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## MENÚ DE CENA (Supper Menu)



### APERITIVOS (Appetizers)

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<b>Nachos</b>	<b>Reg: \$8.50, Grande: \$10.50</b>
HOMEMADE TORTILLA CHIPS, CRISP LETTUCE, TOMATOES, JALAPEÑOS AND REFRIED BEANS SMOTHERED WITH CHEESE, SOUR CREAM, GUACAMOLE AND YOUR CHOICE OF GRILLED MEAT OR VEGETABLES	
<i>Choice of: Shredded Chicken, Grilled Chicken, Seasoned Shredded Beef, Ground Beef, or Fajita Veggies</i>	
<b>Shrimp Nachos</b>	<b>\$10.99</b>
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	
<b>Crab Nachos</b>	<b>\$11.49</b>
ORIGINAL SANTA FÉ RECIPE. JUMBO LUMP CRAB MEAT, SMOTHERED WITH OUR HOMEMADE SMOKED CHIPOTLE CREAMY SALSA. SERVED WITH HOMEMADE GUACAMOLE	
<b>Quesadilla Grande</b>	<b>\$8.50</b>
TWO SOFT FLOUR TORTILLAS STUFFED WITH MELTED CHEESE AND YOUR CHOICE OF GRILLED MEAT OR VEGETABLES. SERVED WITH SOUR CREAM, GUACAMOLE, AND PICO DE GALLO ON THE SIDE.	
<i>Choice of: Marinated grilled chicken breast, Tinga (Shredded beef), Pastor (Spiced pork and pineapple), or Carnitas (Pulled pork)</i>	
<b>Crab Quesadilla</b>	<b>\$10.99</b>
OUR HOMEMADE CRAB FILLING AND MELTED CHEESE, FINISHED WITH OUR HOMEMADE CHIPOTLE REMOULADE AND SOUR CREAM. SERVED WITH GUACAMOLE ON THE SIDE	
<b>Shrimp Quesadilla</b>	<b>\$11.99</b>
GRILLED SHRIMP SPICED WITH MEXICAN HERBS, THEN SMOTHERED WITH THE CHEF'S RED WINE SAUCE. SERVED WITH GUACAMOLE ON THE SIDE	
<b>Spinach Quesadilla</b>	<b>\$7.99</b>
TWO FLOUR TORTILLAS STUFFED WITH SPINACH, ONIONS, PEPPERS AND MUSHROOMS IN A TOMATO-GARLIC SAUCE	
<b>Jalapeños Rellenos</b>	<b>\$5.75</b>
CRISP JALAPEÑOS STUFFED WITH CHEESE, SERVED WITH OUR HOMEMADE AZTECA SAUCE	
<b>Queso Flameado</b>	<b>\$4.99</b>
HOME-MADE CHEESE DIP SERVED WITH CHIPS AND FLOUR TORTILLAS	
<b>Yucas con Hogao</b>	<b>\$5.99</b>
IMPORTED CASSAVA (POTATO LIKE ROOT), COOKED WITH SPICES, THEN GOLDEN FRIED. FINISHED WITH OUR HOMEMADE SPANISH GARLIC TOMATO SAUCE	
<b>Camarones Rellenos</b>	<b>\$9.99</b>
ON THE PACIFIC COAST, STATES LIKE SINALOA AND SONORO OFFER THIS BEAUTIFUL COMBINATION OF SHRIMP, BACON, AND QUESO BLANCO. SERVED WITH ORANGE CHIPOTLE SAUCE ON THE SIDE	
<b>Santa Fé Sampler</b>	<b>\$10.99</b>

## GUACAMOLE BOWLS

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- Santa Fé – “The Original”** **\$10.00**  
AVOCADOS, LIME, TOMATOES, ONIONS, CILANTRO, AND SPICES
- Del Mar** **\$13.00**  
SPICED JUMBO LUMP CRAB MEAT, FRESHLY CUT AVOCADOS, AND PICO DE GALLO

