

Four years after opening the downtown location, Uzziel Arias identified a supply-demand disconnect in authentic Mexican food offerings in Hoboken. Charrito's first Hoboken location, characterized by a lengthy waiting list and cozy ambiance, was not able to keep up with the increasing popularity of the restaurant. Thus, the Arias family opened its second Hoboken location on March 17, 2006 with the intention of giving its customers more comfort, and along with more comfort also came more diversity in menu options that so uniquely exploit the distinctive flavors of Mexican cuisine.

ENTREMES

STARTERS

LA BOTANA NORTEÑA	27
A combination of quesadillas, nachos, cripies, and flautas	
GUACAMOLE	10
ELOTES	3
Boiled and then grilled corn with mayo, queso blanco and spicy powdered chile	
QUESADILLAS NORTEÑAS	9
Stuffed with your choice of chicken, steak, bacon and mushroom, or spicy pork loin	
Served with beans and sour cream	
CAMARONES ASADOS	12
Shrimp cooked in garlic and served on a hot sizzling plate with melting garlic mayo	
QUESO FUNDIDO	9
Melted cheese mixed with either Mexican sausage, Poblano slices, or mushrooms	
Served with your choice of flour or corn tortillas	
TAMALES	9
Cornmeal tortilla stuffed with chicken and red mole, wrapped and cooked in a banana leaf	
NACHOS	10
Served with refried beans and your choice of grilled chicken, marinated steak, ground beef, or Mexican sausage	
Topped with cheese, lettuce, tomatoes, sour cream, and guacamole	
LOS TAQUITOS DE TIA VEVA	8
The beginning of Charrito's	
Fried corn tortillas stuffed with chicken and topped with crema Mexicana, sprinkled cheese, and avocado sauce	
FLAUTITAS DE HARINA	9
Fried flour tortillas stuffed with sautéed chicken	
Topped with crema Mexicana, sprinkled cheese, avocado sauce, and Pico de Gallo	

SOPAS DE ABUELA

SOUPS

CONSUME DE POLLO	6
Chicken Soup with rice	

COCKTEL DE CAMARON

PUERTO ESCONDIDO	14
Shrimp served in a spicy tomato sauce and topped with avocado, onions, and cilantro	
Served with crackers	

DEL JARDIN

SALADS

ENSALADA VERDE	9
Romaine lettuce served with slices of avocado, cucumber, and string beans with a light vinegar dressing	

\$4.95 for sharing of plate | 20% gratuity added to parties of 6 or more.

EL GRAN APETITO

ENTRÉES

RICOS BURRITOS

Flour tortilla with your choice of grilled chicken, marinated steak (+\$1.50), shredded beef, or ground beef
Stuffed with rice, beans, cheese, and topped with salsa ranchera
Served with rice, beans, cream, and guacamole on the side

13.5

TACOTE NORTEÑO

Flour tortillas stuffed with your choice of sauteed chicken or steak (+\$1), cheese and mixed vegetables
Served with rice, beans, cream, and guacamole

14

ESTILO CRISTY

Grilled chopped steak
Served with Pico de Gallo, rice, and beans

17

ENCHILADAS SUIZAS

Corn tortillas stuffed with shredded beef or chicken, covered with salsa verde or salsa ranchera and melted cheese
Served with rice, beans, and Pico de Gallo

15.5

DUO D' ENCHILADAS

Corn tortillas stuffed with your choice of meat, covered with salsa verde or mole Poblano
Topped with pasteurized queso fresco and crema Mexicana
Served with black beans and Mexican rice

15.5

VEGGIE PLATTERS

QUESADILLAS

SM 8 LG 11

FAJITA VEGETARIANA

14

PUEBLA COMBO

Stuffed Poblano chile, cheese enchilada, and Chimi-changa

16

VERACRUZ COMBO

Stuffed Pablo chile, cheese enchilada, and veggie enchilada

16

BURRITO

13

ESTILO BURRITO

13

CHILAQUILES

13

VEGGIE ENCHILADAS

13

EL GRAN APETITO

ENTRÉES

SENSACIONALES FAJITAS

Sautéed with onions, peppers, and tomatoes
Served with rice, refried beans, crema Mexicana, and guacamole

