



Maria's[®]

Mexican Restaurant



Dinner Menu



BOTANAS / APPETIZERS



GUACAMOLE Market Price

NACHOS \$8.95

Crisp corn tortillas topped with beans, tomato sauce & cheese served with guacamole & sour cream.

QUESO FUNDIDO \$8.95

Combination of cheeses sauteed with tomatoes, onions & peppers.

FUNDIDO CHIHUAHUA \$9.50

Served in a crisp flour tortilla shell served with soft flour tortillas (Chorizo \$1.00 Extra).

QUESADILLAS \$8.75

Flour tortillas filled with chihuahua cheese. Served with guacamole & sour cream.

QUESADILLAS CON CHORIZO \$9.50

Flour tortilla filled with Mexican hot sausage.

SPINACH QUESADILLAS \$9.50

Served with guacamole & sour cream.

CRABMEAT QUESADILLA \$9.50

Served with guacamole & sour cream.

MINI CHIMICHANGAS \$9.50

Choice of beef, chicken or crab meat served with guacamole & sour cream.

BOTANA COMPUESTA \$11.50

Combination of guacamole, quesadillas, mini flautas & tamale - Serves 4 people.

COCTEL DE CAMARONES \$12.50

Shrimp cocktail Mexican style.

CEVICHE Market Price

Fresh fish or shrimp marinated in fresh lemon juice, mixed with tomatoes, onions, cilantro & jalapeño peppers, Friday & Saturday only.



CENA / DINNER



Served with rice and beans. Choice of soup or salad.

TACOS (3) \$11.00

Soft or crispy tortilla. Choice of chicken or beef.

STEAK TACOS (3) \$12.50

Served in soft corn tortilla.

PORK TACOS (3) \$12.50

Served in a soft tortilla with cilantro, onions & salsa verde.

TOSTADAS (3) \$12.50

Hard shell tortillas topped with beans, lettuce, tomatoes, cheese & sour cream. Choice of beef, chicken or avocado.

TAMALES SUIZOS (3) \$12.50

Three homemade tamales topped with tomato sauce, sour cream, and cheese.

FLAUTAS (2) \$12.50

Two crisp rolled tortillas (10") your choice of beef or chicken. Topped with guacamole & sour cream. Steak \$1 extra.

BURRITO SUIZO \$12.50

Flour tortilla filled with sour cream, beans, & choice of beef, or chicken. Topped with melted Chihuahua Cheese and tomato sauce.

BURRO STEAK SUIZO \$12.95

ENCHILADAS DE MOLE (3) \$12.50

Three enchiladas choice of beef, chicken, or cheese, topped with sour cream & tomato or mole salsa.

ENCHILADAS SUIZAS (3) \$12.50

Three soft tortillas stuffed with your choice of beef, chicken, or cheese topped with tomato sauce, melted cheese, and sour cream.

ENCHILADAS VERDES (3) \$12.50

Three soft tortillas stuffed with your choice of beef, chicken, or cheese topped with green tomatillo sauce, melted cheese and sour cream.

SPINACH ENCHILADAS (3) \$12.50

Three soft tortillas stuffed with spinach topped with tomato sauce, melted cheese & sour cream.

CHIMICHANGA SUIZA \$12.50

Deep fried burrito topped with tomato sauce & melted cheese. Your choice of beef or chicken. Shrimp \$1.25 extra, Steak \$1 extra.

COMBINATION PLATE \$12.95

Taco, tostada, enchilada, tamale.

CHILES RELLENOS \$12.95

Two stuffed peppers, filled with cheese or our own special beef filling, topped with tomato sauce and sour cream, served with corn or flour tortilla.

MARIA'S CHICKEN SALAD \$12.95

With char-broiled chicken breast, fresh vegetables and dressing on the side.



CARNES / STEAKS



Served with rice, beans, & tortillas. Choice of soup or salad.

CARNE ASADA \$17.95

Char-broiled skirt steak served with pico de gallo and guacamole.

