

AJUÚA!

Mexican Grill • Patio • Bar

Locally Owned and Operated Since 2004



**AJUÚA Cuisine Creations are prepared for you
fresh daily with recipes from various
pueblos of Mexico!**

**A fusion of unique flavors that shout "AJUÚA!"
We thank you for choosing AJUÚA
and hope your experience will be delightful!**

18% Gratuity is Added for Parties of 6-9 Guests.

20% Gratuity is Added for Parties of 10 or More.

25% Gratuity is Added to Large Private Reservation Parties.

Reservations May Not Be Increased Upon Arrival After Confirmation.

www.ajuua.net

Appetizers

Familia "Delgado" Platter

A large delicious platter with chicken chimichanga rolls, beef empanadas, beef nachos, chicken quesadillas, chicken flautas and a chorizo flameado taco. Plate served with queso vevo and chimichurri sauce! - 26.50 (Serves 4-6) ***Guacamole and/or pico de gallo served upon request**

Bacon Wrapped Jalapeños

(6 PCS)—Fresh jalapeños cut in half and filled with cream cheese, wrapped in bacon, cooked to perfection. Served with a side of ranch dressing- 10.50

Nachos

8 Pieces of crispy corn tostadas topped with mixed cheddar cheese, refried beans & a side of fresh guacamole & jalapeños .

Bean & Cheese - 9.95

Chicken Breast Fajita - 11.95

Beef Fajita Steak - 12.95

1/2 Beef-1/2Chicken - 12.75

Seasoned Ground Beef - 10.95

Shrimp - 13.50

Santa Fe Chicken

Chimichanga Rolls

6 Southwestern style fried tortilla rolls filled with shredded chicken, black beans, cilantro, corn and white cheese. Served with a side of queso vevo dip. - (available grilled) - 11.50

Las Quesadillas - (Corn or Flour)

8 grilled homemade tortilla triangles filled with Mexican white cheese. ***Guacamole and/or pico de gallo served upon request**

Cheese - 9.95

Beef Fajita Steak - 12.95

Shrimp - 13.50

Chicken Breast Fajita - 11.95

Cuban Quesadilla - 11.95 1/2 Beef -1/2 Chicken - 12.50

Seasoned Ground Beef - 10.95

Loco Wings

6 deep fried chicken wings. Served with Valentina chipotle sauce for a guaranteed kick. Served with French fries and ranch dressing. - 10.50

Queso de Vevo

A bowl of delicious melted warm cheese dip flavored with jalapeños and tomatoes. Served with homemade chips. - 10.50

Add - Seasoned Ground Beef 1.79

Add - Pico de Gallo 1.60

Seasoned Ground Beef & Pico de Gallo - 2.79

Beef Empanadas

Delicious pastries stuffed with seasoned ground beef and potatoes, sprinkled with queso fresco and a side of Ajuúa chimichurri sauce. - 11.50

Cheese Fries - 7.50

Add chili meat sauce for extra flavor. - 8.50

Guacamole and Chips

Fresh guacamole and chips. - 10.50

Aguacate/Avocado en Molcajete

Two fresh avocados meshed with squeezed lime & orange, peppers, cilantro, onion, tomato and salt and pepper. - 11.95 (Prepared Tableside)

Mexican 7 Layer Dip

Refried beans, Mexican crema, guacamole, tomatoes, salsa, cheese & queso fresco. - 10.50

Add Seasoned Ground Beef - 1.79

Flaming Queso Flameado

Flamed melted Mexican Monterrey Jack cheese and rajas topped with lean chorizo. Served with 4 corn or flour tortillas. - 10.95 (Prepared Tableside)

Shrimp Campache Cocktail

Boiled gulf shrimp with Clamato, onions, tomatoes and cucumbers in Valentina sauce, topped with sliced avocados. - 13.50

Fried Pork Tips

Chunks of delicious pork with a crispy brown outside and juicy, flavorful meat inside. Served with guacamole for your dipping pleasure - 10.95

Soups & Salads

Ajuúa Pozole Soup - *San Antonio Favorite*

Authentic cascabel chili, hominy, oregano, and lean pork cuts. 16oz Bowl - 6.95 32oz Bowl - 11.95

Ajuúa Tortilla Soup

Shredded chicken, mixed veggies and cilantro.

Served with white cheese, avocado & tortilla strips.

