



www.mariluna.com | PH: 410-486-9910 | FX: 410-486-9019

SCAN WITH YOUR
SMARTPHONE



APPETIZERS

- **GAMBAS AL AJILLO**
Sautéed shrimp garlic & lime. \$11
- **CEVICHE MIXTO**
Shrimp, Scallops, Tilapia, Calamari and fresh lime. \$11
- **CHORIZO FLAMEADO**
Melted cheese with Mexican sausage, flour tortilla. \$9
- **EMPANADAS DE CARNE, POLLO O QUESO**
Baked turnovers stuffed with beef, chicken or cheese. \$9

FLAUTAS DE POLLO O CARNE
3 crispy flautas of beef or chicken, chipotle sauce. \$7

PUPUSAS DE QUESO O REVUELTAS
Handmade corn tortillas stuffed with cheese or pork & cheese. \$8

TAMALES MEXICANOS
Chicken or beef, cornhusk wrapped, chipotle sauce, Mexican slaw. \$9



CEVICHE MIXTO



GAMBAS AL AJILLO



Quesadillas & Nachos

- **NACHOS**
Crisp tortilla chips, melted cheese, jalapeño - guacamole, pico de gallo & sour cream and choices of frijoles charros or negros.
- **QUESADILLAS**
Grilled tortillas stuffed with Monterey jack and cheddar cheese served with guacamole, pico de gallo & sour cream.
- **Crabmeat** \$13
- **Shrimp** \$13
- **Steak** \$12
- **Chicken** \$11
- **Chorizos y Papas** \$11
- **Mixed Vegetables** \$10
- **Spinach & Mushroom** \$10
- **Cheese** \$8



QUESADILLAS





CHICKEN TORTILLA CON POLLO



Soaps

SOPA DE TORTILLA CON POLLO

Chicken tortilla soup topped with cheese & fresh avocado. **\$3.5 / \$6**

SOPA DE CAMARON

Cancun style shrimp bisque topped with green onions. **\$4 / \$7**

WHITE TURKEY CHILI

Fresh turkey, garbanzo beans & spices, topped with cheese & green onions. **\$3.5 / \$6**

SOPA DE FRIJOLAS NEGROS

Mexican black beans green onions & chipotle. **\$3.5 / \$6**



Salads

MARI LUNA ENSALADA DE CASA

Our signature salad made up of mixed lettuce topped with avocado, cucumber, tomato, oranges, radish, pumpkin seeds & fresh Mexican cheese with a cilantro lime vinaigrette dressing. **\$8**

MEXICAN COBB SALAD

Mixed lettuce, tomato, cucumber, avocado, jicama, hearts of palm, egg, fresh Mexican cheese and beets served with fresh lime vinaigrette dressing. **\$10**

CAESAR SALAD

Classic Tijuana Caesar Salad served with Parmesan cheese, polenta croutons, with Caesar dressing. **\$8**

TACO SALAD

Crisp tortilla bowl layered with Mexican rice & beans, lettuce, topped with Guacamole, Sour cream, Pico de Gallo, & cheese. **\$8**

MAKE YOUR SALAD A MEAL

Mixed \$7 - Grilled Shrimp \$6 - Grilled Salmon \$6 - Grilled Tuna \$6

Grilled Steak \$6 - Grilled Chicken \$4 - Mixed Vegetables \$3



MARILUNA CAESAR SALAD



MEXICAN COBB SALAD

Please let your server know of any food allergies so we can customize your meal.



