

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

SOPAS DE ABUELA

SOUPS

CONSOME DE POLLO Chicken Soup with rice	6
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COCKTEL DE CAMARON

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

SALADS

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

ENTRÉES

RICOS BURRITOS 13.5
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

TACOTE NORTEÑO 14
Flour tortillas stuffed with your choice of sauteed chicken or steak(+\$1), cheese and mixed vegetables
Served with rice, beans, cream, and guacamole

ESTILO CRISTY 17
Grilled chopped steak
Served with Pico de Gallo, rice, and beans

ENCHILADAS SUIZAS 15.5
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

DUO D' ENCHILADAS 15.5
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

VEGGIE PLATTERS

QUESADILLAS SM 8 LG 11

FAJITA VEGETARIANA 14

PUEBLA COMBO 16
Stuffed Poblano chile, cheese enchilada, and Chimi-changa

VERACRUZ COMBO 16
Stuffed Pablo chile, cheese enchilada, and veggie enchilada

BURRITO 13

ESTILO BURRITO 13

CHILAQUILES 13

VEGGIE ENCHILADAS 13

EL GRAN APETITO

ENTRÉES

SENSACIONALES FAJITAS

Sauteed 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

CORTESE 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 22

Shrimp sautéed with garlic

Served house salad, rice and garlic mayo

ENCHILADAS COSTERAS 18

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

SABOR AZTECA 26

A combination of shrimp, thin grilled steak, and crispy taco
Complimented with rice, beans, and garlic mayo

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

ACOMPANANTES

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
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JARRITO'S
SANGRIA SENORIAL
SIDRAL MUNDET
SQUIRT
COCA COLA

LOS AGUAS FRESCAS	Glass 3, Pitcher 8
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Homemade refreshments

JAMAICA Hibiscus Flower tea
HORCHATA Rice Water
TAMARINDO Tamarind

B.Y.O.	Glass 3, Pitcher 9
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We can also make for you:

SANGRIA
Wine
MARGARITAS
Tequila