



Maria's®

Mexican Restaurant

CARRY-OUT • CATERING • GIFT CERTIFICATES

www.mariasmexicanrestaurant.com

BOTANAS APPETIZERS

GUACAMOLE	M.P.
NACHOS	\$10.95
Crisp corn tortillas topped with beans, tomato sauce & cheese served with guacamole & sour cream.	
QUESO FUNDIDO	\$10.95
Combination of cheeses sauteed with tomatoes, onions & peppers.	
QUESADILLAS	\$10.95
Flour tortillas filled with chihuahua cheese. Served with guacamole & sour cream.	
QUESADILLAS CON CHORIZO	\$11.50
Flour tortilla filled with Mexican hot sausage.	
SPINACH QUESADILLAS	\$11.50
Served with guacamole & sour cream.	
CRABMEAT QUESADILLA	\$11.50
Served with guacamole & sour cream.	
FUNDIDO CHIHUAHUA	\$10.95
Served in a crisp flour tortilla shell served with soft flour tortillas (Chorizo \$1.00 Extra).	
MINI CHIMICHANGAS	\$11.50
Choice of beef, chicken or crab meat served with guacamole & sour cream.	
BOTANA COMPUESTA	\$14.95
Quesadillas, nachos, flautas and tamale. Served with guacamole and sour cream on the side.	
COCTEL DE CAMARONES	\$14.95
Shrimp cocktail Mexican style.	
CEVICHE	M.P.
Fresh shrimp marinated in fresh lemon juice, mixed with tomatoes, onions, cilantro & jalapeño peppers, Friday & Saturday only.	

ALMUERZO LUNCH

Served with rice and beans. Choice of soup.

TACOS (2)	\$11.50
Soft or crisp. Choice of chicken or beef.	
STEAK TACOS (2)	\$13.50
Served in a soft tortilla.	
PORK TACOS (2)	\$11.95
Served in a soft tortilla with cilantro, onions and salsa verde on the side.	
TILAPIA TACOS (2)	\$11.95
Soft or crispy served with salsa verde topped with cilantro and onion.	
TOSTADAS (2)	\$12.50
Hard shell tortillas topped with beans, lettuce, tomatoes, cheese & sour cream. Choice of beef, chicken or avocado.	
TAMALES SUIZOS (2)	\$12.50
Two homemade tamales topped with tomato sauce, sour cream and cheese.	
ENCHILADAS SUIZAS (2)	\$12.50
Two soft tortillas stuffed with your choice of beef, chicken or cheese topped with tomato sauce, melted cheese & sour cream.	
ENCHILADAS VERDES (2)	\$12.50
Two soft tortillas stuffed with your choice of beef, chicken or cheese topped with green tomatillo sauce and melted chihuahua cheese & sour cream.	

ENCHILADAS DE MOLE (2)	\$12.50
Two enchiladas choice of beef, chicken or cheese, topped with our homemade mole sauce (Sweet & Spicy) and sour cream. (MOLE SAUCE CONTAINS PEANUTS)	
BURRITO SUIZO	\$12.50
Rolled flour tortilla filled with beans, sour cream, topped with tomato sauce & melted cheese. Choice of beef or chicken. Steak \$1 extra.	
BURRITO MEXICANO	\$12.50
Eggs onion, tomatoes, jalapeños, avocado slices and beans.	
BURRITO POBLANO	\$12.50
Chorizo, eggs, beans and avocado slices.	
FLAUTAS	\$12.50
One crisp rolled tortilla (10") your choice of beef or chicken. Topped with guacamole & sour cream. Steak \$1 extra.	
CHIMICHANGA SUIZA	\$12.50
Deep fried burrito topped with tomato sauce & melted cheese. Your choice of beef or chicken. Shrimp \$1.25 extra, steak \$1 extra.	
HUEVOS (eggs)	\$12.50
Mexican chorizo or ranchero style.	
TORTA	\$12.00
Steak, chicken or chorizo and eggs, served with cottage fries or rice and beans.	
COMBINATION PLATE	\$12.95
Taco, tostada, enchilada, (beef or chicken).	
CHILE RELLENO	\$12.50
One stuffed pepper, filled with cheese or our own special beef filling, topped with tomato sauce and sour cream, served with flour or corn tortilla. (BEEF FILLING CONTAINS ALMONDS)	
MARIA'S CHICKEN SALAD	\$13.95
With char-broiled chicken breast, fresh vegetables and dressing on the side.	
ACAPULCO SALAD	\$13.95
Spinach salad topped with char-broiled salmon. (CONTAINS WALNUTS)	
TACO SALAD	\$12.50
Hard shell flour tortilla, filled with lettuce, tomato, cheese, beans guacamole & sour cream. Choice of beef, steak or chicken.	

CARNES STEAKS

Served with rice, beans & tortillas. Choice of soup.

CARNE ASADA	\$23.00
Char-broiled skirt steak served with pico de gallo and guacamole.	
STEAK FAJITAS	\$19.95
Steak fajitas served with guacamole and sour cream.	

POLLO CHICKEN

Served with rice, beans & tortillas. Choice of soup.

CHIKEN FAJITAS	\$16.95
Chicken fajitas served with guacamole and sour cream.	
POLLO CHIHUAHUA	\$16.95
Char-broiled chicken breast topped with sauteed vegetables in a wine sauce and topped with melted Chihuahua cheese.	
POLLO EN MOLE	\$16.95
Chicken breast topped with our homemade mole sauce. (MOLE SAUCE CONTAINS PEANUTS)	
POLLO VALLARTA (Medium Hot)	\$16.95

MARISCOS SEAFOOD

Served with rice, pico de gallo and soup.

