

# 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 Durángo 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

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### 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**