taco Salad	\$15.50
Shredded lettuce, cheddar cheese, tomatoes, sour cream, and fresh guacamole. Ground beef, chicken or picadillo (shredded beef and pork).	



Enchiladas

Original Enchiladas \$16.50

Two (2) enchiladas topped with our classic enchilada sauce and cheddar cheese.

Enchiladas En Mole \$16.50

Two (2) enchiladas topped with authentic Mexican mole sauce made with chiles, spices, chocolate, and nuts.

Enchiladas Verdes \$16.50

Two (2) enchiladas topped with a blend of tomatillos, green chiles, and spices.

Enchiladas Ranchera \$16.50

Two (2) enchiladas topped with our arroz con pollo sauce, diced white onions, bell peppers, tomatoes, and Monterrey Jack cheese.

Jalisco Enchiladas \$16.50

Two (2) corn tortillas dipped in a Jalisco-style red sauce. Filled with Monterrey Jack cheese and topped with onion and cotija cheese.

Enchiladas A La Crema \$16.50

Two (2) enchiladas topped with a rich, decadent cream sauce and cheddar cheese. Tastes best with chicken.

Shrimp Enchiladas \$20.50

Two (2) shrimp enchiladas (mojo de ajo style) topped with our crema sauce.

Pollo

Pollo Fundido \$20.75

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

Chicken En Mole \$20.75

Sautéed strips of chicken breast in an authentic Mexican mole sauce made with chiles, spices, chocolate, and nuts.

Arroz con Pollo \$20.75

Sautéed strips of chicken breast and mushrooms in a light tomato sauce. Served over a bed of Mexican rice and melted Monterrey Jack cheese. Not served with beans.

Pollo A La Crema \$20.75

Sautéed strips of chicken breast, mushrooms, and onions in a cream sauce. Topped with cotija cheese.

Pollo Asado Al Carbon \$19.75

Charbroiled adobo chicken breast. Garnished with guacamole, jalapeno, and a green onion.

Pollo Asado y Mojo \$26.25

Charbroiled adobo-marinated chicken breast paired with buttery mojo de ajo shrimp.



Chicken Carnitas \$20.75

Sautéed strips of chicken breast in an authentic Mexican mole sauce made with chiles, spices, chocolate, and nuts.

Pollo Blanco \$20.75

A delectable mix of sautéed chicken, mushrooms, onions, green peppers and carrots laced over white rice in a creamy jalapeño sauce. Not served with beans.

Burritos

Macho Burrito \$16.75

A flour tortilla filled with Mexican rice, refried beans, and a choice of ground beef, chicken, picadillo (shredded beef and pork), chile verde or chile colorado. Topped with burrito sauce, cheddar cheese, lettuce, tomatoes, crema Mexicana and cotija cheese.

Fajita Burrito \$18.50

Flour tortilla filled with Mexican rice, refried beans, grilled onions, and bell peppers. Topped with arroz con pollo sauce, pico de gallo, sour cream, and fresh guacamole.

Burrito Dos Amigos \$20.50

One half has pork chile verde topped with Monterrey Jack cheese and the other half has beef chile colorado topped with cheddar cheese. Each is filled with Mexican rice and refried beans. Served with green and white onions, bell peppers, pico de gallo, and avocado.

Burrito Blanco SPICY \$18.00

Flour tortilla filled with grilled chicken breast, white rice, rancho beans and jalapeño cream cheese (not spicy). Topped with Azteca's crema sauce, cheddar and cotija cheese.

Carne Asada Burrito \$27.50

Flour tortilla filled with skirt steak, refried beans, and Mexican rice. Topped with Azteca's molcajete sauce and cotija cheese. Served with pico de gallo, avocado slices, and sour cream.

Tacos Mexicanos

Tacos Autenticos \$18.75

Three (3) corn tortillas with the filling of your choice, white onions, cilantro, and Azteca salsa. Served with a side of avocado tomatillo salsa.

Tacos Al Carbon Steak \$24.00

Three (3) grilled corn tortillas dipped in our enchilada sauce and filled with carne asada steak. Topped with fresh tomatoes and cotija cheese.

