

In the early eighties, Filiberto and Genoveva Arias came to America with a dream. Arriving from Putla, Oaxaca, Filiberto obtained a position in a local restaurant and Genoveva worked as a seamstress in a nearby factory. To make ends meet, Filiberto would cook “crispies” and sell them to the factory workers at lunchtime. From these humble beginnings, Charrito's Restaurant was established on July 19, 1992, in Union City, New Jersey, offering a cuisine that is primarily inspired by many traditional favorites from Oaxaca. Charrito's also offers a wide variety of rich plates native to Mexico's adjoining 31 States. Although, it's menu and its appearance has often changed in the past decade, the quality of Charrito's cuisine and our dedication to providing an authentic Mexican dining experience remains the same.

In our efforts to provide you with only the freshest meals, we may run out of some side dishes that are prepared daily on premises. In such cases we will gladly provide a substitute.

1024 Washington St  
Hoboken, NJ 07030  
201-659-2800

121 Washington St  
Hoboken, NJ 07030  
201-418-8600

518 Washington St  
Hoboken, NJ 07030  
201-216-9201

974 Blvd East  
Weehawken, NJ 07086  
201-330-1130  
Full Bar

# ENTREMES

## Starters

LOS TAQUITOS DE TIA VEVA	SM 8 LG 14
A CHARRITO'S CLASSIC! Fried corn tortillas stuffed with chicken and topped with cream, crema Mexicana and sprinkled cheese	
GUACAMOLE	10
Fresh guacamole prepared tableside. Served with totopos and salsa	
ELOTES	4
Boiled and then grilled corn with mayo, queso blanco and chile powder	
CAMARONES ASADOS	12
Shrimp cooked in garlic and served on a hot sizzling plate with melting garlic mayo	
QUESO FUNDIDO	11
Melted cheese mixed with either Mexican chorizo, 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 plantain leaf	
QUESADILLAS NORTEÑAS	SM 9 LG 14
Stuffed with your choice of chicken, steak or spicy pork loin. Served with beans and cream	
CONSOMÉ DE POLLO	7
Chicken soup with rice	

## Tacos

Served with radish and scallions	
CARNE ENCHILADA	9
Thinly sliced pork loin steak glazed in a piquant blend of Mexican spices	
BISTEK ENCEBOLLADO	9
Sautéed steak and onions	
CAMPECHANOS	11
Sautéed steak plus chorizo	

# ENSALADAS

## Salads

ENSALADA VERDE Romaine lettuce served with slices of avocado, cucumber and string beans with a light vinaigrette dressing	9
ENSALADA MIXTA CON POLLO Mixed salad with pickled onions and grilled chicken	13

# VEGGIE PLATTERS

ENCHILADAS QUESO OR VEGETABLES Enchiladas stuffed with cheese or vegetables. Topped with your choice of salsa verde, spicy or Ranchera. Served with rice and black beans	14
TACOS DE PAPA Fried corn tortillas stuffed with potato and slices of poblano peppers Topped with black beans, sprinkled cheese and spicy sauce	10
CHILAQUILES PICANTES Tortilla chips cooked in a spicy tomatillo salsa. Topped with Mexican cream, cheese, onions, avocado and radish. Beans on the side	13
SPICY BURRITO Large flour tortilla stuffed with mixed vegetables, rice, beans and cheese. Covered with salsa verde	13

# DE TODO UN POCO/COMBOS

Served with rice, refried beans and crema Mexicana

OAXACA Stuffed Poblano chile, crispy and a tamal	19
MEXICO Stuffed Poblano chile, flauta and chilaquiles	
VERACRUZ Stuffed Poblano chile, chicken enchilada and beef enchilada	
PUEBLA Stuffed Poblano chile, chicken enchilada and chimi-changa	
CAMPECHE Stuffed Poblano chile, crispy taco and cheese enchilada	
TIJUANA Steak or chicken burrito, chicken enchilada and crispy taco	

# LOS FAVORITOS DEL TIO LELO

## House Specials

**POLLO EN RAJAS** 18

Chicken breast layered with slices of Poblano pepper in a cream sauce with corn  
Served with white rice with corn and beans

**ENCHILADAS OAXAQUEÑAS** 18

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

**COCHINITA PIBIL** 18

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 with corn

**CHILAQUILES CON CARNE** 17

Choice of: Carne asada-grilled steak or Carne enchilada-lightly spiced pork loin.  
Small pieces of corn tortillas cooked in salsa verde.  
Topped with crema Mexicana, queso fresco, onions and slices of avocado

**MOLCAJETE** 23

Chicken, steak and porkloin on a bed of grilled cactus.  
Topped with radish, Oaxaqueño cheese and chiles toreados.  
Served with salsa Mexicana, rice and beans

**CAMARONES AL AJILLO** 22

Shrimp sautéed with garlic.  
Served house salad, rice and garlic mayo

**SABOR AZTECA** 26

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

# EL GRAN APETITO

## Entrées

Served with rice and beans

DUO DE ENCHILADAS 15.5  
Corn tortillas stuffed with chicken. Covered with salsa verde or mole. Shrimp + 4  
Topped with pasteurized queso fresco and crema Mexicana.  
Served with rice and beans

ENCHILADAS NORTEÑAS 15.5  
A CHARRITOS CLASSIC SINCE 1992 Shrimp + 4  
Corn tortillas stuffed with shredded beef or chicken.  
Covered with salsa verde or salsa ranchera and melted cheese.  
Served with rice and beans

RICOS BURRITOS 13.5  
Flour tortilla with your choice of grilled chicken or shredded beef. Steak + 2  
Stuffed with rice, beans, cheese and topped with salsa ranchera or salsa verde.  
Served with rice and beans

## SENSACIONALES FAJITAS

Choice of meat sautéed with peppers, onions and tomatoes.  
Served with rice, beans and crema Mexicana

CHARRO ESPECIAL Chicken, steak and shrimp 27  
FAJITA DE CAMARON Shrimp 26  
CHARRITO'S Chicken and steak 21  
FAJA POLLERA Chicken 19  
FAJA CARNERA Steak 20

## LOS CORTES/MEXICAN CUTS

Served with rice and beans

CARNE ASADA 15  
Mexican marinated thin steak  
CARNE ENCHILADA 15  
Thinly sliced pork loin steak glazed in a piquant blend of Mexican spices  
POLLO ASADO 15  
Seasoned breast of chicken

## ACOMPAÑANTES/SIDE DISHES

FRIJOLES Beans	3
ARROZ Rice	3
ARROZ Y FRIJOLES Rice and beans	5.5
TOSTADITAS CON SALSA Chips and salsa	3.5
TORTILLAS Corn or flour	1.5
NOPALES ASADOS Grilled cactus	6
GUACAMOLE	4
SALSA MEXICANA Chopped tomato, onion, cilantro, fresh jalapeños	4

## BEBIDAS/BEVERAGES

LOS REFRESCOS MEXICANOS Mexican Beverages	
JARRITOS Mexican fruit sodas	4
SANGRIA SEÑORIAL Grape soda	4
SIDRAL MUNDET Apple soda	4
COCA COLA	4
SQUIRT Grapefruit soda	4
LAS AGUAS FRESCAS JAMAICA Hibiscus Flower tea	Glass 3.5 Pitcher 9
HORCHATA Rice Water	
BYO Special Margaritas by the order	

\$5 for sharing of plate | 20% gratuity added to parties of 6 or more.  
A fee of \$3 per person will be added to the final bill for any parties that bring their own desserts

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