TAMPIQUEÑA \$18.95

Char-broiled skirt steak served with cheese enchilada, pico de gallo, and guacamole.

AY! CHIHUAHUA \$18.95

Char-broiled skirt steak topped with sauteed vegetables in a white wine sauce and melted Chihuahua cheese.

CARNE AZTECA \$18.95

Char-broiled rib eye topped with mild chile chipotle pepper sauce and green onions (Hot).

CARNE A LA MEXICANA \$18.95

Char-broiled rib eye sauteed with tomatoes, onions, and peppers in a dry white wine.

FAJITAS \$16.95

Choice of steak or chicken served with guacamole and sour cream. Shrimp \$2.50 extra.



POLLO / CHICKEN



Served with rice, beans, & tortillas. Choice of soup or salad.

POLLO CHIHUAHUA \$16.75

Char-broiled chicken breast topped with sauteed vegetables and melted Chihuahua cheese.

MILANESA \$16.75

Lightly breaded chicken breast served with cottage fries.

POLLO EN MOLE \$16.75

Chicken breast topped with our homemade mole poblano sauce.

POLLO VALLARTA (Medium Hot) \$16.75

Char-broiled chicken breast topped with a mushroom jalapeño sauce.

POLLO CAN-CUN \$16.75

Char-broiled chicken breast topped with sauteed spinach and melted Chihuahua cheese.

POLLO AZTECA \$16.75

Char-broiled chicken breast topped with chile chipotle sauce and green onion.



MARISCOS / SEAFOOD



Served with rice, pico de gallo, and soup or salad.

CAMARON AL MOJO DE AJO \$17.95

Char-broiled jumbo shrimp sauteed in wine, butter, and garlic.

CAMARON A LA DIABLA \$17.95

Char-broiled jumbo shrimp with diablo sauce on the side (Hot).

MARIA'S CAMARONES A LA PARRILLA . \$17.95

Char-broiled jumbo shrimp served with chile chipotle sauce on the side.

HUACHINANGO AL MOJO DE AJO Market Price

Whole red snapper chair-broiled & topped with our garlic and wine sauce. Allow 35 minutes.

HUACHINANGO A LA VERACRUZANA Market Price

Whole red snapper chair-broiled & topped with a Veracruzana sauce. Allow 35 minutes.

