

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 Sautéed steak and onions	9
POLLO ENCEBOLLADO Sautéed 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

MOLE	19
Chicken breast bathed in mole sauce and topped with toasted sesame seeds Served with Mexican rice, black beans and queso blanco	
ENCHILADAS OAXAQUEÑAS	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	
ARRACHERA	22
Thinly sliced angus steak topped with melted Oaxaqueño cheese Served with cactus salad, rice and refried beans	
CHILAQUILES	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	
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	
MOLCAJETE	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	
TAMPIQUEÑA	21
Arrachera steak and an enchilada suiza. Served with rice, beans, and guacamole	
POLLO EN RAJAS	17
Chicken breast layered with slices of Poblano pepper and cream corn sauce Served with white rice with corn	
ALAMBRE	16
Steak sauteed with onions, Poblano peppers, and queso Oaxaca. Served with flour tortillas and salsa	
CHILES RELLENOS	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

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