
MENÚ DE CENA (Supper Menu)



APERITIVOS (Appetizers)

Nachos **Reg: \$8.50, Grande: \$10.50**

HOMEMADE TORTILLA CHIPS, CRISP LETTUCE, TOMATOES, JALAPEÑOS AND REFRIED BEANS SMOTHERED WITH CHEESE, SOUR CREAM, GUACAMOLE AND YOUR CHOICE OF GRILLED MEAT OR VEGETABLES.

Choice of: shredded chicken, grilled chicken, seasoned shredded beef, ground beef

Veggie Fajita Nachos **\$7.50**

HOMEMADE TORTILLA CHIPS SMOTHERED WITH MELTED CHEESE AND REFRIED BEANS. TOPPED WITH GRILLED BELL PEPPERS AND ONIONS, GUACAMOLE, LETTUCE, TOMATOES, JALAPEÑOS AND SOUR CREAM.

Shrimp Nachos **\$10.99**

HOMEMADE TORTILLA CHIPS, TOPPED WITH MELTED CHEESE, LETTUCE, TOMATOES AND SOUR CREAM. THEN FINISHED WITH SHRIMP SIMMERED IN OUR HOMEMADE MEXICAN TOMATO SALSA. SERVED WITH GUACAMOLE ON THE SIDE

Crab Nachos **\$10.99**

ORIGINAL SANTA FÉ RECIPE. JUMBO LUMP CRAB MEAT, SMOTHERED WITH OUR HOMEMADE SMOKED CHIPOTLE CREAMY SALSA. SERVED WITH HOMEMADE GUACAMOLE.

Quesadilla Grande **\$8.50**

TWO SOFT FLOUR TORTILLAS STUFFED WITH MELTED CHEESE AND YOUR CHOICE OF GRILLED MEAT OR VEGETABLES. SERVED WITH SOUR CREAM, AND PICO DE GALLO ON THE SIDE.

Choice of: Marinated grilled chicken breast, Tinga (Shredded beef), Pastor (Spiced pork and pineapple), Carnitas (pulled pork), Grilled steak, Blackened chicken

Shrimp Quesadilla **\$11.99**

GRILLED SHRIMP SPICED WITH MEXICAN HERBS, THEN SMOTHERED WITH THE CHEF'S RED WINE SAUCE. SERVED WITH GUACAMOLE ON THE SIDE

Spinach Quesadilla **\$7.99**

TWO HUGE FLOUR TORTILLAS STUFFED WITH SPINACH, ONIONS, PEPPERS AND MUSHROOMS IN A TOMATO-GARLIC SAUCE.

Jalapeños Rellenos **\$5.50**

STUFFED CRISP JALAPEÑOS WITH CHEESE, SERVED WITH OUR HOMEMADE AZTECA SAUCE

Cup of Queso Flameado (Cheese Dip) **\$4.99**

HOME-MADE CHEESE DIP SERVED WITH CHIPS AND FLOUR TORTILLAS.

Yucas con Hogao **\$4.99**

IMPORTED CASSAVA (POTATO LIKE ROOT), COOKED WITH SPICES, THEN GOLDEN FRIED. FINISHED WITH OUR HOMEMADE SPANISH GARLIC TOMATO SAUCE

SOPAS (Soups)

Pozole (Bowl) **\$5.99**

THIS MEXICAN ORIGINAL RECIPE STARTS OF WITH WHITE HOMINY GRAIN, COOKED WITH MEXICAN HERBS. THEN TOPPED WITH SHREDDED LETTUCE AND YOUR CHOICE BETWEEN SHREDDED CHICKEN OR PULLED PORK (CARNITAS).

Sopa de la Abuela (Bowl) **\$4.99**
(GRANDMA'S CHICKEN SOUP) HOMEMADE CHICKEN-RICE SOUP. MADE WITH ONIONS, GARLIC AND CILANTRO.

ENSALADAS (Salads)

Taco salad **\$4.99**
CRISP ROMAINE LETTUCE, REFRIED BEANS, AND TOMATOES. TOPPED WITH SHREDDED CHEESE AND SOUR CREAM IN A TORTILLA BOWL.

