

www.anayasrestaurant.online

2876 N. PINAL AVE. STE. #7 CASA GRANDE, AZ 85122 520 788.6979 5830 W. THUNDERBIRD GLENDALE, AZ 85306 602 559.4377

7520 S. RURAL RD. A-14 TEMPE ARIZONA 85283 480 265.8244

Menu welcome



Se cobrara cargo por servicio del 20% en fiestas con 8 o más personas

A Service charge of 20% Will be charged in party's containing 8 or more people

*These foods are served raw or may be served undercooked. Consuming raw or meats, poultry or eggs can increase your risk of Foodborne illness.



Cheese Crisp......\$11.75

Loaded French fries with beans, your choice of meat, topped with baked cheese, drizzled with sour cream, garnished with tomato and green

Cheese Quesadilla \$11.95 With meat quesadilla (chicken or beef) Quesadilla Fajita Style\$14.2
Grilled Pepper & Onion with your choice of steak or Grilled Chicken Shrimp Quesadilla..... inoriou

picadillo, red or green chili)



Sopa De Mariscos.. Seafood soup cooked to order with a broth full of fresh tasty shrimp, crab legs, chunks of fish and Black Mussels cooked with vegetables.

.. \$14.25 A tradicional Mexican red soup with tender chunks of pork and hominy.

A tradicional Mexican soup with beef tripe in a red broth with hominy.

Grilled chicken in a tomato broth cooked with cilantro, tomato, and onion served jack cheese crispy tortillas and avocado slices.

Caldo de Res.. \$14.95 Chunks of tender beef in a clear broth Cooked with vegetables. Served with rice and tortilla.

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A perfect tradition! Tender pieces of marinated chicken steak and shrimp mixed with grilled peppers, onion, tomatoes and spices. Served with rice, beans, lettuce, Pico de Gallo, guacamole, sour cream, and warm tortillas.

Chicken or Steak	\$21.95
Shrimp	\$22.25
Combo (any two)	\$24.25
Faiitas Supreme	\$29.95



guacamole and served with rice and beans. (Make it enchilada style \$1.95)

Smothered with our delicious cream sauce.

ENCHILADAS

Authentic corn tortillas enchiladas. A traditional Mexican favorite. Two enchiladas served with rice and your choice of whole beans, black beans or refried beans.

and spices topped with cream sauce.

Chicken Enchilada de Mole... \$15.95 Topped with cheese and our famous mole sauce

Enchiladas Suizas..... \$15.95 Two enchiladas Chicken or beef topped with green sauce, jack cheese, drizzled with sour cream.

Enchiladas Sunrise.... Chicken or beef, smothered in our traditional enchilada sauce with two sunny side up eggs on top.

Seafood Enchiladas... two enchiladas with Shrimp, dungeness crab, scallops, tomatoes, and onion cooked in a special garlic butter Sauce. Smothered with our delicious cream sauce.

COMBO DINERS

TACO, ENCHILADA, TOSTADA, RED TAMALES OR BURRITO.

Choose any one, two or three items. Choice of chicken, ground beef or shredded beef. All items are served with rice and your choice of whole beans, black beans, or refried beans.

Choose 2 items\$14.95

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BEEF PLATES

SERVED WITH RICE, BEANS, AND TORTILLAS

*Chef Special.....\$29
Ribeye steak cooked to your liking accompanied with shrimp and

mushroom in a garlic butter sauce.

*Carne Asada.. \$24.95

Skirt steak butterfly and flame broiled to your liking, garnished with lettuce, roasted tomatoes, green onions and jalapeños.

*Ribeye Steak 10 oz... \$27.95

Flame broiled to your liking, garnished with lettuce, roasted tomatoes, green onions and jalapeños.

Chili Verde ..

Pork loin braised in a special roasted green tomatillo sauce green peppers, onions, and spices.

Pork Carnitas..

Lean pork, slow cooked with a bit of a kick. Served with Pico de Gallo, fresh limes and our green sauce. (served with rice, and tortillas.)

CHICKEN PLATES

SERVED WITH RICE, BEANS AND TORTILLAS

Arroz con Pollo..

Tender chicken thigh specially prepared with fresh mushrooms, onion, green peppers, carrots, and Zucchini, sauteed with our special medium spicy sauce. Served on a bed of rice with melted jack cheese and garnished with avocado slides. (not served with beans)

\$17.95 Chicken Mole ..

A longtime favorite! Braised skinless chicken thigh in a sweet yet spicy peanut butter mole sauce with a hint of chocolate.

Pollo Chipotle... \$17.95

Boneless Chicken Thigh pieces grilled and topped with our creamy chipotle sauce, mushrooms, and fresh spinach.

