

this menu prepared for you by:



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Welcome to Maria Bonita Gourmet Mexican, a family-operated restaurant since 1996. We take great pride in serving only the freshest seafood and meats. The menu emphasizes (non-traditional) Gourmet Mexican which may not be familiar to you, so please ask questions. We can customize most items for vegetarians. We want to do whatever we can to make your dining experience enjoyable.

Thank you for coming to Maria Bonita, and please recommend us to all your family and friends. We hope to see you again soon. —Francisco, Jose, and Alexa

ANTOJITOS (APPETIZERS)

Stuffed Jalapenos Five jalapenos stuffed with cream cheese and served with a house sauce. 7.50

Spinach Jalapeno Quesadilla Grilled flour tortillas with jack cheese, garlic, onions, spinach, and jalapeno, topped with avocado and sour cream. 9.95

Mushroom Quesadilla Grilled flour tortillas with jack cheese, bell peppers, onions, garlic, jalapenos, and mushrooms topped with sour cream. 9.95

Rajas con Queso y Jalapeno Fresh roasted chile poblano sautéed with jack cheese, jalapeno, garlic, onions, and cream. 12.95

Extra Salsa 0.95; **Guacamole** 5.50; **Fresh Chips and Salsa** 3.95; **Fresh Chips and Guacamole** 6.75

SOPAS (STEW & SOUP)

Maria Bonita Stew Made fresh with tomatoes, potatoes, onions, celery, garlic, carrots, and cilantro. Choice of: Fish 15.95 or shrimp 16.95

Black Bean Soup Made fresh with garlic, onions and rice. 7.25

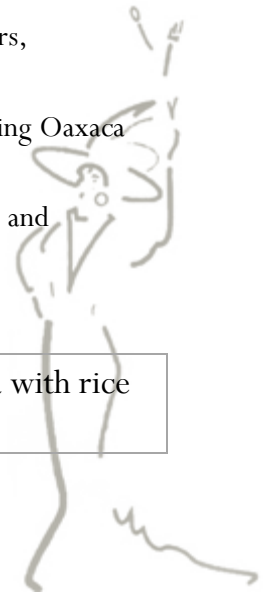
ENSALADAS (SALADS)

Fajita Salad Mixed greens, diced tomatoes, jack and cheddar cheeses, avocado, bell peppers, onions, and sour cream. Choice of: Chicken 13.95, shrimp 14.95, or vegetarian 12.95

Mexican Caesar Salad Fresh romaine with parmesan cheese, cilantro, and Caesar dressing Oaxaca style. 9.95 Add chicken. 12.95

House Salad Mixed greens with tomatoes, jack and cheddar cheeses, onions, bell peppers, and mushrooms. 7.50

Kid's menu (10 & under only) Choice of: Bean and cheese burrito, quesadilla with rice and beans, tamal with rice and beans, or soft taco with rice and beans. 7.50





DINNER ENTRÉES

Full dinner items are served with green poblano rice, beans and fresh tortillas or **petite** (with out rice and beans)

Camarones (Shrimp)

Al Mojo de Ajo Sautéed shrimp with mushrooms in a garlic butter. *16.50* (petite *14.50*)

Camarones Borrachos Sautéed shrimp in a tequila cream sauce made with jalapeno, garlic, onions, cream, and fresh lime juice. *16.95* (petite *14.95*)

Mexicanos Sautéed shrimp with tomatoes, onions, garlic, cilantro, fresh lime juice and chile serrano. *16.95* (petite *14.95*)

Al Chipotle Sautéed shrimp with tomatoes, garlic, onions, cilantro, and chile chipotle. *16.50* (petite *14.50*)

Al Guajillo con Nopales Sautéed shrimp in a red sauce made with chile guajillo, garlic, oregano, black pepper, fresh lime juice, and cactus. *16.95* (petite *14.95*)

Pescado (Fish)

Pescado Borracho Grilled snapper topped with a tequila cream sauce made with jalapeno, garlic, onions, cream, and fresh lime juice. *16.95* (petite *14.95*)

Salmon al Pipian Grilled salmon topped with aromatic sauce made with garlic, tomatillo, olive oil, sesame seeds, cilantro, and pumpkin seeds. *17.95* (petite *15.95*)

Salmon Picasso Grilled salmon topped with a cream sauce made with cilantro, garlic, bell pepper, cream, and black pepper. *17.95* (petite *15.95*)

Yucatan Grilled Mahi topped with a chipotle sauce made with garlic, tomatillo, chile chipotle, honey, and avocado. *16.95* (petite *14.95*)

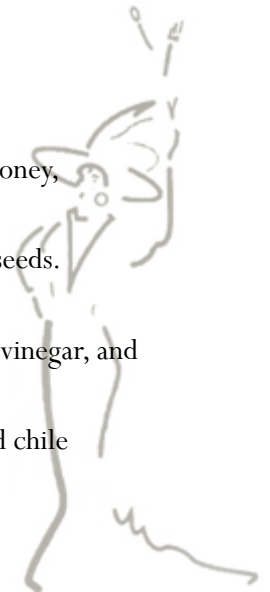
Carnes (Meat)

Pork Enmielado Sautéed pork with a sweet potato honey sauce made with chile pasilla, honey, oregano, garlic, and sweet potatoes. *16.95* (petite *14.95*)

