



AZTECA GRILL



ABI ARLINGTON

3005 COLUMBIA PIKE
ARLINGTON, VA 22204

CARRY OUT ORDERS
703-979-3579

ABI GERMANTOWN

11514 MIDDLEBROOK RD.
GERMANTOWN, MD 20876

CARRY OUT ORDERS
301-972-1406

*Gratuity will be added to parties of 6 or more or tables tabs over \$50.00
Thank you, Come Back Again !

DESAYUNOS / BREAKFAST

All breakfasts are served with casamiento (mixed rice&beans), soft cheese, and fresh avocado.

- *DESAYUNO LATINO \$11.95
A typical Latino breakfast. A sweet fried plantain, chorizo, and 2 eggs.
- HUEVOS PICADOS CON CHORIZO \$10.95
Hearty eggs scrambled with chorizo crumbles.
- *HUEVOS RANCHEROS \$10.95
3 fried eggs topped with a classic tomato ranchero sauce.
- CARNE DESILACHADA \$10.95
Tender stewed beef scrambled with eggs.
- *NY STEAK RANCHERO \$15.95
A grilled NY strip with 2 eggs.

A LA CARTA

- CORN FLOUR PUPUSAS [harina de maiz] \$2.40
- RICE FLOUR PUPUSAS [harina de arroz] \$2.40
A tortilla stuffed with your choice of pork, cheese, beans, or loroco. Served with beans, cheese, and marinated cabbage (curtido).
- PUPUSA DE CANGREJO \$3.25
Crab meat pupusa. Served with marinated cabbage (curtido).
- PUPUSA DE ESPINACA \$2.95
Spinach pupusa. Served with marinated cabbage (curtido).
- PUPUSA DE AYOTE \$2.40
Zucchini pupusa. Served with marinated cabbage (curtido).
- PUPUSA LOCA \$4.75
A jumbo pupusa stuffed with everything we have! (Does not come with crab).
- PASTEL DE CARNE [O POLLO] \$2.50
Ground beef (or shredded chicken) and potato turnover.
- TAMAL DE POLLO \$2.50
Chicken tamale
- TAMAL DE ELOTE \$2.50
Sweet corn tamale served with sour cream.
- SALVADOREAN ENCHILADA [DE CARNE O POLLO] \$3.50
A crispy tortilla topped with beans, cheese, and marinated cabbage (curtido). Your choice of beef or chicken.

TACOS

- LENGUA \$3.50
Marinated beef tongue.
- POLLO ASADO \$2.95
Grilled chicken.
- CARNE ASADA \$3.50
Grilled steak.
- CARNITAS \$2.95
Fried pork.
- CAMARÓN \$3.50
Grilled shrimp.

AVES / POULTRY

- POLLO ENTOMATADO O ENCEBOLLADO \$14.95
Juicy piece of chicken sautéed in tomato sauce (entomatado) or in onions and white wine (encebollado). Served with rice and beans.
- SALTADO DE POLLO \$15.95
Strips of salted chicken sautéed with potatoes, tomatoes, and onions. Served with rice and salad.

APERITIVOS / APPETIZERS

- *COCTEL DE CAMARONES SEASONAL
Shrimp cocktail.
- CHICKEN WINGS [mild or spicy] \$7.55
Served with fries.
- YUCA CON CHICHARRON \$10.95
Fried yuca (cassava root) served with pieces of fried pork and marinated cabbage (curtido).
- ABI FIESTA \$11.95
A sampling platter of pupusa, a small nacho, rolled crisp taco, cheese quesadilla, and chicken wings.
- CRAB DIP \$9.95
Crab meat and cream cheese combined into a creamy, seasoned dip.
- *CEVICHE MIXTO SEASONAL
A mixed ceviche consisting of fresh flounder, shrimp, squid, and baby octopus.
- BOQUITAS CHAPINA \$11.95
Grilled sausage, chicharron & fried tortillas.
- QUESO FUNDIDO \$4.95
Choice of melted yellow or white cheese.
- QUESO FUNDIDO CON CHORIZO \$6.95
Choice of melted yellow or white cheese.
- NACHO SUPREME \$10.95
Your choice of grilled steak or chicken. Fresh chips piled high with refried beans, shredded cheese, and jalapeños. Topped with sour cream, guacamole, and pico de gallo.
- TACOS DORADOS \$7.50
Rolled crispy chicken taquitos, served with guacamole and sour cream.
- PLATANOS FRITOS \$6.95
Fried plantains, served with refried beans and sour cream.
- ALACRANES \$5.95
Jalapeño peppers stuffed with cream cheese.

