

TACOS

4 PER ORDER

All tacos are made with homemade corn tortillas
Served with dice onion and cilantro

CANT NOT BE COMBINED

4 AL PASTOR /marinated pork in a red sauce with pineapple \$9.99

4 CARNITAS /pork chunks \$9.99

4 CHORIZO /mexican sausage \$9.99

4 CHICKEN TINGA /pulled chicken seasoned with tomatoes, onions and light chipotle sauce \$9.99.

4 BEEF /seasoning Shredded top round beef. \$9.99

4 VEGETABLES (V) \$9.99

4 FISH tilapia filet served with shredded lettuce and mango salsa \$14.99

3 SHRIMP TACOS AL PASTOR

served with lettuce, pico de gallo, sour cream and queso fresco \$10.99

Add lettuce, tomatoes, sour cream and queso fresco \$1.99

KIDS MENU

Under 12 years old with Beverage included

Chicken fingers \$6.99

W/ side of french fries or rice.

2 Mini cheese quesadillas \$6.99

W/ side of french fries or rice

Mini chicken burrito \$6.99

Refried beans, rice, oaxaca cheese w/ side of french fries.

Mini pork burrito 6.99

Refried beans, rice, oaxaca cheese w/ side of french fries.

2 chicken tacos 6.99

W/ a side of french fries or rice.

2 Carnitas tacos \$6.99

W/ a side of french fries Or rice

Chicken torta/Sanwich \$7.99

Breaded chicken breast with refried beans and oaxaca cheese. And french fries.

Kids drinks

Apple juice

Horchata

Jamaica juice

sprite

Jarritos sodas

Lime

Mango

Pineapple

Mandarin

BEVERAGES



Milk shake
Strawberry
Vanilla
chocolate

Mexican sodas-Jarritos \$2.25

Coca Cola

Lime

Pineapple

Fruit punch

Mandarin

Mango

Apple

Traditional \$2.99

Horchata 32oz

Jamaica 32oz Iced

unsweetened iced tea

licuados

\$5.99

Fresa

Platano

nuez

CAN SODA \$.99

Sprite

Diet coke

Piña colada

\$5.99

Churros \$4.99

DESSERTS

Churros W/vanilla ice cream \$6.99

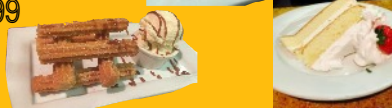
Flan -Caffe or vanilla \$5.99

Bread pudding \$6.99

Brownie Sunday \$6.99

Tres leches cake \$5.99

Tres leches cakes Served 6-12 \$25.00 served 15-20 \$35.00 served 20-30 \$5.00



SIDES

Rice 3.50

Beans 3.50

Rice and beans 3.50

French fries 3.99

Pico de gallo 20.75

Avocado 1.99

Salsa verde 20Z .50

Red salsa 20Z .50

Chipotle cream .50

Guacamole 40Z 2.75

Tortillas 1dz 4.50

1/2dz 2.50

Nopales asados 3.99

Nopales salad 3.99

Chipotle peppers .50

Chile en vinagre .75

Oaxaca cheese .99

Queso fresco 20Z 50

Jalapenos .50

Vegetables 3.99

Side Salad 2.50

Cucumbers 2.99

Convenient items

Queso oaxaca 1lb 5.00

Queso fresco pz 4.50

Ensalada de nopalitos 5.00

Chipotles adobados(home made) 16oz 5.50

Jalapenos en vinagre(home made) 16oz 4.00

Pasta de mole 1 lb 9.99

COUPON MUST PRESENT COUPON
FREE CHIPS AND SALSAS
WHEN YOU SPEND \$20 OR MORE

TAKE OUT ONLY

CAN NOT BE COMBINED WITH ANY OTHER OFFER

COUPON MUST PRESENT COUPON
WEDNESDAY ALL DAY
ANY TWO BURRITOS
FOR \$14.99
Excludes shrimp burrito
TAKE OUT ONLY

CAN NOT BE COMBINED WITH ANY OTHER OFFER

COUPON MUST PRESENT COUPON
Family Feast \$33.99
1 sm guacamole
1 order tacos dorados
1 order of any tacos
1 order of enchiladas
TAKE OUT ONLY

Excludes fish tacos

CAN NOT BE COMBINED WITH ANY OTHER OFFER

COUPON MUST PRESENT COUPON
FREE DESSERT
SUNDAY ALL DAY ONE PER TABLE

DINE IN ONLY

CAN NOT BE COMBINED WITH ANY OTHER OFFER

COUPON MUST PRESENT COUPON
15% OFF OF YOUR
ENTIRE CHECK
DINE IN ONLY
Tuesday, wednesday, thursday

CAN NOT BE COMBINED WITH ANY OTHER OFFER

COUPON MUST PRESENT COUPON
Buy 2 entrees and get
Free kids meal

TAKE OUT AND DINE IN

CAN NOT BE COMBINED WITH ANY OTHER OFFER

MINIMUM \$10.00



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

TAKE OUT AND IN-HOUSE PRICES MAY VARY. PRICES AND MENU SUBJECT TO CHANGE WITH OUT NOTICE. APPLICABLE TAXES ARE NOT INCLUDED IN OUR PRICES. WE RESERVE THE RIGHT TO CORRECT ANY ERRORS.