Tacos Al Pastor \$18.75

Three (3) corn tortillas with pork marinated in Mexican chili peppers, fresh fruit juices, and spices. Topped with onion and cilantro. Served with a side of avocado tomatillo salsa.



Fish Tacos	\$20.75
Three (3) flour tortillas with baked tortilla-crust ed tilapia, chipotle ranch cabbage, and fresh pico de gallo.	
Tacos Al Carbon Adobo Chicken	\$18.75
Three (3) grilled corn tortillas dipped in our enchilada sauce and filled with adobo chicken. Topped with fresh tomatoes and cotija cheese.	
Carnitas Tacos	\$18.75
Three (3) corn tortillas with pork carnitas, white onions, and cilantro. Served with a side of avocado tomatillo salsa.	
Shrimp Tacos SPICY	\$20.75
Three (3) corn tortillas with mojo de ajo shrimp (sautéed in slightly spicy garlic butter), chipotle ranch cabbage, and fresh pico de gallo.	

Carnes

★ Carne Asada y Mojo	\$32.50
Your choice of grilled carne asada or grilled pollo asado served with a side of mojo de ajo shrimp.	
Plato Mexicano	\$34.00
Includes the following items:	
Carne Asada	\$29.50
Thinly sliced, charbroiled skirt steak garnished with green onions, fried jalapeño pepper, and guacamole.	
Carne Asada y Mas	\$30.50
Carne Asada served with your choice of an enchilada, taco, chicken tamale, or pork tamale.	

Mexican Favorites

★ Molcajete SPICY	\$28.00
A Mexican-style stew of chicken, *steak, or a combination of the two, sautéed in a mildly spicy sauce with mushrooms and onions. Topped with melted Monterrey Jack cheese and a slice of avocado.	
Chile Verde	\$20.50
Pork marinated in a blend of tomatillos, green chiles, and spices	
Chile Colorado	\$20.50
Tender pieces of beef cooked in a delicious mild red chili sauce.	
Tres Amigos	\$26.50
Includes the following items:	
★ Borrego (Lamb Shank)	\$28.00
Seasoned lamb shank slowly baked in a rich chili pepper sauce until tender. Served with pico de gallo, sliced avocado, and rancho beans.	



Chile Relleno Tradicional	\$15.50
Poblano chili stuffed with cheese, dipped in egg batter, and lightly fried to a golden brown. Topped with molcajete sauce, crema Mexicana, and cotija cheese.	

Mariscos

Arroz con Camarones	\$26.00
Shrimp, mushrooms, and onions sautéed in a light tomato sauce served over a bed of Mexican rice and Monterrey Jack cheese. Not served with beans	
Camarones Monterey	\$28.00
Marinated shrimp wrapped in bacon, baked, and served Fajita style over sautéed onions, carrots, and bell peppers. Topped with melted Monterrey Jack cheese. Served with pico de gallo, sour cream, and guacamole.	
Coctel De Camarones (Cold)	\$23.00
Shrimp, pico de gallo, and diced avocados. Served hot or cold in our homemade seafood and tomato broth. Not served with rice or beans.	
Coctel De Camarones	\$23.00
Shrimp, pico de gallo, and diced avocados. Served hot or cold in our homemade seafood and tomato broth. Not served with rice or beans.	
Camarones al Mojo De Ajo SPICY	\$26.00
Shrimp sautéed with mushrooms and onions in our custom blend of butter, crushed red peppers, and garlic. Slightly spicy.	
Camarones Blancos	\$26.00
A mix of sautéed shrimp, mushrooms, onions, green peppers, and carrots in our creamy jalapeno sauce over white rice. Not served with beans	

Vegetarian

Enchiladas Espinaca	\$16.00
Two (2) corn tortillas with sautéed spinach, mushrooms, onions, tomatoes, cilantro, and jalapeños. Topped with verde sauce, Monterrey Jack cheese, and crema Mexicana.	
Veggie Rice Bowl V	\$16.50
White rice, lettuce, black beans, seasoned vegetables, pico de gallo, cheddar cheese, and sliced avocado.	
Veggie Fajitas V	\$20.00
A garden-fresh mix of seasoned vegetables.	
Veggie Enchiladas V	\$16.00
Two (2) flour tortillas with seasoned carrots, mushrooms, broccoli, cauliflower and zucchini. Topped with verde sauce, Monterrey Jack cheese, and crema Mexicana.	



