

## Aperitivos

### Fresh Guacamole! *(vegetarian)*

Chef Carlotta's kitchen table recipe served fresh with our chunky Pico de Charro salsa 7.50

**Ceviche Tostaditas** (3) Our deliciously light ceviche recipe with avocado, cucumber, tomato & fresh lime 9.25

### Cheesecrisps & Quesadillas

Whole wheat or flour tortilla & our New! Cuatro Quesos blend of Monterrey, Casero, Chihuahua & Oaxaca

**Four Cheese** *(vegetarian)* 7.95

**Grilled Green Chile & Onion** *(vegetarian)* 8.95

**New! Simpática Recipe** *(vegetarian)* 8.95

**New! Shredded Beef Birria & Green Chile** 8.95

**Elegante!** Grilled Chicken, Bacon & Avocado 9.95

**El Charro Carne Seca** 10.95

**Good Earth Crisp** on whole wheat tortilla ♥ *(vegetarian)*

Toasted golden brown with Olive Oil, green chile, roasted corn, Avocado & part skim Queso Casero 8.95

**Mini Chimichangas Platter** 8 Assorted mini chimis, sour cream & Pico de Charro 9.95  
(Enchilada Style available for 2.95)

### Queso Fundido

Made with our New! Cuatro Quesos blend. Served with extra chips, fire roasted green chile, & roasted corn *(vegetarian)* 8.95

### The Tamale Temptation

Sampling Trio of Handmade Tamales:  
Pork Carnitas, Chicken Tomatillo & Fresh Corn 9.95

### New! Copas de Lechuga

Crisp iceberg lettuce cups with your choice of recipe:

**Fresh Ceviche** OR **BBQ Chicken Adobo**

7.95

### ¡El Platón de Shrimp Chi-Charron!

A grande platter of Applewood Bacon-wrapped Grilled Shrimp stuffed with Queso Chihuahua and now with three zesty dipping recipes: Chipotle Ranchero, Chorizo frijoles, and Crema de Rajas. With house-made chips 14.95

**Add some love to your appetizer with our "Con Amor" Trio of Guacamole, Sour Cream & Frijoles! Just \$4.95**

## "Pour some Salsa on me!"

With our compliments, we proudly serve our award-winning Salsa Picante, made with fresh ground Chiletepin, or our tangy Tomatillo Salsa Verde made with just the right amount of jalapeño. Both add some extra heat to any of our delicious recipes, so go ahead and pour some salsa on me!  
Available here by the jar OR on-line at:

[www.elcharrocafe.com](http://www.elcharrocafe.com)

## Ensaladas

### Tacostada Salad\*

Fresh greens, part skim queso Casero, diced tomato, cucumber, roasted corn & your choice of recipe:

**Original Verduras** Grilled vegetables *(vegetarian)* 7.95

**Cantina Style** Ground Beef, Frijoles & Sour Cream 8.95

**Grilled Chicken** All-natural chicken breast 8.95

### New! Carlotta's Choice

Our Chef's light and lovely salad with Grilled Chicken, Mango & balsamic dressing, dried cranberry, pepitas, & part skim queso Casero. *Vegetarian* available for 8.75 9.95

### Carlotta's del Mar

Adobo rubbed Salmon Filet atop Carlotta's Choice 10.95

### New! BBQ Rancho 'Rita

BBQ Chicken Adobo atop fresh greens with Chipotle Ranch, roasted corn & tomato, and Cuatro Quesos blend 10.95

### El Topopo\* ☺

Don't be fooled by the rest, this is the best. We invented and perfected the famous Topopo! Your choice of recipe & dressing:

**Original Vegetarian** *(available as vegan-no dairy)* 10.95

**Grilled Chicken** 11.95

**New! Grilled Shrimp & Chipotle Ranch** 12.95

**El Charro Carne Seca** 13.95

☺ Allow for extra time

**Charro Salad\*** House greens salad 3.95

**Bean Tostada** Mixed greens, frijoles & Queso 4.25

\*Dressing Recipes: Vinaigrette de la Casa, Charro Ranch, New! Chipotle Ranch (reduced fat) & New! Mango Balsamic