CATERING

APPETIZERS

	Serves 8-10	serves 15-20
CHIPS AND SALSAS	14.99	25.99
GUACAMOLE	19.99	39.99
FIESTA NACHOS	22.99	39.99
CRAB SAN LUCAS	29.99	54.99
TACOS DORADOS	\$1.50PZ	
TOSTADAS	\$1.99PZ	
TACOS	\$2.25PZ	
MINI QUESADILLAS	\$2.50PZ	

SALADS

CACTUS	29.99	54.99
MARIACHI	29.99	54.99
SAN LUCAS	19.99	35.99
Add chicken	9.99	18.99

ENTREES

SIDE DISHES NOT INCLUDED.

ENCHILADAS	29.99	54.99
CHILE RELLENO	65.99	110.00
CHILAQUILES	29.99	54.99
FAJITA COME WITH LETTUCE, SOURCREAM AND FLOUR OR CORN TORTILLAS		
CHICKEN	39.99	74.99
BEEF	44.99	79.99
PORK	39.99	74.99
SHRIMP	49.99	94.99
POLLO SAN LUCAS	44.99	74.99
POLLO MOLE POBLANO	44.99	74.99
TILAPIA ALA MEXICANA	45.99	89.99
TILAPIA POBLANA	49.99	94.99
TEQUILA SALMON	68.99	125.99
CAMORONES ALA DIABLA	49.99	94.99
CAMARONES EMPANISADOS		
BURRITOS	34.99	64.99
CHICKEN, BEEF, PORK		
TORTAS/SANWICHES	39.99	74.99
CHICKEN MILANESSE OR CARNITAS		
HOMEMADE CHICKEN FINGERS	29.99	45.99

SIDES

RICE AND BEANS 8-10	\$24.99
RICE SM 15-20	\$24.99 LG 35-40 \$49.99
BEANS SM 15.20	\$29.99 LG 35-40 \$54.99

SALSAS 8OZ

VERDE 16oz	\$7.50
CHIPOTLE CREAM 16oz	7.99
RED CHILE DE ARBOL 16oz	7.99
PICO DE GALLO 16oz	6.99
TORTILLAS 12 DZ	4.99
SOUR CREAM 1	

DESSERTS SERVES 12-15

FLAN	29.99
CHOCOLATE CHIP COOKIES AND BROWNIE	35.00
CHURROS 1.50 PZ	
Tres leches cakes Served 4-6	\$15.00 served 8-10 \$25.00 served 12-15 \$35.00

Catering must be ordered 24 hours in advance since El Mariachi San Lucas's Food is prepared fresh daily. Please see regular menu for full dish description.

NEW TAKE OUT MENU

El Mariachi San Lucas

B.Y.O.B



Authentic mexican cuisine

Pasion Por Nuestra Tradicion!!

PLAZA SHOPPES

118 WHITE HORSE RD E. VOORHEES N.J. 08043

✓ -vegetable option available

Gift Cards Available!



Order By phone Avoid Waiting!

TEL 856-784-3800

TEL 856-784-5057



DINING ROOM

DINE IN -TAKE OUT

BUSINESS HOURS

Monday -closed

Tuesday to Saturday 11:00am-9:30pm

Sunday 12:00pm to 9:00pm

Minimum \$10.00



www.elmariachisanlucas.com

Appetizers

CRAB SAN LUCAS

A unique mix of dice tomatoes, onions, cilantro, jalapeño peppers, avocado, lime juice and jumbo lump crab served with tortilla chips \$8.99

FIESTA NACHOS (V)

Homemade tortilla chips layered with refried beans, pico de gallo, sour cream, queso fresco (select a meat **Chorizo**, **Pulled chicken** or

Pork carnitas) \$7.99

CALAMARI

Crispy fried calamari served with a side of homemade red guajillo chile sauce. \$8.99

GUACAMOLE (V) SM \$6.99 LG \$ 9.99

Handmade with fresh avocado, jalapeño pepper, onions and lime juice, garnish with pico de gallo and served with tortilla chips.