16oz Bowl- 6.95 - 32oz Bowl - 11.95

Ensalada Ajuúa al Carbon

A delectable salad with Romaine lettuce, tomato wedges, sliced avocado, cabbage and queso fresco, roasted red pepper and red onion with your choice of dressing - (House Poppy Seed, Ranch, Italian, Balsamic Vinaigrette or 1000 Island) - 9.75

Chicken Breast Fajita - 12.50

Beef Fajita Steak - 13.25

Grilled Shrimp - 13.99 Tilapia Fish - 13.95

Ajuúa Taco Salad

Large deep fried flour tortilla shell filled with choice of seasoned ground beef, shredded chicken, or chicken tinga with lettuce, pico de gallo, guacamole, shredded white cheese and Mexican crema. Lays atop refried beans. - 11.95 | Chicken Fajita. - 12.75

Beef Fajita - 13.50

Mexican Plates

Enchiladas de Ajuúa

(2) soft corn tortillas filled with Mexican white cheese, covered with your choice of sauce.

Served with Mexican rice and refried beans.

Cheese only - 11.25

Shredded Chicken - 13.45

Seasoned Ground beef - 13.45

Beef Fajita Steak - 14.25

Chicken Fajita - 13.50

Shrimp Fajita - 14.50

* Chili Meat Sauce

* Chipotle Cream Sauce

* Green Tomatillo Sauce

* Guajillo Red Sauce

* Cilantro Cream Sauce

* Creamy Poblano Sauce

* Mole Sauce

Raul's Grande Mexican Plate

(1) Chicken crispy taco, (1) ground beef chalupa, (1) Chili meat sauce cheese enchilada and (1) chicken flauta. Served with Mexican rice and refried beans! - 15.50

Big Shot Burrito - Try it one of three styles!

* **Regular or Burrito Bowl or Deep Fried**

Created by Señor Roberto Horry #5.

Extra large grilled flour tortilla stuffed with refried beans, Mexican rice, white cheese & filled with your choice of meat and draped with your choice of sauce.

Chicken Fajita - 12.99

Shredded Chicken - 12.50

Seasoned Ground Beef - 12.50

Beef Fajita Steak - 13.99

Shrimp Fajita - 14.99

Tilapia Fish - 14.99

Chicken Tinga - 12.99 

* Chipotle Cream Sauce

* Chili Meat Sauce

* Guajillo Red Sauce

* Green Tomatillo Sauce

* Creamy Poblano Sauce

* Cilantro Cream Sauce

* Mole Sauce

Carne Guisada

Slow cooked to perfection, our savory mixture of beef and spices is anything but slow in satisfying your hunger. Plate includes refried beans & Mexican rice. - 13.75

Carnitas Plate

Braised pork with garlic, oregano, black pepper and hints of citrus. Homemade and delicious. Served with borracho beans and Mexican rice with a garnish of cilantro and onions. - 14.25


Chalupas

(2) Tostadas topped with refried beans, mixed cheddar, lettuce, tomatoes, topped with guacamole. Served with Mexican rice and borracho beans. - 10.99

Shredded Chicken Breast - 12.25

Seasoned Ground Beef - 12.25

Chicken Fajita - 12.50

Chicken Tinga - 12.50 

Beef Fajita - 12.95

Chicken Flautas

(2) Large Homemade crispy corn tortillas filled with shredded chicken breast, white cheese. Topped with guacamole and Mexican crema. Served with Mexican rice and refried beans. - 13.25

Caldo De Rez or Caldo De Pollo

* **THUR - FRI - SAT Only - "Served Until Sold Out"**

Our special beef or chicken soup. Good to the last drop! - 32 oz. bowl - 12.25


Mexican Sandwiches

Torta de Mexico

A Mexican style sandwich - toasted bolillo bread filled with Mexican white cheese, avocado slices and chipotle-lime mayo with your choice of meat! Served with side of french fries.

Chicken Breast Fajita - 12.25

Beef Fajita Steak - 13.25

Chicken Tinga - 11.25 

Shredded Chicken - 10.95

Seasoned Ground Beef - 10.95

EL Cubanito

Ajuúa version of the Cuban sandwich, filled with roasted pork, sliced lean ham, pickles, mustard and chimichurri mayo. Served with a side of seasoned fries. - 13.50

Sizzling Fajitas

* Served with *borracho beans, mexican rice and corn or flour tortillas.*

* *Guacamole and/or pico de gallo served upon request.*

Al Carbon - A medley of onions and bell pepper!

 **A La Diabla** - A caliente homemade Habanero sauce!

A La Rajas - Ajuúa famous mushroom, onion and creamy white wine poblano sauce!