### Tortilla Soup

### Caldo de Queso

### Chef Carlotta's House Recipe Pozole Stew

Small 4.25/Large\* 7.25

\*Large with flour or corn tortillas

## Sopas

Our Family's Six Favorite Soup Recipes

### Sopa de Tomate... Every Friday Since '22!

Our Famous Tomato Soup Served  
Every Friday Since 1922!  
Small 3.95/Large\* 6.95

### Grilled Chicken Tortilla Soup

### Homemade Albóndigas!

Seasoned Meatball Soup  
Small 5.25/Large\* 8.25

## Eat for free!\*

Ask Your Server to Sign Up for  
The El Charro Café  
Power Card Loyalty Program.

\*The El Charro Café Power Card program rewards our loyal guests with points earned towards FREE MEALS every time you dine with us and alerts you of specific Power Card Members Only Promotions and Events! *Certain restrictions apply and your information is never sold or compromised.*

**We support our Troops!  
Military personnel receive  
10% off food with a valid I.D.**

## Handmade Tamales

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

Tamales served two per order with your choice of above recipe. Garnished with Sour Cream and feature arroz & frijoles refritos or Charros 8.95

### Tamale Temptation Trio

Sampling of Three Handmade Tamales: Pork Carnitas, Chicken Tomatillo & Fresh Corn 9.95

### Tamale Suprema Platter

One Corn Tamal with Carne con Chile Verde and Beef Tamal with Carne con Chile Rojo. Served with crema, arroz & frijoles refritos or Charros 10.95

**Ask us about our Seasonal Recipes and Tamales by the Dozen!**

## The Famous Carne Seca Plate

The Legend... A deliciously grande ½ pound portion of our World Famous El Charro Carne Seca  
Lean Angus beef sun-dried to perfection, shredded & grilled with green chile & onions  
Served with guacamole, Pico de Charro salsa, arroz & frijoles refritos or Charros, handmade flour or corn tortillas  
17.95

*"A Taste Explosion!" -Gourmet Magazine*

## Combinaciones Charras

With arroz & frijoles refritos or Charros

### #1 Numero Uno

Queso Blanco Enchilada and choice of a crisp shell taco of either: Rolled Chicken, El Charro Ground Beef or add 1.25 for Carne Seca  
10.95

### #2 Numero Dos

Grilled Chicken Bahia Soft Taco, Pollo El Charro Enchilada, and Chicken Tamal  
13.95

### #3 Numero Tres

Carnita Tamal, El Charro Beef Taco, and Queso Blanco Enchilada in Chile Colorado Sauce  
13.95

### #4 Numero Cuatro

Enchilada del Mar, Cabo Shrimp Taco, and Green Corn Tamal  
14.95

### #5 Numero Cinco

El Charro Carne Seca, Chile Relleno, and Flour or Corn Tortillas  
15.95

### #6 Numero Seis *(vegetarian)*

Chile Relleno, Calabacitas Simpáticas Enchilada in Green Tomatillo Sauce, Charro beans and arroz blanco  
13.95

### #7 New! Numero Siete

A baked platter of our New! Camarones Sinaloas with arroz blanco and a Birria Enchilada in Tomatillo Sauce  
16.95

### #8 New! Numero Ocho BBQ

Choice of our Family's BBQ Recipes of New! Birria or Chicken Adobo. Served with a Corn Tamal, New! Cuatro Quesos blend Enchilada, Charro Beans & whole Corn Cob Mexicano  
15.95

## Enchiladas de la Casa

Served 2 per order with arroz & frijoles refritos or Charros

♥ For a delicious healthy option, bake your enchiladas in non-fat yogurt

### Dos Enchiladas

Choice of Red Sauce, Green Sauce, Sour Cream or Non-Fat Yogurt ♥  
Your Choice of:

