



When you step inside Maria Maria, you will be transported through sight, sound and smell to the Pacific Coast of Mexico. The adventurous menu showcases the complexity of Mexico's diverse regions, balancing innovation and tradition, spice and sweetness – and the freshest, highest quality ingredients. Much of the heart and inspiration comes from local legends, Chef Roberto Santibanez and Carlos Santana, who brilliantly combine cuisine with melody that stay true to our cultivated roots and enriched ambiance. We invite you to enter into our world and experience our passion for the flavors of Mexico.

Locations:

Walnut Creek, California

1470 North Broadway

Walnut Creek, CA 94596

Phone: 925-946-1010

Small Plates and Starters

Begin your experience with our signature appetizers and starters.

Guacamole

Made to order & served with warm tortilla chips - 9.50

Totopos Nachos

With refried black beans & house cheese blend. Topped with pico de gallo, pickled onions, cilantro and jalapeños, crema and cotija cheese - 9.50 / Grilled Chicken - 10.50 / Grilled Steak - 11.50

Crispy Chicken Flautas

Crispy corn tortillas with shredded chicken filling. Garnished with crema, cilantro and cotija cheese and served with fresh and roasted tomatillo salsas - 9.50

Ahi Tuna Tostada

Sliced ahi tuna on crispy tostadas with chipotle cream, sliced green onions and jalapeño - 12.95

Ceviche

Citrus marinated seasonal fish tossed with diced mangoes, red onions, jicama, scallions, cilantro, jalapeños, red peppers, avocado and mango sauce - 13.50

Entrée Salads

Prepared using the freshest ingredients.

Add grilled chicken or steak to your salad for 2.99. Add shrimp for 3.99

Tostada

Crispy tortilla with refried black beans and chopped romaine tossed with agave lime vinaigrette topped with sliced avocado, crema, radish, salpicon & cilantro - 9.50

Baby Kale and Strawberry Salad

Baby kale with strawberries, roasted jalapeños, red peppers, black beans and avocado. Tossed in lime vinaigrette and topped with toasted pumpkin seeds - 11.50

Ahi Tuna Salad

Organic mixed greens & baby spinach with seared Ahi tuna encrusted with sesame seeds, red onions, tomatoes, cucumber, and green olives. Tossed with our agave-lime vinaigrette - 15.50

Seafood Guacamole

Fresh guacamole with crab and shrimp, sautéed with salpicon - 15.50

Quesadilla

Flour tortillas filled with house cheese blend and refried black beans, served with a salsa verde cruda. Topped with green onions - 9.50 / Grilled Chicken - 10.50 / Grilled Steak - 11.50

Tortilla Soup

All natural vegetarian and roasted tomato broth with slow cooked pulled chicken, avocado, roasted corn, crema, cilantro and crispy tortilla strips. Bowl - 7.50 or Cup - 4.50

Rolled Duck Tacos

Soft corn tortillas rolled with braised duck & smothered with roasted tomato-habanero cream sauce, onions, cilantro and sesame seeds - 12.50

Roasted Corn

With chile, crema, cotija & cilantro - 4.50

Spinach & Mango Salad

Organic baby spinach, mango, cherry tomatoes, queso fresco, raisins, toasted almonds, & sesame seeds tossed with agave-lime vinaigrette - 11.50

Mexican Chopped Salad

Chopped romaine, black beans, cherry tomatoes, pickled onions, jicama, corn, radishes, roasted peppers, cotija cheese and avocado, with agave-lime vinaigrette - 10.50

 These items contain higher amounts of chiles for those who prefer a spicier flavor experience. This restaurant serves meat and seafood that can be ordered from rare to medium to well-done. Eating under-cooked meat, seafood, or eggs can increase the risk of foodborne illness.

Add Black Beans and Rice for \$2 with any Salad or Small Plate Starter

• Ask your server for Gluten Free Options

• 18% Gratuity added to parties of 7 or more.

