

## LUNCH ENTRÉES

LUNCH ITEMS SERVED AFTER 3:00 PM HAVE A \$3 LATE LUNCH FEE. DINNER ITEMS AVAILABLE AT LUNCH TIME

**CHILE RELLENO** Soufflé-battered poblano pepper filled w/mashed potatoes & cheese; tomato sauce; side of rice \$11

**CHILE EN NOGADA** Poblano pepper stuffed with ground beef, pork, dried fruit, fresh pear, almonds, pine nuts; creamy walnut sauce, pomegranate seeds \$11

**DUCK ENCHILADAS** 2 duck confit enchiladas, sautéed onions, green poblano sauce, melted cheese, sour cream swirls, rice and black beans with queso fresco \$11

**ENCHILADAS** 2 corn tortillas, ground beef, chicken, cheese (\$9) or shrimp (\$10); choice of green tomatillo, red tomato or mole sauce (\$1 extra); side of rice and beans

**FAJITAS** Grilled chicken (\$10), steak (\$11) or shrimp (\$12), bell peppers, onions, tomatoes, corn, and mushrooms; a salad (lettuce, guacamole, sour cream, pico de gallo, cheese); choice of rice or beans; choice of corn or flour tortillas.

**QUESADILLA** Flat flour tortilla, mozzarella cheese, re-fried beans; choice of grilled chicken (\$10), steak (\$11), mushrooms (\$10), veggies (\$10) or shrimp (\$12); side of guacamole, rice or sour cream.

**BURRITO MAYA** Grilled steak (\$10) chicken (\$9), veggies (\$9) or shrimp (\$11) with onions, bell peppers, tomatoes, corn and mushrooms, flour tortilla wrap topped with cheese dip, green salsa and pico de gallo; side of rice and beans.

**CHIMICHANGA** crispy or baked flour tortilla filled with shredded beef (\$10), shredded chicken (\$9) or grilled shrimp w/onions and peppers (\$11); topped w/queso dip, lettuce, pico de gallo, sour cream & guaca; side of rice and beans

**TACO SALAD BOWL** Ground beef (\$9), shredded chicken (\$9) or grilled shrimp (\$11) w/beans, lettuce, shredded cheese, sour cream and pico de gallo.  
\* Add guacamole \$1

**CHICKEN & CHORIZO PASTA** Penne pasta, fresh tomato-cream chipotle sauce, corn, broccoli, garlic bread \$11.

## DINNER ENTRÉES

**SABANA INVIERNO** Grilled chicken, Chihuahua cheese, creamy poblano peppers, onions, tomato sauce; roasted veggies, rice \$15

**CHILE RELLENO** Soufflé-battered poblano pepper stuffed w/mashed potatoes and cheese; doused w/tomato sauce; rice and re-fried beans. \$14

**PECHUGA RELLENA** Chicken breast stuffed w/spinach, ham and queso fresco; doused w/mole sauce - the classic mole from Puebla made w/three chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate- side of roasted veggies and rice \$16

**CHILE EN NOGADA** Poblano pepper stuffed w/ground pork and beef, dried fruit, pine nuts, almonds; covered w/a creamy walnut sauce and pomegranate seeds. \$14

**TAMPIQUEÑA STEAK** House-marinated grilled teres major steak (8oz.), served w/three of the following sides (\$18):  
\* Guacamole / French fries / Creamy onions & poblano peppers / Grilled onions & jalapeños / Grilled onions & mushrooms / Cheese enchilada / Roasted veggies / Rice / Re-fried beans

**MEX BURGER** Guacamole, Chihuahua cheese, grilled onions & mushrooms, French fries, chipotle mayo \$14

**FLAUTAS** 4 crispy taquitos filled with shredded beef (\$13), chicken or cheese (\$12); green & red sauce, sour cream, lettuce. Choice of black beans, re-fried beans or rice

**LA GRAN QUESADILLA** Grilled beef (\$14), chicken, veggies, mushrooms (\$13) or shrimp (\$15); served w/ two choices of rice, beans, guacamole, pico de gallo or sour cream.

**EL GRAN BURRITO** Grilled beef (\$14), chicken (\$13), veggies (\$13) or shrimp (\$15) w/onions, bell peppers, tomatoes, mushrooms, and corn; topped w/ cheese dip, green sauce and pico de gallo; served w/rice and beans.

**CHIMICHANGA** shredded beef (\$14), shredded chicken (\$13) OR grilled shrimp w/onions and peppers (\$15); baked OR crispy flour wrap, topped w/queso dip, lettuce, pico de gallo, sour cream and guac; rice and beans on the side

**NEW VEGGIE DELIGHT** Oven-roasted rosemary veggies, black beans with queso fresco, avocado \$9

**FAJITA TACO SALAD BOWL** Grilled steak (\$14), chicken (\$13) or shrimp (\$15) w/onions, bell peppers, mushrooms, tomatoes, corn, re-fried beans, topped w/lettuce, sour cream, pico de gallo & shredded cheese. Add guacamole \$1

**CLASSIC TACO SALAD BOWL** Choice of ground beef, shredded chicken (\$12), or grilled shrimp (\$14), re-fried beans, lettuce, cheese, sour cream, pico de gallo. Add guacamole \$1

**PESCADO A LA VERACRUZANA** Veracruz-style catfish fillet, Caribbean peppers, onions, tomatoes, capers and green olives; served w/rice and avocado. \$15

**CEVICHE DE CAMARON** Shrimp w/pico de gallo and avocado; served on two flat crispy corn tortillas. \$13

**COCTEL DE CAMARON** Shrimp in home-made cocktail sauce, avocado, pico de gallo. \$15

**CAMARONES A LA DIABLA** Sautéed shrimp in spicy tomato sauce; rice and avocado. \$16

**MAYA SHRIMP** Grilled shrimp wrapped w/bacon & covered w/cheese dip. Served w/ rice & roasted rosemary veggies. \$17

## ENCHILADAS

**ENCHILADAS POBLANAS** 3 corn tortillas, chicken, homemade mole sauce - the classic mole from Puebla made w/three chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate- topped w/cheese; side of rice and guacamole salad. \$15

**TABLE ENCHILADAS** Three corn tortillas filled w/choice of shredded chicken, ground beef, cheddar & queso fresco cheese, grilled veggies or roasted veggies; doused w/choice of red tomato sauce, green tomatillo sauce or mole sauce (\$1 extra); rice and beans. \$14

**ENCHILADAS DEL MAR** Three corn tortillas filled with grilled shrimp, doused w/poblano pepper & pumpkin seed sauce, sour cream, rice, guacamole salad. \$15

**DUCK ENCHILADAS** Three duck confit enchiladas, sautéed onions, green poblano & pumpkin seed sauce, melted cheese, sour cream, side of rice and black beans with queso fresco \$15

## TACOS

**DUCK CARNITAS** 3 corn tacos filled w/duck confit and caramelized apples. Served w/black-bean-mango salsa and green tomatillo-avocado salsa. \$15

**TACOS DE ASADA** 3 soft tacos (corn or flour tortilla) w/grilled chicken (\$12), steak (\$13), or shrimp (\$14), mushrooms and onions, cheese dip, pico de gallo, black beans.

**ALAMBRE TACOS** 3 corn tacos w/ grilled beef, chicken, chorizo, bell peppers and onions, topped w/ Chihuahua cheese, served w/ rice, beans or guacamole. \$13

**FISH TACOS** 3 corn tacos, grilled catfish, pico de gallo, cilantro, cabbage, spicy sour cream, and rice \$14  
\* Shrimp option available

**FIESTA TACOS** 3 hard or soft shell tacos, ground beef or shredded chicken, lettuce and cheese, side of rice. \$10

## SALADS

**NOPALITO SALAD** Spring mix, tender cactus, tomatoes, red onions, cilantro, queso fresco, cotija cheese, avocado, olive oil & vinegar \$10. Add chicken \$3 / shrimp \$5 / fresh jalapeños \$1.75

**GUACAMOLE SALAD** Lettuce, guacamole, cotija cheese, shredded cheese, pico de gallo \$8

**STRAWBERRY-MANGO SALAD** Spring mix, mango, strawberries, pomegranate seeds, candied pecans, balsamic dressing \$10. Add chicken \$3/shrimp\$5 /scallops \$5/ duck\$5

**FAJITA SALAD** Lettuce, pico de gallo, sour cream, guacamole, cheese \$5

**LTC SALAD** Lettuce, tomato & Cheese salad \$4

## FAJITAS

ALL FAJITAS ARE PREPARED WITH GRILLED ONIONS, BELL PEPPERS, MUSHROOMS, CORN, AND TOMATOES; SERVED WITH THREE CORN OR FLOUR TORTILLAS, A SIDE OF RICE OR BEANS, AND A SMALL SALAD WITH LETTUCE, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM, AND GUACAMOLE.

**CHICKEN FAJITAS** \$16

**CHICKEN & STEAK** \$17

**STEAK FAJITAS** \$17

**VEGGIE FAJITAS** With additional carrots and zucchini. \$15

**TEXAS FAJITAS** Steak, chicken and shrimp \$18

**FAJITAS DEL MAR** Shrimp and scallops \$18

The consumption of raw or undercooked food increases the possibility of food born illness

## KIDS

**CHICKEN NUGGETS & FRENCH FRIES**

**BROCCOLI & CHEESE PASTA**

**CHEESE BURGER & FRENCH FRIES**

**CHEESE QUESADILLA WITH RICE**

**CHICKEN AND CHEESE QUESADILLA WITH RICE**

**CHEESE AND BEAN QUESADILLA WITH RICE**

## A LA CARTE

**TEX-MEX TACO** Crispy corn or Soft flour taco w/ground beef or shredded chicken, lettuce, cheese \$3

**MAKE-YOUR-OWN TACO** corn or flour tortilla with grilled steak, chicken, chorizo (\$3.50) fish OR shrimp (\$4) with 2 toppings (extra toppings additional charge of .25¢):

**BURRITO** Flour tortilla filled w/ground beef, shredded chicken or re-fried beans, topped with red sauce and cheese \$4.75.. with shredded beef \$5.75

**ENCHILADA** Corn tortilla, ground beef, shredded chicken, cheese or re-fried beans; cheese and green or red sauce \$3

**QUESADILLA** Plain cheese \$3, grilled chicken&cheese \$4, grilled steak&cheese \$5, grilled shrimp&cheese \$6

**CHILE RELLENO** Soufflé-battered poblano pepper stuffed w/mashed potatoes and cheese, doused w/tomato sauce \$7.50

**SPANISH RICE** \$3

**BEANS** Black beans or re-fried beans \$3

**ROASTED VEGGIES** \$3.50

**SOUR CREAM** 2oz \$1

**SHREDDED CHEESE** American and cheddar cheese \$1.25

**SMALL QUESO DIP** 2oz. white queso dip \$2

**QUESO DIP (16OZ)** \$12

**SMALL GUAC** 2oz. guacamole dip \$2.50

**PICO DE GALLO** Chunky salsa w/chopped tomatoes, onions, jalapeños, cilantro, lime \$1.50

**SALSA BRAVA** Hot salsa w/green tomatoes, onions, cilantro, arbol chiles (4.5oz) \$3

**SALSA VERDE** Hot chunky salsa with tomatillo, onions, cilantro, avocado (4.5oz) \$3

**JALAPEÑOS** Pickled \$1.25, fresh w/salt&lime \$1.50, grilled w/onions \$3

**TORTILLAS** 3 corn or flour tortillas \$1.25

**FRENCH FRIES** \$4

# MEXICAN TABLE

## CARRYOUT MENU

7288 Lancaster Pike

Hockessin, DE 19707

Tel. 302-239-5590

[mexicantablerestaurant.com](http://mexicantablerestaurant.com)

## APPETIZERS

**TABLE WINGS** 8 chicken wings, tamarind-chipotle glaze or mild buffalo sauce, celery, carrots, blue cheese \$10

**BASIC NACHOS** Tortilla chips, queso, and choice of beans (\$8), chicken (\$9), ground beef (\$9) or shrimp (\$11)

**TABLE NACHOS** Homemade corn chips, oven-melted cheese, re-fried beans, lettuce, guacamole, tomatoes, and sour cream, choice of grilled steak(\$13), chicken(\$13), chorizo(\$14) or shrimp(\$15)

**SUPER NACHOS** Tortilla chips, queso, ground beef, shredded chicken, and re-fried beans, lettuce, tomatoes, guac, sour cream \$12. With Shrimp \$15

**MUSHROOM QUESADILLA** Corn tortilla, grilled cheese and mushrooms, lettuce, guacamole, sour cream, pico de gallo \$8

**JALAPEÑO POPPERS** Cheddar cheese stuffed jalapeños, lettuce, guacamole, sour cream, shredded cheese, pico de gallo. \$9

**QUESO FUNDIDO** Oven-melted Chihuahua cheese, chorizo, creamy poblano peppers & onions; flour tortillas \$8. Add grilled mushrooms \$1

**CALI GUAC** Avocado, onions, jalapeños, cilantro, roasted tomatoes, goat cheese, pistachios \$6

**GUACAMOLE DIP** Avocado, onions, jalapeños, cilantro, cotija cheese \$4

**QUESO DIP** \$4.... Add chorizo \$2

## SOUPS

**POBLANO SOUP** Creamy poblano, zucchini, corn and mushroom.

**TORTILLA SOUP** Chicken-tomato broth, queso fresco, avocado, tortilla strips, sour cream Add chicken (\$1)

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