SOPAS Y ENSALADAS / SOUPS & SALADS

- SOPA DE RES \$12.50
Oxtail soup with vegetables.
- SOPA DE GALLINA \$12.50
Free-range raised chicken soup with vegetables.
- SOPA DE MONDONGO \$13.50
A hot soup of cow feet, honeycomb tripe, and vegetables.
- SOPA DE MARISCOS \$14.50
A creamy seafood soup with tilapia, mussels, clams, crab, and shrimp.
- SOPA DE LANGOSTA CON CAMARÓN SEASONAL
Lobster soup with a couple of fresh jumbo shrimp.
- ENSALADA VERDE \$7.95
Abi's green salad with avocado and your choice of dressing. Add grilled chicken or steak for \$11.95, or shrimp for \$15.95
- TACO SALAD \$11.95
12" tortilla shell filled with grilled chicken or grilled steak, beans, lettuce, tomatoes & onions. Topped with sour cream, shredded, cheese, and guacamole. Going vegetarian? No meat for \$8.95

CARNES / MEATS

- *PARRILLADA ABI PARA DOS [MIXED GRILL FOR TWO] \$34.95
Ribs, a grilled NY strip, chicken breast, Spanish sausage and shrimp skewer, and grilled quail. Served with rice, beans, and salad. For a group of (4), \$62.95
- *PLATO TÍPICO \$18.50
A typical Salvadorean meal. NY strip with a fried plantain, avocado, rice, beans, and soft cheese.
- *CARNE ASADA \$17.95
NY strip steak grilled to your liking. Served with rice, beans, and pico de gallo.
- MILANESA DE CARNE O POLLO \$17.95
Pan-fried breaded steak or chicken. Served with 2 eggs your way, rice, salad, and fried plantain.
- CARNE ENCEBOLLADA \$17.95
NY strip sautéed with onions and white wine. Served with rice, beans, and salad.
- *STEAK RANCHERO \$17.95
A grilled NY strip with 2 eggs your way, topped with ranchero sauce. Served with rice and beans.
- CARNE A LA MEXICANA [MILD OR SPICY] \$17.95
Strips of beef sautéed with hot peppers, tomatoes and onions. Served with rice and beans.
- LOMO SALTADO \$17.95
Strips of salted beef back sautéed with potatoes, tomatoes and onions. Served with rice and salad.
- CARNITAS PLATTER \$14.95
Fried pork pieces, served with rice, beans, and pico de gallo.

*This item may be served raw or undercooked. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. — VA DOH

ESPECIALIDADES/ SPECIALTIES

- *EL FREDY** \$19.95
Small bites of grilled steak, shrimp, chorizo, avocado, soft cheese, and fried tortilla. Add chicken for \$3.95
- *PAELLA SALVADOREÑA** \$18.95
Rice sautéed with shrimp, mussels, clams, sausage, chicken, and steak.
- *COSTILLAS ASADAS CON CAMARÓN** \$19.95
Grilled ribs with shrimp, served with rice and salad.
- CHILE RELLENO** \$14.50
Bell pepper stuffed with minced pork and vegetables. Served with rice, beans, and pico de gallo.
- CODORNIZ ASADA** \$12.95
Grilled quail served with rice, beans, and pico de gallo.
- CARNE ADOBADA** \$14.95
Pan-fried marinated pork steak. Served with rice, beans and pico de gallo.
- *MAR Y TIERRA** \$18.95
Grilled NY strip steak served with sautéed shrimp and scallops, served with rice.
- LENGUA GUISADA** \$15.95
Marinated beef tongue sautéed in a tomato sauce, served with rice and beans.
- FETTUCINE** \$13.95
Served in a mushroom cream sauce. Choice of chicken or shrimp (\$15.95)