TACOS DORADOS 5pcs (FLAUTAS)

Pulled chicken and oaxaca- cheese rolled in a corn tortilla and deep fried topped with lettuce, sour cream and queso fresco. \$8.99

TOSTADAS 3pcs

Fried tortilla cover with refried beans, **chicken tinga**

(tomatoes, onions, pulled chicken and spicy chipotle sauce), lettuce, sour cream and queso fresco. 7.99

CHIPS AND SALSAS (V)

Homemade tortilla chips accompanied with a side of green tomatillo, chipotle cream and chile de arbol. \$3.99

PICADITAS 3pcs (SOPES) (V)

Handmade thick tortilla topped with refried beans, lettuce, sour cream and queso fresco. \$6.99 Add meat \$3.00

CHALUPAS 6pcs (V) NEW

Thin corn tortillas topped with your select sauce red chipotle or green tomatillo and cilantro, onions and queso fresco \$5.99

MOLLETES (V) NEW

Toasted bread cover with warm refried beans, melt monterrey cheese and garnished with pico de gallo \$6.99 Add chorizo \$3.00

HUARACHE (V)

Handmade oval shape tortilla filled with beans topped with green tomatillo or spicy chipotle Sauce garnished with cactus salad and queso fresco. \$7.99 Add meat 3.50

Tortilla soup (V)

Tomatoe broth served with tortilla strips, avocado, queso fresco, fried pork skin cilantro and sour. Cream. \$4.99

Ensaladas/Salads

Add chicken 3.99 shrimp 4.99 or 8oz salmon 9.99

SAN LUCAS SALAD

Iceberg lettuce, avocado, tomatoe, cucumbers, queso fresco and radish. Served with our homemade chipotle ranch dressing. \$6.99

NOPALES SALAD

Cactus leaves cut into long strips mix with pico de gallo, radish, avocado, queso fresco and pickle jalapeño peppers. \$6.99

EL MARIACHI SALAD

Spring mix, apples, strawberries, grapes, mango and caramelized walnuts in a tequila mango vinaigrette. \$7.99

V -vegetable option available

Entrees

All entrees come with rice, beans and homemade corn tortillas

CHICKEN/POLLO

POLLO EN MOLE POBLANO NEW

Pan seared chicken breast covered with our traditional mole poblano sauce (Contains nuts) \$13.99

POLLO SAN LUCAS

Pan seared chicken breast topped with sauteed mushrooms in a red guajillo chile sauce. \$13.99

CHICKEN MILANESE NEW

Breaded chicken breast served with fries and house salad. \$12.99

CHICKEN FAJITA (V) NEW

Pan seared chicken breast with sauteed onions and bell peppers, Served with sour cream, shredded lettuce, pico de gallo. \$14.99

SEAFOOD/MARISCO

CAMARONES A LA DIABLA

Sauteed large shrimp with butter and garlic in our house special spicy sauce, garnished with Avocado. \$16.99

SHRIMP FAJITA NEW

Large shrimp sauteed with bell peppers, onions. served with sour cream, pico de gallo, shredded lettuce. \$17.99

CAMARONES A LA MEXICANA NEW

Saute large shrimp with tomatoes, jalapeños and onions Served with ensalada de nopales \$16.99

TEQUILA SALMON

Pan seared alaskan salmon, topped with jalapeño, cilantro, tequila lime cream sauce. \$18.99

TILAPIA POBLANA NEW

Pan seared tilapia filet, topped with sauteed poblano peppers, tomatoes, red Onions, olives, capers and spinach. \$15.99

TILAPIA A LA MEXICANA

Tilapia filet sauteed with tomatoes, onions, jalapeños and cactus salad \$16.99

BEEF/BISTECK

BISTECK A LA MEXICANA NEW

Top round beef saute with tomatoes, onions, jalapeños served with guacamole, ensalada de nopales. \$17.99

BISTECK ENCEBOLLADO NEW

Top round beef sauteed with spanish onions served with house salad and guacamole \$17.99

BISTECK A LA SAN LUCAS NEW

Saute onions, jalapeños, cactus and mushrooms. Served with fries. \$17.99

PORK/PUERCO

AL PASTOR PLATTER NEW

Marinated pork in a red guajillo chile with pineapple, served with cactus salad, sour cream. \$16.99

CARNITAS PLATTER

Tender pork simmer in their own juice served with cactus salad \$16.99

CHULETA A LA SAN LUCAS NEW

Pan seared french cut pork chop sauteed with jalapeños, onions and mushrooms, served with 2 chalupas \$17.99

