

Sazon

221 Shelby St Corner of Shelby Street and East Alameda 87501-2149 · +15059838604 · Updated: Jan 14, 2026

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ANTOJITOS 3

Camaron-tini **\$28.00**

colossal white shrimp from Gulf of Mexico / light crispy batter / sweet Thai chili aioli

Xochimilco **\$18.00**

huitlacoche: savory and earthy corn truffle over mini tortillas / native spices / queso fresco

Azteca **\$19.00**

yellow fin tuna crudité / avocado / cucumber / spicy tacuba sauce / crispy corn chips

ENSALADAS 2

De la Casa **\$15.00**

baby spinach / mango / cotija cheese / white onion / bacon / cilantro vinaigrette

Suzanna's Salad **\$25.00**

mixed seasonal greens / avocado / mango / crispy quinoa strips / sautéed shrimp / ginger cilantro vinaigrette

SOPA 2

Sopa de Amor **\$18.00**

Chef Olea's signature soup

Frijole Negro **\$15.00**

silky black bean soup with bacon / jalapeño / white onion / epazote sour cream / crispy corn tortilla strips

PLATO FUERTE 6

Berenjena **\$32.00**

stuffed eggplant / zucchini / corn / tomato / gruyère cheese

Coyocan **\$37.00**

shrimp enchilada: creamy sauce of zucchini blossoms / asadero cheese

Popocatepetl **\$55.00**

spicy black pepper crusted aged angus beef tenderloin / vegetable mélange / jasmine rice

Cholula **\$37.00**

(Chef Olea's interpretation of Chile en Nogada) a tower of chile poblano / ground lamb, pork and beef / nuts / dried fruits / spices over a cold creamy walnut sauce / pomegranate seeds / balsamic jalapeño reduction

Atun **\$40.00**

pan seared tuna / red cabbage / snow peas / mixed greens

Salmon **\$42.00**

filet wrapped in filo dough / huitlacoche (corn truffle) / jasmine rice