House salad **\$4.99**
A PERFECT COMBINATION OF FRESHLY CUT ROMAINE LETTUCE, TOMATOES, CUCUMBERS, GREEN PEPPERS AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING.

Dressings: Caesar, creamy or low-cal Italian, bleu cheese oil and vinegar or ranch.

Add grilled chicken or steak for \$2.99, or shrimp for \$4.50

Santa Fé Caesar salad **\$5.99**
CRISP ROMAINE LETTUCE MIXED WITH THE HOUSE CAESAR DRESSING AND TORTILLA CHIPS. TOPPED WITH GRATED PARMESAN, CROUTONS AND PICO DE GALLO ON THE SIDE.

Crab taco salad **\$12.99**
FRESHLY CHOPPED ROMAINE LETTUCE, DICED TOMATOES, BLACK OLIVES AND REFRIED BEANS. TOPPED WITH A HOMEMADE JUMBO LUMP CRAB CAKE, CREAMY HOMEMADE SMOKY CHIPOTLE SALSA, AND CHEESE.

FAJITAS

Steak or Chicken **\$11.99**

Shrimp **\$12.99**

Steak and Chicken **\$12.99**

YOUR CHOICE OF GRILLED MEAT OR VEGETABLES, ONIONS AND GREEN PEPPERS. SERVED WITH MEXICAN RICE, BEANS AND CORN TORTILLAS. GUACAMOLE AND SOUR CREAM ON THE SIDE

Fajitas Del Rey **\$13.99**

A MEAT LOVERS COMBINATION OF GRILLED SKIRT STEAK, GRILLED CHICKEN BREAST, GRILLED SHRIMP, AND SEASONED MUSHROOMS. SMOTHERED WITH SMOKED HOT CHILE SALSA. SERVED WITH TORTILLAS, GUACAMOLE AND SOUR CREAM ON THE SIDE.

PLATILLOS (Entrees)

Spanish Platters **\$11.29**

Served with corn totillas, seasoned rice, beans, lettuce, tomatoes and onions, on the side

Steak o Pollo a la Mexicana
MEXICAN FAVORITE GRILLED STEAK OR MARINATED CHICKEN, SLICED AND FINISHED WITH SAUTÉED TOMATOES, ONIONS AND JALAPEÑOS.

Steak or Pollo a Caballo
SANTA FÉ SKIRT STEAK OR MARINATED GRILLED CHICKEN BREAST. SMOTHERED WITH ONIONS, TOMATOES AND

GREEN PEPPERS, THEN TOPPED WITH A FRIED EGG. SERVED WITH GALLO-PINTO RICE (RICE MIXED WITH SEASONED BLACK BEANS)

Steak o Pechuga de Pollo a la Parrilla

SANTA FE SIGNATURE SKIRT STEAK OR MARINATED CHICKEN BREAST. CHARBROILED TO PERFECTION.

Steak or Pollo Guisado

ORIGINAL AND TASTY RECIPE FROM THE SOUTH. STRIPS OF MARINATED STEAK OR CHICKEN SLOWLY SIMMERED IN ONIONS, TOMATOES AND GREEN PEPPERS. SERVED WITH GALLO-PINTO RICE (RICE MIXED WITH SEASONED BLACK BEANS)

PLATOS DE LA CASA (House Signature Platters)

MEXICAN CRAB CAKES

\$18.99

HOMEMADE JUMBO LUMP CRAB CAKES, GOLDEN BROILED TO PERFECTION. SMOOTHED WITH OUR FAMOUS CREAMY CHIPOTLE-CILANTRO SALSA. OVER A BED OF GALLO PINTO RICE AND FAJITA VEGETABLES ON THE SIDE

Ancho beef

\$11.75

TENDER BONELESS RIB MEAT COOKED FOR HOURS IN ANCHO CHILE SAUCE, SERVED WITH RICE AND BEANS. TOPPED WITH SCALLIONS

Carnitas

\$10.99

GOLDEN CRISP PULLED PORK. COOKED FOR HOURS IN OUR MEXICAN SPICES. SERVED WITH RICE AND CHARRA BEANS.

Paella

\$10.99

BROILED MUSSELS, SHRIMP, SCALLOPS AND CALAMARY MIXED IN SPANISH RICE. SERVED WITH IMPORTED SWEET FRIED PLANTAINS.

Sopes

\$7.99

THREE THICK CORN TORTILLAS TOPPED WITH BEANS, CHEESE, AVOCADO, ONIONS, CILANTRO, SOUR CREAM AND YOUR CHOICE OF MEAT.

Choice of: Shredded chicken, Spiced pork, Pulled pork (Carnitas), Tinga, Pastor or Chorizo. Veggie (Grilled peppers and onions)

Camarones a la Mexicana

\$12.99

SPICY SHRIMP SAUTÉED IN OUR SPECIAL CREAMY RED SAUCE, SERVED WITH SPANISH RICE, BEANS AND TORTILLAS.

Arroz con Pollo

\$7.99

CHARBROILED CHICKEN MIXED WITH SPANISH RICE, SERVED WITH SWEET PLANTAINS.

Santa Fé chicken and shrimp

\$13.99

GRILLED MARINATED CHICKEN TOPPED WITH MEXICAN SPICED SHRIMP IN HOMEMADE SPICY RED WINE GARLIC SAUCE. SERVED OVER A BED OF MEXICAN RICE. ACCOMPANIED WITH CHARRO BEANS AND FRESHLY SLICED AVOCADO ON THE SIDE.

Pollo loco (Blackened chicken breast)

\$9.99

BLACKENED CHICKEN BREAST SERVED WITH HOMEMADE CHIPOTLE-RANCH SALSA.

Low Carb: Substitute Sides for a Garden Salad

Mojarra Frita

\$12.99

WHOLE TILAPIA, LIGHTLY BREADED THEN DEEP FRIED. SERVED WITH MEXICAN RICE, BEANS AND CORN TORTILLAS.

ALAMBRE

Served with rice and tortillas

Hawaiian	\$9.99
CHARBROILED SPICED PORK, ONIONS, HAM, BACON, PINEAPPLE, AND MELTED CHEESE.	
Tierra (Earth)	\$9.99
CHARBROILED STEAK, CHICKEN AND BACON WITH PORTOBELLA MUSHROOMS, GREEN PEPPER AND ONIONS SMOTHERED WITH MELTED CHEESE	
Mar, Cielo y Tierra (Earth, Sea, and sky)	\$13.99
CHARBROILED STEAK, CHICKEN, SHRIMP AND BACON WITH ONIONS AND GREEN PEPPERS SMOTHERED WITH MELTED CHEESE.	

ENCHILADAS

Beef or Chicken	\$8.75
Cheese	\$7.50
YOUR CHOICE OF FILLING WRAPPED IN THREE CORN TORTILLAS SMOTHERED WITH YOUR CHOICE OF HOMEMADE GREEN TOMATILLO OR RED GUAJILLO PEPPER SAUCE. TOPPED WITH MELTED CHEESE, LETTUCE TOMATOES AND SOUR CREAM.	

FAVORITOS MEXICANOS

Served with rice and refried beans

TACO PLATTER	\$7.75
(TWO SOFT OR THREE CRISPY) YOUR CHOICE OF MEAT TOPPED WITH ONIONS AND CILANTRO OR LETTUCE, TOMATOES AND SOUR CREAM.	

Choice of: Grilled Steak, Ground Beef, Tinga (Pulled Beef), Grilled Chicken Breast, Pulled Chicken, Carnitas (Pulled Pork), or Pastor (Pork & Pineapple)

Original Chimichanga	Meat \$8.99, Spinach \$7.99
FLOUR TORTILLA STUFFED WITH MELTED CHEESE AND YOUR CHOICE OF MEAT. GRILLED OR FRIED (CRISPY) AND TOPPED WITH SOUR CREAM.	
Golden Chimichanga	\$9.49
GRILLED CHIMICHANGA TOPPED WITH OUR FAMOUS CHEESE DIP AND SOUR CREAM. STUFFED WITH GROUND BEEF OR CHICKEN	
Golden Pork Chimichanga	\$10.49
TENDER PULLED PORK FRIED CHIMICHANGA, FINISHED WITH OUR SIGNATURE QUESO DIP AND TOPPED WITH SOUR CREAM.	
Platillo de Tamales	\$8.99
THREE TAMALES SMOTHERED WITH GREEN TOMATILLO OR RED PEPPER SALSA. TOPPED WITH LETTUCE TOMATOES AND SOUR CREAM. SERVED WITH MEXICAN RICE AND REFRIED BEANS	
Platillo de Nopales (Cactus Paddles)	\$11.99
NOPALES COOKED TO PERFECTION IN OUR VINEGAR SAUCE ACCOMPANIED WITH ONE SLICE OF MEXICAN BEEF AND SPICED PORK. SERVED WITH GRILLED ONIONS, REFRIED BEANS AND GRILLED CHEESE CORN TORTILLAS.	

