

APERITIVOS

GUACAMOLE DE MOLCAJETE

Fresh guacamole prepared 1 0.00

ALITAS DE POLLO

Fried chicken wings smothered in our home made buffalo sauce 8.00

NACHOS

Crispy tortilla chips topped with refried beans, melted cheese, jalapenos and salsa served with fresh guacamole and sour cream 7.00 ~Chicken 9.00

QUESADILLAS

Grilled flour tortillas filled with melted cheese topped with jalapenos and salsa served with guacamole and sour cream 9.00 ~Vegetables 10.00 ~Chicken 11.00

TOSTADAS

Crispy fried flat corn tortilla topped with refried beans, lettuce, shredded chicken, sour cream, cheese and salsa 1 0.00

BOTANA

Assorted appetizer platter, flauta, chimichanga, quesadilla, and nachos topped with jalapenos and salsa served with guacamole and sour cream 1 5.00

SOPA ~ ENSALADAS

SOPA DE POLLO

Traditional Mexican chicken. consomme with vegetables and shredded chicken garnished With mint 5.50

SOPA DE TORTILLA

Chicken consommé with cheese fried tortilla strips and avocado garnished with mint 6.00

CREMA DE BETABEL Y ZANAHORIA

Creamy beet and carrot soup 6.00

ENSALADA DE LA CASA

Lettuce, tomato, carrot, red onion, and avocado. 7.75

ENSALADA DE ESPINACAS

Fresh spinach topped with toasted peanuts, sesame seeds, and bacon. 8.50

ENSALADA PALENQUE

Lettuce, tomato, walnuts, mandarin wedges, cranberries, celery, and grilled chicken 11.25

MARISCOS

CAMARONES

6 giant shrimp sautéed with your choice of sauce served with rice and salad Al mojo de ajo, in a garlic sauce Ala diablo, in a chipotle mayo sauce A la margarita, in a tequila lemon-lime sauce 22.00

LENGUADO

Filet of sole topped with your choice of sauce served with rice and salad A la diablo, with a chipotle mayo sauce A la Mexicana, with peppers onions and salsa 22.00

LENGUADO A LA POBLANA

Filet of sole smothered in a white cream sauce with poblano peppers, corn, shrimp, and epazote served with rice and salad 22.00

SALMON EN SALSA DE MANGO

Sautéed filet of salmon topped with a mango salsa served with rice and salad 22.00

PAELLA

Sautéed chicken, chorizo, red and green peppers, onion, garlic, scallops, shrimp, calamari, saffron and rice 23.00

CARNES

BISTEC A LA MEXICANA

Charbroiled rib eye steak topped with sautéed onions, peppers and salsa served with rice and salad 20.00

ARRACHERA

Charbroiled marinated skirt steak served with rice, beans pico de gallo, guacamole and soft corn tortillas 20.00

TACOS AL CARBON

Rolled soft flour tortillas stuffed with Charbroiled marinated skirtsteak, cheese and pico de gallo topped with grilled scallions served with rice, beans and guacamole 20.00

CARNITAS

Pork slow cooked with beer orange juice and spices until golden brown and tender served with rice, beans, pico de gallo and soft corn tortillas 1 8.00

CARNES

MARY TIERRA

Charbroiled rib eye steak with sautéed garlic shrimp served with rice and salad 24.00

PUNTAS DE ALBANIL

Rib eye slices sautéed with onions and chipotle sauce served with rice and salad 20.00

PLATILLOS

ENCHILADAS

Soft corn tortillas stuffed with shredded chicken smothered in your choice of sauce topped with onions served with lettuce and sour cream.

