# **XIDS MENU 6.00**

#### CHICKEN FINGERS

W/side of french fries or rice.

#### 2 MINI CHEESE QUESADILLAS

W/ side of french fries or rice

## MINI CHICKEN BURRITO

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

#### MINI PORK BURRITO

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

#### 2 CHICKEN TACOS

W/ a side of french fries or rice.

# 2 CARNITAS (PORK)TACOS

W/a side of french fries Or rice

#### 2 TOSTADAS

Fried tortilla cover with refried beans, lettuce sour cream and queso fresco French fries or rice.

# **DESSERTS**

Churros 5

Churros W/vanilla ice cream 6

Flan 5

Bread pudding 6

Brownie Sunday 6

Tres leches cake 5



# BEVERAGES

Mexican sodas-Jarritos \$2.25



# TRADITIONAL AGUAS FRESCAS

fruit drink made by blending fresh fruit with water, and bit of sugar.

32OZ \$4.00

Horchata Jamaica

Piñacolada 32oz 6 shakes 32oz 6

Pineapple Mango

watermelon

# VEGETARIAN MENU

# FIESTA NACHOS 9

handmade tortilla chips layered with refried beans ,pico de gallo, sour cream, queso fresco and avocado

## **GUACAMOLE SM7 LG11**

Handmade to order with fresh avocado and squeeze lime juice. Garnish with pico de gallo and served with Homemade tortilla chips.

## **ENCHILADAS 14**

3 handmade corn tortillas filled with julianne vegetables and cheese covered of your Selected sauce Green tomatillo (spicy) – Red guajillo (mild) or Traditional mole poblano (sweet and spicy) Garnish with shredded lettuce, sour cream queso fresco and onions.

# FAJITAS EL MARIACHI STYLE

Sauteed fresh bell peppers, zucchini, squash and onions accompanied with shredded lettuce, sour cream, pico de gallo,

monterrey cheese and side of flour tortillas. 16

# HUARACHE

Handmade oval shape tortilla filled with pinto

cover with spicy chipotle sauce or green tomatillo And fresh cactus salad, queso fresco. 10

# CHILE RELLENO

Single fired roasted poblano pepper stuffed with oaxaca cheese, dipped in a egg batter and fried. Finished with Sauteed fresh corn ,onions,cilantro,jalapeños, in a tomatoe cream sauce. 15

# TOSTADAS 9

Fried tortilla cover with refried beans, oaxaca cheese lettuce, sour cream and queso fresco.

#### QUESADILLA 8

Sauteed zucchini, squash, carrots, onions. Quesadillas are made with corn tortilla and covered with shredded Lettuce sour cream and queso fresco.

#### PICADITAS 3PCS(SOPES) 9

Handmade thick tortilla topped with refried beans, lettuce, sour cream and queso fresco.

VEGETABLE BURRITO 9
Flour tortilla stuffed with rice, refried beans, pico de gallo,oaxaca,heese with side of sour cream.

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

# **CATERING MENU**

	Serves 8-10		serves 15-20	
Chips and salsas	22		28	
Gucamole	20		40	
Fiesta nachos	24		40	
Crab san lucas	35		60	
Tacos dorados	1.50pz			
Tostadas	1.99pz			
Tacos	2.50pz			
Mini quesadillas	2.50pz			
SALADS				
Cactus	30		55	
Mariachi	30		55	
San lucas	25		40	
Add chicken	12		20	
ENTREES				
Enchiladas	30		55	
Chile relleno	66		112	
Chilaquiles FAJITAS	30		55	
chicken	40		75	
Beef	45		80	
Shrimp	50		95	
Pollo san lucas	45		75	
Pollo mole poblano	45		90	
Tequla salmon	69		126	
BURRITOS	35		65	
Chicken-Beef-Pork				
TORTAS	40		75	
Chicken-Carnitas		oles		
SIDES				
Rice/beans	25			
Rice	25		50	
Beans	30		55	
SALSAS	160Z			

Rice/beans	25	
Rice	25	50
Beans	30	55

DMLDMD Pico de gallo 16oz 8

Green salsa 8 Red 8 Chipotle cream 8

# DESSERTS

Flan 30 Churros 1.50pz Tres leches

> Catering must be ordered 24 hours in advance since. El Mariachi San Lucas's Food is prepared fresh daily.

