

~ Aperitivos ~

Fresh Guacamole! Chef Carlotta's kitchen table recipe	\$6.95
Cheescrisps & Quesadillas (available in whole wheat tortillas) Queso	\$6.95
Fresh Chile Verde	\$7.95
Grilled Chicken	\$8.95
El Charro Carne Seca	\$9.95
"Con Amor" add a trio of guacamole, sour cream, frijoles	\$5.25
Mini Chimichangas Fiesta Platter (vegetarian available) 8 assorted mini chimis, sour cream, Pico de Charro Salsa	\$8.95
Queso Fundido Flame-melted Queso Chihuahua, green chile, elote rústico	\$6.95
Nana Flores' chorizo recipe	\$8.25
The Tamale Temptation Handmade tamale sampling of Pork Carnitas, Chicken Tomatillo, Fresh Corn	\$9.95
Carne Verde con Queso Tender slow-cooked beef with green chile and melted Queso Chihuahua	\$8.95
Shrimp ChiCharron Bacon-wrapped shrimp, Queso Chihuahua, and tomatillo salsa	\$9.95
El Charro Ceviche Marinated seafood, avocado, cucumber, lime	\$9.95

~ Ensaladas ~

	Choice of vinaigrette or Charro ranch dressing	
Tacostada Salad! Fresh greens, Queso Piñata, tomato, cucumber, elote rústico		
Ground Beef and Frijoles		\$8.95
Grilled Chicken		\$9.95
Ceviche		\$10.95
Grilled Steak		\$10.95
El Charro Carne Seca		\$11.95
El Topopo! * 🌱 We invented and perfected the Famous Topopo salad here over 50 years ago!		
Original		\$10.95
Vegan		\$10.95
Grilled Chicken or Shrimp		\$11.95
El Charro Carne Seca		\$12.95
Bean Tostada Mixed greens, frijoles & Queso Piñata		\$4.25
Charro Salad House greens salad		\$3.95

~ Sopas de la Familia ~

Large bowls served with flour or corn tortillas

Tortilla Soup Chef Carlotta's Pozole Caldo de Queso Small \$3.95/Large \$6.95	Chicken Tortilla Soup Albóndigas Sopa de Mariscos Small \$4.95/Large \$7.95	Tomato Soup Fridays! All You Can Eat! \$6.95 Menudo Sundays 'til 3pm Large \$6.95
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~ Handmade Tamales ~

With arroz & frijoles refritos or Charros. Two per order \$7.95

Fresh Corn (vegetarian) **Chicken Tomatillo** **Red Chile Beef** **Pork Carnitas**

The Tamale Temptation Handmade tamale sampling of Pork Carnitas, Chicken Tomatillo, Fresh Corn	\$9.95
<i>Sweet Tooth? Try our Tamales Dulces for Dessert!</i>	

Note: Propina of 18% added to parties of 8 or more

~ The Famous Carne Seca Plate ~

The legend... A deliciously grande size portion of our World Famous El Charro Carne Seca. Lean Angus beef sun-dried to perfection, shredded and grilled with green chile and onions. Served with guacamole, Pico de Charro salsa, arroz & frijoles refritos or Charros, flour or corn tortillas \$15.95

"A Taste Explosion!" -Gourmet Magazine

~ Fajitas El Charro ~

Guacamole, pico de Charro salsa, crema, arroz & frijoles refritos or Charros, flour or corn tortillas

Chicken \$14.95 **Steak or Shrimp** \$16.95 **"Combo"** \$17.95

~ Cinco Combinaciones ~

With arroz & frijoles refritos or Charros

Numero Uno	Choice of Carne Seca, Rolled Chicken, or El Charro Beef Taco, & Cheese Enchilada	\$11.95
Numero Dos	Grilled Chicken Soft Taco, Pollo El Charro Enchilada, Chicken Tamal	\$12.95
Numero Tres	Beef Tamal, El Charro Beef Taco, Queso Blanco Enchilada	\$12.95
Numero Cuatro	Enchilada del Mar, Cabo Shrimp Taco, Green Corn Tamal (vegetarian)	\$13.95
Numero Cinco	El Charro Carne Seca, Chile Relleno, Flour or Corn Tortillas	\$13.95