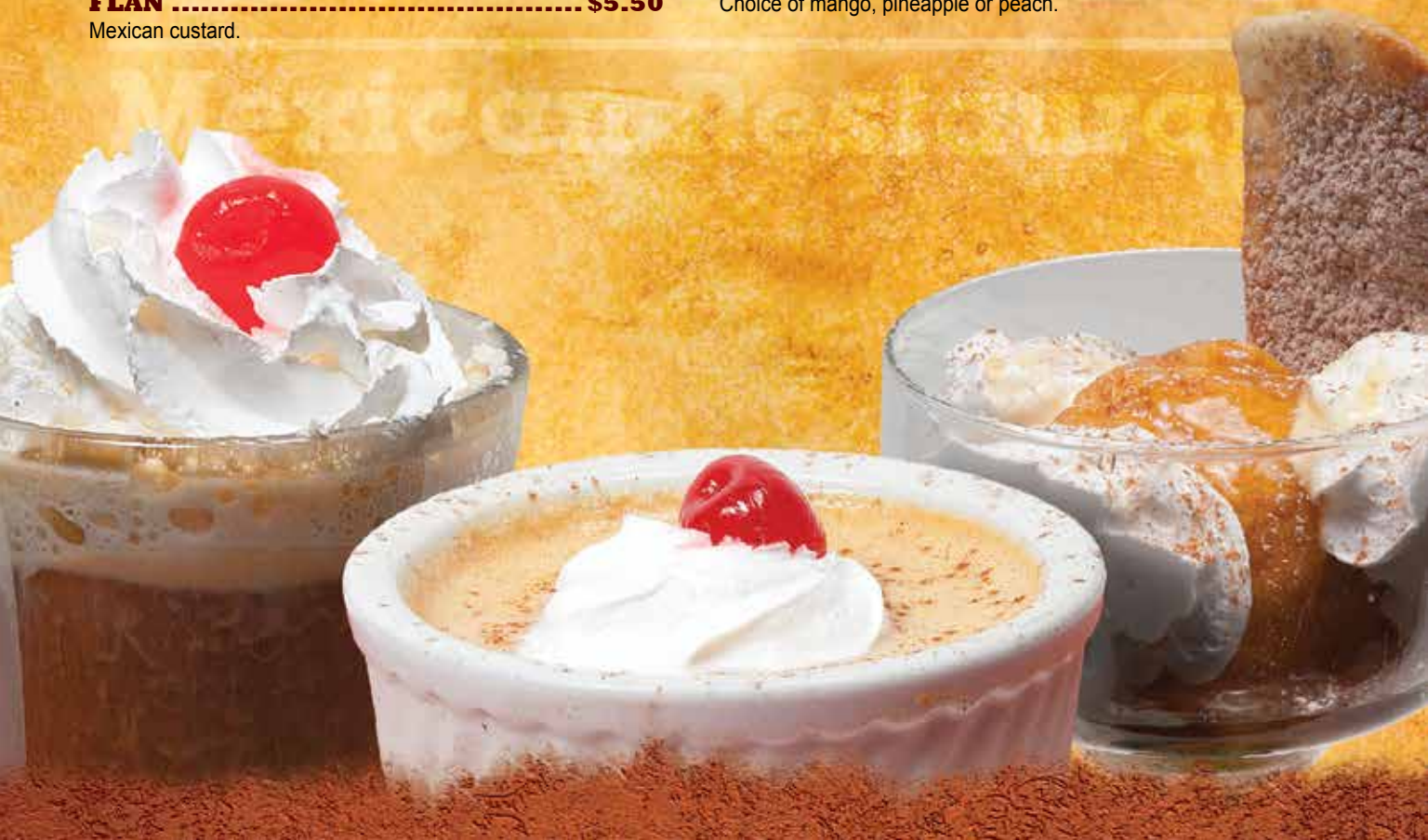
SIDE ORDERS

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|--------------------------------------|---------------|---------------------------------|---------------|
| SOUR CREAM | \$2.00 | CHEESE | \$3.00 |
| GUACAMOLE | \$3.50 | BEANS | \$2.00 |
| CORN OR FLOUR TORTILLAS | \$1.00 | RICE | \$2.00 |
| PICO DE GALLO | \$2.50 | BOWL OF SOUP | \$4.95 |
| DIABLA SAUCE | \$2.00 | JALAPEÑOS TOREADOS | \$2.00 |

An 20% gratuity may be added to parties of 8 or more.

POSTRES / DESSERTS

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| MARIA'S® DELITE | \$5.50 | ARROZ CON LECHE | \$5.50 |
| Bananas sauteed in a brandy sauce served over vanilla ice cream. | | Rice pudding. Friday and Saturday only. | |
| FRIED ICE CREAM | \$5.50 | MEXICAN COFFEE | \$6.95 |
| Served with your choice of Kahlua, Liquor 43 or Grand Marnier. | | Served with your choice of Kahlua, Liquor 43 or Grand Marnier. | |
| TACO BANDIDO | \$5.50 | SOPAPILLAS | \$5.50 |
| Mexican ice cream sandwich topped with Kahlua. | | Topped with cinnamon, Liquor 43 and whipped cream. | |
| FLAN | \$5.50 | CHIMICHANGA BORRACHA | \$6.95 |
| Mexican custard. | | Choice of mango, pineapple or peach. | |





