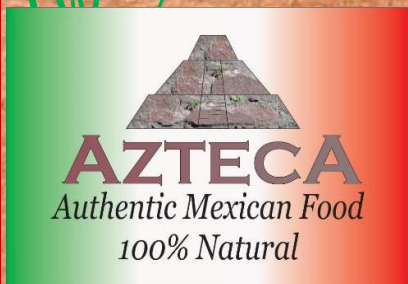


MENU

BUEN PROVECHO



DESAYUNOS

(BREAKFAST)

HUEVOS CON CHORIZO

Two scrambled eggs with spiced fried Mexican chorizo. Served with maize tortillas, refried beans, and salsa (green or red) | 700

HUEVOS RANCHEROS

Two fried eggs (sunny side up) on top of a tortilla topped with red salsa. Served with maize tortillas and refried beans. | 700 | add chorizo 850

CHILAQUILES

Tortilla Chips (Totopos) marinated in a spiced green or red sauce and topped with cream, fresh cheese, white onions, and a fried egg. | 700 | add chicken 850

ENCHILADAS

Tortilla wraps filled with chicken marinated in a spiced green or red sauce and topped with cream, fresh cheese, and white onions. Served with refried beans | 850



TLACOYOS DE FRIJOL CON CHORIZO

A maize dough pie filled with refried beans and topped with Chorizo (minced and spiced pork), cream, fresh cheese, served with green sauce and Vegetables of the day | 650 | Vegetarian option (No Chorizo) | 500

MOLLETES

Pronounced: Mo-ye-tes Freshly baked mini-baguette bread in half with refried beans spread and melted mozzarella cheese. | 500 | add chorizo 650

HOT DRINKS

CAFÉ DE OLLA

Boiled-brewed coffee with cinnamon and piloncillo (Block natural dark sugar). | 250 | Double 300

CAFÉ AMERICANO

Brewed house coffee (Black or White). | 200 | Double 250

CAFÉ CON LECHE

Café Latte. | 300 | Double 350

CAFÉ CAPPUCINO

| 300 | Double 350

CAFÉ MOCHA

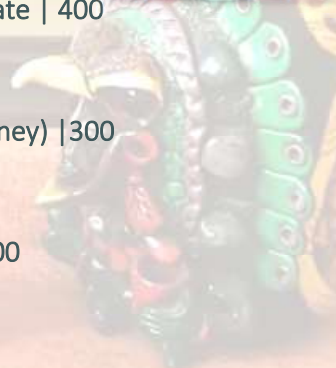
Café Latte with chocolate | 400

DAWA

(Hot Lemon-Ginger-honey) | 300

KENYAN TEA

Mixed or Black tea. | 200



BOTANAS

(APETIZERS)

CHORIQUESO

A delicious combination of pan-fried chorizo (minced spiced Mexican sausage pork) topped with melted cheese served with tortillas. | 500

GUACAMOLE

The famous mashed avocado with tomatoes, onions and coriander accompanied with totopos (fried tortilla crisps). | 300

COCTEL DE CAMARON

A succulent prawn cocktail seasoned in lime juice with tomato sauce, celery, onion, tomatoes, and coriander. Spiced with chili sauce (optional). | 850

QUESADILLAS

A forest delicacy of fried maize dough filled with your choice of: Mushrooms, chorizo, potato, or chicken (2 pieces). | 600

TAMALES

Steamed corn dough stuffed with the filling of your choice:

- Chicken | 300
- Pork | 300
- Vegetable/Poblano Peppers | 300

ESQUITES

Corn cooked in Mexican herbs and marinated in lemon with special prepared cream, finely ground cheese, and chili powder | 450

POTATO CHIPS

Perfectly Seasoned | 350

MEAT BOTANA PLATTER

A plater of biting's with Chistorra and Chorizo sausages, Marinated Pork Spareribs and Spiced Chicken Wings, Potatoes, and our signature creamy adobo deep:

- Platter for 2 | 2500
- Platter for 4 | 5000

VEGEARIAN BOTANA PLATTER

A plater of biting's with Mild Cheddar Cheese, Nopales on totopos, fresh carrot, cucumber and celery fingers; vegie of the day in lemmon and chilli salt, Potatoes and our signature creamy adobo deep:

- Platter for 2 | 1500
- Platter for 4 | 3000

CHICKEN WINGS

Cooked in our signature adobo sauce or in Barbacue sauce. | 750

PORK SPARERIBS

Cooked in our signature adobo sauce or in Barbecue sauce. | 750



CALDOS (SOUPS)

SOPA AZTECA

Chicken broth spiced with Mexican adobo soaking fried tortillas and top garnished with fresh cheese, pasilla chilies, avocado, and cream. | 650

TIXTIHUIL

A traditional pre-Hispanic thick prawn soup with red Mexican spices. | 1250

CALDO TLALPEÑO

Chicken broth or vegetable soup spiced with Mexican adobo with season vegetables and topped with avocado. | 550