Pipian Verde Sautéed pork in a pipian sauce made with tomatillo, garlic, olive oil, sesame seeds, pumpkin seeds, and almonds. *16.95* (petite *14.95*)

Carne al Adobo Sautéed pork with garlic, ancho chilies, cinnamon, black pepper, cloves, vinegar, and honey. *16.95* (petite *14.95*)

Carne al Chipotle Sautéed beef with tomatoes, garlic, onions, cilantro, black pepper, and chile chipotle. *16.50* (petite *14.50*)





Pollo (Chicken)

Pollo Toluca Sautéed chicken breast with a spinach cream sauce made with chile chipotle, garlic, onions, spinach, and black pepper. *16.95 (petite 14.95)*

Pollo al Pipian Grilled chicken breast topped with aromatic sauce made with garlic, tomatillo, olive oil, sesame seeds, and pumpkin seeds. *16.95 (petite 14.95)*

Pollo Chihuahua Grilled chicken breast topped with a mushroom cream sauce made with garlic, onions, chipotle, mushrooms, and black pepper. *16.95 (petite 14.95)*

Enchiladas Verdes Two flour tortillas stuffed with chicken, cream, onions, green sauce, black pepper, and cheese, then topped with sour cream. *16.95 (petite 14.95)*

Enchiladas con Mole Negro Sauce Two corn tortillas stuffed with your choice of chicken or cheese, and topped with our sweet black mole sauce. *16.95 (petite 14.95)*

COMBINATIONS

Served with green poblano rice and beans

Villa Corona Chile relleno and cheese enchilada. *12.95*

Mariposa Chicken enchilada and two chicken tacos. *12.95*

Mazatlan. Two tamales and chicken taco. *12.95*

HOME MADE DESSERTS

(Non-traditional)

Arroz Azteca Made with chocolate, cream, annatto seed, cinnamon, fennel seed, cloves and chile de arbol. *5.95*

Vanilla-Almond Flan *6.50*

Mango-Lime Ice Cream *5.95*

BEVERAGES

Coke, diet coke, sprite, orange, lemonade, iced tea, milk, horchata, Jamaica, coffee, bottle water *2.50*
Mineral water *3.50*; Orange juice *2.75*

Cerveza

Sol, Corona, Corona Light, Modelo, Negra Modelo, Pacifico, Dos Equis, Tecate, Carta Blanca, Bohemia, Bud Light, Coors Light, Coors (non alcoholic)

Wine

By the glass or bottle. Ask your server for a wine list.

Sangria and Wine Margaritas

Our corkage is \$10.00

*We add gratuity to parties of 8 and up.





DINNER SPECIALS

Full dinner items are served with green poblano rice, beans and fresh tortillas, or **petite** (with out rice and beans)

Mole Negro Oaxaca Style (sweet black mole) Choice of chicken or pork made with chile mulato, chipotle, chile negro, pecans, almonds, peanuts, sesame seeds, tomatillo, banana, cloves, cinnamon, oregano, garlic, onions, black pepper, chocolate, olive oil, and thyme. *16.95 (petite 14.95)*

Mole Cafe Oaxaca Style (brown mole sweet & spicy) Choice of chicken or pork made with chile guajillo, chile mulato, chile ancho, almonds, peanuts, sesame seeds, pumpkin seeds, chocolate, garlic, oregano, and pepper corns. *16.95 (petite 14.95)*

Mole Amarillo Oaxaca Style (yellow mole spicy) Choice of chicken or pork made with jalapeno, tomatillos, onions, garlic, cilantro, avocado leaves, oregano, cloves, cumin, and pepper corns. *16.95 (petite 14.95)*

Pollo Borracho Grilled chicken breast topped with a tequila cream sauce made with jalapeno, garlic, onions, bell peppers, cream, fresh lime juice, black pepper, and tequila. *16.95 (petite 14.95)*

Pollo Guadalajara Sautéed chicken with a poblano cream sauce made with fresh roasted poblano chilies, garlic, onions, cheese, and black pepper. *16.95 (petite 14.95)*

Sonora Choice of chicken or pork sautéed in a sauce made with garlic, chile guajillo, black pepper, cherry vinegar, rosemary, and pineapple. *16.95 (petite 14.95)*

Yucateco Choice of chicken or pork sautéed in a sauce made with chile guajillo, annatto seeds, tomatoes, onions, chile de arbol, cherry vinegar, orange juice, oregano black pepper, and mint. *16.95 (petite 14.95)*

Pescado Maya Grilled Mahi topped with jalapeno cream sauce made with garlic, cream, jalapeno, tarragon, and vinegar. *16.95 (petite 14.95)*

Take home some of our best sauces for only \$9.95 (16oz). We offer black mole, brown mole, yellow mole, borracho, Guadalajara, maya, toluca, piccasso, and Chihuahua.

Also, **made to order tamales** make a great compliment to the mole sauces for \$18.95 per dozen (2 dozen minimum order and 2-day preparation time). Consider a **Maria Bonita Gift Certificate** for your family and friends.

All **art** on the walls at Maria Bonita is painted by local artists Edmund E. Lara, Juan Zavala, and Rolando Camarena and is for sale. Please review the collection and learn more about Maria Bonita on our website at www.MariaBonitaGourmet.com.

