

Sazon

1816 S Lamar Blvd 78704-3328 · +15123264395 · Updated: Jan 14, 2026

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STARTERS 7

Queso Gringo

a smooth, creamy blend of melted white cheeses. this popular dip is a perfect appetizer to share.

AVAILABLE OPTIONS

S: \$5.99

L: \$8.29

Empanadas De Huitlacoche

lightly fried pockets of handmade corn masa stuffed with an exotic corn truffle, accompanied with a handmade salsa de molcajete

\$10.29

Sopecitos

four (4) soft handmade corn masa patties topped with a layer of beans. choose from plain bean, chorizo, or chicken. finished with layers of (2) chipotle sauce, (2) tomatillo sauce, cilantro, onion, and queso fresco.

AVAILABLE OPTIONS

\$7.29

Substitute Cochinita Pibil With Xni Pec:

\$10.29

Ceviche

diced white fish cured in fresh lime juice and mixed with fresh jalapenos, onion, tomatoes, and topped with sliced avocado

\$10.29

Empanadas De Jaiba

seasoned crabmeat stuffed in handmade pockets of seasoned corn masa, served with a cilantro & avocado sauce

\$10.29

Choriqueso

layers of melted monterrey cheese, chorizo, and pico de gallo. this dish is served with choice of tortillas

\$7.79

Nachos

individually prepared nachos with layers of beans & cheese, topped with jalapenos and pico de

AVAILABLE OPTIONS

\$6.29

Add Grilled Beef Or Chicken: \$8.59

SOUPS AND SALADS 6

Caldo Xochitl

a traditional soup of the yucatan with shredded chicken, rice, avocado, cilantro, and onion. jalapeno slices and lime are served on the side.

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$5.79

Crema De Elote

a mexico city favorite. creamy corn chowder with roasted corn and grilled strips of poblano peppers.

AVAILABLE OPTIONS

Cup: \$3.29

Bowl: \$5.29

Gaspacho Tapatio-

the state of jaliscos version of this classic iberian cold soup. a cool tomato base soup with fresh cucumber, mango, avocado, bell pepper & croutons.

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$5.79

Ensalada Caesar

while mostly credited as an italian dish, this salad was developed in 1924 by tijuana chef caesar cardini. chopped romaine leaves tossed with parmesan cheese, croutons, and a classic dressing

AVAILABLE OPTIONS

\$6.29

Grilled Chicken:

\$9.29

Ensalada Mexicana

fresh flat leaf spinach tossed with toasted almonds, sesame seeds, feta cheese, chile ancho, tortilla strips & a light vinaigrette

\$6.79

Ensalada De Nopalitos

tender strips of nopales with diced tomato, onion, cilantro, oregano, queso fresco, & fresh jalapenos

\$5.29

ENCHILADA 5

Enchiladas Potosinas

four grilled tortillas folded (not rolled) and stuffed with queso fresco. these enchiladas are on a romaine leaf and sprinkled with jalapenos, & onion, served with avocado sauce and refried beans.

\$7.79

Enchiladas De Jaiba

seasoned crab meat enchiladas topped with a mild roasted tomato sauce, served with rice and chef's choice of vegetable. ask about enchiladas suizas, del norte, & chipotle

\$9.29

Enchiladas De Mole

two tortillas filled with a choice of chicken or cheese topped with our rich mole negro de oaxaca, rice and beans.

\$9.29

Enchiladas De Pipian

our tasty pumpkin seed sauce tops two enchiladas with choice of filling, served with rice, and beans

\$9.29

Enchiladas De Carnitas

tender fried pork rolled in enchiladas with a tangy tomatillo sauce and served with rice & beans. these enchiladas are topped with cilantro, onion, and queso fresco

\$8.29

HOUSE SPECIALTIES 6

Carnitas Michoacanas-

glazed and fried pork pieces served with frijoles charros, rice, & sliced jalapenos en escabeche.

\$10.79

Puerco En Pipian

our tender carnitas michoacanas smothered in a roasted pumpkin seed sauce, served with rice, beans & tortillas

\$10.79

Filete De Res En Salsa Chipotle

beef tenderloin tips sauteed in a smoky chipotle sauce with onions, served with refried black beans, guacamole, & tortillas.