Tacos y Comida de la calle

TACO DE CAMARON

Marinated pan seared shrimp. \$4.5

TACO AL CARBON

Marinated grilled skirt steak. \$4.5

TACO DE CARNITAS

Slow roasted pork. \$4

TACO DE CHORIZO & PAPA

Mexican sausage & potatoes. \$4

TACO DE LENGUA

Slow braised tongue. \$4

TACO ENSENADA

Beer batter pan seared tilapia filet. \$4

TACO DE BARBACOA

Tender juicy lamb simmered in rich sauce. \$4

TACO DE POLLO

Marinated grilled chicken. \$4

TACO DE VEGETABLES

Grilled mixed vegetables, topped with cheese. \$3.75

TACO DE PAPA

Fried corn tortilla stuffed with potato & cheese. \$3.5

MAKE YOUR OWN TACO PLATTER

Two tacos served with Mexican rice & beans, lettuce, guacamole, Pico de Gallo & Sour cream on the side. \$14

CHALUPAS

Fried corn tortilla topped with beans & cheese, choice of shredded chicken or shredded beef. \$4

GORDITAS

Hand made corn tortilla stuffed with cheese, choice of shredded chicken or shredded beef. \$4

CHILE RELLENO

Poblano pepper stuffed with shredded chicken & cheese. \$5



TAGOS



CHILE RELLENO



Enchiladas

Three corn tortillas with your choice of fillings & sauce.

CHOICE OF FILLING

Crabmeat	\$14
Shrimp	\$13
Beef	\$12
Chicken	\$10
Vegetables	\$9
Cheese	\$8

CHOICE OF HOMEMADE SAUCE

RANCHERAS

Ranchero sauce & melted cheese topped with a fried egg.

ENTOMATADAS

Green tomatillo sauce & melted cheese.

ENMOLADAS

Mole topped with sesame seeds & melted cheese.

SUIZA

Bechamel sauce & melted cheese.



ENCHILADAS

MAKE IT A PLATTER

Mexican Rice & Beans. \$14 (Crabmeat & Shrimp \$16)



Burritos & Chimichangas

Served with Guacamole, Pico de Gallo & sour cream.



Fresh From the Grill

MARI LUNA FAJITAS AL CARBON

- Flour tortillas, peppers & onions, served with
- Rice & Beans and Guacamole, Pico de Gallo &
- Sour cream.

MARIACHI SHISH-KA-BOB

- Grilled onions, peppers and tomato on a bed of
- Mexican rice, topped with garlic tomato sauce,
- choice of beans.

Mixed Fajitas	\$18
Shrimp	\$17
Grilled Skirt Steak	\$16
Grilled Chicken	\$15
Mixed Vegetables	\$13

BURRITOS

Large flour tortilla filled with Mexican rice, beans, cheese, Pico de Gallo, topped with melted cheese.

CHIMICHANGAS

Fried golden brown flour tortilla, filled with Mexican rice, beans, cheese and pico de gallo.

Mixed	\$14
Shrimp	\$13
Steak	\$12
Chorizo y Papas	\$11
Pork	\$10
Chicken	\$10
Mixed Vegetables	\$10
Add Peppers & Onions	\$1



Rice Pilaf Dishes Of Spain & Mexico

MARI LUNA PAELLA A LA VALENCIANA

- Classic Spanish seafood and rice dish made with
- lobster, shrimp, clams, mussels, chicken &
- chorizo. \$28



PAELLA DE MARISCOS

Classic Spanish seafood & rice melange with shrimp, scallops, calamari, clams and mussels. \$20

PAELLA VEGETARIANA

Classic Spanish rice dish with aromatic vegetables & broth. \$17

ARROZ

Classic Mexican favorite, pan tossed Mexican rice, green peas & roasted peppers, topped with Pico de Gallo & scallions.

Mixed	\$18
With Shrimp	\$17
With Steak	\$16
With Chicken	\$14

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Traditional Mole Preparations Of Southern Mexico

POLLO EN MOLE

Braised half chicken in mole sauce, bandera dish and Mexican rice. **\$14**

OSSO BUCO COCHINILLO EN MOLE

Braised pork shank. **\$17**



Regional Specialties

COSTILLAS DE PUERCO

Pork spare ribs mango papaya BBQ Sauce, Mexican rice & plantains. **\$19**

CORDERO JALISCO

Lamb shank braised in banana leaves with Cascabel chili sauce - served with flour tortillas and Mexican rice. **\$19**

CARNE ASADA

Pan Seared sirloin flap steak, topped with peppers & onions, served with Mexican rice and a salad. **\$15**