Pollo Fundido...

Rolled deep flour tortillas filled with seasoned chicken and smothered with our jalapeño cream cheese sauce.

Garnished with lettuce, tomato and more jalapeño cream cheese sauce.

Pollo en Crema..

Tender Chicken Thigh cooked in an authentic Mexican cream sauce with green peppers, onion, and must

SEAFOOD PLATES

SERVED WITH RICE, BEANS AND TORTILLAS

Camarones Chipotle...

Large prawns in a creamy chipotle sauce, cooked with mushrooms and spinach.

Camarones a la Diabla . \$19.95

Large prawns sauteed with garlic, mushrooms and spices. covered with a special red spicy mojo de ajo sauce.

Camarones Anaya's.....\$2

Prawns wrapped in bacon and baked in our special butter recipe

sauce. Served over a bed of grilled onions and grilled bell peppers. Served with sour cream, guacamole and Pico de Gallo.

Dos Amigos......

Camarones al Mojo is a winner! Fragrantly spiced garlic butter sauteed black mussels and prawns swimming with mushrooms in a red spicy mojo de ajo sauce.

A classic Mexican taste, a large shrimps sauteed in a garlic butter sauce with fresh mushrooms.

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FRESH SALADS & HEALTHY CHOICES

Garden Fresh Burrito	.\$13.75
Lightly sauteed fresh seasoned vegetables, rice	, and
whole black beans wrapped in a flour tortilla topp	ed with
our red enchilada sauce, lettuce cilantro and ton	natoes.
Add meat \$2.00	

Wedge Rancho Salad\$1	3.95
Half a head of iceberg lettuce drizzled with ranch	
dressing topped with black beans, diced tomatoes, f	resh
mexican cheese, and your choice of grilled fish, shri	mp,

steak or grilled chicken, garnished with avocado slices.

Chef Taco Salad \$13.95 Served in a crispy flour tortilla bowl with black beanse and rice your choice of chiken, ground beef or shredded beef. Topped

served in a crispy flour tortilla bowl with black beanse and rice your choice of chiken, ground beef or shredded beef. Topped with lettuce, tomatoes, cheese and sour cream.



Kids Combo Plates......\$8.95

- #1 Choose 1 taco, 1 enchilada, 1 tostada, 1 burrito,
- 1 Quesadilla or 1 cheese crispy. All kids combo plates are served with refried beans and rice.
- #2 Chicken Tenders w/ fries or choose, rice and beans.
- #3 Grilled Cheese w/ fries or choose rice and beans.

DRINKS

Electrical Control of the Control of	
Coffee/ Tea\$3.9 Coffee, hot tea, hot chocolate mix.	95
Aguas frescas\$3.9 Jamaica, horchata, (no refills)	95
Juice\$4.2 Orange, apple, grapefruit,pineapple, cranberry (no refills)	25
Soft drinks	25
Flavored lemonade	

SIDE ORDER

Unimichanga	\$10.25
A large flour tortilla burrito deep fried with your choice of n filled with Cheese inside. Garnished with lettuce, sour cre	neat and
(Make it enchilada style \$1.95)	
Bean n Cheese Burrito	\$9.75
Chile Relleno	\$10.95
Small Enchilada(Cheese, chicken, ground beef or shredded beef)	
Crispy Tacos(Ground Beef, shredded beef or chicken)	\$5.25

Pico De Gallo.....

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Fresh Guacamole	
Tamale (Red Only)	
Warm Tortillas	\$2.25
SmallGuacamole	E395
Side Sour Gream	\$295
Side Lettuce	\$2.25
Side Tomato	\$2.25
Side Onion	\$1.50
Side Lemons / Lime	\$2.25
Side Chile Jalapeño(2)	\$3.25

BREAKFAST

BREAKFAST AND LUNCH ARE SERVED TILL 2PM EVERY DAY*

Machaca.....\$12.95

Shredded beef scrambled with two eggs, green peppers and onions, served with rice, beans and tortillas.

Breakfast Burrito.....

A large flour tortilla filled with your favorite breakfast meats eggs, potato, and cheese. (Bacon, Chorizo, Machaca Carne asada)

Huevos Ranchero.....\$12.95

Two over easy eggs on a corn tortilla smothered with our special egg red sauce. Served with rice, beans and tortillas.

Chilaquiles (Rojos o Verdes) (Red or Green).....\$12.95 Crispy corn tortilla with two eggs, choice of red or green sauce, garnished with fresh onion, mexican cheese, oregano and sour cream. Served with rice and beans.

Chorizo con Huevo..... \$12.95

Two eggs scrambled with onion, tomatoes, and our homemade mexican sausage. Served with rice, beans and tortillas.