\$11.29

Puerco En Chile Cazcabel

pork tips simmered in a rich, red chile pepper sauce. this simple recipe, yet flavorful dish is a sazón favorite, and is served with rice, beans, and tortillas.

\$10.29

Chile Relleno

a roasted, lightly-breaded and fried poblano pepper stuffed with a choice of ground beef, chicken, or cheese topped with a choice of smoky chipotle or tangy tomatillo and cheese. this sazón favorite is served with rice, beans, and a choice of tortillas

\$10.29

Pollo En Mole Oaxaqueño O Pipian Verde

\$11.79

a chicken leg quarter smothered in a choice of either mole oaxaqueño or pipian verde. traditionally served as a celebratory dish at weddings, this dish dates back to the times of the maya when a dish called mulli was served at important functions. mole is a rich, complex sauce made of dried chiles and semi-sweet chocolate. pipian is a lighter sauce made of roasted pumpkin seeds. both are served with rice, beans, & tortillas.

FROM THE GRILL 5

Arracheras O Pollo Al Carbon

\$11.29

choose from grilled beef tenders or marinated chicken breast, served on a bed of grilled onion, with rice, charros beans, tortillas, pico de gallo, & salsa de molcajete.

Alambres De Res

\$11.29

a grilled skewer of beef tenderloin medallions, onion, pineapple, bell pepper, and tomato served over a bed of rice and bacon, accompanied by frijoles charros, a small guacamole salad, and tortillas.

Carne Asada

\$11.29

a tender steak marinated and grilled, served with charro beans, nopalitos salad, & salsa de molcajete.

Cochinita Pibil

\$11.29

a classic of the yucatan, tender pork baked in achiote and other spices, served with rice, xni pec, fried plantain chips, & black beans

Chile En Nogada

\$15.99

a roasted poblano chile stuffed with a traditional blend of shredded pork, apples, peaches, raisins, walnuts, plantains, cinnamon, and spices. it is topped with an almond walnut cream sauce with a hint of nutmeg (served cold.) this puebla classic is served with rice & fresh fruit.

OF THE SEA 5

Brochete De Camaron

\$13.99

a grilled skewer of gulf shrimp, onion, tomato, bell pepper, & pineapple, served over a bed of rice and bacon, as well as guacamole & frijoles charros.

Camarones Chac Mool

\$13.99

pan seared gulf shrimp marinated in a guajillo & chipotle pepper rub, served with garlic rice & chef's choice of vegetables

Tikin Xic

\$13.99

a favorite of the yucatan region. grilled fillet of redfish smothered in an earthy achiote paste, onion, and a sprinkle of oregano, & served with garlic rice, fried plantains, and xni pec

Pescado Al Mojo De Ajo

\$13.99

a true classic of mexican cuisine, this dish is popular throughout the different coasts. pan seared fillet of redfish with a rich garlic rub, served with rice and chef's choice of vegetable.

Relleno De Jaiba

\$14.99

a roasted poblano pepper stuffed with seasoned crab meat and topped a grilled tomato salsa and accompanied with garlic rice.

VEGETARIAN 3

Calabazitas Rellenas

\$8.99

tender steamed mexican squash stuffed with a mix of roasted corn and feta cheese, topped with a grilled tomato salsa and served with rice & black beans.

Relleno De Elote**\$9.29**

a roasted poblano pepper stuffed with a mix of grilled corn and feta cheese, rice & fresh fruit.

Enchiladas De Espinacas**\$8.29**

steamed spinach and feta cheese enchiladas topped with a mild roasted tomato sauce, served with rice & beans.

TACOS 6**Tacos Al Pastor****\$6.99**

guajillo marinated grilled pork, pineapple, onion, & cilantro. a mexico city classic.

Tacos De Arrachera**\$6.99**

marinated grilled hanger steak & caramelized onions

Tacos De Pollo**\$6.99**

marinated grilled chicken breast & caramelized onions.

Tacos De Carnitas**\$6.99**

tender fried pork pieces. michoacan's finest

Carne Guisada Tacos**\$6.99**

beef tips in a natural gravy

Quesadillas Gringas**\$8.29**

choose from grilled chicken, steak, or pastor & melted jack cheese served on flour tortillas, with sour cream & pico de gallo.