CHILAQUILES

Chicken or Steak	\$8.99
Shrimp	\$10.99

Eggs or Veggie

HOMEMADE CORN TORTILLA CHIPS SMOTHERED WITH CHEESE, ONIONS AND SOUR CREAM. SERVED WITH YOUR CHOICE OF GRILLED MEAT AND TOMATO SAUCE (RED) OR TOMATILLO SAUCE (GREEN).

\$7.99

BURRITOS

Burrito Gigante

LARGE FLOUR TORTILLA STUFFED WITH LETTUCE AND TOMATOES AND YOUR CHOICE OF FILLING. STARTING WITH RICE, BEANS AND CHEESE OR SOUR CREAM.

\$7.75

Azteca Steak

GRILLED MARINATED STEAK SMOTHERED WITH CHIPOTLE-RANCH (MILD) SALSA.

Orange Chicken

GRILLED CHICKEN BREAST TOPPED WITH GRILLED VEGGIES AND OUR FIRE CHIPOTLE SALSA.

Adobo Chipotle Steak

SHREDDED BEEF SLOWLY COOKED WITH MEXICAN SPICES. TOPPED WITH CORN SALSA.

Blackened Chicken

BLACKENED GRILLED CHICKEN, TOPPED WITH OUR HOMEMADE CHIPOTLE RANCH.

Vegetable Fajita Burrito

YOUR CHOICE OF BEANS SERVED WITH RICE, GRILLED BELL PEPPERS AND ONIONS WRAPPED WITH A FLOUR TORTILLA. SERVED WITH YOUR CHOICE OF HOT SAUCE.

Carnitas

TWICE COOKED TENDER PULLED PORK SPICED WITH BAY LEAVES AND THYME, THEN GRILLED TO PERFECTION. TOPPED WITH FAJITA VEGGIES AND GREEN AVOCADO SALSA (HOT).

Burrito de Camarones

THIS ORIGINAL RECIPE STARTS OFF WITH SEASONED MEXICAN RICE COMBINED WITH GRILLED SHRIMP AND MELTED CHEESE. THEN SMOTHERED WITH OUR SPICED GARLIC TOMATO SAUCE.

\$9.99

SIDE ORDERS

Guacamole Regular

\$1.99

Guacamole Grande

\$2.99

French Fries

\$2.25

Platanos Fritos (Sweet Plantains)

\$2.50

Tostones (Crispy Salty Plantains)

\$2.50

Tamales

\$2.50

Yuccas Fritas con Hogao

\$4.99

Side of Gallo Pinto Rice

\$2.50

Solo Tacos

\$2.50

CHOICE OF STEAK, ENCHILADA, PASTOR (PORK & PINEAPPLE), TINGA (PULLED BEEF), OR POLLO (CHICKEN)

Tortas Mexicanas (Hard-roll sandwiches.)

\$7.50

BEANS, LETTUCE, ONIONS, AVOCADO, JALAPEÑOS ON OUR FRESHLY BAKED MEXICAN ROLL.

CHOICE OF: CARNITAS (PORK), MILANESA(BREADED BEEF), CUBAN (STEAK, PORK, HAM AND PINEAPPLE)

Mexican Cheesesteak

\$6.99

Mexican Chicken Cheesesteak

\$6.99

FOR KIDS ONLY (Ages Twelve and Under)

Beef Soft Taco With Cheese, or Chicken Nuggets, or Cheese Quesadilla

\$3.99

Served with either rice, beans or French Fries

MEXICAN SODAS

Jarrito de naranja, Cidral, Tamarindo y boing de mango

18% Gratuity charge will be automatically added to parties of 6 or more people

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