



LUNCH MENU



www.mariachirest.com

SUNDAY TO THURSDAY 11:00AM TO 10:00PM FRIDAY TO SATURDAY 11:00AM TO 11:00PM

732.243.9851 • 732.243.9852

413 MAIN ST. METUCHEN, NJ 08840





GUACAMOLE EN MOLCAJETE..\$7.00

GUACAMOLE WITH AVOCADO, TOMATO,
ONIONS AND CILANTRO.

ASK FOR OUR SPICY JALAPEÑO

BOTANAS — APPETIZERS

- * NACHOS SHREDDED CHICKEN OR GROUND BEEF..... \$6.00
Crisp corn tortilla, refried beans, melted cheese and jalapeños
- * NACHOS GRILLED CHICKEN..... \$7.00
Crisp corn tortilla, refried beans, melted cheese and jalapeños
- * QUESADILLAS..... \$7.00
Spanish sausage or shredded chicken or ground beef, three flour tortillas stuffed w/ cheese
- * QUESO FUNDIDO..... \$7.00
Casserole of melted cheese w/ chorizo (spanish sausage) served w/ tortillas
- * HOUSE SALAD *With grilled chicken and mixed greens.*..... \$8.00
- * HOUSE SALAD *Mixed greens, tomatoes & onion.*..... \$6.00
- * ENSALADA NOPALES *Traditional cactus salad* \$6.00
- * MEXICAN SALAD *Served w/ mixed greens avocado, tomato & grilled chicken.*..... \$8.00
- * TACO SALAD..... \$9.50 \$8.50 \$8.50
Grilled Chicken Shredded Beef Ground Beef
- * SHRIMP QUESADILLA..... \$9.00
With a side of guacamole

BOTANAS MARINAS — APPETIZERS OF THE SEA

- * CEVICHE VERACRUZ..... \$9.50
Shrimp and crabmeat marinated in lemon juice, tomatoes, onions & cilantro
- * CAMARONES SCAMPI..... \$9.50
Shrimp in garlic sauce
- * AGUACATE RELLENO..... \$9.50
Half an avocado stuffed w/ shrimp & original crabmeat, tomato, onion, cilantro, olive oil and lemon juice
- * CHILAQUILES VERDES O ROJOS..... \$7.50
Grilled chicken or Steak, sour cream, cheese & onions

SOPAS — SOUPS

- * SOPA DE FRIJOL NEGRO (*Black bean soup*)..... \$5.00
Topped w/ chopped onions and parmesan cheese
- * SOPA DE POLLO..... \$5.00
Chicken, rice and our finest vegetables

EXTRA SIDES — ORDENES EXTRAS

- * SOUR CREAM * EXTRA RICE
- * EXTRA SIDE BEANS * EXTRA SALSA \$1.50 Each



TACOS 2

- * **POLLO/ CHICKEN** *With Corn Tortillas*..... \$8.95
 - * **CARNE/ STEAK** *With Corn Tortillas*..... \$9.50
 - * **CARNITAS/ PORK** *With Corn Tortillas*..... \$8.95
 - * **PESCADO/ FISH** *With Flour Tortillas*..... \$10.00
 - * **CAMARONES/ SHRIMPS** *With Flour Tortillas*..... \$10.00
- With rice, beans and cilantro*

KIDS MENU

FOR SMALLER APPETITES
"ONLY FOR CHILDREN UNDER 12"

- A. TACO**..... \$4.95
One crisp taco shell filled w/ beef or chicken & served w/ rice & beans
- B. BURRITO**..... \$4.95
One soft flour tortilla filled w/ choice of beef or chicken topped w/ sour cream & served w/ rice and beans
- C. CHIMICHANGA**..... \$4.95
One flour tortilla rolled filled w/ beef or chicken topped w/ sour cream & served w/ rice & beans.
- D. QUESADILLAS**..... \$4.95
One flour tortilla filled w/ cheese & either chicken, beef or spanish sausage w/ rice and beans
- E. CHICKEN FINGERS** *with french fries*..... \$4.95

COMBINACIONES - COMBINATIONS

- 1. BURRITO, CHIMICHANGA**..... \$9.50
Shredded beef, chicken or ground beef served w/ rice and beans.
- 2. CHILE RELLENO, ENCHILADA**..... \$9.50
Shredded beef or chicken served w/ rice and beans.

PLATOS VEGETARIANOS - VEGETARIAN PLATES

- 3. CHILES RELLENOS**..... \$8.95
Two mild peppers in a light batter, stuffed w/ cheese or vegetables topped w/ tomato sauce served w/ rice & beans.
- 4. ENCHILADAS VEGETARIANAS**..... \$9.50
Two corn tortillas stuffed w/ cheese, beans or steamed vegetables in your choice of sauce (green, red mole sauce)
- 5. CHAYOTE**..... \$8.95
Mexican vegetable filled w/ corn, carrot, & chayote, topped w/ cheese. served w/ rice & beans.

POSTRES - DESSERTS

- * **FLAN** *(Caramel brandy, amareto custard)*..... \$5.00
- * **TRES LECHES**..... \$5.00
- * **ICE CREAM** *(Vanilla and Chocolate)*..... \$3.00
- * **CHURROS** *(Sugar, Cinnamon and Ice Cream Scoop)*..... \$5.00



ALL OUR DISHES ARE PREPARED ON A DAILY BASIS WITH
THE TASTE OF TRADITIONAL MEXICAN CUISINE.