Breakfast Quesadilla.....\$12.95

Large flour tortilla filled with cheddar and jack cheese, two scrambled eggs, black beans and fresh spinach. Garnished with lettuce, tomatoes and sour cream.

Breakfast Skillet.....

Tender pieces of marinated steak or chicken over grilled peppers, onions and country potatoes and two eggs any style. Served with pico de gallo, sour cream and warm tortillas.

Breakfast Enchiladas.....\$12.95

Two corn tortillas filled with scrambled eggs and spinach, smothered with our chile relleno sauce and baked with monterey jack cheese. (Served with your choice of beans, rice or garlic butter breakfast potatoes)

Chile Rellenos Burrito \$12.95

Large flour tortilla filled with our homemade, chile relleno and refried beans, smothered with chile relleno sauce and cheese. Drizzle with sour cream.



Choose any one or two items. Choose from chicken or ground beef. All items are served with rice and our choice of whole beans, black beans, or refried beans.

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Original Margaritas \$12.95

In 1948, Acapulco socialite Margaritas Sarnes created a sensation by mixing orange liqueur and tequila blanco and fresh lime juice.

Her concoction was such a success it was named after her and today it is known as "The Original Margarita" We make ours with Gran Gala Orange, 1800 Silver Tequila and Fresh Lime Juice.

House Margarita \$9.95 Montezuma Tequila | Finest Call Margarita Mix Boston Triple Sec

Skinny Margarita \$12.95 Tres Agave Nectar | Tres Agave Silver Gran Gala Orange Liqueur | Fresh Lime Juice

Anaya's Margarita \$11.95

Tequila | Gran Gala Orange Liqueur | Margarita Mix Fresh Orange and Limes | Tajin Salt on Rim

Cadillac Margarita \$10.95

Tequila | Boston Triple Sec Finest Call Margarita Mix | Gran Gala Liqueur Shot

St George Margarita \$10.95

Montezuma Tequila | Boston Triple Sec | Finest Call Margarita

St George Raspberry Liqueur Float

Diablo Margarita \$11.95 Monte Alban Agave Mezcal | Boston Triple Sec Gran Gala Orange Liqueur | Fresh Lime & Orange Juice | Splash of Squirt

Our Popular Sangria Mix (Pepper, Lime & Orange Juice) Fresh Jalapeno Garnish | Tajin Salt Rim

Sangria Margarita \$10.95 House Frozen Margarita with a Swirl of House Homemade Sangria

Flavor Margarita \$11.95 Strawberry | Mango | Raspberry | Peach Melon Watermelon | Banana

Mexican Special Drinks

Vampiro \$9.95

Dulce Vida Grapefruit Tequila | Citrus Soda
Lime Juice | Sangria Mix | Tajin Salt Rim

Paloma

Dulce Vida Grapefruit Tequila | Citrus Soda

DRINKS



COCKTAILS & WINES

WINES \$8.95

Chardonnay | White Zinfandel | Moscato | Merlot | Cabernet | Pinot Grigio

COCKTAILS \$10.95

Loco

Four Kinds of Rum | Montezuma Tequila Orange Juice | 151 Rum Float

Melon Ball

Wheatley Vodka | Finest Call Melon Liqueur | Orange juice

Red Scorpion

Barton Rum | Barton Brandy Boston Amaretto | Boston Peach Schnapps

Mexican Mule

Milagro Silver Tequila | Cointreau | Finest Call Lime Juice Regatta Ginger Beer | Lime Wedge | Jalapeno Slices

Black Russian

Wheatley Vodka | Borzghetti Liqueur Served on the Rocks

White Russian

Wheatley Vodka | Borghetti Liqueur Half & Half | Served on the Rocks

Bloody Mary
Barton Vodka | Finest Bloody Mary Mix | Spices

Well Drinks \$5.50

Montezuma Tequila | Barton Vodka Gin | Brandy | Rum

DESERT

Flan	\$7.95
Sopapillas	\$7.95
Mexican Churros	\$7.95
Sunday	\$5.95
Deep Fried Ice Cream	\$8.95
Chimichanga de Manzana	\$8.95

COFFEE DRINKS

Fiesta Coffee..... Tequila, Kalhua, and Brandy

B-52 Coffee.....\$7.75

Tequila, Baileys and Grand Marnier.

Mexican Coffee.....\$7.75 Tequila and Kalhua

Whiskey Coffee.....\$7.75 Jameson irish whiskey

HAPPY HOUR

Mon-Fri 2:00pm - 6:00pm

House Margarita! \$4.75

Draft Beers!..... \$1.75

Well Drink \$4.75