MARI LUNA TILAPIA FILLET

Pan seared fillet, topped with shrimp, tomato and olive oil, served with salad and Mexican rice. **\$17.5**

MARISCADA

Seafood soup made with lobster, shrimp, scallops, calamari, mussels, clams, and homemade broth. **\$28**

CARNITAS URUAPAN

Slow roasted pork topped with onions and cilantro, served with Mexican rice, beans and flour tortillas. **\$15**

CHILE RELLENO PLATTER

Fried poblano peppers stuffed with Monterey jack cheese, baked chicken and topped with pasilla pepper red sauce, served Mexican rice & beans. **\$14**

SALMON VERACRUZANO

Filet of fresh Atlantic salmon served with mango papaya and lemon garlic sauce, rice & vegetable. **\$19**

PERUVIAN CHICKEN

Charcoal rotisserie half-chicken, marinated in special spice blend, served with salad and Mexican rice. **\$14**

CAMARONES AL MOJO DE AJO

Pan seared marinated shrimp with tomato, lime and garlic sauce served on a bed of Mexican rice and beans on the side. **\$19**



MARISCADA



PERUVIAN CHICKEN

Side Dishes

MEXICAN RICE \$2.5

BLACK BEANS \$3

GUACAMOLE - MINI / SMALL \$1 / \$3.5

YUCA FRITA Fried yucca root. **\$3.5**

PICO DE GALLO Fresh tomato salsa. **\$2.5**

BANDERA Guacamole, pico de gallo, sourcream. **\$4**

PLATANOS FRITO Fried plantain. **\$3.5**

MIXED VEGETABLES Fresh daily. **\$4.5**

FRIJOLAS CHARROS Mexican pinto beans. **\$2.5**

MEXICAN FRIES \$3.5

MEXICAN REFRIED BEANS WITH CHEESE 3.50

SOUR CREAM \$2



YUCA FRITA



CHIPS & SALSA

Please let your server know of any food allergies so we can customize your meal.

Sandwiches and Wraps

(Served with Mexican Fries)

- TORTA DE POLLO**
Marinated grilled chicken breast sandwich with tomato, avocado, lettuce melted Monterey jack cheese and chipotle sauce. **\$10**
- TORTA DE PESCADO**
Grilled grouper sandwich with chipotle tartar sauce. **\$13**
- TORTA DE MILANESA**
A thin slice of breaded meats with lettuce, tomato, mayonnaise, and melted cheese.
Beef **\$11**
Chicken **\$10**
Turkey **\$10**
- EMPAREDADO CUBANO**
Pressed Cuban sandwich stuffed with marinated roasted pork, ham, cheese, yellow mustard, and pickles. **\$9**

- FAJITA WRAP**
A tomato flour tortilla wrap with grilled peppers and onions, cheese, smear of guacamole and Pico de Gallo.
Shrimp **\$12**
Steak **\$11**
Chicken **\$10**
Turkey **\$10**
- CALIFORNIA CLUB WRAP**
With bacon, cheese, lettuce, Pico de Gallo, guacamole, and ranch dressing wrapped in a tomato flour tortilla.
Shrimp **\$12**
Steak **\$11**
Chicken **\$10**
Turkey **\$10**



TORTA DE PESCADO



FAJITA WRAP

Create Your Own "Combination Platter"

Served with Mexican rice and beans, sour cream, guacamole, Pico de Gallo on the side.

Taco
Chile Relleno
Tamal

Flauta
Chalupa
Gordita
Enchilada

Empanada
Quesadilla
Pupusa

- Choose any 2 **\$14**
- Choose any 3 **\$16**

- Choose any 4 **\$18**
- Choose any 5 **\$20**



HAPPY HOUR

TUESDAY THRU FRIDAY 3PM to 7PM

Gift
CERTIFICATES AVAILABLE

Call 410-486-9910 For details!

For parties of 5 or more, 18% gratuity will be added (Parties requesting separate checks included).
Thank you.

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