## SOPAS (Soups)

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- Pozole (Bowl)** **\$5.99**  
THIS ORIGINAL MEXICAN RECIPE STARTS OFF 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** **\$4.99**  
A BOWL OF GRANDMA’S HOMEMADE CHICKEN-RICE SOUP. MADE WITH ONIONS, GARLIC AND CILANTRO

## ENSALADAS (Salads)

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- Taco salad** **\$5.99**  
CRISP ROMAINE LETTUCE, REFRIED BEANS, AND TOMATOES, TOPPED WITH SHREDDED CHEESE AND SOUR CREAM IN A TORTILLA BOWL
- House salad** **\$5.49**  
A PERFECT COMBINATION OF FRESHLY CUT ROMAINE LETTUCE, TOMATOES, CUCUMBERS, GREEN PEPPERS AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING

**Dressings: Caesar, Creamy Italian, Honey Mustard, Bleu Cheese, Oil and Vinegar, Ranch or Raspberry Vinaigrette**

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

- Santa Fé Caesar** **\$5.99**  
CRISP ROMAINE LETTUCE MIXED WITH THE HOUSE CAESAR DRESSING AND TORTILLA CHIPS. TOPPED WITH GRATED PARMESAN AND CROUTONS WITH 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

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- Steak or Chicken** **\$12.99**
- Steak and Chicken** **\$13.99**
- Shrimp** **\$13.99**
- Veggies (peppers, mushrooms, tomatoes and onions)** **\$9.99**  
MARINATED GRILLED MEAT, ONIONS AND GREEN PEPPERS. SERVED WITH MEXICAN RICE, BEANS AND CORN TORTILLAS. ACCOMPANIED WITH 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

## Cancun Fajitas

\$17.99

A SEAFOOD LOVERS' COMBINATION. SHRIMP, HAWAIIAN PINK SNAPPER, AND SLICED CALAMARI, GRILLED WITH ONIONS AND PEPPERS. SERVED WITH GUACAMOLE, RICE, BEANS, AND TORTILLAS ON THE SIDE

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# PLATOS DE LA CASA

## (House Signature Platters)

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### Chipotle Filet Mignon

\$17.99

MOUTHWATERING PAN-SEARED 8OZ FILET MIGNON, SERVED OVER SCALLION-CILANTRO MASHED POTATOES, AND SMOTHERED WITH A MUSHROOM CHIPOTLE CABERNET REDUCTION SAUCE

### Ribeye

\$15.99

SANTA FÉ 10OZ PAN-SEARED RIBEYE STEAK. TOPPED WITH OUR SMOKED CHILE BUTTER. ACCOMPANIED WITH COTIJA GRATINATED POTATOES AND SAUTÉED FAJITA VEGETABLES

### Bistec Abobado

\$15.99

SEASONED GRILLED SKIRT STEAK, TOPPED WITH STUFFED SPICED SHRIMP WRAPPED IN BACON. ACCOMPANIED WITH RICE, GRILLED PEPPERS, MUSHROOMS AND ONIONS

Rare	Med Rare	Med	Med Well	Well-Done
Large Red cold center	Bright Red warm center	Pink warm-hot center	Almost Brown hot center	No Red hot center

## MOLE POBLANO

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### Chicken Enchiladas

\$10.99

### Cheese Enchiladas

\$9.99

"MOLLI" IS A POTPOURRI OF HOT CHILES. HOWEVER, DURING THE SPANISH COLONIALISM IN MEXICO OVER 20 INGREDIENTS WERE ADDED TO THIS RECIPE IN ORDER TO COUNTERACT THE CHILES. PEANUTS, CLOVES AND BITTER CHOCOLATE AMONG MANY OTHERS WERE ADDED TO RECREATE THIS RECIPE FROM THE PAST. SERVED WITH OUR SIGNATURE RICE AND BEANS

### 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

### Sopes

\$7.99

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

*Choice of: Shredded chicken, Spiced pork, Pulled pork (Carnitas), Tinga (Shredded beef), Pastor (Spiced pork and pineapple) or Chorizo, or Veggies (Grilled peppers and onions)*