Veggie Macho Burrito \$16.75

Flour tortilla filled with seasoned cauliflower, mushrooms, carrots, zucchini, broccoli, white rice and rancho beans. Topped with verde sauce, shredded lettuce, pico de gallo, crema Mexicana and cotija cheese.

Burgers

Hamburger \$14.00

All beef burger with green leaf lettuce, tomato, and onion.

Guacamole Bacon Burger \$16.00

An all-beef burger with grilled onions and bell peppers, jalapeno cream cheese, crisp bacon, fresh guacamole, and green leaf lettuce.

Chicken Fundido Burger \$15.50

Charbroiled adobo chicken breast topped with jalapeno cream cheese, American cheese, green leaf, onion, and tomato.

Cheeseburger \$14.50

All beef burger with cheddar cheese, green leaf lettuce, tomato, and onion.

Chicken Burger \$14.50

Adobo chicken breast with green leaf lettuce, tomato, and onion.

Combinations - Lunch

Lunch Grande Dos \$15.50

Choose 2 items: Chimichanga (served with sour cream), Burrito, Enchilada, Taco, Tostada, Chicken Tamale, or Pork Tamale.

Lunch Poco Dos \$12.00

Choice of one: Chimichanga (served with sour cream), or Burrito.

Lunch Grande One \$13.50

Choice of two: Enchilada, Taco, Tostada, Chicken Tamale, or Pork Tamale.

Lunch Poco 1 \$10.00

Choice of one: Enchilada, Taco, Tostada, Chicken Tamale, or Pork Tamale

Favoritos - Lunch

Carne Asada \$19.75

Thinly sliced, charbroiled skirt steak. Garnished with green onions, fried jalapeño pepper and guacamole.



Fajita Quesadilla **\$14.25**

A flour tortilla filled with your favorite fajita, onions, bell peppers, cheddar cheese, Monterrey Jack cheese and pico de gallo. Served with sour cream and fresh guacamole.

Lunch Fajitas **\$14.75**

A lunch size portion of your favorite fajita served over sautéed onions and bell peppers. Served with pico de gallo, cheddar cheese, sour cream and guacamole.

Arroz Con Pollo **\$13.25**

Sautéed strips of chicken breast and mushrooms in a light tomato sauce. Served over a bed of Mexican rice and melted Monterrey Jack cheese. Not served with beans.

Macho Burrito **\$13.50**

A flour tortilla filled with Mexican rice, refried beans and choice of ground beef, chicken, picadillo (shredded beef and pork), chile verde or chile colorado. Topped with burrito sauce, cheddar cheese, lettuce, tomatoes, crema Mexicana and cotija cheese.

Chicken Taquito Combo **\$13.25**

A crispy flour tortilla stuffed with chicken and Monterrey Jack cheese. Served with sour cream.

Grilled Chimis **\$13.25**

Two mini chimichangas filled with your choice of ground beef, chicken or picadillo (shredded beef and pork). Served with sour cream, avocado slice and pico de gallo

Chile Verde (Pork) **\$13.25**

Pork marinated in a blend of tomatillos, green chiles, and spices.

Chicken Carnitas **\$13.25**

Sautéed strips of chicken breast, bell peppers, tomatoes, and onions.

Azteca Mexi - Rice Bowl **\$13.25**

White rice topped with shredded lettuce, black beans, grilled chicken breast, pico de gallo, cheddar cheese, and sliced avocados.

Soup and Tostada Salad Combo **\$14.00**

Your choice of a cup of Tortilla Soup or Azteca Chowder. Tostada comes with refried beans and your choice of ground beef, chicken, or picadillo (shredded beef and pork). Topped with shredded lettuce, cheddar cheese, and tomatoes. Not served with a side of rice or beans.

Lunch Molcajete SPICY **\$15.50**

A Mexican style stew of chicken or steak sautéed in a mildly spicy sauce with mushrooms and onions. Topped with melted Monterrey Jack cheese and a slice of avocado.

Pollo a la Crema **\$13.25**

Sautéed strips of chicken breast, mushrooms, and onions in a cream sauce. Topped with cotija cheese.