Maria, Maria Signature Entrées

The Supernatural Burrito

Flour tortilla with your choice of filling, combined with arbol sauce, red onions, roasted corn, poblano peppers, black beans and house cheese blend, topped with creamy tomatillo-pasilla sauce, crema, pico de gallo, avocado and cilantro.

Grilled Chicken - 13.99 / Grilled Steak - 14.99 / Carnitas - 14.99 / Grilled Shrimp - 15.99 / Combination - 15.99

Chef's Carnitas

Adobo braised pork with ranchera sauce, topped with cured red onions and cucumber, served with black bean sauce & fresh tomatillo salsa verde. Rice and beans on request - 18.99

Tequila Shrimp Skillet

Sautéed shrimp with tequila, lime, cheese, bacon, onion, and cilantro served over guajillo rice - 18.99

Chile Relleno

Battered poblano stuffed with slow braised pork, or sautéed crab and shrimp with pineapple, pumpkin seeds, cheese, onions and peppers, on a bed of guajillo rice with black bean sauce, crema, pasilla chips and habanero sauce. Carnitas - 18.99 / Seafood - 19.99

Chipotle BBQ Baby Back Ribs

Succulent baby back ribs, slow cooked & smothered in our house-made chipotle bbq sauce & served with roasted corn on the cob & refried black beans. Topped with crema, cilantro, cotija cheese & chile de arbol - 21.99

Maria's Pepper Steak

Cracked black pepper crusted skirt steak with a chile lime marinade, topped with roasted poblano peppers, grilled green onions and melted cheese with guajillo rice and refried black beans - 20.99

Grilled Wild Salmon

Guajillo-Pineapple sauce, roasted acorn squash puree and pineapple pico de gallo. Rice and beans on request - 19.99

Weekday Lunch.

Our most popular dishes served in smaller portions perfect for lunch.

Served before 3 pm Monday to Friday

Choose from any one of the entrées below for 10.99 Add a small salad or cup of soup for 2.99

Entrées

Soft Tacos (chicken or steak)
Chicken Enchiladas Suizas
Beef Enchiladas Pasilla
Fish Tacos (add 1.99)
Burrito Maria
(chicken or steak)

Soup & Small Salads

Tortilla Soup
Spinach & Mango Salad
Mixed Greens Salad
Caesar Salad
Mexican Chopped Salad

Tortas

Grilled Chicken
Grilled Steak
Carnitas
Spinach & Mushroom

Sizzling Fajitas

Our signature fajitas combine sautéed poblanos, red bell peppers, onions and your choice of meat in our house made chili lime sauce. Served with guacamole, pico de gallo, cheese, rice, beans, and your choice of corn or flour tortillas.

	For One	For Two		For One	For Two
Shrimp	19.99	35.99	Steak & Chicken	18.99	33.99
Chicken	16.99	29.99	Spinach & Mushroom	15.99	28.99
Steak	18.99	35.99	Combination	19.99	35.99
			(steak, chicken, shrimp)		

Enchiladas

The fundamental and classic dishes of Mexico interpreted with our own flair. All classic items come with family style guajillo rice and stewed black beans upon request. Refried black beans also available upon request.

Chicken Enchiladas Suizas

Soft corn tortillas with braised chicken and tomato filling covered with a roasted tomato cream sauce, baked with house cheese blend, and topped with tortilla strips, crumbled pasilla, chopped onion and cilantro - 15.99

Mole Enchiladas

House made mole covering soft corn tortillas, finished with crema, roasted corn and cheese, garnished with piconillo tomatoes and cilantro
Chicken - 15.99 / Duck - 17.99

Spinach & Mushroom Enchiladas

Soft corn tortillas filled with sautéed spinach, mushrooms, onions, and roasted poblano & red peppers, covered with tomato cream sauce and house cheese and topped with tortilla strips, crumbled pasilla chiles, chopped onion and cilantro - 14.99