### Chile Relleno

\$11.99

HOMEMADE EGG BATTERED FRIED POBLANO PEPPERS, STUFFED WITH CHEESE AND SHREDDED CHICKEN OR GROUND BEEF. TOPPED WITH OUR TRADITIONAL RANCHERA SALSA

### Platillo de Tamales

\$8.99

THREE TAMALES SMOTHERED WITH GREEN TOMATILLO OR RED PEPPER SALSA. TOPPED WITH LETTUCE, TOMATOES, AND SOUR CREAM, AND SERVED WITH MEXICAN RICE AND REFRIED BEANS

**Platillo de Carnitas** **\$10.99**  
GOLDEN CRISP PULLED PORK. COOKED FOR HOURS IN OUR MEXICAN SPICES, AND SERVED WITH RICE AND CHARRO BEANS

### **PESCADOS Y MARISCOS (Seafood Platters)**

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**Mexican Crab Cakes** **\$18.99**  
HOMEMADE JUMBO LUMP CRAB CAKES, PAN SEARED TO PERFECTION. SMOTHERED WITH OUR FAMOUS CREAMY CHIPOTLE-CILANTRO SALSA, AND SERVED OVER A BED OF GALLO PINTO RICE WITH FAJITA VEGETABLES ON THE SIDE

**Pargo Hawaiano** **\$14.99**  
PAN SEARED HAWAIIAN PINK SNAPPER FILET, SEDUCTIVELY PAIRED WITH A VIBRANT MALIBU PINEAPPLE JICAMA SALSA

**Mojarra Frita** **\$12.99**  
WHOLE TILAPIA, LIGHTLY BREADED THEN DEEP FRIED. SERVED WITH MEXICAN RICE, BEANS AND CORN TORTILLAS

**Paella** **\$11.99**  
BROILED MUSSELS, SHRIMP, SCALLOPS, CHORIZO AND CALAMARI MIXED INTO OUR SAFFRON SPANISH RICE, AND SERVED WITH IMPORTED SWEET PLANTAINS

**Seafood Provincial** **\$14.99**  
TOMATO SEAFOOD STEW MADE WITH SHRIMP, SLICED CALAMARI, AND CUTTLEFISH. SERVED WITH MEXICAN RICE AND TOSTONES

### **PLATILLOS (Spanish Platters)**

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

**Bistec o Pollo a la Mexicana** **\$11.99**  
MARINATED GRILLED STEAK OR CHICKEN BREAST, SLICED AND FINISHED WITH SAUTÉED TOMATOES, ONIONS AND JALAPEÑOS

**Bistec or Pollo a Caballo** **\$11.99**  
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)

**Bistec or Pollo Guisado** **\$11.99**  
THIS ORIGINAL AND TASTY RECIPE FROM THE SOUTH. STRIPS OF MARINATED SKIRT STEAK OR CHICKEN BREAST SLOWLY SIMMERED IN ONIONS, TOMATOES AND GREEN PEPPERS. SERVED WITH GALLO-PINTO RICE (RICE MIXED WITH SEASONED BLACK BEANS)

**Arroz con Pollo** **\$7.99**  
SHREDDED CHICKEN MIXED WITH SEASONED SPANISH RICE, SERVED WITH SWEET PLANTAINS

### **ALAMBRE**

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*Served with rice and tortillas*

**Sencillo** **\$9.99**  
MARINATED GRILLED STEAK, ONIONS, HAM, AND BACON, SMOTHERED WITH MELTED CHEESE

**Tierra (Earth)** **\$9.99**  
CHARBROILED STEAK, CHICKEN AND BACON WITH MUSHROOMS, GREEN PEPPER AND ONIONS, AND SMOTHERED WITH MELTED CHEESE

**Hawaiana** **\$9.99**

SPICED PORK, HAM, BACON, COOKED WITH PINEAPPLE, BELL PEPPERS, AND ONIONS, AND SMOTHERED WITH MELTED CHEESE.

**Mar, Cielo y Tierra** **\$13.99**

"EARTH, SEA AND SKY" IS MADE WITH CHARBROILED STEAK, CHICKEN, SHRIMP, AND BACON WITH ONIONS AND GREEN PEPPERS SMOTHERED WITH MELTED CHEESE.