~ Enchiladas Charras ~

Enchiladas Sonorenses de Tucson		\$7.95
Spinach & Mushroom con Crema Enchiladas (vegetarian)		\$9.95
Dos Enchiladas	Choice of recipe baked in: red, green, or sour cream	\$9.95
	Queso Casero White or Yellow Cheese Pollo El Charro or Grilled Chicken Barbacoa Shredded Beef	
Pollo y Mole Clásico	Two grilled chicken enchiladas topped with our mole clásico	\$10.95
El Charro Carne Seca	Choice of recipe baked in: red, green, or sour cream	\$13.25
Enchiladas Banderas	Three Enchiladas of Carne Seca, barbacoa shredded beef, and pollo El Charro covered in a colorful flag of red, white, and green sauces with Queso Casero white cheese	\$14.95
Vegetarian Enchiladas Banderas	Three Enchiladas of grilled vegetable, spinach and mushroom, and cheese covered in a colorful flag of red, white, and green sauces with Queso Casero white cheese	\$13.95
Enchiladas del Mar	Three white fish & shrimp enchiladas baked in white sauce with Queso Casero white cheese	\$17.95

~ Chiles Rellenos ~

	Choice of red or green sauce with arroz & frijoles refritos or Charros	\$8.95
	Original Chile y Queso	\$10.95
	With Grilled Shrimp	\$10.95
	With El Charro Carne Seca	\$11.95

The USA Today Chimichanga

In honor of USA Today Newspaper naming Tucson's El Charro Café "The Home of The Chimichanga" and for voting our Carne Seca Chimichanga as one of "The 50 Best Plates in America," we proudly offer the USA Today with all the works: including guacamole, Pico de Charro salsa, sour cream, queso, arroz y frijoles. VIVA USA!
\$19.22

~ Burros y Chimichangas ~

With arroz & frijoles refritos or Charros
(Whole wheat tortilla available)

Frijoles Refritos y Queso	\$5.95
Ground Beef	\$7.95
Pollo El Charro	\$8.95
Carne con Chile (red or green)	\$9.25
Shredded Beef Barbacoa	\$9.25
Grilled Veggies con Queso Casero & Avocado Crema	\$9.25
Grilled Chicken & Vegetable with Guacamole	\$9.95
"Fish Taco" Burro	\$9.95
Carne Asada Steak, grilled onions & Queso Chihuahua	\$10.25
El Charro Carne Seca	\$10.95

¡Más Sabor! Choose any style below to give your burro or chimichanga... *¡Más Sabor!*

The Chimichanga ~ Yes, we invented and perfected them, using only heart-healthy ♥ non-trans fat oil to cook them in!	\$.95
Combo Style ~ Add Arroz, frijoles, crema avocado, & Mexican Casero cheese inside	\$1.95
Queso Melt ~ Baked with Mexican Casero cheese	\$1.95
Enchilada Style ~ Queso Melt style with red or green enchilada sauce	\$2.95
Elegante Style ~ Enchilada style with guacamole, sour cream, & Pico de Gallo salsa	\$3.95

~ Cinco Taco Recipes ~

With arroz & frijoles refritos or Charros, crema avocado & pico de Charro salsa
El Charro is proud to offer these cinco (5!) distinctively delicious taco recipes.

- 1. The Original "Charro Style" Taco** A legend filled with passion and opinion. 85 years ago, there was only one way to truly make a taco: form a ground beef patty, fold it in a tortilla and fry it in a pan. This is how we do tacos, and if you want a taste of history, give 'em a try!
Two for \$6.95 or Three for \$8.95
- 2. Bahia Soft Taco Recipe** Two tacos per order on soft flour with choice of:
Grilled Chicken OR Grilled White Fish \$8.95
El Charro Carne Seca, Grilled Shrimp OR Carne Asada \$9.95
- 3. Cabo Soft Taco Recipe** Three tacos per order on soft corn with choice of:
Grilled Chicken, Grilled White Fish, OR Shredded Beef Barbacoa \$8.95
El Charro Carne Seca, Grilled Shrimp OR Carne Asada \$9.95
- 4. Crisp Shell Recipe** Two tacos per order in crisp tortilla shells with choice of:
Ground Beef OR Shredded Beef Barbacoa \$7.95
Carne Seca \$9.95
- 5. Flautas Famosas** Three rolled taquitos & crema avocado with choice of:
Shredded Chicken OR Shredded Roast Beef \$9.95

**Please ask your server for our "Buenas Noches"
nightly specials available after 5pm everyday!**

~ Postres ~

All desserts served with vanilla bean ice cream

El Charro Dessert Sampler

\$13.95

Tres Leches Cake, Flan, and Chocolate tamal with ice cream

Tres Leches Cake

\$6.95

Three recipes of milk and cream make up this ultra-moist white cake.

Flan Caramel (Add Kahlúa \$2)

\$5.25

Creamy caramel flan with whipped cream

ChocoFlan!

\$6.95

We bake a layer of our caramel flan over a moist layer of Mexican chocolate cake

Tamales Dulces de Chef Carlotta

\$4.95

Choice of Chocolate, Dulce de Leche, or Pumpkin dessert tamal

Dessert Mini Chimichangas

\$6.95

Six fruit-filled mini chimis with whipped cream for dipping

Vanilla Ice Cream with Dulce de Leche

\$4.95

~ Extras ~

Frijoles refritos or Charros	\$1.25	Sour Cream	\$1.95
Arroz Sonora or blanco	\$1.25	Diced Tomato or Jalapeño	\$1.25
Small side of bacon	\$.95	Tamal á la Carte (choice of recipe)	\$3.95
Small side of guacamole	\$2.95	Chile Relleno á la Carte	\$6.25
Grilled chicken or carne asada	\$5.95	Extra Chips and Salsa	\$1.25
Queso (white or yellow)	\$1.25	Extra Tortillas (corn, flour, or wheat)	\$1.95
Egg over easy	\$1.95	Extra plate/split plate charge	\$1.25
Enchilada á la carte (n/a recipes below)	\$5.25	Taco á la carte (n/a recipes below)	\$3.95
Enchi á la carte: Carne Seca, Steak, Shrimp	\$6.25	Taco á la carte: Carne Seca, Steak, Shrimp	\$5.25

~ Restaurant Dictionary ~

A little help with our menu items and Spanish terms

Agave: The plant from which tequila comes from.

Albondigas: Meatball soup.

Amor: Spanish for love.

Arroz: Spanish for "rice." We serve both traditional Sonoran and arroz blanco varieties.

Aperitivo: Spanish for "appetizer."

Asada: Spanish for "charbroiled/roasted."

Bandera: Spanish for "flag."

Bahia: Spanish for "bay."

Barbacoa: Spanish for "shredded barbecue beef."

Blanco: White (as in white bread).

Burro: A bigger & better burrito.

Camarones: Spanish for "shrimp" (see mariscos).

Carne Seca: Spanish for "dry (seca) beef (carne)."

Carnitas: Spanish for "pork."

Charro: Mexican horseman in fancy clothes/hats.

Charro Beans: Whole beans.

Chimichanga: Crisp fried burro... Invented here!

Chorizo: Mexican sausage... our Nana's recipe was the best and what we serve today.

Dulce de Leche: Sweetened caramelized milk sauce.

La Cuenta: Spanish for "the bill" or "check."

Mariscos: Shellfish recipes.

Jalisco: (ha-lee-sko) State in Mexico where the town of Tequila is & where most tequila comes from.

Jarriero: (ha-re-pay-o) Mexican rodeo where Charros ride and compete (also "charreada").

Mole: Spanish for sauces, many types exist.

Piñata Cheese: Queso casero mixed with colorful shreds of green olive, onion, & radish.

Pollo: (poy-o) Spanish for "chicken."

Postre: Spanish for "dessert."

Propina: Spanish for "tip/gratuity."

Puerco Pibil: (also Cochinita Pibil) A traditional Mexican marinated pork dish from Yucatán.

Queso: (kay-so) Spanish for cheese.

Refritos: Spanish for "refried beans."

Relleno: Spanish for "filling or stuffed."

Sabor: Spanish for "flavor" or "taste."

Sal: Spanish for "salt."

Salsa: Two clues; can be a dance or a dip!

Sonorenses: Applied to items from the Mexican border State of Sonora, such as our "flat enchiladas."

Toma: Spanish for "to drink."

Topopo: Spanish name for a volcano in Mexico.

Ventana: Spanish for "window."

We proudly serve Pepsi® products and brew Starbucks® Brand Coffee and Tazo® Iced Teas!

Kids Menu & Birthday Fiesta Packages Available!

And don't forget to ask for about our "Kids Eat Free" days!

Available for children ages 10 and under, please ask your server.

El Charro also offers a gluten sensitive menu available by request or online at:

www.elcharrocafe.com