Pasilla Style Enchiladas

Shredded chicken or shredded beef with stewed tomatoes and chiles inside soft corn tortillas and smothered with fire roasted pasilla and tomatillo sauce. Garnished with black beans, diced carrots, chopped red onion, cilantro, red cabbage, crema and cotija cheese. Chicken - 15.99 / Beef - 17.99

Crab & Shrimp Enchiladas Suizas

Succulent crab and shrimp salpicon filling in soft corn tortillas covered with roasted tomato cream sauce and house cheese blend, topped with crumbled pasilla chiles, chopped onion, cilantro and roasted pumpkin seeds. - 18.99

Tacos

Maria Maria's Soft Tacos

Chipotle cream, lettuce, pico de gallo, cilantro and avocado. Chicken 14.99 / Carnitas 15.99 / Steak 15.99 / Fish 15.99 / Shrimp 16.99

Pineapple Tacos Pastor

Pineapple, onions, radishes, cotija cheese, chipotle cream and cilantro
Chicken 14.99 / Carnitas 15.99 / Steak 15.99

Ahi Tacos

Baja style ahi tuna tartare, avocado, fresh mango, toasted sesame seeds and cilantro - 16.99

Black Beans and Rice upon request with all Enchiladas and Tacos

Street Tacos

Chile de arbol, tomatillos, cilantro, red onions and pickled onions. Chicken 14.99 / Carnitas 15.99 / Steak 15.99

Veggie Tacos

Acorn squash, black bean, roasted corn, avocado, cotija cheese, cilantro and toasted pumpkin seeds 12.99

Crispy Corona Battered Tacos

Corona beer batter, bacon, avocado, pico de gallo, cabbage slaw, cilantro and crema.
- Fish 15.99 / Shrimp 16.99

Sunday Brunch.

Join us every Sunday from 11am-3pm for signature brunch items and great drink specials.

Migas

Fresh eggs scrambled with tortilla strips, salsa, cheese and pico de gallo and tucked inside soft corn tortillas - 9.99

Breakfast Burrito

Generous sized breakfast burrito filled with scrambled eggs, bacon, home fried potatoes & cheese. - 8.99

Chilaquiles

Crispy tortilla chips simmered in your choice of mild ranchera or spicy verde sauce tossed with scrambled eggs and topped with crema, cotija cheese & cilantro. - 8.99 / Add Carnitas for 3.99

Brunch Torta

Toasted buttery roll with refried black beans topped with scrambled eggs, bacon, tomato & avocado. - 8.99

Maria's Scramble

Home fried potatoes covered with cheese, sautéed spinach, mushrooms and topped with scrambled eggs, ranchera sauce & pico de gallo. - 9.99

Carne Asada y Huevos

Grilled adobo marinated skirt steak topped with two fried eggs, ranchera sauce & cheese. - 16.99

Huevos Rancheros

Refried black beans and cheese quesadilla topped with two fried eggs, ranchera sauce, cotija cheese, pico de gallo & crema. - 9.99

Mexican Omelet

Fresh eggs with tomato, onion, chile peppers, cheese blend, topped with crema & avocado slice. - 8.99

Cinnamon French Toast

Topped with toasted almonds, maple syrup, Mexican cinnamon and whipped cream with a side of bacon. - 7.99

Fresh Fruit Plate

Seasonal selection of fresh fruits, Try Mexican style with chile & lime. - 6.99

Plato de Niño

Kids brunch plate with scrambled eggs, flour tortillas, bacon strip & fresh fruits. - 5.99

Brunch Drink Specials

Frozen Margarita - 5

Lime or Pomegranate

Bloody Mary - 5

Mimosa - 5

Bottomless Mimosa - 10

Catering Menu

All packages include:

Stone Ground Tortilla Chips, Maria Maria Salsa, Rice, Black Beans, Plates, Forks and Napkins. Minimum 10 people (tax not included)

The Taco Bar - 10.00 per person

Beef or Chicken Tinga

As well as fresh corn or flour tortillas, shredded lettuce, pico de gallo, shredded cheese and sour cream.

