

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, its 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.

# ENTREMES

## STARTERS

LA BOTANA OAXAQUEÑA	25
A combination of pork loin, quesillo, jalapeños, taquitos, and tamal	
GUACAMOLE	10
Fresh guacamole prepared tableside	
ELOTES	3
Grilled or boiled corn with mayo, queso blanco and spicy powdered chile	
QUESADILLAS OAXAQUEÑAS	8
Stuffed with Oaxaqueño cheese. Served plain or with your choice of seasoned mushrooms or Mexican sausage	
CAMARONES ASADOS	12
Shrimp cooked in garlic. Served on a hot sizzling plate with melting garlic mayo	
TAMALES	9
Cornmeal tortilla stuffed with chicken and mole sauce, wrapped and cooked in a banana leaf	
LOS TAQUITOS DE TIA VEVA	8
A Charrito's classic! Fried corn tortillas stuffed with chicken and topped with crema Mexicana, shredded Spanish cheese and avocado sauce	
FLAUTITAS DE HARINA	9
Flour tortillas stuffed with chicken, fried and topped with light crema Mexicana, shredded Spanish cheese and avocado sauce	
QUESADILLAS GRINGAS	8
Flour tortillas stuffed with Al Pastor meat and melted cheese	
QUESO FUNDIDO	9
Melted cheese mixed with either Mexican sausage, Poblano slices, or mushrooms Served with your choice of flour or corn tortillas	
COCKTEL DE MARISCOS	15
Shrimp cocktail	

# TACOS

AL PASTOR Vertically roasted pork	9
BISTEK ENCEBOLLADO Sauteed steak and onions	9
POLLO ENCEBOLLADO Sauteed chicken and onions	9
CAMPECHANOS Choice of meat plus chorizo	9

# SOPAS

## SOUPS

CONSOME DE POLLO Chicken soup with rice and veggies	6
SOPA DE TORTILLA Chicken broth, tortilla chips, avocado, homemade Mexican cheese, crema Mexicana and red chiles	8

# DEL JARDIN

## SALADS

NOPAL PICOSO Cooked cactus tossed with tomatoes, jalapeños, red onion and lettuce in a light lemon dressing	9
ENSALADA VERDE Romaine lettuce and watercress with avocado, cucumber and string beans in a light vinaigrette	9
ENSALADA MIXTA CON POLLO Mixed salad with pickled onions and grilled chicken	13

# LOS FAVORITOS DEL TIO LELO

## HOUSE SPECIALS

<b>MOLE</b>	19
Chicken breast bathed in mole sauce and topped with toasted sesame seeds Served with Mexican rice, black beans and queso blanco	
<b>ENCHILADAS OAXAQUEÑAS</b>	19
Corn tortillas stuffed with chicken breast, layered with mole sauce and topped with homemade Mexican queso blanco, onions and parsley Served with Mexican rice with corn and black beans	
<b>ARRACHERA</b>	22
Thinly sliced angus steak topped with melted Oaxaqueño cheese Served with cactus salad, rice and refried beans	
<b>CHILAQUILES</b>	16
Small pieces of corn tortilla cooked in salsa verde with your choice of steak or spicy pork loin and topped with crema Mexicana, Spanish cheese, onions and slices of avocado Served with refried beans	
<b>COCHINITA PIBIL</b>	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	
<b>MOLCAJETE</b>	24
Chicken, steak and pork loin on a bed of grilled cactus, topped with radish, Oaxaqueño cheese and chiles toreados Served with pico de gallo, Mexican yellow rice and refried beans	
<b>TAMPIQUEÑA</b>	21
Arrachera steak and an enchilada suiza. Served with rice, beans, and guacamole	
<b>POLLO EN RAJAS</b>	17
Chicken breast layered with slices of Poblano pepper and cream corn sauce Served with white rice with corn	
<b>ALAMBRE</b>	16
Steak sauteed with onions, Poblano peppers, and queso Oaxaca. Served with flour tortillas and salsa	
<b>CHILES RELLENOS</b>	16
Stuffed pepper (Daily special)	

