

## Burritos

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

Add Side guacamole \$3.50

Enchilada style add sauce Green spicy

-Red guajillo mild -Mole \$2.50

Chicken tinga \$13.50

Al pastor \$13.50

Beef \$14

Carnitas \$13.50

Chorizo \$13.50

Vegetables \$13

Shrimp \$14.50

## Burrito Bowl

Rice ,refried beans, shredded lettuce pico de gallo ,monterrey cheese,sour cream,Avocado, and chipotle cream sauce.

Chicken tinga \$14

Al pastor \$14

Beef \$14

Grilled chicken \$14

Carnitas \$14

Chorizo \$14

Vegetables \$14

Shrimp \$15

## Kids Menu \$10

2 mini cheese quesadillas

served with french fries or rice

Mini chicken burrito

refried beans,rice,cheese .

served with french fries

Mini pork burrito

refried beans,rice,cheese.

served with french fries

2 chicken tacos

served with french fries or rice

2 pork carnitas tacos

served with french fries or rice

## Tortas

Chicken \$15

Breaded chicken breast,refried,beans,lettuce

.tomato,onion, oaxaca cheese,avocado and

pickle jalapeño

Al pastor \$15

Refried,beans,Avocado,onions,cilantro,

oaxaca cheese and pickle jalapeño peppers

Carnitas \$15

Refried,beans,Avocado,onions,cilantro,

oaxaca cheese and pickle jalapeño peppers

cubana \$16

Breaded chicken breast,refried,beans,lettuce,

tomato,onion, oaxaca cheese,avocado,

chorizo with eggs, and pickle Jalapeño peppers

## Desserts

Bread pudding with ice cream \$9

Brownie sunday \$8

Choco flan \$7

Flan \$7

Tiramisu \$6

3 leches Cake \$7

Churros with

ice cream \$9

Churros \$8

## Beverage Menu

Aguas frescas

32oz \$6

Horchata

Jamaica

Mango

WaterMelon

Pineapple

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

Coffee \$3

Hot tea \$2.50

Cafe de olla \$3

Ice tea \$3.50

Diet coke \$3

Sodas jarritos \$3

coke \$3.50



## Sides

Rice and beans \$4.50

Pico de gallo 4oz \$1.50

Rice \$4.50

Queso fresco 4oz \$1.25

Refried beans \$4.50

Monterrey cheese 4oz \$1.50

Avocado \$3.00

Jalapeños 4 oz. \$1.25

Guacamole 4oz \$3.50

Sour cream 4oz \$1.25

Salad \$4.00

Meat \$6.00

side chips \$2.00

limes \$1.25

## Take out Menu



118 White horse rd East,  
Voorhees NJ 08043

Tel 856-784-3800

Hours

Monday -closed

Tuesday to Thursday

10:30am - 8:30pm

Friday to Saturday

10:30am - 9:00pm

Sunday

11:00am to 8:00pm



Vegetarian option available



## Appetizers

- 🌶️ **JALAPEÑO QUESO DIP \$8**  
served with homemade tortilla chips
- 🌶️ **FIESTA NACHOS \$13**  
**OPTIONS** chicken (tinga) – pork (carnitas)  
–chorizo pork – vegetarian.  
Homemade tortilla chips layered with refried beans ,pico de gallo,sour cream, queso fresco and Avocado.
- 🌶️ **PAPAS LOCAS \$8**  
french fries.topped with chile de arbol mayo ,ketchup and queso fresco. Add meat \$6
- 🌶️ **TORTILLA CHIPS AND SALSAS \$7**
- TACOS DORADOS 5pcs \$15**  
Pulled chicken and oaxaca cheese rolled up in a corn tortilla deep fried, topped with lettuce, sour cream and queso fresco.
- SHRIMP WRAP IN BACON \$17**  
5 large shrimp wrapped in bacon served with side of chile de arbol mayonnaise lime dipping sauce .
- 🌶️ **GUACAMOLE**  
**Sm \$11 Lg \$14**  
Homemade to order avocado,squeeze lime juice.Garnish with pico de gallo and served with tortilla chips
- 🌶️ **HUARACHE \$13**  
Handmade oval shape tortilla filled with beans topped with spicy chipotle or green tomatillo sauce cactus salad and queso fresco. Add meat \$6
- 🌶️ **CHALUPAS 6pcs \$11**  
Homemade corn tortillas cover with your select spicy chipotle or green tomatillo sauce, garnish with Cilantro ,dice onions and queso fresco (served hot) Add meat \$6.
- 🌶️ **TOSTADAS \$14**  
Fried tortilla cover with refried beans, chicken tinga ,lettuce,sour cream and queso fresco.
- 🌶️ **TORTILLA SOUP \$6**  
Fried tortilla strips ,avocado,queso fresco served in a tomato broth ,  
garnish with cilantro,sour cream.
- CRAB SAN LUCAS \$17**  
A unique mix of jumbo lump crab dice tomatoes, onions,cilantro, jalapeño peppers,avocado and fresh squeeze lime juice accompanied with tortilla chips \$15



## ENTRÉES

Entrées comes with house salad , mango vinaigrette or chipotle ranch dressing And served with rice and refried beans