1/2 lb. - For One

(includes 2 sides & 3 tortillas)

Chicken Breast Fajita - 16.95

Beef Fajita Steak - 17.95

1/2 Beef & Chicken - 17.50

1/2 Chicken & Shrimp - 17.75

1/2 Beef & Shrimp - 18.50

Shrimp Fajita - 18.95

Vegetarian Fajita - 14.50

1 lb. - For Two

(includes 4 sides & 6 tortillas)

Chicken Breast Fajita - 29.99

Beef Fajita Steak - 32.95

1/2 Beef & Chicken - 32.99

1/2 Chicken & Shrimp - 33.95

1/2 Beef & Shrimp - 34.50

Shrimp Fajita - 34.95

Vegetarian Fajita - 25.99

Add Grilled Sausage - 4 pieces - 4.95

La Parrillada for 2 people

Mexican style barbecue skillet with shrimp, sausage, chicken and beef with grilled vegetables. Served with Mexican Rice, Borracho Beans. Includes 6 tortillas - 35.95

* *Guacamole and/or pico de gallo served upon request.* (For 1 person - 21.95)

Delicious Taco Plates

Tacos de Fajita

(2) Grilled flour or corn tortillas filled with fajita. Served with Mexican rice & borracho beans.

Chicken Fajita - 13.25

Beef Fajita Steak - 14.25

Shrimp Fajita - 14.99

Add - Grilled Onions & Bell Peppers - 1.50

* *Guacamole and/or pico de gallo served upon request*

Gorditas or Crispy Tacos

(2) - Filled with seasoned ground beef, shredded chicken, or chicken tinga, lettuce, tomatoes and mixed cheddar. Served with Mexican rice and borracho beans.

Gorditas - 12.95 Crispy Tacos - 11.95

Add Beef Fajita - 2.00 Add Chicken Fajita - 1.50

Tacos Al Pastor

(3 mini) Corn tortillas topped with seasoned chopped pork, cilantro, onions, pineapple and a lime wedge. Served with Mexican rice and borracho beans. - 13.25

Shrimp Tacos

(2) Grilled shrimp sautéed in pico de gallo with Ajuúa seasoning, garnished with cabbage, queso fresco, and avocado slice. Side of chipotle cream sauce. Served with black beans and cilantro white rice. - 15.45



Vegetarian Tacos

(2) Corn tortillas filled with sautéed mushrooms, yellow & green squash, bell peppers, onion and cabbage! Served with Black beans and cilantro white rice - 12.75

* *Guacamole and/or pico de gallo served upon request*

Tacos Norteños

(2) Grilled buttered flour tortillas filled with your choice of - beef fajita, chicken fajita or sausage - Mexican cheese, beans and an avocado slice. Served with Mexican rice and borracho beans. 14.75



Ajuúa Famous Fish Tacos

(2) Homemade corn tortillas filled with fresh fish sautéed in pico de gallo. Dressed with cabbage, queso fresco, sliced avocado and a side of chipotle cream. Served with black beans and cilantro white rice. - 14.95

Chicken - Steak - Shrimp

#5 Rob's Enchiladas

2 rolled flour tortillas filled with Chicken Fajita, diced shrimp, mushrooms & white cheese! Draped with creamy poblano sauce! Served with a side of Black beans & Cilantro white rice - 15.25

Pollo en Salsa

6 oz. grilled chicken breast topped with Mexican white cheese and choice of sauce:

- * Chili Meat Sauce
- * Green Tomatillo Sauce
- * Cilantro Cream Sauce
- * Mole Sauce
- * Chipotle Cream Sauce
- * Guajillo Red Sauce
- * Creamy Poblano Sauce

Side of Cilantro white rice, black beans - 13.95

Add 6 small grilled shrimp - 4.99

Bacon Wrapped Shrimp

(5) grilled jumbo shrimp wrapped with bacon, Monterrey Jack cheese & jalapeño slices laid atop Mexican rice, served with borracho beans and chipotle cream sauce - 16.99

Churrasco Beef Skirt Steak

8 oz. grilled skirt steak and side of chimichurri sauce served with black beans, cilantro white rice and a small House side salad- 17.50

Specialty Dishes

Carne Estilo Ajuúa

6 oz chargrilled skirt steak smothered with creamy poblano sauce and a chicken enchilada draped with chipotle sauce. Served with refried beans and Mexican rice - 16.99

Enchilada Tres Amigos!

(1) - tomatillo green sauce, (1) - chili meat sauce, (1) - chipotle cream sauce, with Mexican rice and refried beans.

Cheese - 12.50

Seasoned Ground Beef - 14.50

Shredded Chicken Breast - 14.50

Chicken Fajita - 14.75

Beef Fajita - 14.95

Chile Roasted Poblano

Roasted poblano pepper stuffed with shredded chicken breast or ground beef and Mexican white cheese, topped with creamy cilantro sauce. Served with black beans & white rice - 14.50

Chicken Tinga Plate

Shredded chicken breast sautéed with adobo & chipotle, topped with sliced avocado and Mexican crema! Served with Mexican rice and borracho beans - 12.95

Lemon Pepper Tilapia Fish

Sprinkled with lemon pepper then grilled with pico de gallo. Served with side of chipotle cream sauce, cilantro white rice and black beans - 16.25

Pollo Monterrey

6 oz. marinated grilled chicken topped with roasted tomatoes, grilled onions, avocado slices and melted white cheese. Served with cilantro white rice and black beans - 14.95

