

MARACAS



Mexican Grill

2910 East 57th Suite 4
Spokane, WA 99223

509-315-4181

www.maracasmexicangrill.com

APPETIZERS



CHICKEN TAQUITOS.

Two rolled flour tortillas stuffed with chicken and jack cheese, served crispy. Garnished with tomatoes, Mexican cheese, sour cream and guacamole \$14.95



Quesadillas

Two crispy flour tortillas stuffed with cheddar and jack cheese, green onions and tomatoes. Served with sour cream and guacamole. \$14.95
Ground beef, chicken, picadillo or spinach Add: \$1.50



Nachos

Crisp corn tortilla chips topped with beans, jalapeños, and melted cheddar cheese. Garnished with tomatoes, green onions, sour cream and guacamole.
Small \$10.95 Large \$12.95
Ground beef, chicken or picadillo Add: \$2.00



Tropical Prawns

Malibu coconut battered prawns (5) served with a zesty mango chipotle marmalade. \$13.95



Queso Dip

Dip into a warm blend of selected cheeses, spinach and chiles. All baked together and served with fresh tortilla chips. \$9.95

MARACAS WINGS

Spicy Buffalo or BBQ Style Wings, (8) Served with Blue Cheese Dressing \$14.95

Mojo De Ajo

A Mexican coastal delicacy! Shrimp or scallops and mushrooms sautéed in a slightly spicy sauce of rich butter, crushed red pepper and fresh garlic. 1/2lb. \$19.95 | 1lb. \$25.95

Mexican Pizza.

Crisp flour tortilla, topped with your choice of refried beans or rancho beans and a choice of chicken, ground beef or picadillo, topped with Jack cheese, tomatoes and green onions, with a side of guacamole and sour cream \$14.95

*Can be cooked to order. Consuming raw or under cooked meats may increase your risk of food borne illness.

SOUPS

Tortilla Soup

Hearty chunks of tender chicken breast and fresh avocado with tortilla strips and shredded cheese in a rich chicken broth.

Cup \$9.95 | Bowl \$11.95

Black Bean Soup

Combination of black beans, onions, carrots, tomatoes and seasoned with cilantro and garlic. Topped with Mexican cheese. Cup \$8.95 Bowl \$10.95

Sopa De Pollo (Chicken Soup)

Tender chicken breast, carrots, zucchini, cauliflower, broccoli and red potatoes in a rich broth. Cilantro, diced onions, jalapeños, limes and Mexican rice are served on the side. Bowl \$14.95



TOSTADAS & SALAD

*Fajita Salad

Fresh garden salad topped with choice of steak, pork or chicken fajitas. Garnished with avocado, tomatoes, and mushroom. \$19.95 | Shrimp \$22.95

Tostadas

Crispy corn tortilla shell, topped with choice of black beans, refried or rancho (cholesterol free) beans, lettuce cheese, tomatoes and choice of ground beef, chicken, or picadillo. \$14.95

Taco Salads

An favorite served in crispy flour shell with your choice of ground beef, chicken or picadillo. Layered with lettuce, cheese and tomatoes. \$13.95



Grilled Chicken Taco Salad

Fresh garden salad topped with salsa ranch dressing. Topped with jack and cheddar cheese, tomatoes and avocados. \$18.95

VEGGIE MENU

Served with white rice, black beans or rancho (cholesterol free) beans.

Enchiladas Espinaca

Spinach sautéed with mushrooms, onions, tomatoes, cilantro and jalapeños. Rolled into twocorn tortillas. Smothered with our verde salsa and topped with jack cheese. Served with sour cream. \$14.95

Vegi-Macho Burrito

Flour Tortilla filled with mushrooms, carrots, zucchini, broccoli, cauliflower, white rice and black beans or rancho (cholesterol free) beans. Topped with verde salsa or chipotle sauce. Garnished with lettuce, pico de gallo and cheese. \$15.95

Vegi-Fajitas \$17.95

Vegi Enchiladas

Steamed carrots, mushrooms, broccoli, cauliflower and zucchini rolled in flour tortillas. Topped with verde sauce, garnished with jack cheese and served with sour cream. \$14.95

Tamales Espinaca

Two handmade tamales rolled with seasoned spinach and feta cheese. Topped with a spinach cream sauce and served with pico de gallo. \$14.95

COMBINATIONS

Filling Choices: Cheese, ground beef, chicken, picadillo (shredded beef and pork), chile verde or chile Colorado., Served with choice or black beans, refried or rancho (cholesterol free) beans, Mexican or white rice. Add sour cream \$2.95 | guacamole \$4.95 or make it deluxe for \$4.95



Poco (One Item)

1. Enchilada, Taco, Tostada or Tamale (picadillo or chicken) \$12.95
2. Chimichanga, Burrito or Chile Relleno \$14.95

Grande (Two Item)

1. Choose Two: Enchilada, Taco, Tostada or Tamale (chicken or picadillo) \$16.95
2. Choose Two: Chimichanga, Burrito, Tamale (chicken or picadillo), Chile Relleno, Enchilada, Tostada, or Taco \$17.95

ENCHILADAS

Maracas specialty enchiladas include two (2) enchiladas and are served with Mexican or white rice, black beans, refried or rancho (cholesterol free) beans. Your filling choices include: Chicken, Ground Beef, or Picadillo. \$16.95 | Add sour cream and guacamole for only \$4.95

Enchiladas A La Crema

Enchiladas smothered with a rich, decadent cream sauce and cheddar cheese. Tastes best with chicken.

Enchiladas Ranchera

Enchiladas smothered with famous Arroz Con Pollo salsa, diced white onions, green peppers, tomatoes, and jack cheese.

Enchiladas En Mole

These Mexican enchiladas have the most complex flavor of them all. Typically only served during Mexican special occasions. Mole is most famous in the states of Puebla and Oaxaca. Mole poblano has a history going back centuries and may include up to 20 or more chiles, spices and other ingredients. Incredible!



Enchiladas Verdes

A beautifully balanced blend of tomatillos (green tomatoes) and green chilies. These enchiladas are characterized by the "tart" fresh flavor the Verde salsa.



POLLO

(Chicken dishes). Served with Mexican or white rice, black beans, refried or rancho (cholesterol free) beans and your choice of corn or flour tortillas.

Pollo A La Crema

Strips of chicken breast sautéed with onions in a crema sauce. Garnished with Mexican cheese. \$18.95 Add Mushrooms \$3.00

Arroz Con Pollo

Boneless breast of chicken sautéed in a light tomato sauce with mushrooms and onions. Served over a bed of rice and melted jack cheese. (Not served with beans.) \$18.95

Pollo En Mole

Strips of chicken breast lightly covered with authentic mole sauce. \$18.95

Pollo Fundido

Rolled flour tortilla, soft or crispy, filled with seasoned chicken and smothered with jalapeño cream cheese and melted American cheese. Served with guacamole. Not served with tortillas. \$18.95

Pollo Mexicano

Strips of chicken breast with green peppers, tomatoes and onions sautéed in zesty salsa or chipotle sauce. Served with guacamole. \$18.95

Chicken Taquito Combo

Famous chicken taquitos: Flour tortilla stuffed with tender seasoned chicken, jack cheese served crispy. Topped with Mexican cheese and tomatoes. Served with Mexican rice. Refried beans, sour cream and guacamole. \$17.95

FAJITAS

Fajitas are served sizzling hot over a bed of sautéed onions and green peppers. Accompanied with Mexican rice or white rice, black beans, refried or rancho (cholesterol free) beans. Pico de gallo, sour cream, guacamole, cheddar cheese and corn or flour tortillas.



***Steak Fajitas - \$23.95.**
Shrimp Fajitas - \$24.95
Chicken Fajitas - \$22.95
Pork Carnitas Fajitas - \$22.95

*Fajita Sampler

(Steak, Chicken, & Shrimp) \$26.95

*Fajitas Sampler For Two

Served family style

(choose any three, steak, chicken, pork, or shrimp) \$45.95

*Fajita Quesadilla

Flour tortilla stuffed with cheddar and jack cheese, your favorite fajita meat and pico de gallo. Garnished with sour cream and guacamole.

Chicken or Pork \$16.95 | Steak \$17.95 | Shrimp \$19.95

(Grilled onions and bell peppers available on request).



CARNES

All entrees served with Mexican or white rice, black beans, refried or rancho (cholesterol free) beans and choice of corn or flour tortillas.



*Carne Asada

Thinly sliced, seasoned skirt steak, carefully charbroiled to perfection. Garnished with whole green onions, fried jalapeño pepper and guacamole. \$24.95

Chile Colorado

Slowly simmered chunks of beef cooked in a delicious mild red chile sauce garnished with green onions. \$19.95

Chile Verde

Tender chunks of pork blended with a mild tomatillo sauce, green peppers, onions, and spices. \$19.95

Chile Combo

Maracas

Two of your Favorites
 Chile Colorado & Chile Verde.
 Garnished with green onions.
 \$22.95

*Carne

Asada Y Mojo

Your choice of grilled Carne Asada or grilled Pollo Asado accompanied by shrimp and mushrooms sautéed in garlic and crushed redpepper butter. \$25.95

*Carne Asada Y

Mas

Carne Asada combined with your choice of an enchilada, chile relleno, tostada, taco or tamale (chicken or picadillo). \$24.95

MEXICAN FAVORITES

Served with Mexican or white rice, black beans, refried or rancho (cholesterol free) beans.