Chile Colorado **\$13.25**

Tender pieces of beef cooked in a delicious mild red chili sauce.



Kids Menu (10 and under)

Kraft® Macaroni & Cheese \$7.50

Macaroni and cheese. Little Amigos Choice: Beans, rice, salad with ranch, veggies, French fries, or rice and beans.

Mini Burrito \$7.00

Mini burrito with choices of cheese, ground beef, chicken, picadillo, or bean and cheese. Served with options like cooked veggies, salad with ranch, rice and beans, or French fries.

Mini Quesadilla \$7.00

12 and under. served with azteca seasoned french fries. french fries may be replaced with rice and beans.

Chicken Tenders \$7.50

Breaded strips of tender white chicken meat, served with a

Taco \$7.00

12 and under. served with azteca seasoned french fries. french fries may be replaced with rice and beans.

Enchilada \$7.00

12 and under. served with azteca seasoned french fries. french fries may be replaced with rice and beans.

Mini Pizza \$7.50

Mini pizza typically includes a tomato base and cheese, perfect for young diners.

Desserts

Chocolate Mousse \$5.50

Traditional and divine, a soft cake drenched in three varieties of mik to produce melt-in-your-mouth magic

Sopapillas \$6.50

Deep-fried, light flour tortilla puffs topped with honey and cinnamon sugar.

Pineapple Upside Down Cake \$6.50

A 'favorito' from the past !

Deep Fried Ice Cream \$7.00

A vanilla ice cream ball, deep-fried with a crunchy coating. Served with chocolate or strawberry topping

Churros \$6.50

Delicate Mexican pastry topped with cinnamon sugar.

Flan \$6.50

Homemade vanilla custard with burnt sugar topping



Side Orders

Large Chips	\$5.95
Serves 8	
Salsa (16 oz.)	\$5.25
16 ounces / one pint	
Side Tamale Pork	\$3.99
Tender pork tamale smothered in rich red sauce, topped with melted cheddar cheese.	
Side Sour Cream	\$2.50
16.0unce sour cream / one pint	
Side Cheese	\$1.50
A portion of cheese, typically used as an accompaniment or topping for other dishes.	
Side Tortillas	\$1.25
Flour or corn	
Side Guacamole	\$5.00
Creamy mashed avocados mixed with onions, tomatoes, and cilantro.	
Side of Rice	\$4.75
Mexican or white	
Side Beans	\$4.75
Refried, rancho (whole) or black	
Side Rancho Beans	\$4.75
Slow-cooked beans with traditional seasonings, typically including onions, garlic, and spices.	
Side of Fries	\$4.99
Golden, crispy fries, perfectly salted - the ultimate side dish.	
Side Taco	\$3.75
Ground Beef, Chicken, or Picadillo (shredded beef and pork).	
Side Burrito	\$7.99
Cheese-stuffed and served with choice of Ground Beef, Chicken, Picadillo, Chile Colorado, or Chile Verde.	
Side Chimichanga	\$7.75
Chimichanga filled with Ground Beef, Chicken, or Picadillo (shredded beef and pork).	
Side Enchilada	\$4.95
Warm, cheesy enchiladas. Optional fillings: ground beef, chicken, chile verde, chile Colorado, or picadillo (seasoned meat mixture).	



Side Relleno	\$6.99
A roasted pepper stuffed with cheese, topped with tomato sauce, drizzled with sour cream, and sprinkled with cheese.	
Fries	\$6.00
Golden and crispy, seasoned to perfection.	
Veggies 	\$5.00
Steamed or sautéed mixed vegetables, typically including carrots, broccoli, and bell peppers.	
Large Avocado Slices	\$4.50
Side Tomatoes	\$1.25
Fresh tomatoes, typically sliced or diced, served as a simple and versatile side.	
Side Pico de Gallo	\$0.95
Freshly chopped tomato, onion, cilantro mix - the perfect zesty side.	
Salad	\$4.00
Crisp, fresh garden greens with a light, refreshing dressing.	
Side Lettuce	\$1.95
Small Chips	\$4.95
Add an extra single serving.	
Side Tamale Chicken	\$3.99
Cornmeal dough filled with seasoned chicken, wrapped in corn husks, and steamed.	

Prices and availability subject to change. Please ask your server about daily specials.

