

## DESSERTS

MEXICAN CARAMEL FLAN	\$5.00
CHOCO FLAN	\$6.00
MEXICAN JELLO	\$3.50
LIME TART	\$2.50

## BEVERAGES



CAFE DE OLLA	\$3.00
JARRITOS	\$3.50
MEXICAN COCA COLA	\$3.50
CANNED SODA	\$2.50
AGUA FRESCA	\$4.00/\$6.99
16 oz/20 oz	
Tamarindo, Horchata, Jamaica, Piña	
KIDS JUICE BOX	\$2.50
Orange Juice, Apple Juice	
ICED TEA	\$3.00

## CATERING

We offer all of our foods in bulk pricing for any event. Please call for an estimate.

Please give a ONE week notice!

## TACO PARTIES/TAQUISAS

Let us bring life to the party and freshly make your tacos at your events location! Yes you read that correct!

Please give a TWO week notice!

Let us fill your next event with flavorful food your guest will remember!

Family-owned restaurant with delicious, traditional and flavorful dishes. Food originated from Michoacán, Mexico.

DINE-IN TAKE-OUT CATERING TAQUISAS



55 MAIN STREET  
NEW EGYPT NJ, 08533  
(609)-286-2092

HOURS:  
10AM-8PM

## STARTERS

GUACAMOLE WITH CHIPS	\$12.00
HOUSE SALAD	\$15.00
Grilled chicken (Substitute Steak or Shrimp +\$2.00)	
NACHOS	\$15.00
Topped with choice of meat, mozzarella cheese, beans, lettuce, fresh grated cheese, pico de gallo.	

## TACOS

Three tacos per order. Served with lime, grilled green onion and a side of radish.

GROUND BEEF (CARNE MOLIDA)	\$15.00
MARINATED PORK WITH PINEAPPLE (AL PASTOR)	\$15.00
CHICKEN (POLLO)	\$14.00
STEAK (ASADA)	\$14.00
MEXICAN SAUSAGE (CHORIZO)	\$14.00
SUADERO	\$14.00
STEAK WITH JALAPENOS & ONIONS (CAMPEÑINOS)	\$16.00
FISH (PESCADO)	\$16.00
BIRRIA WITH BROTH	\$16.00
SHRIMP (CAMARON)	\$17.00
PORK (CARNITAS)	\$16.00
TONGUE (LENGUA)	\$18.00

## ENTREES

Served with choice of meat - beef, chicken, marinated pork  
Shrimp + \$2.00 Tilapia + \$2.00

### CORN QUESADILLAS

Two corn tortillas filled with cheese. Served with beans and salad.

\$15.00

### FLOUR QUESADILLA

One flour tortilla filled with cheese. Served with rice, guacamole, and salad.

\$13.99

### PELLISCADAS

Three small thick tortillas topped with fresh grated cheese, cilantro and onions.

\$14.00

### SOPES

Three small fried thick tortillas topped with beans, lettuce, pico de gallo, fresh grated cheese, and cream.

\$15.50

### ORIGINAL TLAYUDA

Large, thin, crunchy tortilla topped with beans, lettuce, avocado, pico de gallo, mexican string cheese, cream and fresh grated cheese. **(Mixed + \$2.00)**

\$21.25

### HUARACHES

Flattened oval large tortilla topped with beans, lettuce, pico de gallo, cream and fresh grated cheese.

\$14.50

### BURRITO

Wrapped flour tortilla stuffed with beans, fresh grated cheese, lettuce, cream, and pico de gallo. Served with rice. **(Substitute Shrimp + \$2.00)**

\$14.50

### CHIMICHANGA

Deep fried wrapped flour tortilla stuffed with choice of meat, fresh grated cheese, lettuce, cream and pico de gallo. Served with a side of rice, beans, and salad.

\$16.50

### TORTA

Mexican sandwich with mayo, beans, mexican string cheese, lettuce, tomato, avocado, and pickled jalapenos. **(Substitute Breaded Chicken + \$1.50)**

\$15.00

### EL GRAN MACHETE

Corn quesadilla with cactus, onions and cilantro!

\$21.50

## SEAFOOD SPECIALTIES

### AGUA CHILE

Shrimp cooked in lime juice mixed with onions, cucumber, chili, cilantro and pepper. Served with four crunchy tostadas.

\$20.00

### CAMARONES A LA DIABLA

Cooked seasoned shrimp in a spicy tomato sauce. Served with rice and salad.

\$21.50

### CAMARON AL AJILLO

Cooked seasoned shrimp in a garlic base. Served with rice, beans, salad, and warm corn tortillas.

\$21.50

### TOSTADAS DE CERVICHE

Shrimp and tilapia with cooked in lime juice mixed with onions, cucumber, tomato and cilantro. Served with four crunchy tostadas.

\$20.50

## AUTHENTIC PLATES

Delicious authentic flavors from Michoacán, Mexico.

### ENCHILADAS MICHOCANAS

Corn tortillas filled with cheese, onion and shredded chicken. Topped with red sauce and a side of lettuce, onions, tomato, cream and fresh grated cheese. Served with a chicken leg and rice.  
**OUR MOST POPULAR DISH!**

\$18.75

### BISTEC A LA MEXICANA

Thinly sliced beef grilled with tomatoes, onions, bell peppers, and jalapenos. Served with rice, beans, salad, guacamole, and warm corn tortillas.

\$20.25

### POLLO ASADO

Roasted chicken served with rice, beans, salad, guacamole, and warm corn tortillas.

#### WHOLE CHICKEN

\$22.00

#### 2 PIECES

\$11.75

### BIRRIA DE RES

Beef cooked in a red chili broth. Served with lime, cilantro, onions, rice **or** warm corn tortillas.

\$19.50

### QUESABIRRIA

Three fried corn tortillas filled with birria meat and mozzarella cheese. Served with a side of broth.

\$18.00

### FAJITAS

Choice of meat grilled with bell peppers and onions. Served with rice, beans, salad, guacamole, and warm corn tortillas. **(Substitute Mix + \$5.00)**

\$19.99

### MOLCAJETE

Molcajete stuffed with grilled beef, shrimp, chicken, cactus, pico de gallo, mexican string cheese, mixed sauce, and grilled green onions. Served with rice, beans, salad, and warm corn tortillas.

\$26.00

### TACOS DORADOS

Four rolled crunchy tacos stuffed with shredded chicken, topped with lettuce, tomato, cream, and fresh grated cheese. Served with a side of rice.

\$14.50

### CECINA RANCHERA

Served with rice, beans, salad, grilled jalapeno, warm corn tortilla and grilled cactus.

\$22.00

### CARNE ASADA

Served with rice, beans, salad, grilled jalapeno, warm corn tortilla and grilled cactus.

\$22.00

## KIDS MENU

Kids 12 and under

### CHICKEN NUGGETS

Served with choice of rice **or** french fries.

\$10.00

### HOTDOG

Served with choice of rice **or** french fries.

\$8.00

### CHEESEBURGER

Served with french fries.

\$9.00

### CORN QUESADILLA

Served with rice.

\$8.00