CAMARON AL MOJO DE AJO	\$23.00
Jumbo shrimp, char-broiled in white wine, topped with a butter & garlic sauce.	
CAMARON A LA DIABLA	\$23.00
Char-broiled jumbo shrimp served with Salsa Diabla on the side.	
MARIA'S CAMARONES A LA PARRILLA	\$23.00
Char-broiled jumbo shrimp served with side of Azteca chipotle sauce.	
HUACHINANGO AL MOJO DE AJO	M.P.
Whole red snapper, chair-broiled and topped with our garlic and wine sauce. Allow 35 minutes.	
HUACHINANGO A LA VERACRUZANA	M.P.
Whole red snapper, char-broiled and topped with a Veracruzana sauce. Allow 35 minutes.	
SHRIMP FAJITAS	\$19.95
Shrimp fajitas served with guacamole and sour cream.	

POSTRES DESSERTS

MARIA'S DELITE	\$5.50
Bananas sauteed in a brandy sauce served over vanilla ice cream.	
FRIED ICE CREAM	\$5.50
Topped with your choice of Kahlua, Liquor 43 or Grand Manier.	
TACO BANDIDO	\$5.50
Mexican ice cream sandwich topped with Kahlua.	
FLAN	\$4.50
Mexican custard.	
ARROZ CON LECHE	\$4.50
Rice pudding. Friday and Saturday only.	
MEXICAN COFFEE	\$5.95
Coffee with Kahlua, Liquor 43, Tequila-Topped with whipped cream.	
SOPAPILLAS	\$4.50
Fried flour tortillas topped with cinnamon, powder sugar, whipped cream and Liquor 43.	
CHIMICHANGA BORRACHA	\$5.95
Flour tortilla deep fried-stuffed with sauteed mangos, pineapples or peaches.	

EXTRAS SIDE ORDERS

SALSA MOLE (CONTAINS PEANUTS)	\$4.00
SOUR CREAM	\$2.00
GUACAMOLE	\$4.00
CORN OR FLOUR TORTILLAS	\$1.00
PICO DE GALLO	\$2.50
DIABLA SAUCE	\$2.50
AZTECA SAUCE	\$2.50
CHEESE	\$3.00
BEANS	\$2.00
RICE	\$2.00
BOWL OF SOUP	\$4.95
JALAPEÑOS TOREADOS	\$2.00

MARGARITAS

TRADITIONAL HOUSE MARGARITA	\$9.95
Served on the rocks or frozen.	

PREMIUM MARGARITA	\$12.50
Patron or Don Julio Tequila, Cointreu, Grand Manier, Fresh Lime Juice.	
GOLDEN MARGARITA	\$11.50
Traditional Margarita topped with Gran Manier.	
MANGO MARGARITA	\$11.50
Traditional Margarita with Fresh Mango & Cointreu.	
STRAWBERRY MARGARITA	\$11.50
Traditional Margarita with Fresh Strawberries & a touch of Grenadine.	
POMA MARGARITA	\$11.50
Traditional Margarita with Fresh Lime, Pomagaranite Liquor & Splash of Poma Juice.	
Mitad y Mitad FROZEN MARGARITA	\$9.95
1/2 Traditional frozen & 1/2 Strawberry frozen.	
MARGARITA SANDILLA (WATERMELON)	\$11.50
Patron or Don Julio Tequila, Cointreau, Fresh Watermelon, Fresh Lime Juice, & Midori (seasonal).	
RASBERRY MARGARITA	\$11.50
Traditional Margarita topped with Chambord Liquor.	
PEACH MARGARITA	\$11.50
Traditional Margarita frozen with Peaches.	
MARGARONA	\$16.50
Traditional Margarita mixed with a CORONA!	

COCKTAILS COCTELES

RED SANGRIA	\$9.95
"Homemade".	
LA PALOMA	\$8.50
Cazadores Tequila, Grapefruit Juice, Fresh Lime Juice, Splash of -7up, served on the rocks.	
MICHELADA	\$9.95
Choice of Cerveza, Bloody Mary Mix, Fresh Lime Juice, Worcestershire Sauce, pinch of salt & pepper. (Hangover Cure).	
PIÑA COLADA	\$9.50
Homade Piña Colada Mix, Bacardi or Coconut Malibu Rum, served frozen.	
STRAWBERRY COLADA	\$9.50
Piña Colada, Fresh Strawberries, Malibu Coconut Rum, served frozen.	
BANANA DAQUIRI	\$9.50
Fresh Banana, Bacardi, Lemonade, Banana Liquior, served frozen.	
STRAWBERRY DAQUIRI	\$9.50
Fresh Strawberries, Lemonade, Bacardi Rum & Grenadine, served frozen.	
BLOODY MARY	\$9.50
Smirdoff, Bloody Mary Mix, Fresh Lemon Juice, Worcestershire Sauce, salt & pepper.	
SCREWDRIVER	\$9.50
Grey Goose Vodka, Orange Juice.	
BAHAMA MAMA	\$9.50
Malibu Coconut Rum, Orange Juice & Pineapple Juice.	
BLUE RUM	\$9.50
Malibu Coconut Rum, Blue Curacao, Pinepple Jucie & Fresh Lime Juice.	
MAI-TAI	\$9.50
Meyers Rum, Apricot Brandy, Orange Juice, Pineapple Juice & a splash of Grenadine.	
PREMIUM LONG ISLAND ICE TEA	\$9.50
Bacardi, Bombay, Grey Goose, Patron, Cointreu, Fresh Lemon Juice & a splash of Coca Cola!!!!	

CERVEZA BEER

DOMESTIC	\$5.00
MEXICAN	\$6.00

*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 8 OR MORE