SIZZLING FAJITAS

Served with vegetables, beans, rice, sour cream, pico de gallo, & guacamole on the side.

- FAJITA ABI** \$19.95
Marinated strips of beef, chicken, & choice of shrimp or lobster* (*price varies seasonally)
- FAJITA DE RES OR POLLO** \$15.95
Marinated strips of beef or chicken.
- FAJITA DEL MAR** \$17.95
Large shrimps and scallops sautéed in garlic sauce.
- FAJITA DE PESCADO** \$15.95
Tilapia fajita with mushroom cream sauce.
- FAJITA BROCHETTE** \$19.95
Broiled shrimp wrapped in applewood bacon.

ESQUINA MEXICANA / MEXICAN CORNER

- BURRITO ABI** \$9.95
A classic burrito filled with your choice of ground beef or shredded chicken, rice, and beans. Served with guacamole and sour cream. Substitute grilled steak, chicken, or carnitas for +\$1.00
- BURRITO VEGETARIAN** \$8.95
A meat-free version of our classic burrito, filled with refried beans, rice, and avocado.
- BURRITO DE MARISCOS** SEASONAL
Filled with shrimp, scallops, and vegetables. Served with beans & guacamole.
- CHIMICHANGA ABI** \$10.95
A crispy-browned exterior tortilla, filled with your choice of chicken or beef, rice, and beans. Served with guacamole and sour cream.
- CHIMICHANGA DE MARISCOS** SEASONAL
A crispy-browned exterior tortilla, filled with scallops, shrimp, and vegetables. Served with beans and guacamole.
- QUESADILLA** \$12.95
A classic quesadilla, with your choice of steak or chicken. Substitute shrimp or crab meat (+2.00).
- AZTECA TRIO** \$14.95
Three enchiladas (shrimp, fish, and crab) topped with a mushroom cream sauce. Served with black beans and white rice.
- TACOS DE PESCADO** \$13.95
Three tilapia tacos served with rice, black beans, pico de gallo, and guacamole.
- TACOS AL CARBON** \$13.95
Three tacos, your choice of grilled steak, chicken, or beef tongue. Served with pico de gallo and guacamole.
- TORTAS MEXICANAS**
All tortas mexicanas come with beans, chipotle mayo, lettuce, avocado, tomato, and provolone cheese.

MEAT CHOICE:	Breaded Chicken	12.95	Chorizo	12.95
	Breaded Beef	13.95	(Cubana) Ham & hot dog	12.95

COMBINACIONES/ COMBINATIONS

Served with rice and beans.

- TRES ENCHILADAS** \$10.95
Una enchilada de queso, una de res, y una de pollo. One cheese, one beef, and one chicken enchilada.
- DOS PUPUSAS** \$9.95
- UNA PUPUSA, UNA ENCHILADA** \$9.95
- UNA PUPUSA, UN TAMAL** \$9.95
- ENCHILADAS DE CANGREJO** \$13.95
Two crab meat enchiladas.

LUNCH COMBINATIONS

Save \$2 on dinner combination prices. From 11 AM – 2 PM, M-F. Excludes enchiladas de cangrejo.