Especiales De la Casa

Comes with rice and beans and house salad

MOLCAJETE

Pan seared chicken breast, beef, pork and shrimp, garnished with cactus salad, queso fresco and avocado. In your Choice of sauce

Green tomatillo (spicy) or Red guajillo chile (mild), \$22.99

ENCHILADAS (V)

3 homemade tortillas filled with pulled chicken and oaxaca cheese, covered with you Choice of sauce. \$12.99

Green tomatillo spicy, Red Guajillo mild Or Traditional mole poblano

CHILE RELLENO (V) Roasted poblano pepper stuffed with oaxaca cheese

dipped in egg batter and fried, finished with fresh corn, cilantro, jalapeños in a tomatoe cream sauce. \$12.99

POZOLE NEW

Soup of pork, chicken, hominy and mild chili peppers, served with Lettuce, radish and lime. Come with 3 plain tostadas \$14.99.

CHILAQUILES (V)

Tortilla chips simmered in a red guajillo or green tomatillo sauce. Topped with lettuce, sour cream and cheese. Select of meat chicken or pork \$13.99

Burritos

Flour tortilla stuffed with rice, refried beans, pico de gallo, oaxaca cheese with side of sour cream.

AL PASTOR/marinated pork with in a red guajillo with pineapple \$8.99

CARNITAS/pork chunks \$8.99

CHICKEN TINGA/pulled chicken sauteed with tomatoes, onions and Ligth chipotle sauce \$8.99

CHORIZO/mexican sausage \$8.99

BEEF/ Top round shredded beef. \$8.99

VEGETABLES (V) \$8.99

SHRIMP \$9.99

Wet Burritos add sauce green, red, mole poblano \$1.75

TORTAS / SANWICHES

All tortas come with side of french fries

And your choice of pickle **jalapeño** or **chipotle** pepper

CHICKEN MILANESE

Breaded chicken breast with refried beans lettuce, tomatoe, onion, oaxaca cheese, avocado. \$8.99

CARNITAS

Refried beans, Avocado, onions, cilantro and oaxaca cheese. \$8.99

ALPASTOR

Refried beans, avocado, oaxaca cheese, onions, cilantro \$8.99

CUBANA breaded chicken breast, chorizo with scramble egg, ham, avocado, oaxaca cheese, refried beans, onions, tomatoes, lettuce \$10.99.

VEGETABLES (V) \$8.99

DAILY EXPRESS LUNCH SPECIALS

Tuesday to Friday 11:00am-2:30pm

All specials comes with rice and refried beans

\$8.99

2 ENCHILADAS (V)

homemade tortillas filled with pulled chicken and oaxaca cheese, covered with green tomatillo, red guajillo Or traditional mole poblano sauce

2 SHRIMP TACOS AL PASTOR

served with lettuce, pico de gallo, sour cream and queso fresco

2 FISH TACOS

pan seared tilapia filet, topped with shredded lettuce and pico de gallo

3 TACOS DORADOS

Pulled chicken and oaxaca- cheese rolled in a corn tortilla and deep fried topped with lettuce, sour cream and queso fresco

AL PASTOR PLATTER

Marinated pork guajillo chile and pineapple served with lettuce, Pico de gallo, sour cream And homemade tortillas.

2 TOSTADAS

Fried tortilla cover with refried beans, **chicken tinga**

lettuce, sour cream and queso fresco.

CARNITAS QUESADILLA (V)

pork **CHICKEN TINGA QUESADILLA**

pulled chicken with chipotle sauce

CHILAQUILES (V)

Tortilla chips simmered in a red guajillo or green tomatillo sauce.

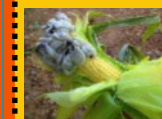
topped with lettuce sour cream and cheese

2 SPECIAL TACOS (V)

Corn tortilla served with rice, beans, pork carnitas and cactus salad.

Please see regular menu for full dish description.

Huitlacoche



FLOR DE CALABAZA



QUESADILLAS

All Quesadillas are made with corn tortilla and covered with shredded Lettuce sour cream and queso fresco.

HUITLACOCH (V)

corn mushroom sauteed with onions \$ 6.99.

FLOR DE CALABAZA (V)

pumkin blossoms saute with onios. \$6.99

MUSHROOMS (V)

saute white mushrooms, onions and jalapeno peppers \$6.99

CHICKEN TINGA

pulled chicken seasoned with tomatoes, onions in a chipotle sauce. \$6.99

CHICKEN White meat (pulled chicken) \$6.99

CARNITAS Pork chunks \$6.99

VEGETABLES (V)

Saute zucchini, squash, carrots, onions and spinach. \$6.99

SHRIMP Saute large shrimp, tomatoes, onions cilantro. \$8.99

CHICHARRON

Pork skin \$6.99