ESPECIALIDADES - SPECIALTIES

SPECIALTIES WILL BE SERVED WITH RICE & BEANS

6. **BURRITOS**.....\$9.50
Two flour tortillas stuffed w/ your choice of Ground beef or chicken topped w/ Red Sauce, cheese and sour cream.
7. **CHIMICHANGAS**.....\$9.50
Two flour tortillas crisp rolled, filled w/ Ground Beef or chicken served w/ rice & refried beans.
8. **ENCHILADAS DE CANGREJO**\$10.95
Fresh crabmeat to fill two soft corn tortillas topped w/ tomatillo sauce, cheese, sour cream & green sauce
9. **ENCHILADAS DE CAMARONES**.....\$11.50
Shrimps to fill two soft corn tortillas topped w/ tomatillo sauce, cheese & sour cream.
10. **ENCHILADAS DE MOLE POBLANO**.....\$9.50
Two tortillas dipped in a mole sauce filled w/ a choice of shredded chicken or ground beef topped w/ more sauce and cheese.
11. **ENCHILADAS RANCHERAS**.....\$9.50
Two corn tortillas stuffed w/ ground beef, shredded chicken or cheese covered w/ a mild ranchera red sauce.
12. **ENCHILADAS VERDE**.....\$9.50
Two corn tortillas stuffed w/ ground beef or shredded chicken or steamed vegetables covered in a green tomato sauce topped w/ cheese.
13. **CALIFORNIA BURRITO LOCO**.....\$9.95
Large flour tortilla stuffed w/ your choice of beef, chicken, roast pork, or cheese topped w/ sour cream & ranchera sauce, lettuce, tomatoes & onion.
14. **FLAUTAS**.....\$9.50
Two Crisp rolled corn tortillas filled w/ ground beef or shredded chicken and topped w/ sour cream.
15. **TACOS**.....\$9.50
Two crisp taco shells filled w/ ground beef or shredded chicken & tomatoes, onions, cilantro, cheese & mild sauce.

CARNES - MEATS

MEATS WILL BE SERVED WITH RICE & BEANS

16. **CARNE AL CARBON**.....\$14.95
Charbroiled shell steak w/ onions, peppers and mushrooms.
17. **BISTEK A LA MEXICANA**.....\$15.95
Sliced shell steak sauteed w/ peppers, onions and fresh tomato
18. **CHULETAS DE PUERCO**.....\$13.95
Charbroiled pork chops.
19. **CHULETAS DE PUERCO EN MOLE VERDE**.....\$13.95
Pork chops in green sauce, pumpkinseed sauce, tomatillo, onion, cilantro & mexican spices.

DRINKS

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|------------------------------|----------------------------|
| JARRITO JAMAICA..... \$3.00 | MEXICAN COKE.....\$3.00 |
| JARRITO MANDARINE.. \$3.00 | SIDRAL.....\$3.00 |
| JARRITO LIME.....\$3.00 | SANGRIA.....\$3.00 |
| JARRITO MANGO.....\$3.00 | SPRITE.....\$3.00 |
| JARRITO PINEAPPLE.....\$3.00 | APPLE JUICE.....\$3.00 |
| JARRITO GRAPEFRUIT.. \$3.00 | STRAWBERRY MILK.....\$3.00 |
| JARRITO TAMARIND.....\$3.00 | SAN PELLEGRINO.....\$3.00 |
| JARRITO FRUITPUNCH.. \$3.00 | DIET COKE.....\$3.00 |
| | CHOCOLATE MILK.....\$3.00 |

MARISCOS - SEAFOOD

21. **CAMARONES AL AJILLO**.....\$12.95
Shrimps sauteed in olive oil & garlic w/ onions, peppers and mushrooms served w/ rice and beans.
22. **CAMARONES EN PIPIAN**.....\$12.95
From the region of tampico, shrimp simmered in a creamy pumpkinseed sauce and served w/ rice and beans.
23. **HUACHINANGO AL MOJO DE AJO**....\$13.50
Whole red snapper w/ garlic sauce served w/ rice and salad (fried whole)
24. **HUACHINANGO A LA VERA CRUZ**....\$14.95
Whole red snapper seasoned w/ mexican spices, peppers, onions, tomatoes & mushrooms served w/ rice & salad.
36. **MEXICAN TILAPIA**.....\$12.50
Sauteed tilapia fillet topped w/ onions and peppers in red mild or hot red sauce served w/ rice and beans

ESPECIALIDADES - SPECIALTIES

SERVED WITH RICE, BEANS, GUACAMOLE AND PICO DE GALLO

25. **FAJITAS DE CAMARONES**.....\$14.95
Seasoned Grilled Shrimp w/ onions, peppers, tomatoes and mushrooms served w/ flour or corn tortillas.
26. **FAJITAS DE CARNE POLLO**.....\$12.95
Your choice of either marinated skirt steak or chicken grilled w/ onions, peppers, tomatoes and mushrooms served w/ flour or corn tortillas.
27. **FAJITAS MARIACHI**.....\$14.95
Combination of shrimp, skirt Steak & chicken served w/ flour or corn tortillas.
34. **FAJITAS VEGETALES**.....\$12.00
Combination Vegetables served w/ flour or corn tortillas.

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

31. **POLLO A LA PARRILLA**.....\$12.95
Boneless breast of chicken marinated w/ peppers, onions & mushrooms charbroiled served w/ rice and beans.
32. **POLLO EN MOLE**.....\$12.95
Boneless breast of chicken simmered in mole poblano w/ rice and beans.
33. **POLLO EN MOLE VERDE**.....\$12.95
Boneless breast of chicken simmered in mole verde pumpkinseed sauce, tomatillo, onion and cilantro w/ rice and beans.