# TAKE OUT MENU

B.Y.O.R

Mariachi San Lucas



856-784-3800

Online order at www.elmariachisanlucas.com



# DELIVERY HAS ARRIVED!!

Tuesday- Friday 10:30am -3:00pm

\$2 Delivery charge \$15 minimun (3 miles radius)

# PLAZA SHOPPES

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

# HOURS

Monday -closed Tuesday to Saturday 10:30am-9:00pm **Sunday** 12:00pm to 9:00pm

# **APPETIZERS**

## FIESTA NACHOS 9

Homemade tortilla chips layered with refried beans, pico de gallo, sour cream and queso fresco.

Chose one: Chorizo - Pulled chicken- Pork carnitas

#### GUACAMOLE SM 7 LG 10

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

# TACOS DORADOS 5PCS (FLAUTAS) 11

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

## TOSTADAS 9

Fried tortilla cover with refried beans, chicken tinga (tomatoes, onions, pulled chicken and chipotle sauce sauce), lettuce, sour cream and queso fresco.

# CHIPS AND SALSAS 4

Homemade tortilla chips acompained with a side of green tomatillo, chipothe cream and chile de arbol.

# PICADITAS 3PCS(SOPES) 9

Handmade thick tortilla topped with refried beans, lettuce, sour cream Add meat 4 and queso fresco.

# CHALUPAS 6PCS 8

Thin corn tortillas topped with your select sauce red chipotle or green tomatillo and cilantro, onions and queso fresco add meat 6

## HUARACHE 9

Handmade oval shape tortilla filled with beans topped with green tomatillo or spicy chipotle Sauce. garnished with cactus salad and queso fresco. Add meat 5

## TORTILLA SOUP 5

Tomatoe broth served with tortilla strips, avocado, queso fresco, fried pork skin, cilantro and sour cream.

## CRAB SAN LUCAS 11

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

# ENSALADAS/SALADS

Add chicken 4 -Add shrimp 3pcs 5 or Add 8oz salmon 10

### EL MARIACHI SALAD 8

Organic Spring mix, apples, strawberries, grapes, mango and walnuts in a homemade tequila mango vinaigrette.

# NOPALES SALAD 8

Cactus leaves cut into long strips mix with pico de gallo,radish,avocado,queso fresco and homemade pickle jalapeño Peppers.

# SAN LUCAS SALAD 8

Iceberg lettuce, avocado, tomatoe, cucumbers, queso fresco, Onions, Radish and fried tortilla strips, Served with our homemade chipotle ranch Dressing.

#### ENCHILADAS 14

3 handmade corn tortillas rolled around and filled with pulled chicken and cheese, covered with your favorite sauce and Garnished with shredded lettuce, sour cream, queso fresco and onions.

Chose one sauce:

Green tomatillo spicy

Red guajillo (mild)

Traditional Mole poblano (sweet and spicy) contains nuts and chocolate.

# FAJITAS EL MARIACHI STYLE

Sauteed fresh bell peppers and onions accompanied with shreded lettuce, sour cream, pico de gallo and side of flour tortillas. Select meat:

chicken 16 shrimp 18 beef 17 (top round slice beef) vegetables 15

# CHILE RELLENO 13

Single fired roasted poblano pepper stuffed with oaxaca cheese, Dipped in a egg batter and fried. Finished with Sauteed fresh corn onions, cilantro, jalapeños, in a tomatoe cream sauce.

# POLLO SAN LUCAS 14

Pan seared chicken breast finish with sauteed mushrooms, in our Homemade red guajillo chile sauce

# POLLO AL MOLE POBLANO 14

Pan seared chicken breast cover with traditional mole poblano Sauce (contains nuts)

## CHILAQUILES 13

Homemade fried tortilla chips simmered in your choice sauce : red guajillo mild or green tomatillo spicy Add pulled chicken or carnitas (pork) Finished with shreded lettuce, sour cream and queso fresco

#### AL PASTOR PLATTER 17

Marinaded pork in a red guajillo chile with pineapple, served with cactus salad sour cream

# TILAPIA POBLANA 15

Pan seared tilapia filet topped with sauteed roasted poblano and bell Peppers,tomatoes,red onions, spanish olives and fresh spinach

## BISTECK ENCEBOLLADO 18

Top round beef sauteed with spanish onions served with cactus salad and Guacamole.