CHARRO ESPECIAL Chicken, Steak, and Shrimp 25

CHARRITO'S Chicken and Steak 20

FAJA POLLERA Chicken 18

FAJA CARNERA Steak 19

CORTES

Mexican Cuts

Served with rice, beans, and guacamole

15

CARNE ENCHILADA

Thinly sliced pork loin steak. Glazed in a piquant blend of Mexican Spices

POLLO ASADO

Seasoned breast of chicken

CARNE ASADA

Mexican marinated thin steak

BISTEC A LA MEXICANA

Slices of thin steak cooked to perfection with a combination of onions, tomatoes, and jalapenos

Served with black beans

LA COSTA

Seafood

FAJITA DE CAMARON 24.5

Served with rice, refried beans, crema Mexicana, and guacamole

CAMARONES A LA DIABLA 22

Shrimp sautéed in a spicy quajillo sauce and served over grilled pineapple with white rice

CAMARONES AL AJILLO

Shrimp sautéed with garlic

Served house salad, rice and garlic mayo

22

ENCHILADAS COSTERAS

Corn tortillas stuffed with shrimp and topped with your choice of
Salsa Verde, Mole or Ranchera sauce

Served with rice and beans

18

SABOR AZTECA

A combination of shrimp, thin grilled steak, and crispy taco

Complimented with rice, beans, and garlic mayo

26

LOS FAVORITOS DE TIO LELO

HOUSE SPECIALS

MOLE

Breast of chicken bathed in our exquisite Mole sauce, topped with ajonjoli
Served with Mexican rice, black beans, and a slice of queso blanco

19

ENCHILADAS OAXAQUEÑAS

Corn tortillas stuffed with chicken breast and layered with Mole sauce
Topped with queso blanco, onions, and parsley
Served with white rice with corn and black beans

19

COCHINITA PIBIL

Shredded pork loin, marinated in sour orange juice and served on
a bed of small homemade tortillas
with spicy marinated red onions and white rice

18

ARRACHERA

Thinly sliced angus steak, topped with melted oaxaqueño cheese
Served with rice, beans, and a tricolor cactus salad

21

TAMPIQUEÑA

Arrachera steak with an enchilada suiza
Served with rice, refried beans, and guacamole

20

CHILAQUILES

Small pieces of corn tortillas cooked in salsa verde
Topped with crema Mexicana, sprinkled cheese, onions, and slices of avocado
Served with your choice of steak or spicy pork loin and black beans

17

MOLCAJETE

Chicken, steak, and pork on bed of grilled cactus, and topped with radish,
oaxaqueño cheese, and chiles toreados
Served with Pico de Gallo, rice and beans

23

ALAMBRE

Steak sauteed with onions, Poblano peppers, and queso Oaxaca.
Served with flour tortillas and salsa

16

ACOMPAÑANTES

SIDES

FRIJOLES Beans	3
ARROZ Rice	3
ARROZ Y FRIJOLES Rice and Beans	5.5
TOSTADITAS EN SALSA Chips and Salsa	3.5
EXTRA GUACAMOLE	3
TORTILLAS	1.5
ENSALADA DE NOPAL	5

BEBIDAS

BEVERAGES

LOS REFRESCOS MEXICANOS

Mexican Beverages 3

JARRITO'S
SANGRIA SENORIAL
SIDRAL MUNDET
SQUIRT
COCA COLA

LOS AGUAS FRESCAS

Glass 3, Pitcher 8

Homemade refreshments

JAMAICA Hibiscus Flower tea
HORCHATA Rice Water
TAMARINDO Tamarind

B.Y.O.

Glass 3, Pitcher 9

We can also make for you:

SANGRIA
Wine
MARGARITAS
Tequila