New! Cuatro Quesos *(White or Yellow Cheese)*

Pollo El Charro *(Chicken and Vegetables)*

Grilled Natural Chicken Breast

Shredded Beef Barbacoa

10.95

### Sautéed Spinach & Mushroom *(vegetarian)*

Topped with Queso Amarillo and baked in Sour Cream or Non-Fat Yogurt ♥

10.95

### New! Birria con Crema de Rajas

OR

### Carnitas con Crema de Rajas

Family recipes of lean shredded beef or pork with a creamy sauce of roasted green chile (rajas) & New! Cuatro Quesos  
10.95

### Tucson's Enchiladas Sonorenses

You must try these native corn and red chile specialties  
7.95 *(vegetarian)*

### Pollo y Mole Clásico

Two All-Natural grilled chicken breast enchiladas topped with our mole clásico  
11.95

### Pollo Elegante Recipe

OR

### Tiger Shrimp Elegante

Two All-Natural grilled Chicken OR Jumbo Shrimp Enchiladas with Applewood bacon & chunks of avocado in delicious tomatillo green sauce with our New! Cuatro Quesos blend.  
11.95

### El Charro Carne Seca Enchiladas

Choice of recipe baked in: homemade red chile sauce, Tomatillo Green sauce, Sour Cream, or Non-Fat Yogurt ♥  
13.95

## ¡Enchiladas Banderas!

Trios of colorful Enchilada flavors topped a variety of Mole recipes and our New! Cuatro Quesos blend and served with arroz & frijoles refritos or Charros  
17.95

### Banderas del Mar: The Seafood Trio!

One enchilada of each recipe:  
Adobo rubbed Salmon in Mole Adobo  
Grilled Pescado in Mole Tomatillo  
and our New! Cod Veracruz  
in Mole Chile Colorado

### The Original Banderas

One enchilada of each recipe:  
Our Famous Carne Seca,  
Barbacoa Shredded Beef,  
& Pollo El Charro  
covered in a colorful flag of  
Red, White, and Green sauces

### Tres Moles Enchiladas!

One enchilada of each recipe:  
New! Birria in Mole Chile Colorado,  
Grilled Shrimp in Mole Tomatillo,  
and Grilled All-Natural Chicken in  
Homemade Mole Clásico

## ½ Lb. Fajitas El Charro<sup>Ⓜ</sup>

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

**All Natural Chicken Breast** 14.95

**Steak Tenderloin** 16.95

**Jumbo Shrimp** 17.95

**“Any Combo”** 17.95

Ⓜ Allow for extra time

## Chiles Rellenos

You choice of Red or Green Sauce and recipe below  
Served with arroz & frijoles refritos or Charros

**Original Chile y Queso** 8.95 *(vegetarian)*

**With New Birria!** 9.95

**With Calabacitas Simpáticas** *(vegetarian)* 10.95

**With El Charro Carne Seca** 11.95

## Classic Taco Recipes

Featuring arroz & frijoles refritos or Charros

### The Original “Charro Style” Taco

In 1922, when our Great Tia Mónica opened her beloved El Charro Café, there was only one way to truly make a taco: form a ground beef patty, fold it in a tortilla & fry it in a pan. She then topped this crisp delicacy off with fresh greens and tomato salsa, just as we continue to do today!

Try our Original Taco and Taste History!

Two for 7.95 or Three for 9.25

### Original Rolled Chicken Tacos

Three “Charro Style” Chicken Tacos  
8.85

### Crisp Shell Recipes

Two tacos per order in crisp tortilla shells with choice of:

Ground Beef, Pork Carnitas, Barbacoa OR New! Birria

8.95

El Charro Carne Seca

10.95

### Original Flautas Famosas

They’re back! Two rolled tacos served together “flute” style with lots of Guacamole, Sour Cream, Fresh Greens & Tomato

Chicken 8.95 Carne Seca 10.95

### “Taquitos Guac-ogados”

Three taquitos smothered in avocado crema of Shredded

Chicken OR Shredded Roast Beef with Pico de Charro

9.95

## New! Platitos de Carlotta

Delicious **New!** flavors by our beloved Chef Carlotta

Served with low-fat Charro beans or arroz blanco

Featuring a petite Carlotta’s Fiesta Salad

And handmade flour tortillas upon request

9.95

### Reynosa Chicken

All-Natural grilled chicken breast lightly brushed in Chipotle Ranch, topped with part skim queso Casero

and delicious Calabacitas Simpática

With choice of Charro beans or arroz blanco

### Enchiladas Calabacitas Simpáticas

Our best vegetarian recipe in two enchiladas baked with nonfat yogurt & part skim queso Casero *(vegetarian)*

### Pan Seared Cod Veracruz

True Cod with Veracruz Style sauce over arroz blanco

### Filet Bistec

Tender filet of beef medallions marinated in chimichurri and served with fire roasted rajas (green chile strips)

### Adobo BBQ Salmon

Adobo seasoned & seared Salmon Filet

served over arroz blanco

### Si Camarones Sinaloas

Grilled jumbo shrimp in a tomatillo and green chile

cremosa sauce over a bed of arroz blanco

## Soft Taco Recipes

Featuring arroz & frijoles refritos or Charros

### Dos Tacos Bahia on Flour Tortillas

OR

### Tres Tacos Cabo on Corn Tortillas

#### Your Choice of Soft Taco Recipe:

Grilled Chicken

Grilled White Fish

Cerveza “battered” Fish

Grilled Tiger Shrimp Tacos *(with bacon and queso casero)*

9.95

**New!** Adobo BBQ Salmon OR BBQ Chicken Adobo

Carne Asada Steak OR El Charro Carne Seca

10.95

**We Cater!**

**Any Size!**

**Anywhere!**

**Anytime!**

Ask for our great Fiesta Menu or to learn about our small to large group facilities for parties of five to 500 at

[catering@elcharrocafe.com](mailto:catering@elcharrocafe.com)

Or

visit our events venue:

[www.stillwellhouse.com](http://www.stillwellhouse.com)

## Eat Smart @ El Charro Café!

We at El Charro Café are proud of our Smart Commitment to Quality and Food Safety. We purchase only the freshest ingredients from the very best certified resources such as our part-skim milk Queso Casero and our 100% HACCP certified produce for maximum food safety. With our own locally operated USDA food facility for processing our American raised natural beef and chicken recipes and our practice of Serv-Safe training in all of our unique locations; El Charro Café really is the Mexican Food brand you can trust most to feed your family.

El Charro offers a **Gluten Sensitive** menu available by request and we will always work with special dietary requests.

♥ **El Charro cooks with non-trans fat oils. The best oils for a Healthy Heart!**

Note: Eating under cooked or raw meat, seafood, poultry or eggs may increase the chances of contracting a food borne illness.

Note: Large parties of 10 or more subject to a 15% gratuity

**El Charro is a proud recycling participant in the AZ Green Dining Program**

[www.elcharrocafe.com](http://www.elcharrocafe.com)

## Burros y Chimichangas

With arroz & frijoles refritos or Charros  
All now made with our "Cuatro Quesos" blend inside!

Add "Más Sabor" see below!

(Whole wheat tortilla available)

### Vegetarian & Seafood Recipes

**Classic Bean Burro** (vegetarian) 6.95  
Frijoles Refritos y Queso

**The "G" Burro... Más!** (vegetarian) 7.95  
A Great Grilled Vegetarian Burro with Green Corn Tamal, Verduras Simpática, Green Chile, Guacamole, & More!