# CAMARONES A LA DIABLA 18

Sauteed large shrimp in butter and garlic in our homemade spicy red guajillo chile sauce garnish With fresh avocado

## TEQUILA SALMON 19

Pan seared Alaskan salmon, finished with fresh jalapeño, Squeeze lime juice, cilantro in a blue agave tequila cream sauce

# DAILY EXPRESS LUNCH SPECIALS

# Tuesday to saturday 11:00am-2:30pm

All special comes with rice and refried pinto beans.



# 2 ENCHILADAS

handmade corn tortillas rolled around and filled with pulled chicken and cheese.

Select sauce. Green tomatillo (spicy)—Red guajillo (mild) -Traditional mole poblano. (Sweet and spicy)

Garnish with shredded lettuce, sour cream, queso fresco.

# CHICKEN FAJITA OR VEGETABLES

Pan seared chicken breast with Sauteed bell peppers and onions accompanied with shredded lettuce, sour cream, 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.

# CHICKEN TINGA QUESADILLA

pulled chicken with sauteed tomatoes, onions and light chipotle sauce.

## 2 FISH TACOS

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

# AL PASTOR PLATTER

Marinaded pork with guajillo chile and pineapple served with lettuce, Pico de gallo, sour cream.

#### 2 SHRIMP TACOS

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

# QUESADILLAS

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

# CHICKEN TINGA 8

pulled chicken seasoned with tomatoes, onions and light chipotle sauce.

SHRIMP 10

Saute large shrimp with tomatoes, onions, cilantro

HUITLACOCHE 8

corn mushroom sauteed with onions

FLOR DE CALABAZA 8

pumkin blossoms saute with onions

VEGETABLES 8

Saute zucchini, squash, carrots, onions.

## CARNITAS 8

Pork chunks

GRILLE CHICKEN 8

All tacos are made with handmade corn tortillas Served with dice onions and cilantro

# CANT NOT BE COMBINED

4 AL PASTOR 11 /marinaded pork in a red sauce with pineapple

4 CARNITAS 11 /pork chunks

4 CHORIZO 11/mexican sausage

4 CHICKEN TINGA 11/pulled chicken seasoned with tomatoes, onions and light chipotle sauce

4 BEEF 11/seasonig Shredded top round beef.

4 VEGETABLES 11

4 TACOS DE LA CASA 11

Rice refried beans, oaxaca cheese and avocado

# Add lettuce, tomatoes, sour cream and queso fresco 2.50

tilapia filet served with shredded lettuce,pico de gallo and Avocado.

3 SHRIMP TACOS 12

lettuce, pico de gallo ,sour cream and queso fresco

# BURRITOS

Flour tortilla stuffed with rice, refried beans, pico de gallo, oaxaca cheese with side of sour cream. Add side guacamole 2.50

Enchilada style add sauce Green-Red guajillo -Mole poblano 2.50

AL PASTOR10

Marinaded pork in a red guajillo with fresh pineapple

**CARNITAS** 9 pork chunks

CHORIZO 10 mexican sausage

BEEF/10 Top round

shredded beef.

CHICKEN TINGA 9

pulled chicken sauteed with tomatoes, onions and Light chipotle sauce

**VEGETABLES 9** 

SHRIMP 11

# TORTAS / SANWICHES

#### CHICKEN MILANESSE 10

Breaded chicken breast with refried beans lettuce.tomatoe.onion.oaxaca cheese.avocado and jalapeños.

# CARNITAS 10

Refried beans, Avocado, onions, cilantro, oaxaca cheese and jalapeños.

AL PASTOR 11 Refried beans, avocado, oaxaca cheese, onions, cilantro and jalapeños

# CUBANA 13

breaded chicken breast ,chorizo with scramble egg, avocado,oaxaca cheese,refried

beans, onions, tomatoes, lettuce and jalapeños