Suiza: Green tomatillo sauce topped with melted cheese \$14.00

Roja: Red tomato cumin sauce topped with shredded cheese \$14.00

Mole: Dry roasted peppers, nuts and chocolate sauce topped with sesame seeds \$16.00

Combination: all three \$15.00

TACOS DUROS

Crispy hard shell corn tortillas filled with seasoned ground beef and cheese served with rice, beans, lettuce, guacamole and sour cream. \$13.00

FLAUTAS

Fried rolled corn tortillas stuffed with chicken or beef topped with cheese served with rice, beans, lettuce, guacamole and sour cream \$14.00

CHIMICHANGAS

Fried rolled flour tortillas stuffed with chicken or beef topped with cheese served with rice, beans, lettuce, guacamole and sour cream. \$14.00

BURRITO

Rolled flour tortilla stuffed with rice, beans, lettuce, sour cream, salsa, guacamole, and your choice of grilled chicken, ground beef or shredded beef. \$14.00

PLATILLOS

TACOS ARABES

Rolled Soft flour tortillas stuffed with slow cooked seasoned ground pork. \$16.00

TACOS DE COCHINITA PIBIL

Rolled soft flour tortillas stuffed with pulled pork slow cooked with achiote, orange, and spices served with rice, beans and habanero sauce. \$16.00

FAJITAS

Grilled onion, red and green peppers, and your choice of meat served on a sizzling skillet served with soft flour tortillas, guacamole, pico de gallo, rice & beans. Chicken 18.00 Steak 19.00 Shrimp 20.00

Nino Menu

Cheese Quesadilla 6.95

Chicken Quesadilla 7.95

Chicken Fingers \$6.95

Tacos Duros 6.95

Postre

Flan 7.95

Helado Frito 8.00

Pastel Imposible \$7.95

Churros 5.95

Platanos Fritos 6.95

Prices Subject to Change without Notice

Especialidades

TINGA POBLANA

Shredded chicken stewed with chipotle, tomato, onion, garlic and spices served with rice, beans, guacamole, sour cream and soft corn tortillas.

\$14.00

CHILE RELLENO

Roasted poblano pepper stuffed with melted cheese, refried beans and onion.

\$14.00

TAMALES ROJOS

Chicken and spices rolled into a cornmeal shell and steamed in a corn husk topped with a red cumin sauce served with lettuce and sour cream.

\$16.00

PECHUGA A LA DIABLA

Grilled chicken smothered in a chipotle mayo sauce served with rice and salad.

\$16.00

PECHUGA AL CHIPOTLE

Grilled chicken topped with sauteed onions and chipotle served with rice & salad.

\$16.00

MIXIOTE DE POLLO

Tender chicken breast topped with a dry pepper, spice and tomato sauce served with rice, beans and soft corn tortillas.

\$18.00

PIPIAN DE CACAHUATE

Tender chicken breast topped with a blended peanut, guajillo and tomato sauce served with rice beans and soft corn tortillas.

\$18.00

POLLO CAMPESINO

Tender chicken breast topped with a white cream sauce with mushrooms, poblano peppers, corn and epazote served with rice salad and garlic bread.

\$18.00

MOLE POBLANO

Tender chicken breast smothered in a dry roasted pepper, nut and chocolate sauce served with rice beans and soft corn tortillas.

\$20.00

CHILE EN NOGADA

Roasted stuffed poblano pepper stuffed with seasoned ground beef, fruit and nuts topped with a cold white wine walnut cream sauce.

\$20.00

El Centenario



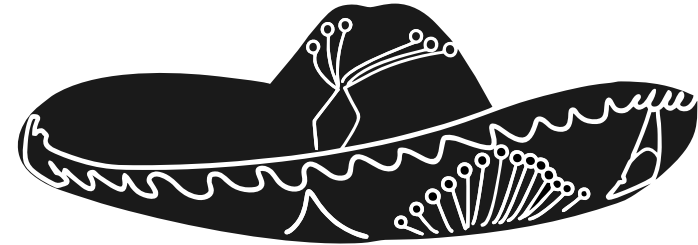
Moultonborough, NH

**EL
CHARRO**



Lincoln, NH

El Mariachi



Authentic Mexican Cuisine

1094 Whittier Highway

Moultonborough, NH

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Thank you for your patronage!

We use only the freshest and authentic Mexican ingredients that are imported directly from Mexico. Our goal is to provide you with the most authentic dishes from the State of Puebla.

~ The Lira Hidalgo Family ~

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