**San Carlos Recipe** 9.95  
Cerveza Fish Recipe, crisp cabbage, crema avocado, arroz blanco, & corn tortilla strips

**Tiger Shrimp** 9.95  
Stuffed with Grilled Shrimp, Applewood Bacon, arroz & queso blanco & roasted corn

### Chicken Recipes

**Pollo El Charro** 8.95  
Classic recipe of All-Natural chicken breast, green chile, potato, tomato, onion, and crema

**Pollo Asado Grilled Chicken** 10.95  
With grilled green chile, onions & Queso Chihuahua

**Chicken Elegante** 11.95  
Grilled All-Natural chicken breast, bits of Applewood bacon, & chunks of fresh avocado

### Beef & Pork Recipes

**Cantina Burro** 7.95  
Ground beef, sour cream, yellow cheese & frijoles refritos

**Pork Carnitas en Tomatillo** 7.95  
Pork Carnitas in Mole Tomatillo, cilantro & arroz blanco

**New! Suprema Burro** 9.25  
Red and Green Chile Beef with Crema & arroz blanco

**Shredded Beef Barbacoa** 9.25  
Herb marinated shredded beef

**New! Birria** 9.25  
Family BBQ recipe seasoned Roast Beef with mild green chile

**Carne Asada Steak** 11.95  
With grilled green chile, onions & Queso Chihuahua

**El Charro Carne Seca** 12.95  
This is the one that made us famous, try it Elegante Style!

### *Más Sabor!*

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

**The Legendary Chimichanga** .95  
Invented & perfected here using only heart-healthy ♥ non-trans fat oil!

**Combo Style** 1.95  
Arroz, frijoles, crema avocado, queso casero

**Queso Melt** 1.95  
Baked with extra queso casero on top

**Enchilada Style** 2.95  
Queso Melt style with red or green enchilada sauce

**Elegante Style** 3.95  
Enchi style with guacamole, crema, Pico de Charro

## The Chimichanga

The Legendary Monica Flin, who opened her El Charro Café in 1922, is well-known as the originator of the Chimichanga. While frying her now famous El Charro ground beef tacos, she accidentally dropped a burro into the frying pan and when the oil splashed up she was about to lash out a common Spanish cuss word starting with "Ch", but because she was amongst her young nieces and nephews, changed it to "Chimichanga", the equivalent of "thingamajig". Thankfully for all of us, Monica was a controlled and creative cuss. USA Today newspaper authenticated our Chimichanga when they named it "One of the top 50 plates in America." [www.elcharrocafe.com](http://www.elcharrocafe.com)

## The USA Today Chimichanga ¡VIVA USA!

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 big & bold USA Chimi with All The Works: Guacamole, Pico de Charro, Sour Cream, Red & Green Enchilada Sauce, Four Cheese Blend, and Arroz y Frijoles.

If you love Chimichangas...  
This is enough for tonight  
and breakfast tomorrow!

19.22

**Don't forget about our Niños Menu and our "Kid's Happy Hours" Kids under 10 eat for only \$2 from 3-6pm Daily\* Kids Birthday Fiesta Packages Available!**

\*Our Niños Menu available 7 Days a Week (3-6pm) for just \$2 per meal!

Limit one per child and families only please.

## Extras

Frijoles refritos or Charros 1.25  
Arroz Sonora or blanco 1.25  
Small side of guacamole 1.95  
Grilled Chicken 4.95  
Carne Asada Steak 5.95  
Queso (white or yellow) 1.50  
French Fries 1.95  
Egg over easy (great on enchiladas) 1.95  
Enchilada á la carte (n/a recipes below) 5.25  
Enchi á la carte: Carne Seca, Steak, Shrimp 6.25



Roasted Corn Cob Mexicano 1.95  
Sour Cream or Non-fat Yogurt ♥ .95  
Diced Tomato or Jalapeño .95  
Tamal á la Carte (choice of recipe) 3.95  
Chile Relleno á la Carte 6.25  
Extra Chips & Salsa (after 2 servings) 1.50  
Extra Tortillas (corn, flour, or wheat) 1.95  
Extra plate/split plate charge 1.25  
Taco á la carte (n/a recipes below) 3.95  
Taco á la carte: Carne Seca, Steak, Shrimp, Salmon 5.25