MARISCOS/ SEAFOOD

- CAMARONES AL AJILLO** \$17.95
Jumbo shrimp sautéed in garlic and white wine, served with rice and salad.
- CAMARONES EN CREMA** \$17.95
Jumbo shrimp sautéed with tomatoes, onions, and green peppers in a delicious cream sauce.
- CAMARONES ENTOMATADOS** \$17.95
Jumbo shrimp sautéed with tomatoes.
- LANGOSTA RELLENA** SEASONAL
Boiled whole lobster stuffed with crab meat. Served with rice and vegetables.
- PARGO FRITO** SEASONAL
Pan-seared red snapper rubbed with herbs and spices, served with rice and salad.
- MOJARRA FRITA** SEASONAL
Pan-seared tilapia served with shrimp, rice, and salad
- SALMON RELLENO** SEASONAL
Broiled salmon fillet stuffed with crab meat and topped in a mushroom cream sauce. Served with rice & vegetables.
- TRUCHA A LA PLANCHA** SEASONAL
Broiled trout served with white rice and salad.

NIÑOS/ KIDS MENU - 12 & UNDER

Served with choice of rice, beans, or french fries.

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| ONE PUPUSA \$4.95 | CHICKEN TENDERS \$5.95 |
| QUESADILLA \$4.95 | KID'S STEAK \$9.95 |
| KID'S CHEESE PIZZA \$4.95 | KID'S CHICKEN \$8.95 |
| MAC & CHEESE \$4.95 | |

EXTRAS

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|---|-------------------------------------|
| GUACAMOLE \$4.95 | TORTILLA \$1.95 |
| ADD CHIPS FOR +\$2.00 | RICE OR BEANS \$2.50 |
| CUAJADA [SOFT CHEESE] \$2.25 | PICO DE GALLO \$2.50 |
| AVOCADO \$2.50 | SHREDDED CHEESE \$1.95 |
| SOUR CREAM \$2.50 | |

POSTRES/ DESSERTS

- FLAN** \$2.95
- MOUSSE CAKE** \$3.50
A white chocolate mousse and real Oreo cookies.
- TRES LECHES** \$3.95
A light sponge-cake soaked in three sweet milks.
- MEXICAN FRIED ICE CREAM** \$5.95
A scoop of "fried" vanilla ice cream inside of a cinnamon-sugar tortilla shell.
- NUEGADOS** \$3.25
Cassava and cheese fritters, served with a rich cane sugar syrup.
- EMPANADA DE PLATANO** \$2.95
A deep-fried plantain fritter filled with a milk creme.

BEBIDAS

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| REFRESCOS
Horchata, tamarindo, marañón, cebada, ensalada de frutas, chan, y maracuya | JUGOS
Orange, cranberry, pineapple, apple, tomato, and coconut juices. |
| LICUADOS
Strawberry, mango, piña colada, and strawberry banana smoothies. | |

VINOS / WINES

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|---|--------|---------|---|--------|---------|
| SAUVIGNON BLANC
New Zealand | \$6.95 | \$22.00 | COUSINO MACUL
Cabernet Sauvignon Mendoza, Argentina | \$6.95 | \$22.00 |
| CHARDONNAY
Mendoza, Argentina | \$6.95 | \$22.00 | TILIA - MERLOT
Bodegas Esmeralda Mendoza, Argentina | \$6.95 | \$22.00 |
| WHITE ZINFANDEL
California | \$6.95 | \$22.00 | SANTA JULIA
Mendoza, Argentina | \$6.95 | \$22.00 |
| MOSCATO | \$6.95 | \$22.00 | ALTOS LAS HORMIGAS | \$6.95 | \$22.00 |
| PINOT GRIGIO
Mendoza, Argentina | \$6.95 | \$22.00 | | | |

ALCOHOL / DRINKS

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| SANGRIA MOJITOS
Lime - Strawberry - Mango - Passion Fruit | MARGARITAS
Lime - Strawberry - Mango |
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LICUADOS / SHAKES

- STRAWBERRY - MANGO - PIÑA COLADA - STRAWBERRY BANANA**