# PARA LLENARSE

## ENTRÉES

**ENCHILADAS** 15  
Corn tortillas stuffed with your choice of chicken or shredded beef, covered with salsa verde or mole and topped with pasteurized queso fresco and crema Mexicana  
Served with Mexican rice and black beans

**ENCHILADAS RANCHERAS** 15  
Corn tortillas stuffed with your choice of chicken, shredded beef, or cheese, covered with salsa ranchera and topped with melted cheese and crema Mexicana  
Served with Mexican rice and refried beans

**ENCHILADAS SUIZAS** 15  
Corn tortillas stuffed with shredded beef or chicken, bathed with salsa Suiza and topped with melted Swiss cheese  
Served with white rice and refried beans

**ESTILO CRISTY** 17  
Chopped grilled steak  
Served with pico de gallo, Mexican rice and refried beans

**RICOS BURROS** 13  
Flour tortillas filled with your choice of grilled chicken, grilled marinated steak (+1), shredded beef or ground beef  
Served with Mexican rice, cream, refried beans and guacamole

### **SENSACIONALES FAJITAS**

Choice of meat sautéed with peppers, onions, and tomatoes

**FAJA POLLERA** Chicken 17

**FAJA CARNERA** Steak 19

**CHARRITO'S** Chicken and steak 20

**CHARRO ESPECIAL** Chicken, steak and shrimp 25

### **VEGETARIAN DISHES**

**ENCHILADAS QUESO** 14  
With a choice of salsa verde or Ranchera. Served with rice and black beans

**ENCHILADAS DE VEGETALES** 13  
Stuffed with mixed veggies and choice of salsa verde or ranchera.  
Served with rice and black beans

**TACOS DE PAPA** 10  
Potato and slices of poblano peppers

**CHILAQUILES PICANTES** 13  
Tortilla chips cooked in a spicy tomatillo salsa, topped with Mexican crème, cheese, onions, avocado and radish. Beans on the side.

**SPICY BURRITO** 13  
Large flour tortillas stuffed with mixed vegetables, rice, black beans, and cheese.  
Covered with salsa verde

# LOS CORTES

## MEXICAN CUTS

Served with rice, refried or black beans, and guacamole

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

# LA COSTA

## SEAFOOD

HUACHINANGO FRITO	M/P
Acapulco-style fried whole red snapper Served with a house salad, Mexican rice, refried beans and garlic mayo	
CAMARONES A LA DIABLA	22
Shrimp sautéed in a spicy guajillo sauce Served with grilled pineapple and white rice	
CAMARONES AL AJILLO	22
Shrimp sautéed with garlic Served with a house salad, Mexican rice, refried beans and garlic mayo	
ENCHILADAS COSTERAS	18
Corn tortillas stuffed with shrimp and topped with your choice of salsa verde, mole or ranchera sauce	
SABOR AZTECA	26
Combination of shrimp, grilled thin steak, and crispy tacos Complimented with rice, beans, and garlic mayo	
FILETE DE PESCADO A LA TALLA	M/P
Grilled fish filet, marinated in spices from the coast of Oaxaca Served with a house salad, white rice and garlic mayo	

# SIDE DISHES

ARROZ Rice	3
FRIJOLES Beans	3
RICE AND BEANS	5
CHILES TOREADOS Grilled jalapenos with a touch of salt and lime	4
TOSTADITAS CON SALSA Tortilla chips and salsa	3
NOPALES ASADOS Grilled cactus	6

# BEBIDAS

## BEVERAGES

<b>LOS REFRESCOS MEXICANOS</b> Mexican Beverages	3
JARRITO'S SANGRIA SENORIAL SIDRAL MUNDET COCA COLA	
<b>LOS AGUAS FRESCAS</b>	Glass 3, Pitcher 8
JAMAICA Hibiscus Flower tea	
HORCHATA Rice Water	
TAMARINDO Tamarind	