

EL

MARIACHI

MEXICAN & SPANISH

RESTAURANT

EL
MARIACHI
MEXICAN & SPANISH
RESTAURANT

MEXICAN

APERITIVOS
(STARTERS)

NACHOS CON QUESO
Homemade tortilla chips smothered with monterey jack and cheddar cheese and topped with sour cream. **3^{.95}**

NACHOS SUPREME
Our crispy corn tortillas are topped with refried beans, monterey jack cheese, sour cream, homemade guacamole, and of course, lots of sliced jalapeños! **4^{.95}**

CRABBY NACHOS
Take our nachos con queso and pile on some sweet succulent snow crab. *Delicioso!* **6^{.95}**

NACHOS MARIACHI
Our nachos con queso paired with shredded chicken and tender beef chunks— and don't forget the sour cream and jalapeños. **6^{.95}**

OUR MEXICAN PIZZA
Picture this! A crisp flour tortilla topped with ranchera sauce, seasoned beef, green peppers, sliced onions and diced fresh tomatoes. **6^{.95}**

GUACAMOLE CON TOPOPOS
California avocados, combined with Mexican spices, cilantro, and Spanish onions make this fabuloso. **4^{.25}**

SPANISH

APERITIVOS
(STARTERS)

TAMAL CON LECHON
A winner! Ground fresh corn seasoned to perfection, delicately cooked and served on its own corn husk. Then garnished with tender shredded pork. Ooh-la-la! **4^{.95}**

CHICHARRONES DE POLLO
Tender white meat chicken cooked with traditional Spanish seasoning, served with yucca. Both are topped with homemade mojo (sautéed onions with lemon and garlic). **5^{.95}**

EMPANADAS
Our seasoned corn mixture is stuffed with choice ground beef. We then cook it in pure vegetable oil until golden brown and serve it with pico de gallo. Three to a portion. **3^{.25}**

SOPAS (SOUPS)

SOPA DE POLLO (CUP OR BOWL).....1.50/2.25
Our own chicken soup with fresh vegetables and tender chicken pieces. There's no better!

BLACK BEANS A LA MARIACHI.....2.25
No explanation needed. A traditional recipe that's second to none. You won't want less than a bowl! Pico de gallo on the side.

TORTILLA SOUP A LA MEXICANA.....2.50
Homemade beef consommé with corn tortillas topped with shredded monterey jack and cheddar cheese.

**PLATOS
TRADICIONALES
MEXICANOS**

MEXICAN ENTREES

EL MARIACHI SALAD
A traditional tossed salad served in a freshly made flour tortilla bowl topped with marinated grilled chicken breast. Your choice of dressing. Mucho grande! **3^{.95}**

THE FOLLOWING SERVED WITH MEXICAN YELLOW RICE AND REFRIED BEANS:

EL MARIACHI SALAD
A traditional tossed salad served in a freshly made flour tortilla bowl topped with marinated grilled chicken breast. Your choice of dressing. Mucho grande! **3^{.95}**

HUACHINANGO AL MARIACHI
A whole fresh red snapper coated in a perfect blend of Mexican spices and finished with your choice of homemade ranchera or green tomato sauce. A weee bit spicy! **6^{.95}**

CAMARONES MAZATLAN
Delicately sautéed jumbo shrimp combined with our own special green tomatillo sauce and a hint of white wine. **4^{.25}**

LA TAMPIQUEÑA
Marinated skirt steak grilled perfectly and served with a cheese enchilada and sour cream. **4^{.25}**

SKIRT STEAK TIJUANA
Marinated skirt steak grilled to perfection and topped with a secret sauce (direct from Tijuana). This one is a bit hot! Available with chicken instead. **4^{.25}**

CARNITAS MEXICANAS
Your choice of seasoned pork, chicken, or beef cooked extra special and served alongside four corn tortillas, guacamole, sour cream, lettuce, and tomato. Have fun with this one! **4^{.25}**