- SIGNATURE MOLCAJETE \$30**  
Pan seared chicken breast,beef,pork and shrimp served in a select your Sauce.  
spicy green sauce or red guajillo (not spicy)  
Garnish with fresh cactus salad,queso fresco and avocado.
- 🌶️ **ENCHILADAS \$20**  
3 handmade corn tortillas filled with pulled chicken and cheese and covered with sauce.Choose sauce : Green tomatillo spicy –Red guajillo (not spicy) or Traditional mole poblano (mild)  
Garnish with shredded lettuce, sour cream ,queso fresco and onions
- 🌶️ **FAJITAS EL MARIACHI STYLE**  
Sautéed fresh bell peppers and onions accompanied with shredded lettuce,sour cream,pico de gallo, monterrey cheese and side of flour tortillas  
**Mixta \$25 -chicken \$22 -shrimp \$24**  
**- Beef \$24 (top round beef) - vegetables \$21**
- POLLO EN MOLE POBLANO \$20**  
Pan seared chicken breast cover with traditional mole poblano sauce . (contains nuts).
- POLLO SAN LUCAS \$20**  
Pan seared chicken breast finish with sauteed mushrooms, in our homemade red guajillo chile sauce
- 🌶️ **CHILE RELLENO \$20**  
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 tomato cream sauce.
- 🌶️ **CHILAUQUES \$20**  
Homemade fried tortilla chips simmered in your select of sauce :red guajillo mild or green tomatillo spicy  
Add pulled chicken or carnitas (pork )  
Finished with shredded lettuce ,sour cream and queso fresco.
- CAMARONES A LA DIABLA \$25**  
Sauteed large shrimp in butter and garlic in our homemade spicy red guajillo chile sauce  
garnish With fresh avocado.
- AI PASTOR PLATTER \$22**  
Marinated pork in a red guajillo chile with pineapple ,served with cactus salad, and sour cream .
- BEEF STEAK ENCEBOLLADO \$25**  
Top round beef sauteed with spanish onions served with cactus salad and Guacamole.
- TEQUILA SALMON \$25**  
Pan seared Alaskan salmon,finished with fresh jalapeño, squeeze lime juice,cilantro in a blue agave tequila cream sauce
- TILAPIA POBLANA \$20**  
Pan seared tilapia filet topped with sauteed roasted poblano and bell peppers ,tomatoes.

Tuesday to saturday 11:00am-3:00pm

## Daily express

### lunch \$14

All specials served with rice and refried beans.

- CHICKEN ENCHILADAS**  
**CHICKEN AND CHEESE .**  
**CHOOSE SAUCE . GREEN-RED- MOLE**
- VEGETABLE ENCHILADAS**  
**VEGETABLES AND CHEESE**  
**CHOOSE SAUCE . GREEN -RED -MOLE**
- CHICKEN FAJITA**
- VEGETABLE FAJITA**
- CHICKEN TINGA QUESADILLA**
- AI PASTOR PLATTER**
- 2 FISH TACOS**
- 3 TACOS DORADOS**



## SALADS

- Add Chicken \$6- Add 3 Shrimp \$6 - Add Salmon \$10
- San lucas \$12**  
Iceberg lettuce,tomatoes,radish,red onion,cucumbers ,tortilla strips ,queso fresco,avocado.served with our homemade chipotle ranch dressing on the side.
- Nopales \$12**  
fresh cactus cut in to strips cooked to perfection mix with pico de gallo,radish and homemade pickles jalapeno garnish with queso fresco and avocado
- Mariachi \$12**  
organic spring mix ,apples ,grapes,strawberries ,mango and walnuts in a mango vinaigrette dressing.

## Tacos

4 corn tortilla tacos per order served with dice onions and cilantro. ( flour tortillas available)

Add lettuce,tomato,sour cream and queso fresco \$3

- 4 Chicken tinga \$15**  
pulled chicken seasoned with tomatoes ,onions and light chipotle sauce
- 4 Carnitas \$15-Slow cooker** Pork chunks
- 4 Al pastor \$15**  
Marinated pork in red mild chile and fresh pineapple
- 4 Chorizo \$15-Mexican sausage**
- 4 Beef \$16**  
chopped top round beef marinated with onions and lime juice
- 🌶️ **4 Tacos de la casa \$14**  
Rice,beans,oaxaca cheese,avocado
- 🌶️ **4 Vegetables \$14**  
Carrots,zucchini,squash,spinach,onions and cilantro
- 4 Fish \$17**  
Pan seared tilapia filet served with shredded lettuce, Sour cream ,queso fresco and pico de gallo.
- 4 Shrimp \$18**  
shrimp sautéed with butter and onions served with lettuce, sour cream ,pico de gallo and queso fresco.

## Quesadillas

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

( flour tortilla available)

- Chicken tinga \$12**
- Al pastor \$12**
- Beef \$13**
- Shrimp \$13**
- 🌶️ **Flor de calabaza \$12**
- Carnitas \$12**
- Chorizo \$13**
- Vegetables \$12**
- 🌶️ **Huitlacoche \$12**
- 🌶️ **Cheese \$11**