SALADS

NOPAL SALAD

Nopales (Mexican traditional prickly cactus) in a salad with fresh tomatoes, onion, coriander and sprinkled with olive oil (optional thin sliced fresh chili) | 450

GARDEN SALAD

Lettuce, tomatoes, onion, cucumber, and bell peppers dressed with vinaigrette. | 550 with Chicken | 700

TOSTADAS

(On a crispy tortilla)

CHICKEN OR PORK

Shredded chicken or pork laid on a crispy fried tortilla that has been smeared with refried beans and then topped with lettuce, onion, cheese, cream, and chili sauce | 400 each.

PRAWN AND OCTOPUS CEVICHE

Prawn and octopus spiced ceviche laid on a crispy fried tortilla that has been smeared with guacamole and then topped with onion, lettuce and chipotle mayo sauce | 600 each

VEGETARIAN

A crispy fried tortilla that has been smeared with refried beans and then topped with lettuce, onion, tomatoes, avocado, cheese, cream, and chili sauce | 400 each.

NOPAL

A crispy fried tortilla that has been smeared with guacamole and then topped with Nopales, lettuce, onion, tomatoes, cheese, cream, and chili sauce | 400 each.



BURGERS

HOME MADE MEXICAN STYLE
GOURMET BURGERS IN OUR
FRESHLY BAKED AZTECA BUNS
(SERVED WITH CHIPS)

BEEF BURGER

A prime 200g Angus beef spiced patty
With lettuce, limed tomatoes, onions
Azteca Bacon, topped with Guacamole and
our Adobo creamy sauce | 950

CHICKEN BURGER

A prime 200g spiced chicken patty
With lettuce, limed tomatoes, onions
Azteca Bacon, topped with Guacamole and
our Adobo creamy sauce | 950

FISH

A 200g red snapper spiced fillet fried in a
beer based caping with lettuce, limed
tomatoes, onions, topped with Guacamole
and our Adobo creamy sauce | 1100

TORTAS

(MEXICAN STYLE SANDWICHES)

Served with fries, jalapeño pickles and our creamy adobo
sauce. Filled with the meat of your choice, guacamole,
lettuce, tomato, and onions.

COCHINITA PIBIL

Slow cooked (in underground firewood oven) pulled pork
with Mexican spices (Achiote, Chilies and Herbs) (Not chili
hot) | 1200

CARNITAS

Slow fried pork with Orange, beer, jerry, and Mexican spices
(Chilies and Herbs) (Not chili hot) | 1200

BIRRIA DE RES

Slow cooked (in underground firewood oven) juicy Beef in a
Beer, chocolate, and Mexican spices (Chilies and Herbs) mole
(Not chili hot) | 1200

BARBACOA DE BORREGO

Slow cooked (in underground firewood oven) smoky Lamb
with its broth of chickpeas | 1200

CHORIQUESO

A delicious combination of pan-fried chorizo (minced spiced
Mexican sausage pork) topped with melted cheese. | 950

CHILES RELLENOS

Poblano peppers grilled, stuffed with cheese, caped and then
cooked in a thick spiced tomato sauce and refried beans. |
850

GUAJOLOTA

Filled with the tamal of your choice (depends on availability).
Chicken, Pork or vegetarian. | 850



LOS NACHOS

Tortilla crisps topped with beans, cheese, "Pico de Gallo, Jalapeño pickles, and your favorite meat as follows:

NACHOS A LA NAVARRA

With Chistorra (Slim spiced pork sausage, Navarra Stile, cut in slices). | 1100

NACHOS YUCATECOS

With Cochinita Pibil from the Specialty Meats. | 1100

NACHOS JALISQUILLOS

With our classic Beef Birria from the Specialty Meats. | 1100

NACHOS MORELIANOS

With our classic Carnitas from the Specialty Meats. | 1100

NACHOS CON POLLO

With chicken tinga from the Specialty Meats. | 1100

CHICKEN

served with refried beans or rice and Tortillas

POLLO EN ADOBO ENCHIPOTLADO

Chicken cooked in adobo sauce made with chipotle and other Mexican spices and chilis | 1150

POLLO EN MOLE NEGRO

(When available) Chicken cooked in a black mole sauce made of over 21 Mexican spices including chocolate and several types of nuts | 1350

TACOS

(Tortilla wraps with the filling of your choice topped with onion, coriander, and salsa) as follows:

SPECIALTY MEATS:

Cochinita Pibil (pork), Carnitas (pork), Birria (beef) or Barbacoa (lamb) | 300

AL PASTOR:

Charcoal grilled pork marinated in adobo and grilled onion | 300

POLLO

Shredded chicken in spices and herbs | 300 per taco

MAZATLECOS

Fish Tacos | 300 per taco

NOPALES

Made with fresh nopal salad with chicharron | 300

VEGETARIAN

Made with the vegetable dish of the day | 300

PRAWNS

Fresh caped prawns in a taco | 450



PIZZAS

HOME MADE MEXICAN STYLE
GOURMET PIZZAS WITH OUR
ESPECIAL ADOBO PIZZA
SAUCE AND SIGNATURE
MEATS

MARGERITA

Delicious AztecA adobo pizza sauce covered
with spiced homemade organic mozzarella |
1300

VEGETARIAN

Peppers, Onions, and Olives on our AztecA
adobo pizza sauce covered with spiced
homemade organic mozzarella | 1300

CHICKEN-OLIVES

AztecA adobo sauce, our signature Chicken
Tinga, black olives; all covered with
homemade organic mozzarella | 1500

BEEF BIRRIA

Made with our Beef Birria (Slow cooked in
underground firewood oven juicy Beef in a
Beer, chocolate, and Mexican spices
(Chilies and Herbs) mole (Not chili hot),
with homemade organic mozzarella and
topped with fresh avocado | 1500

AL PASTOR

Al pastor pork meat, with homemade
organic mozzarella and topped pineapple
on AztecA adobo pizza sauce | 1500

CARNITAS

Slow fried pork with Orange, beer, jerry, and Mexican spices
(Chilies and Herbs) (Not chili hot), topped with homemade
mozzarella on AztecA adobo pizza sauce | 1500

COCHINITA PIBIL

Slow cooked pork in orange juice, and Mexican spices (Chilies
and Herbs) (Not chili hot), with homemade mozzarella on
AztecA adobo pizza sauce topped with red onions (optional
habanero chili slices) | 1500

KID'S CORNER (SMALL BUT TASTY)

Served with Chips.

GUACAMOLE

Mushed avocado mixed with onions, tomatoes, and
coriander. |300

FISH FINGERS

Homemade breaded fish fingers |650

CHICKEN NUGGETS

Breaded Boneless Chicken |650

MINI BURGERS

Choice of Beef, Chicken or Fish. Classic burger with lettuce,
tomatoes, onions, and guacamole. |750



VEGATABLE DISHES

served with refried beans or rice

CHILES RELLENOS

Poblano peppers grilled, stuffed with cheese, caped and then cooked in a thick spiced tomato sauce | 850

NOPALITOS GUISADOS

Nopales (Mexican traditional prickly cactus) cooked with mixed vegetables in a tomato spiced sauce | 750.

RAJAS CON CREMA

Poblano peppers in stripes cooked with mixed vegetables in a creamy tomato spiced sauce | 750

ROLLITOS DE ESPINACA

Cheeses of different types mixed with mashed potatoes and rolled in spinach leave, caped and cooked in a tomato spiced sauce | 850

TAQUITOS DORADOS DE QUESO Y PAPA

Crispy fried cheese and potato tacos on a bed of lettuce and topped with cream, guacamole, and red salsa | 850



ESPECIALIDADES

(MAIN COURSES)

SPECIALTY MEATS:

Plate served with 3 tortillas, beans or rice, vegetables, onion, coriander, and salsa.

*Take away option (meat only) available | 350 Ksh/100g

- COCHINITA PIBIL

Slow cooked (in underground firewood oven) pulled pork with Mexican spices (Achiote, Chilies and Herbs) (Not chili hot) | 1500

- CARNITAS

Slow fried pork with Orange, beer, jerry, and Mexican spices (Chilies and Herbs) (Not chili hot) | 1500

- BIRRIA DE RES

Slow cooked (in underground firewood oven) juicy Beef in a Beer, chocolate, and Mexican spices (Chilies and Herbs) mole (Not chili hot) | 1500

- BARBACOA DE BORREGO

Slow cooked (in underground firewood oven) smoky Lamb with its broth of chickpeas | 1500

CHICHARRON DE PANCETA EN SALSA VERDE

(when available)

Pork Belly and Rib meat fried and cooked in green tomatillo sauce and spices (Not chili hot). Served with beans and 4 tortillas | 1300

SOFT DRINKS

SODAS | 150

COKE
FANTA
SPRITE
STONEY
SODA WATER
TONIC WATER

WATER | STILL 500 ml | 100

STILL 1 L | 200
SPARKLING 500ml | 150
SPARKLING 1 L | 250

FRIUIT JUICES | 250

AGUA DE JAMAICA
PINEAPPLE
PASSION
ORANGE
MANGO

PINEAPPLE MINT | 350

LEMONADE | 350

MILKSHAKES | 450

VANILLA
CHOCOLATE
STRAWBERRY

OREO SHAKE | 550

ESPRESSO SHAKE | 550

MOKA SHAKE | 550



Rosslyn Riviera Mall, Limuru Road, Nairobi, Kenya