*Molcajete

A Mexican style stew of chicken or steak (or choose a combination of chicken and steak) sautéed in a mildly spicy sauce with mushrooms, onions, and tomatoes.

Topped with melted jack cheese. Garnished with a whole green onions and a jalapeño pepper.

Served with sliced avocado and corn or flour tortillas. \$22.95

Seafood Molcajete

The same delicious Mexican style stew as above but with a combination of tender shrimp, scallops and whitefish. \$24.95

Taquitos Rancheros

Crisp corn tortillas, filled with picadillo. Garnished with tomato, Mexican cheese, sour cream and guacamole. \$15.95

Tres Amigos

Chile Colorado - Slowly simmered beef, cooked in a delicious mild red chile sauce and sprinkled with chopped green onions.

Chile Verde - Tender chunks of pork blended with a mild tomatillo sauce, green peppers, onions and spices.

Chile Relleno - Cheese stuffed poblano chile. Fried in a light egg batter, topped with special salsa and mexican cheese. \$23.95

Plato Maracas

Taquito Ranchero - Crisp corn tortilla filled with chicken, garnished with onion and Mexican cheese.

Carne Asada - Filet of skirt steak, charbroiled and garnished with grilled onions and a fried jalapeño pepper.

Chile relleno - Cheese stuffed poblano Chile, fried in a light egg batter topped with special salsa and Mexican cheese.

Jalisco-Style Enchilada - Filled with jack cheese and dipped in a sauce of mild chiles and seasonings with onion and Mexican cheese. \$25.95



MARISCOS

(Seafood dishes) All entrees served with Mexican or white rice, black beans, refried or rancho (cholesterol free) beans and corn or flour tortillas.



Camarones Mexicanos

Succulent shrimp sautéed with green peppers, onions, and mushrooms in your choice of zesty salsa or chipotle sauce.

\$24.95

Camarones Blancos

A delectable mix of sautéed shrimp, mushrooms, onions, green peppers and carrots over white rice, nestled in a light, creamy jalapeño sauce.

(Not served with beans) \$24.95

Mariscos Mojo De Ajo

Choice of shrimp or scallops sautéed with mushrooms in butter, garlic and crushed red peppers.

Slightly spicy. \$24.95

Arroz Con Mariscos

Choice of shrimp or scallops sautéed in a light tomato sauce with mushrooms and onions. Served over a bed of rice with jack cheese. (Not served with beans). \$24.95

Seafood Chimichanga or Burrito

Sauteed shrimp, scallops, fish, celery, carrots, onions, green peppers and mushrooms, rolled into a crisp flour tortilla smothered with salsa de Mazatlan. Served with sour cream & guacamole. (Not served with tortillas). \$25.95

Camarones A La Diabla

Succulent shrimp sautéed in spicy diablo salsa, with onions, peppers, carrots and mushrooms. \$24.95

COCTEL DE CAMARON

Authentic Mexican shrimp cocktail with plenty of spicy flavors. Plump Shrimp Swimming in our secret tomato sauce with onions, avocado, tomato and cilantro. \$24.95

LOS TACOS

Imagine - You are in Michoacan, Mexico City, Puerto Vallarta, Cancun and all around your are the best tacos on the planet! Here they are!
All Tacos Mexicanos are served with Mexican rice or white rice, black beans, refried or rancho (cholesterol free) beans. Made with corn tortillas unless you would like flour.

*Tacos Autenticos

Three (3) tacos made with corn tortillas, char-broiled steak or chicken, finished with white onions, cilantro, avocado and salsa. \$17.95

Tacos Carne Asada

Three corn tortillas grilled and stuffed with your choice of charbroiled steak. Garnished with onion, cilantro and avocado. \$19.95

Shrimp Tacos

Three (3) shrimp tacos, served mojo de ajo style (sautéed in Maracas garlic butter, (slightly spicy) and finished with cabbage, pico de gallo and chipotle ranch sauce. Served with white rice and rancho beans. \$19.95

Tacos Al Pastor

Diced pork, marinated in our special sauce blend including chile California pineapple, lemon juice, garlic, cumin, cloves and bay leaves. Garnished with lettuce, fresh pico de gallo, avocado slice and lime wedge. \$17.95

Carnitas Tacos

Slow cooked, simmered, then roasted pork, creating a beautiful alternating texture of softness with caramelized crispness. Finished with diced white onions and cilantro. Garnished with lettuce, avocado slice and lime wedge. \$17.95



BURRITOS

Carne Asada Burrito

Two burritos stuffed with tender skirt steak, refried beans and Mexican rice. Topped with sauce, Mexican cheese and a whole green onion. Served with grilled green peppers and onions, pico de gallo, and sour cream. \$24.95

Fajita Burrito

Flour tortilla stuffed with rice, beans, grilled onions and green peppers. Topped with arroz con pollo sauce and garnished with pico de gallo, sour cream and guacamole. Steak \$17.95, Pork or Chicken. \$16.95 | Shrimp \$19.95

Macho Burrito

Super flour tortilla filled with rice, beans and choice of ground beef, chicken, picadillo, chile verde or chile Colorado, smothered with burrito sauce and topped with cheddar cheese, lettuce, tomatoes, sour cream and Mexican cheese. \$15.95

Dos Amigos

A huge burrito! One half is filled with chile verde topped with jack cheese and one half is filled with chile Colorado topped with cheddar cheese. Each is stuffed with refried beans and Mexican rice. Served with green and white onions, grilled green peppers, pico de gallo and avocado. \$18.95

*Burrito Molcajete

Flour tortilla stuffed with rice, beans, chicken, or steak or combo topped with our special sauce and garnished with pico de gallo, jalapeño pepper and avocado slice. \$20.95

Burrito Blanco

Flour tortillas stuffed with jalapeno cream cheese (not spicy, just delicious) white rice, rancho beans and grilled chicken breast. Finished with Maraca's salsa ala crema, cheddar cheese and cojita cheese. \$16.95

South Hill Burrito

Flour tortilla filled with rancho beans, Mexican rice, our famous zesty molcajete tomato sauce and tender grilled chicken breast. Finished with burrito sauce, cheddar and jack cheese. \$16.95
*steak add \$3.00

*Can be cooked to order. Consuming raw or under cooked meats may increase your risk of food borne illness.

LUNCH MENU

All Entrees are served with mexican rice or white rice, refried beans, black beans or rancho beans.

Appetizer

- Chicken Taquitos \$12.95
- Quesadillas \$12.95 Add \$1.00 for meat.
- Nachos Deluxe | Large \$10.95 Small \$9.95(Add \$1.00 for meat)
- Queso Dip \$8.95

Sopas

- Tortilla Soup | Cup \$8.95 Bowl \$9.95
- Sopa De Pollo \$10.95

Tostadas Y Ensaladas

- Tostada Salad 10.95
- Taco Salad \$10.95
- Fajita Salad \$14.95
- With shrimp \$16.95
- Grilled Chicken Taco Salad \$14.95

Veggie Menu

- Enchiladas Espinaca \$11.95
- Veggie Burrito \$11.95
- Veggie Enchiladas \$11.95
- Tamales Espinaca \$11.95

Combinations

Poco #1 (One Item)
Enchilada, Taco, Tostada or
Tamale. \$11.95

Poco #2 (One Item) Chile
Relleno, Chimichanga, Burrito.
\$12.95

Grande #1 (Choose any two
items) Taco, Tostada, Enchilada or
Tamale. \$13.95

Grande #2 (Choose any two
items) Chile Relleno, Chimichanga,
Burrito, Tostada, Taco, Tamale or
Enchilada. \$15.95

Pollo

- Pollo Crema \$12.95
- Arroz Con Pollo \$12.95
- Pollo Mexicano \$12.95
- Chicken Taquito Combo \$12.95
- Pollo en Mole \$12.95

Carne

- Carne Azada \$16.95
- Chile Colorado \$13.95
- Chile Verde \$13.95

Fajitas

- Fajitas Chicken \$13.95
- *Fajitas Steak \$13.95
- Fajitas Pork \$13.95
- Fajitas Shrimp \$16.95

Tacos (Two)

- Asada Tacos \$14.95
- Shrimp Tacos \$13.95
- Carnitas Tacos \$12.95
- Pastor Tacos \$12.95
- *Autenticos Tacos \$13.95
(Chicken or Steak)

Burritos

- Burritos Macho \$13.95.
- *Fajita Burrito:
Chicken - Steak - Pork \$15.95.
Shrimp \$16.95

Lunch Served Monday-Friday

11:00 am - 3:00 pm

*Can be cooked to order. Consuming raw or under cooked meats may increase your risk of food borne illness.