

VEGETARIAN MENU

FIESTA NACHOS 10
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 15
3 handmade corn tortillas filled with julienne 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 16
Sauteed fresh bell peppers,zucchini, squash and onions served with shredded lettuce,sour cream,pico de gallo, monterrey cheese and side of flour tortillas.

HUARACHE 10
Handmade oval shape tortilla filled with pinto beans cover with spicy chipotle sauce or green tomatillo And fresh cactus salad,queso fresco.

CHILE RELLENO 15
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.

TOSTADAS 9
Fried tortilla cover with refried beans,oaxaca cheese lettuce,sour cream and queso fresco.

QUESADILLA 9
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.

KIDS MENU 7.00

CHICKEN FINGERS
With french fries or rice.

2 MINI CHEESE QUESADILLAS
With french fries or rice

MINI CHICKEN BURRITO
Refried beans,rice,oaxaca cheese With french fries.

MINI PORK BURRITO
Refried beans,rice,oaxaca cheese with french fries.

2 CHICKEN TACOS
With french fries or rice.

2 CARNITAS (PORK)TACOS
With 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 6



BEVERAGES

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

32OZ \$5.00

Horchata
Jamaica
Pineapple
Mango
watermelon

Piñacolada 32oz 6



SIDES

Rice and beans 3.50
Rice 3.50
Refried beans 3.50
Avocado 2.00
French fries 4.00

Guacamole 4oz
Salad 3.50
Pico de gallo 4oz 1.25
Queso fresco 4oz .99
Monterrey cheese 4oz .99
Cactus 5.00
Jalaños.75
Chipotle cream 4oz .75
Green tomatillo 4oz .75
Chile de arbol 4oz.75

QUESADILLAS

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

CHICKEN TINGA 9
pulled chicken seasoned with tomatoes,onions and light chipotle sauce.

SHRIMP 11
Saute large shrimp with tomatoes,onions,cilantro

HUITLACOCHÉ 9
corn mushroom sauteed with onions

FLOR DE CALABAZA 9
pumkin blossoms saute with onions

VEGETABLES 9
Saute zucchini,squash,carrots, onions.

CARNITAS 9
Pork chunks

TORTAS / SANWICHES

CHICKEN MILANESSE 11
Breaded chicken breast with refried beans lettuce.tomatoe,onion,oaxaca cheese,avocado and jalapeños.

CARNITAS 12
Refried beans,Avocado,onions,cilantro, oaxaca cheese and jalapeños.

AL PASTOR 12 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



PLAZA SHOPPES

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

TAKE OUT MENU

B.Y.O.B



856-784-3800

Online order at
www.elmariachisanlucas.com



DELIVERY

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

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

HOURS

Monday -closed

Tuesday to Saturday 10:30am-8:30pm

Sunday 12:00pm to 8:00pm

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

TAKE OUT AND IN-HOUSE PRICES MAY VARY. PRICES AND MENU SUBJECT TO CHANGE WITH OUT NOTICE. APPLICABLE TAXES ARE NOT INCLUDED IN OUR PRICES. WE RESERVE THE RIGHT TO CORRECT ANY ERRORS.

APPETIZERS

FIESTA NACHOS 10

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) 12

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

TOSTADAS 10

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 accompanied with a side of green tomatillo,chipotle cream and chile de arbol.

PICADITAS 3PCS(SOPES) 9

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

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 10

Handmade oval shape tortilla filled with beans topped with green tomatillo or spicy chipotle Sauce. garnished with cactus salad and queso fresco. Add meat 4

TORTILLA SOUP 5

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

CRAB SAN LUCAS 12

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

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 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.

ENTRÉES

All entrees are served with rice and refried beans

ENCHILADAS 15

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.

Choose a 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 shredded lettuce,sour cream,pico de gallo and side of flour tortillas.

Select meat : Mixta 20 Chicken 17 Shrimp 20

Beef 17 (top round slice beef) Vegetables 16

CHILE RELLENO 15

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 15

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

POLLO AL MOLE POBLANO 15

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

CHILAQUILES 15

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

AL PASTOR PLATTER 18

Marinated 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 20

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

CAMARONES A LA DIABLA 19

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

TEQUILA SALMON 20

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 10:30am-3:00pm

All special served with rice and refried beans.

10.00

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

Served 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

Sour cream and cheese.

AL PASTOR PLATTER

Marinated 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.



TACOS

4 PER ORDER

Tacos are made with handmade corn tortillas ,Served with dice onion and cilantro. (Flour tortillas are available)

CANT NOT BE COMBINED

4 AL PASTOR 12 /marinated pork in a red sauce with pineapple

4 CARNITAS 12 /pork chunks

4 CHORIZO 12/mexican sausage

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

4 BEEF 12/seasonig Shredded top round beef.

4 VEGETABLES 11

4 TACOS DE LA CASA 11

Rice ,refried beans,oaxaca cheese and avocado

Add lettuce,pico de gallo,sour cream and queso fresco 2.50

4 FISH 15

tilapia filet served with lettuce,pico de gallo,sour cream and cheese.

4 SHRIMP TACOS 15

lettuce, pico de gallo ,sour cream and queso fresco

BURRITOS

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

AL PASTOR 11

Marinated pork in a red guajillo with fresh Pineapple

CARNITAS 10pork chunks

CHICKEN TINGA 10

pulled chicken sauteed with tomatoes,onions and Light chipotle sauce

CHORIZO 11

mexican

Sausage

BEEF/11 Top round

shredded beef.

VEGETABLES 10

SHRIMP 12

BURRITO BOWL NEW

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

AL PASTOR 12

Marinated pork in a red guajillo with fresh Pineapple

CARNITAS 12pork chunks

CHICKEN TINGA 12

pulled chicken sauteed with tomatoes,onions and Light chipotle sauce

CHORIZO 12 mexican

Sausage

BEEF/13 Top round shredded beef.

VEGETABLES 12

SHRIMP 13

GRILL CHICKEN 12