

MARIACHI

Fine Authentic Spanish & Mexican Cuisine

We've brought to Rehoboth the finest eclectic mix of latin influenced cuisine.

From Mexican, Peruvian, Salvadorian, and Cuban to Spanish & Portugese you'll enjoy meals fit for an Aztec God with white tablecloth dining.



**Open for Lunch and Dinner Every Day
Happy Hour on the Deck Every Day from 3-6PM**

ANTOJITOS/APPETIZERS

Ceviche de Pescado
Queso Fundido con Chorizo
Mussels al Gengibre

Platanos
Tamales de Pollo
Pupusas
And many more ...

HOUSE SPECIALTIES

Visit us for more ...

Mariscos Saltados

Shrimp, scallops, mussels and squid sautéed with cilantro, jalapeño, tomatoes and onions in a Peruvian sauce, served with rice and black beans

Pescado Criollo

Fresh broiled trout topped with fresh tomatoes, cilantro, red onions, jalapeño and our special Criolla sauce, served with rice and black beans

Seafood Enchiladas

Two flour tortillas stuffed with Monterey cheese and covered with shrimp, scallops in a white cream sauce

Pollo Asado

Roasted boneless half chicken marinated in criolla sauce and topped with sweet Spanish onions

Pechuga a la Parilla

Boneless grilled chicken breast seasoned with fresh lemon and herbs served atop our homemade Durango sauce

Pato in olive

Half a roasted duck topped with our sherry wine sauce and green olives

Masitas de Puerco

Cuban style morsels of pork, marinated in criolla sauce and roasted Sevilla's bitter oranges

Carne Asada a la Mexicana

Charcoal grilled flank steak served with guacamole and rice

14 Wilmington Avenue
Rehoboth Beach, DE 19971
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302-227-0115



Scan the QR Code to visit our website!

Lomo Saltado

Sautéed strips of prime sirloin with fresh tomatoes, cilantro, red onions, green peppers and a special Peruvian sauce

Lengua al Vino

Slices of beef tongue in a rich Spanish sherry wine sauce

Poc Chuc Yucateco

Charcoal broiled pork marinated with imported Mayan spices.

Mariscada in Gulf Sauce

A combination of scallops, shrimp, squid, flounder and mussels cooked in a casserole with sherry wine and herbs

Pescado Alcapulco

Fresh broiled trout topped with shrimp, scallops and our Acapulco sauce

Paella de Mariscos

Our version of a Spaniard delight; shrimp, mussels, squid, scallops, fish and clams sautéed with vegetables and served over saffron rice.

Vegetable Fajita

A generous portion of fresh vegetables sautéed in olive oil and served sizzling hot with tortillas, pico de gallo and guacamole

Garden Quesadilla

Fresh flour tortilla grilled with cheese, mushrooms, poblano peppers, onions and tomatoes

Vegetable Burrito

Flour tortilla filled with carrots, mushrooms, poblano peppers, onions, celery and a ranchero

🌮 Spanish Parillada (serves 2) 🌮

Grilled chicken breast, fajita steak, pork chop, Spanish chorizo topped with garlic, parsley and olive oil. Served on a sizzling platter

🌮 Fajitas Norteñas al Carbon 🌮

Tender strips of beef or chicken charcoal grilled and served sizzling hot with tortillas, rice, beans, sour cream, guacamole and pico de gallo

🌮 MEXICAN PLATTERS 🌮

Visit us for more ...

Enchiladas

Fresh corn tortillas wrapped around your choice of filling; chicken, beef or cheese, and baked with our green tomatillo and red chili sauce

Chiles Rellenos

Green poblano peppers filled with cheese and seasoned beef, dipped in egg batter and Lightly fried

Plato Norteño

Chicken Burrito, Cheese Enchilada and guacamole

Tacos al Carbon

Two fresh flour tortillas rolled with your choice of grilled chicken or flank steak

Chimichanga

A large flour tortilla filled with rice, cheese and your choice of chicken or beef, rolled and deep fried.

Kids Menu Available!

Lunch Specials - \$9 and Up!

🌮 BRUNCH SPECIALS 🌮

Desayuno Cancun: Boneless chicken breast, two fried eggs, avocado and fried plantains.

Tacos Santa Fe: Fajita steak cut into long strips, sautéed with red peppers, red onions, cilantro, jalapeño, pepper and fresh corn, served over corn tortillas.

Bistec con Huevos: Fajita steak topped with two eggs, rice and beans.

Huevos Rancheros: Two fried eggs served over a fresh corn tortilla, topped with beans, cheese ranchera sauce.

Breakfast Burrito: Fried eggs mixed with green peppers, chopped onions, cumin and shredded cheese, then rolled in a fresh flour tortilla, topped with our picante salsa.

Desayuno Maya: One chicken tamal, fried plantains, two fried eggs and black beans.

Omelette Acapulco: Seasoned shrimp and scallops in a fluffy omelette, served with home fries.

Fajita Omelette: A fluffy omelette with beef strips, served with home fries.

Weekend Brunch Hours

11AM - 3PM • \$5 Cocktails with Brunch!

Omelette del Oeste: A fluffy omelette with ham, green peppers, tomatoes, onions, cilantro and jalapeno peppers, served with home fries.

Huevos Moctezuma: Two fried eggs over fresh corn tortilla, with ham fried beans and green tomatillo sauce, served with rice and fried plantains.

Eggs Benedict: Two poached eggs over English muffin with Canadian bacon, spinach and fresh Hollandaise sauce, served with home fries.

Pan Frances: Our version of French toast with sausage and syrup

🌮 DESSERTS 🌮

Flan, Chocolate Mousse, Tres Leches, Fried Ice Cream, Sopapillas



Best of Delaware! Winner