MARIA'S® COCKTAILS



MARGARITA'S

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| TRADITIONAL HOUSE MARGARITA . \$8.00 Served on the rocks or frozen. | FROZEN MARGARITA \$8.00 1/2 Traditional frozen & 1/2 Strawberry frozen. |
| PREMIUM MARGARITA \$10.95 Parton or Don Julio Tequila, Cointreu, Grand Manier, Fresh Lime Juice. | MARGARITA SANDIA (WATERMELON) . \$9.50 Patron or Don Julio Tequila, Cointreau, Fresh Watermelon, Fresh Lime Juice, & Midori (seasonal). |
| GOLDEN MARGARITA \$8.50 Traditional Margarita topped with Gran Manier. | RASBERRY MARGARITA \$8.50 Traditonal Margarita topped with Chambord Liqueur. |
| MANGO MARGARITA \$8.50 Traditional Margarita with Fresh Mango & Cointreu. | PEACH MARGARITA \$8.50 Traditonal Margarita frozen with Peaches. |
| STRAWBERRY MARGARITA \$8.50 Traditonal Margarita with Fresh Strawberries & a touch of Grenadine. | MARGARONA \$12.50 Traditional Margarita mixed with a CORONA! |
| POMA MARGARITA \$8.50 Traditional Margarita with Fresh Lime, Pomagaranite Liqueur & Splash of Poma Juice. | |

COCKTAILS

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| RED SANGRIA \$7.50 "Homemade". | BLOODY MARY \$7.50 Smirdoff, Bloody Mary Mix, Fresh Lemon Juice, Worcestershire Sauce, salt & pepper. |
| LA PALOMA \$8.50 Cazadores Tequila, Grapefruit Juice, Fresh Lime Juice, Splash of -7up, served on the rocks. | SCREWDRIVER \$7.50 Grey Goose Vodka, Orange Juice. |
| MICHELADA \$6.50 Choice of Cerveza, Bloody Mary Mix, Fresh Lime Juice, Worcestershire Sauce, pinch of salt & pepper. (Hangover Cure). | BAHAMA MAMA \$7.50 Malibu Coconut Rum, Orange Juice & Pineapple Juice. |
| PIÑA COLADA \$7.50 Homade Piña Colada Mix, Bacardi or Coconut Malibu Rum, served frozen. | BLUE RUM \$7.50 Malibu Coconut Rum, Blue Curacao, Pineapple Jucie & Fresh Lime Juice. |
| STRAWBERRY COLADA \$7.50 Piña Colada, Fresh Strawberries, Malibu Coconut Rum, served frozen. | MAI-TAI \$7.50 Meyers Rum, Apricot Brandy, Orange Juice, Pineapple Juice & a splash of Grenadine. |
| BANANA DAQUIRI \$7.50 Fresh Banana, Bacardi, Lemonade, Banana Liqueur, served frozen. | PREMIUM LONG ISLAND ICE TEA . \$7.50 Bacardi, Bombay, Grey Goose, Patron, Cointreu, Fresh Lemon Juice & a splash of Coca Cola!!!!!! |
| STRAWBERRY DAQUIRI \$6.50 Fresh Strawberies, Lemonade, Bacardi Rum & Grenadine, served frozen. | |

MARTINIS

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| FRENCH MARTINI \$8.50 Grey Goose Vodka, Chambord, & Pinapple Juice. | DIRTY MARTINI \$8.50 Grey Goose Vodka, Dry Vermouth, Olive Brine. |
| APPLE MARTINI \$8.50 Grey Goose Vodka, Sour Apple & Cointreau. | LEMON DROP MARTINI \$8.50 Grey Goose Citron, Cointreau, & Fresh Lemon Juice. |
| COSMOPOITIAN \$8.50 Grey Goose Vodka, Cointreau, Fresh Lime Juice & Cranberry Juice. | CHOCOLATE MARTINI \$8.50 Grey Goose Vodka, Godiva White or Chocolate Liqueur. |
| CLASSIC MARTINI \$8.50 Grey Goose Vodka, & Dry Vermouth. Up or on the Rocks. | |



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