The Milagro - 12.00 per person

Pick one item: Chicken Enchiladas Suizas

Pork Carnitas (add \$2 per person)

Chicken Fajitas

Beef Fajitas (add \$2 per person)

Burrito*

The Supernatural - 15.00

Pick two items: Chicken Fajitas

Beef Fajitas (add \$2 per person)

Pork Carnitas (add \$2 per person)

Chicken Enchiladas Suizas

Enchiladas Pasilla*

Burrito*

Tacos*

*These items may be ordered with chicken or beef.

Finger Foods & Party Platters

Includes chips, salsa, plates and napkins

Serves 25 - 180.00

25 Small Burritos*

25 Flautas

25 Chimichangas*

25 Cheese Quesadillas

Serves 50 - 300.00

50 Small Burritos*

50 Flautas

50 Chimichangas*

50 Cheese Quesadillas

Serves 75 - 420.00

75 Small Burritos*

75 Flautas

75 Chimichangas*

75 Cheese Quesadillas

* These items may be ordered with chicken or beef.

Catering Sides

Minimum 10 people (price is per person)

Mexican Chopped Salad - 4.00

Caesar Salad - 4.00

Mixed Greens Salad - 4.00

Guacamole - 4.00

Chicken Quesadilla - 5.00

Duck Tacos - 5.00

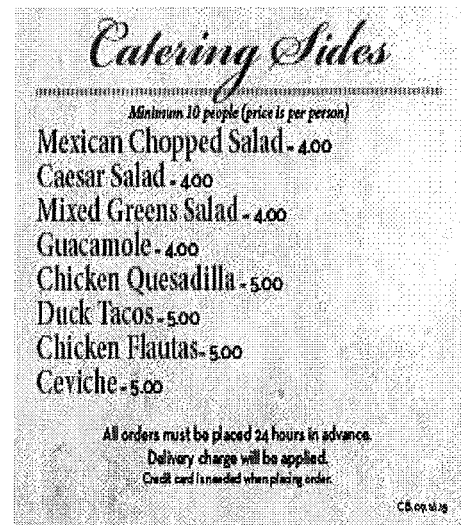
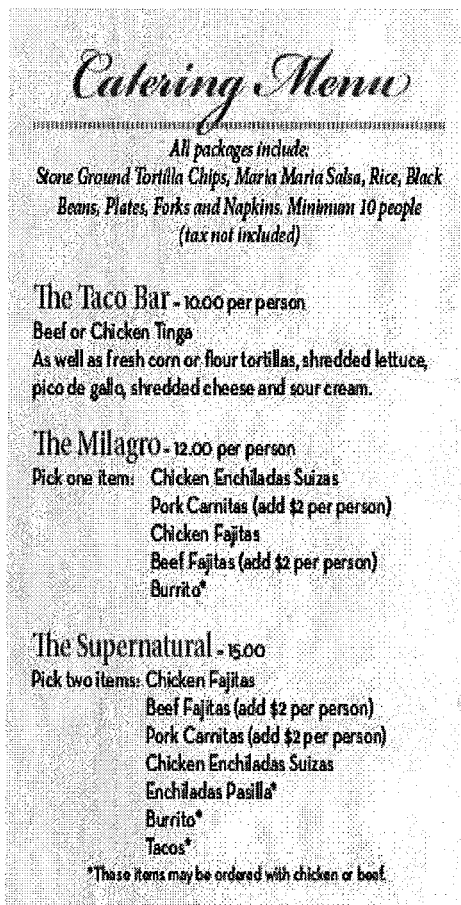
Chicken Flautas - 5.00

Ceviche - 5.00

All orders must be placed 24 hours in advance.

Delivery charge will be applied.

Credit card is needed when placing order.



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BOOKING AN EVENT

MY PREFERRED LOCATION

- ☒ DANVILLE
☐ WALNUT CREEK

I'M INTERESTED IN:

- ☒ BANQUETS / PRIVATE PARTY
☐ CATERING

NAME AND SURNAME: (REQUIRED) COMPANY NAME: