



el **MARIACHI** San Lucas Authentic Mexican Cuisine



Catering available

Hours. Monday to Thursday 11:00 am -9:30pm

Friday and Saturday 11:00am-10:00pm

Sunday 11:30 am-9:00pm

Phone.856 -784-3800

Fax .856-784-5057

Visit us on line <http://elmariachisanlucas.com>



Appetizers

Queso Fundido	5.99
ihuahua Monterrey and Oaxaca cheese served with flour tortillas or tortillas chips.	
Fiesta Nachos	6.99
Chorizo refried beans,pico de gallo, queso fresco, sour cream and avocado.	
Mini flautas	5.99
Chicken rolled in tortillas and fried until crispy topped with lettuce, queso fresco and sour cream.	
Guacamole	5.99
Hand Made with fresh avocado,Jalapeño pepper and onion garnished with cilantro and tomatoes. Served with tortilla chips.	
Crab San Lucas	7.99
Dice tomato,avocado,red onions,cilantro,Jalapeño peppers, served with tortilla chips.	
Calamar Frito	8.99
Crispy fried with hand made guajillo chile sauce.	

Soup of the day

Sopa del dia	3.99
Tortilla Soup	4.99

Ensaladas/Salads

Ensalada de nopales	5.99
Cactus leaves cut into long strips with radish,red onion,Pickel jalapeño pepper, cilantro,avocado and queso fresco. (add chicken 2.00 or shrimp 5.00)	
Ensalada de la casa	5.99
Ice berg cucumber,tomatoes,onions,avocado and crumble cheese in a cilantro lime vinaigrette. (Add chicken 3.00 or shrimp .5.00)	
Ensalada Caesar	5.99
Romaine heart,home made caesar dressing,croûtons and cotijá cheese. (Add chicken 3.00 or shrimp 5.00).	
Ensalada el Mariachi	6.99
Spring mix strawberries ,mango, caramelized walnuts,grapes and apples in a tequila mango vinaigrette. (Add chicken 2.00 or shrimp 5.00)	

Quesadillas

All quesadillas are made with Oaxaca cheese topped with lettuce sour cream and cheese.

Flor de Calabaza	3.99
Pumpkin blossoms sautéed with onions jalapeño peppers and fresh epazote leaves.	
Huitlacoche	3.99
Corn fungus sautéed with onions and jalapeño peppers .	
Champiñones	3.99
Sautéed with mushrooms,onions Jalapeño pepper and epazote leaves.	
Oaxaca Cheese	3.00

Tacos

All tacos are served with diced onions and cilantro.

Carnitas	2.50 each
Pork chunks simmer in a broth and slow cooked.	
Al pastor	2.50 each
Marinated pork guajillo peppers ,achiote garlic, onions,served with fresh pineapple .	
Chorizo	2.50 each
Bistec	2.50 each
Seasoned beef.	
Pollo	2.50 each
Seasoned and pan seared chicken breast.	
Sautéed Vegetables	2.50 each

Cemitas/Sandwich

Cemitas are served with avocado, Oaxaca cheese, papalo and chipotle or pickle jalapeño.

La Original Poblana Breaded Pork.....	7.99
Carnitas Pork.....	7.99
Al Pastor.....	7.99

Antojitos

Huaraches.....	5.99
Hand made oval shape tortilla filled with beans top with your choice of salsa green or red, cactus salad and queso fresco. (Pick meat...3.00)	
Picaditas.....	5.99
Hand made tortilla shape top with refried beans, sour cream and cheese. (Pick meat...3.00)	
Tostadas.....	5.99
Deep fried tortilla top with refried beans tinga (pulled chicken seasoned tomatoes, onions and chipotle sauce) lettuce sour cream and queso fresco.	
Tacos Dorados.....	8.99
Chicken rolled in a home made tortilla and deep fried top with lettuce sour cream and queso fresco.	

Tortas/Sandwich

all sandwich are served with refried beans, lettuce, tomato, onion, mayonnaise, avocado, Oaxaca cheese and hot peppers (pickle jalapeño or chipotle) with a side French fries.

Milanese de pollo	7.99
Chicken breast breaded.	
Milanesa de res.....	7.99
Beef breaded.	
Cubans: beef frank ,egg,ham, and chorizo.....	8.99
Carnitas Pork.....	7.99

Burritos

Flour tortilla stuffed with beans Mexican rice pico de gallo accompanied with lettuce and sour cream

Plain.....	4.99
Bistec Beef.....	8.99
Al Pastor.....	8.99
Camarones Shrimp.....	9.99
Vegetales Vegetables.....	8.99
Chorizo.....	8.99

Platos Fuentes/Entrees

All entrees come with soup of the day or house salad and served with refried beans, rice and vegetables.

Molcajete	22.95
Pork, shrimp, beef, chicken, onions, cactus leaves, avocado and queso fresco served on a hot rock bowl with a side home made tortillas.	Lunch... 16.95
Pollo San Lucas	15.95
Pan seared chicken topped with wild mushrooms in a guajillo sauce.	Lunch... 12.95
El mariachi.....	23.95
Pork chop marinated in chile pasilla, chile relleno, and 2 flautas.	
Chiles Rellenos.....	14.95
Fried roasted poblano peppers stuffed with Oaxaca cheese dipped in egg batter and fried top with sautéed onions in a tomato sauce.	Lunch... 9.95

Chilaquiles.....	12.95
Tortilla chips simmered in a red or green sauce with sour cream onions and cheese pick meat. carnitas,al pastor, chicken or beef.	
	Lunch... 10.95
Enchiladas.....	14.95
Homemade tortillas filled with chicken cover with our mole poblano green or red sauce. Top with lettuce ,onions,radish sour cream and queso.	
	Lunch... 10.95
Strip Steak and Shrimp.....	24.95.
topped with caramelized onions .	
Pork Chop	17.95
French cut Pan seared finish in the oven top with spicy apples Chipotle demi glace	
	Lunch... 13.95

Pollo mexicano	18.95
Chicken breast topped with poblano peppers jumbo lump crab and. Oaxaca cheese. Top with a Chile de árbol cream Sauce.	
Duck Mole.....	24.95
Duck breast pan seared cooked to perfection. Serve with our traditional mole sauce.	
Filet Mignon.....	24.95
8 oz filet mignon Serrano peppers wrap in bacon serve on top cactus leaf top with almond Chile ancho cream Sauce	
Camarones a la diabla.....	18.95
Pan seared with butter garlic and in a spicy sauce.	
	Lunch... 13.95
Salmon	18.95
Pan seared top with A Serrano cilantro tequila lime cream sauce.	
	Lunch...14.95
Tialapia poblana	18.95
Pan seared Top with roasted poblano peppers tomatoes red onions ,capers	

Menú Para Niños/Kids Menu

2 Tacos With Fries	2 Mini Quesadilla With Fries	Chicken Fingers With Fries
5.99	5.99	5.99

Bebidas /Beverage

Home Made	2.99
Horchata rice drink with cinnamon sugar and milk.	
Jamaica-hibiscus flower Special.	
Bottle water.....	1.25
Sodas mexicanas: sangría,Pepsi,,boing jarritos, Coca Cola, Sidral.....	1.99
Café americano	1.99
Café de la olla.....	1.99

Postres/Dessert

Brownie	3.99
Serve warm with vanilla ice cream and chocolate sauce.	
Helado napolitano	3.50
Flan.....	3.50
White chocolate bread pudding.....	4.99

Sides

Arroz Pico de gall	Frijoles Papas fritas	Ensalada de nopalitos Guacamole
All sides		2.50 each

