



Maria's[®]

Mexican Restaurant

CARRY-OUT • CATERING • GIFT CERTIFICATES

www.mariasmexicanrestaurant.com

BOTANAS APPETIZERS

GUACAMOLE	Market Price
NACHOS Crisp corn tortillas topped with beans, tomato sauce & cheese served with guacamole & sour cream.	\$12.95
QUESO FUNDIDO Combination of cheeses sautéed with tomatoes, onions & peppers.	\$12.95
FUNDIDO CHIHUAHUA Served in a crisp flour tortilla shell served with soft flour tortillas (Chorizo \$1.00 Extra).	\$12.95
QUESADILLAS Flour tortillas filled with chihuahua cheese. Served with guacamole & sour cream.	\$10.95
QUESADILLAS CON CHORIZO Flour tortilla filled with Mexican hot sausage.	\$12.95
QUESADILLAS DE POLLO Flour tortillas filled with taco chicken and Chihuahua cheese. Served with guacamole & sour cream.	\$12.95
QUESADILLAS DE ASADA Flour tortillas filled with steak and Chihuahua cheese. Served with guacamole & sour cream.	\$12.95
VEGGIE QUESADILLAS Corn tortillas filled with fresh veggies and Chihuahua cheese. Served with guacamole & sour cream.	\$12.95
SPINACH QUESADILLAS Served with guacamole & sour cream.	\$12.95
CRABMEAT QUESADILLA Served with guacamole & sour cream.	\$12.95
MINI CHIMICHANGAS Choice of beef, steak, chicken or crab meat served with guacamole & sour cream.	\$12.95
MINI FLAUTAS Crispy rolled tortillas filled with beef, chicken, or steak. Guacamole, sour cream & salsa verde.	\$12.95
MINI BURROS 2 mini burros green and red salsa with melted Chihuahua cheese, beef, chicken, or steak.	\$12.95
BOTANA COMPUESTA Combination of guacamole, quesadillas, mini flautas & tamale - Serves 4 people.	\$16.50
COCTEL DE CAMARONES Shrimp cocktail Mexican style.	\$16.50
CAMARONES GRATINADOS Shrimp sautéed in salsa diablo topped with melted Chihuahua cheese and corn tortillas.	\$16.50
CEVICHE	Market Price
Fresh shrimp marinated in fresh lemon juice, mixed with tomatoes, onions, cilantro & jalapeño peppers, Friday & Saturday only.	

CENA DINNER

TACOS (3) Soft or crispy tortilla. Choice of chicken or beef.	\$16.50
STEAK TACOS (3) Served in soft corn tortilla.	\$17.50
PORK TACOS (3) Served in a soft corn tortilla with cilantro, onions & salsa verde.	\$16.50
TOSTADAS (3) Hard shell tortillas topped with beans, lettuce, tomatoes, cheese & sour cream. Choice of beef, chicken or avocado. Steak \$1 extra.	\$16.50
TAMALES SUIZOS (3) Three homemade tamales topped with tomato sauce, sour cream, and cheese.	\$16.50
FLAUTAS (2) Two crisp rolled tortillas (10") your choice of beef or chicken. Topped with guacamole & sour cream. Steak \$1 extra.	\$16.50
BURRITO SUIZO Flour tortilla filled with sour cream, beans, & choice of beef, or chicken. Topped with melted Chihuahua Cheese and tomato sauce.	\$16.50
BURRO STEAK SUIZO	\$17.50
ENCHILADAS DE MOLE (3) Three enchiladas choice of beef, chicken, or cheese, topped with sour cream & mole sauce. (MOLE SAUCE CONTAINS PEANUTS)	\$16.50
ENCHILADAS SUIZAS (3) Three soft tortillas stuffed with your choice of beef, chicken, or cheese topped with tomato sauce, melted cheese, and sour cream.	\$16.50
ENCHILADAS VERDES (3) Three soft tortillas stuffed with your choice of beef, chicken, or cheese topped with green tomatillo sauce, melted cheese and sour cream.	\$16.50
SPINACH ENCHILADAS (3) Three soft tortillas stuffed with spinach topped with tomato sauce, melted cheese & sour cream.	\$16.50
STEAK ENCHILADAS Three soft tortillas filled with steak topped with red, green, or mole salsa & sour cream. (MOLE SAUCE CONTAINS PEANUTS)	\$16.95
CHIMICHANGA SUIZA Deep fried burrito topped with tomato sauce & melted cheese. Your choice of beef or chicken.	\$16.50
CHIMICHANGA SUIZA STEAK Deep fried burrito topped with tomato sauce & melted cheese.	\$17.50
CHIMICHANGA SUIZA SHRIMP Shrimp, onion, pepper, and tomatoes stuffed in deep fried burrito topped with tomato sauce & melted cheese.	\$17.95
COMBINATION PLATE Taco, tostada, enchilada, tamale. Steak \$1 extra.	\$17.50
CHILES RELLENOS BEEF OR CHEESE Two stuffed peppers, filled with cheese or our own special beef filling, topped with tomato sauce and sour cream, served with corn or flour tortilla. (BEEF FILLING CONTAINS ALMONDS)	\$17.50
MARIA'S CHICKEN SALAD With char-broiled chicken breast, fresh vegetables and dressing on the side. Steak \$3 extra.	\$16.50