Steak or Pastor a la Mexicana

6 oz. sautéed Angus skirt cubes or diced achiote marinated pork, sautéed in pico de gallo, sprinkled with queso fresco, borracho beans & Mexican rice. Served with (3) flour/corn tortillas. (Available spicy Diabla style) - 15.99

Beto's Gringo Bowl

Bowl filled with deliciousness - includes a layer of white rice, black beans, grilled vegetables, choice of protein, and avocado slices sprinkled with white cheese. A healthy treat for your taste buds always

Chicken Fajita - 13.75

Beef Fajita - 14.25

Shrimp or Fish - 14.75

Fajita Enchilada Casserole

Layered corn tortillas with melted white cheese and beef or chicken fajita, draped with choice of sauce!

Side Mexican rice and refried beans - 13.95

- * Chili Meat Sauce
- * Green Tomatillo Sauce
- * Cilantro Cream Sauce
- * Chipotle Cream Sauce
- * Guajillo Red Sauce
- * Creamy Poblano Sauce

Desserts

(All desserts dressed with chocolate & raspberry syrup, whip cream and topped with a cherry)

(2) Ice Cream Scoops

Vanilla or Cinnamon. - 2.59

Vanilla Tres Leches Cake

Homemade Mexican cake with a splash of chocolate syrup. 6.99

4 Leches Cake - 6.99

Churros

4 Caramel filled churros. 7.25

Comes with 2 scoops of vanilla ice cream.

Flan - 6.99

Sopapillas

(4) touch fried puff pastries dusted with cinnamon sugar and draped with honey. - 6.99

Chocolate Milky Way Cake - 6.99

Cheese Cake Fresa - 6.99

Cheese Cake Chocolate - 6.99

Piña Colada Cake - 6.99

A La Carte

Enchilada / Gordita -

Cheese - 2.95 / 3.45

Chicken Fajita - 3.95 / 4.50

Ground Beef - 3.50 / 4.

Beef Fajita - 3.95 / 4.75

Shredded Chicken - 3.50 / 4.00

Shrimp - 4.50 / 5.

Rob's Enchilada - 4.50

Bean & Cheese Flour Taco - 2.25

Beef or Chicken Crispy/Soft Taco - 3.75

Carne Guisada Taco - 4.00 - with cheese - 4.25

Beef Fajita Taco -

w/Guacamole & Pico de Gallo - 4.25

Chicken Fajita Taco -

w/Guacamole & Pico de Gallo - 3.75

Shrimp Fajita Taco - w/Guacamole & Pico de

Gallo - 4.95

Tilapia Fish Taco - 4.95

Bean & Cheese Chalupa - 3.50

Shredded Chicken - 4.25 Ground Beef - 4.25

"Ajuúa Style" Guacamole -

Med. 3oz - 2.75 - Sml. 1.5oz - 1.50

Taco Norteño - 4.95

Taco Al Pastor - 2.75

Shredded Chicken Flauta - 3.50

Grilled Sausage - 4 pieces - 4.95

(2) Tostitos - 1.50

(4) Slices of Avocado - 2.25

Shredded Mexican White Cheese or cheddar cheese

Med. 3oz - 2.25 - Sml. 1.5oz - 1.25

Side of Rice - Mexican or cilantro white rice - 2.75

Side of Beans - Borracho, Refried or Black Beans - 3.00

Ajuúa Sauce - Med. 3oz - 2.75 - Sml. 1.5oz - 1.75

* Chili Meat Sauce * Chipotle Cream Sauce

* Green Tomatillo * Guajillo Red Sauce

* Creamy Poblano * Mole Sauce

* Cilantro Cream

Sliced Jalapeños - .99

Habanero Hot Sauce - 1.5oz - 1.50 / 3oz - 2.50

Side Salad - 3.95 -

(Lettuce, tomato, onion, guacamole)

Pico de Gallo - Med. 3oz - 2.25 - Sml. 1.5oz - 1.25

Grilled Veggies - 3.75

Lettuce, tomato, onion, cilantro - 1.5oz. - .99

Drinks *Tea & Fountain Drinks - Unlimited Refills*

Iced Tea - 3.15

Coffee - 3.15

Orange Juice - 3.15

Cranberry - 3.15

Grape Fruit - 3.15

Lemonade - 3.15

Pepsi - 3.15

Diet Pepsi - 3.15

Big Red - 3.15

Dr. Pepper - 3.15

Mug Root Beer - 3.15

Orange Crush - 3.15

Sierra Mist - 3.15

Bottled Drinks

Big Red - 3.25

Topo Chico - 3.25

Red Bull - 3.25

Jaritos Grapefruit - 3.25

Mexican Coke - 3.25

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Be sure to ask your server for an AJUÚA GIFT CARD!