## ENCHILADAS

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**Beef or Chicken** **\$8.75**  
**Cheese** **\$7.99**

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.

**Fish Lettuce Wrap Tacos** **\$12.99**

SPICED SNAPPER, GRILLED WITH ONIONS AND JALAPEÑOS, TOPPED WITH TOMATOES, CUCUMBERS, AVOCADO AND RED ONIONS. SERVED OVER TWO FRESHLY CUT ROMAINE LEAVES AND ACCOMPANIED WITH AZTECA SALSA ON THE SIDE

## FAVORITOS MEXICANOS

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*Served with rice and refried beans*

**TACO PLATTER** **\$7.99**

(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** **\$10.49**

GRILLED CHIMICHANGA TOPPED WITH OUR FAMOUS CHEESE DIP AND SOUR CREAM. STUFFED WITH YOUR CHOICE OF MEAT

*Choice of: Pulled Chicken, Pulled Beef, Pulled Pork, or Spinach*

## BURRITOS

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**Burrito Gigante** **\$7.99**

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

(SOME CONSIDER THIS MEXICAN FAVORITE A MEDIUM TO COLD TEMPERATURE ITEM DEPENDING ON THE AMOUNT OF COLD VEGETABLES ADDED TO IT.)

### **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.

### **Blackened Chicken**

BLACKENED GRILLED CHICKEN, TOPPED WITH OUR HOMEMADE CHIPOTLE RANCH.

### **Vegetable Fajita Burrito**

BEANS AND RICE, GRILLED BELL PEPPERS AND ONIONS, WRAPPED WITH A FLOUR TORTILLA. SERVED WITH YOUR CHOICE OF HOT SAUCE. (GREEN CHILE, RED PEPPER, OR QUESO SAUCE)

### **Burrito Mojados**

**add 99¢**

THE BURRITO GIGANTE OF YOUR CHOICE SPIKED WITH CHEESE DIP AND SMOTHERED WITH GREEN TOMATILLO OR RED PEPPER SAUCE. GARNISHED WITH CRUMBLLED COTIJA CHEESE

## **SIDE ORDERS**

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<b>Guacamole Regular</b>	<b>\$1.99</b>
<b>Guacamole Grande</b>	<b>\$3.49</b>
<b>French Fries</b>	<b>\$2.25</b>
<b>Platanos Dulces (Sweet Plantains)</b>	<b>\$2.50</b>
<b>Tostones (Crispy Salty Plantains)</b>	<b>\$2.50</b>
<b>Tamales</b>	<b>\$2.50</b>
<b>Yuccas Fritas</b>	<b>\$4.99</b>
<b>Gallo Pinto Rice</b>	<b>\$2.50</b>
<b>Charro Beans</b>	<b>\$2.99</b>
<b>Sour Cream / Shredded Cheese</b>	<b>75¢</b>

## **SOLO TACOS**

**\$2.50**

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CHOICE OF STEAK, ENCHILADA, PASTOR (PORK & PINEAPPLE), LENGUA, TINGA DE RES, CARNITAS, OR POLLO (CHICKEN)

## **FOR KIDS ONLY (Ages Twelve and Under)**

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*Served with either rice and beans, or French Fries*

<b>Corn Dog</b>	<b>\$3.99</b>
<b>Beef Soft Taco With Cheese</b>	<b>\$3.99</b>
<b>Chicken Nuggets</b>	<b>\$3.99</b>
<b>Cheese Quesadilla</b>	<b>\$3.99</b>

## **Soft Drinks**

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**Coke, Diet Coke, Sprite, Root Beer, Orange Fanta, Lemonade, Brewed Iced Tea, Coffee or Decaf**

## **Mexican Sodas**

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**Jarrito de naranja, Cidral, Tamarindo, Mexican Coke, y Boing de Mango**

## **Smoothies and Milkshakes**

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**Choice of: Mango, Pineapple, Strawberries, or Bananas**

*Our smoothies are made with 100% real fruit.*

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*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please alert your server of any food allergies.  
18% Gratuity will be added to parties of 7 or more. Coupons and Discounts cannot be combined.*

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