CARNES STEAKS

CARNE ASADA	\$29.00
Char-broiled skirt steak served with pico de gallo and guacamole.	
TAMPIQUENA	\$32.00
Char-broiled skirt steak served with cheese enchilada, pico de gallo, and guacamole.	
AY! CHIHUAHUA	\$32.00
Char-broiled skirt steak topped with sautéed vegetables in a white wine sauce and melted Chihuahua cheese.	
CARNE AZTECA	\$29.00
Char-broiled rib eye topped with mild chile chipotle pepper sauce and green onions.	
CARNE A LA MEXICANA	\$29.00
Char-broiled rib eye sautéed with tomatoes, onions, and peppers in a dry white wine.	
STEAK FAJITAS	\$25.00
Steak fajitas with guacamole and sour cream.	

POLLO CHICKEN

CHICKEN FAJITAS	\$19.50
Chicken fajitas with guacamole and sour cream.	
POLLO CHIHUAHUA	\$19.50
Char-broiled chicken breast topped with sautéed vegetables and melted Chihuahua cheese.	
MILANESA	\$19.50
Lightly breaded chicken breast served with cottage fries.	
POLLO EN MOLE	\$19.50
Chicken breast topped with our homemade mole poblano sauce. (MOLE SAUCE CONTAINS PEANUTS)	
POLLO VALLARTA	\$19.50
Char-broiled chicken breast topped with a mushroom jalapeno sauce. (Medium Hot)	
POLLO CAN-CUN	\$19.50
Char-broiled chicken breast topped with sautéed spinach and melted Chihuahua cheese.	
POLLO AZTECA	\$19.50
Char-broiled chicken breast topped with chile chipotle sauce and green onion.	

MARISCOS SEAFOOD

Served with rice, pico de gallo, and soup or salad

CAMARON AL MOJO DE AJO	\$27.00
Char-broiled jumbo shrimp sautéed in wine, butter, and garlic.	
CAMARON A LA DIABLA	\$27.00
Char-broiled jumbo shrimp with diabla sauce on the side (Hot).	
MARIA'S CAMARONES A LA PARRILLA	\$27.00
Char-broiled jumbo shrimp served with chile chipotle sauce on the side.	
HUACHINANGO AL MOJO DE AJO	M.P.
Whole red snapper chair-broiled & topped with our garlic and wine sauce. Allow 35 minutes.	
HUACHINANGO A LA VERACRUZANA	M.P.
Whole red snapper chair-broiled & topped with a Veracruzana sauce. Allow 35 minutes.	
SHRIMP FAJITAS	\$25.00
Shrimp fajitas with guacamole and sour cream.	

EXTRAS SIDE ORDERS

SALSA MOLE (CONTAINS PEANUTS)	\$4.00
SOUR CREAM	\$2.50
GUACAMOLE	\$5.00
CORN OR FLOUR TORTILLAS	\$1.50
PICO DE GALLO	\$2.50
DIABLA SAUCE	\$2.50
CHEESE	\$3.50
BEANS	\$3.50
RICE	\$3.50
BOWL OF SOUP	\$4.95
JALAPENOS TOREADOS	\$2.50
CHAR BROILED JUMBO SHRIMP	\$5.00

MARGARITA MAGARITAS

TRADITIONAL HOUSE MARGARITA	\$11.50
Served on the rocks or frozen.	
PREMIUM MARGARITA	\$14.50
Patron or Don Julio Tequila, Cointreu, Grand Manier, Fresh Lime Juice.	
GOLDEN MARGARITA	\$13.50
Traditional Margarita topped with Gran Manier.	
MANGO MARGARITA	\$13.50
Traditional Margarita with Fresh Mango & Cointreu.	
STRAWBERRY MARGARITA	\$13.50
Traditional Margarita with Strawberries & a touch of Grenadine.	
POMA MARGARITA	\$13.50
Traditional Margarita with Fresh Lime, Pomagaranite Liquor & Splash of Poma Juice.	
MITAD Y MITAD FROZEN MARGARITA	\$11.50
1/2 Traditional frozen & 1/2 Strawberry frozen.	
MARGARITA SANDIA (WATERMELON)	\$13.50
Patron or Don Julio Tequila, Cointreau, Fresh Watermelon, Fresh Lime Juice, & Midori (seasonal).	
RASBERRY MARGARITA	\$13.50
Traditional Margarita topped with Chambord Liquor.	
PEACH MARGARITA	\$13.50
Traditional Margarita frozen with Peaches.	
MARGARONA	\$20.00
Traditional Margarita mixed with a CORONA!	
RED SANGRIA	\$11.50
"Homemade".	

CERVEZA BEER

DOMESTIC	\$5.50
MEXICAN	\$6.50
MICHELADA	\$12.50

*MP= Market Price

BEFORE PLACING YOUR ORDER,
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs.
May increase your risk of food borne illnesses, especially if you have certain medical conditions.
Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.
* PRICES ARE SUBJECT TO CHANGE | * A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE