

EL CHARRO CAFÉ

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Aperitivos

The Tableside Guacamole ^{GF/PB}

made fresh tableside with hass avocados and choice of presented ingredients. served with chips 11.95 (2-3 persons)

Cheesecrisps or Quesadillas

local tortilla, queso casero & choice of:

- plain cheese 11.95
- roasted green chile 12.95
- grilled chicken 13.95
- chicken elegante 15.95
- el charro carne seca 17.95

Assorted Mini Chimichangas

pico salsa & sour cream
4 count 8.95 or 8 count 16.95
(add enchilada style +2.95)

Queso Fundido ^{GF}

queso mexicano, tortillas, & choice of:
con nopales 12.95 ^{VEG}
chile verde & chorizo 13.95

Shrimp Ceviche* ^{GF}

with avocado & house-made chips 16.95

Hola Hemp® Tamale

Stuffed Mushrooms (4) ^{GF/PB}

green sauce & avocado salsa 11.95

Quesabirria Mini Chimis (4)

topped with melted queso casero & served with consommé for dipping 10.95

Charro Nachos ^{GF}

plain, ground beef, or pollo arizona queso, frijoles, jalapeños, sour cream, pico salsa & guacamole 15.95

Keto Fajita Lettuce Cups ^{GF}

chicken 15.95 steak* or shrimp 17.95
choice of recipe, lettuce cups, grilled peppers, chipotle crema, avocado, & gf soy sauce

Sopas

bowl sized servings with choice of:
local flour or corn tortillas ^{GF}

Albóndigas 13.95

Tortilla 5.95 cup / 10.95 bowl

Chicken Tortilla 7.95 cup / 12.95 bowl

Pozole 13.95

Caldo de Queso 12.95

Ensaladas

dressing recipes ^{GF}: house vinaigrette ^{PB}, margarita lime vinaigrette, ranch, or chipotle ranch

Tia Monica's Topopo Salads ^{GF}

original vegetarian 13.95 (plant-based ^{PB} avail.)

el charro carne seca 18.95

chimichurri grilled chicken 16.95

chimichurri grilled shrimp 17.95

Ceviche Tostada Salad* ^{GF} 18.95

marinated shrimp*, crisp romaine, avocado, margarita-lime dressing & pico salsa

Chopped Margarita Salad ^{GF}

grilled chicken, margarita-lime dressing, avocado, apple, mango, dried cranberry, toasted pepitas, & queso casero 16.95

Que Keto Salad ^{GF}

fresh greens topped with protein including our carne seca, grilled chicken, applewood bacon, queso frida, avocado, pepitas, chipotle ranch, & pickled red onion 18.95

Enchiladas

Original Recipe Enchiladas

served 2 per order with choice of red or green sauce, arroz sonora & choice of frijoles refritos or charros ^{PB} or homemade calabacitas

Queso Casero 14.95 Grilled Chicken 16.95 Charro Beef Birria 17.95 Pollo Arizona 15.95 Carne Asada 17.95

El Charro Carne Seca Enchiladas ^{GF} 18.95

our signature recipe with choice of sauce & queso

Carlotta's Chicken Mole 17.95

grilled chicken with mole clásico & queso casero.

Enchiladas del Rancho ^{GF} 16.95

pork carnitas, green chile raja crema & queso

Quesabirria Enchiladas 17.95

flour tortillas with our birria rojo, baked in raja crema and served with consommé, quesos casero & cotija, and topped with cilantro & pink onion

Seafood Enchiladas 17.95

flour tortillas, grilled shrimp & cod, baked in raja crema sauce with fresh corn & avocado salsa

Grilled Chicken Pastor 16.95

pastor marinated chicken, grilled onion & piña, queso casero & crema de raja sauce

Tucson's Enchiladas Sonorenses ^{GF/VEG} 14.95

a city of gastronomy tradition of native ground corn masa cakes, red chile sauce, green olive, cebolla & queso – add grilled chicken or carnitas +5.95

Bandera Enchiladas ^{GF} 19.95

carnitas, pollo arizona, & carne seca enchilada trio featuring green, raja crema & red sauces

New! Veganchiladas ^{GF/PB} 16.95

local corn tortillas, layered with frijoles charros, arroz blanco, green olive, mixed vegetables, peppers, and nopalitos with red and green sauce

Shrimp Poblano Elegante ^{GF} 17.95

grilled shrimp, peppers & bacon in corn tortillas, baked in poblano crema with queso oxaca, avocado salsa, & marinated pink onion

The Carne Seca Platter

a deliciously grande portion of carne seca, marinated angus beef dried in the sonoran desert sun, shredded & grilled with roasted green chile, tomato & onions, and served with guacamole, pico salsa, calabacitas, arroz sonora & frijoles refritos or charros, flour or corn tortillas ^{GF} 22.95

Chile Rellenos

with arroz sonora & frijoles refritos or charros

Original Anaheim Recipe ^{GF/VEG} 15.95

a hand dipped & grilled anahiem chile stuffed with queso casero & baked in your choice of red or green sauce

El Charro Café's

Carne Seca Relleno ^{GF}

baked in red sauce & queso casero 19.95

Chile Relleno del Rey ^{GF} 18.95

grilled shrimp & cod stuffed relleno baked in green sauce & queso casero

add a queso casero enchilada +4.95

Tamales

Tamale Temptation Trio ^{GF}

pork carnitas, chicken tomatillo, & fresh corn tamales 17.95

Tamale Platters ^{GF}

choice of handmade tamal recipe, served two per order with arroz sonora & frijoles refritos or charros 14.95

Fresh Corn ^{VEG} | Carnitas | Chicken Tomatillo | Red Chile Beef

Mojo de Ajo Shrimp Tamale ^{GF}

grilled chimichurri shrimp over our corn tamal with tomatillo sauce & queso oxaca, arroz sonora, frijoles, & calabacitas 16.95

Hola Hemp® Plant-Based Tamales ^{GF/PB}

one of each original and chipotle recipe made with hemp seed, organic corn, flax, nopales & quinoa. featuring arroz blanco, green tomatillo sauce & frijoles charros 15.95

Fajitas

your choice of recipe featuring guacamole,

pico salsa, crema, arroz sonora &

frijoles refritos or charros, with choice of flour or corn tortillas ^{GF}

All-Natural Chicken 19.95

Skirt Steak Asada* 24.95

Grilled Shrimp 21.95

"Any 2 Above Combo" 24.95

Plant Based Portobello &

Nopal Recipe ^{GF/PB} 17.95

add a queso casero enchilada +4.95

We love our beautiful sonoran desert, and to preserve our natural resources, we only serve water upon request.

We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified produce whenever possible. *Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. ^{GF}= gluten friendly items for gluten sensitive diets ^{PB} = plant-based recipes. ^{VEG} = vegetarian friendly recipes. Please note that while we work hard to satisfy all dietary related requests, we cannot guarantee our facility is without known allergens including gluten, seeds, or nuts. Recipes and content subject to availability and prices are subject to change without notice. \$2 per plate split fee may apply. *Special services & room fees may be required as well as charges for extra chips or condiments. We do not warrant the quality of food delivered when using a third-party delivery app. We support our Troops & First Responders! Active Military & First Responders receive 10% off food purchases only for them and one guest with a valid I.D.

Note: Parties of 6 or more are subject to a 20% mandatory service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team

“Carlotta’s Cocina”

Reynosa Chicken ^{GF}

served with your choice of flour or corn ^{GF} tortillas

all-natural chicken topped with chipotle crema & queso casero over a bed of arroz blanco and finished with grilled vegetables. featuring calabacitas & frijoles charros 19.95

Pescado Tropical ^{GF}

pan seared cod on a bed of arroz blanco, topped with fresh tomatillo sauce, roasted green chile, mango & avocado-corn salsa. featuring calabacitas & frijoles charros 22.95

New! El Platón Asada*^{GF}

carne asada skirt steak (*medium temp**) served with your choice of: **enchilada de queso or fresh corn tamale**, guacamole, pico salsa, lime, and your choice of frijoles & tortilla recipes 28.95

New! Pollo Asado ^{GF}

roasted half chicken pollo asado with tomatillo verde sauce, mango jalapeño pico, arroz blanco, & choice of tortillas 24.95

Tamale Stuffed Chicken ^{GF}

all-natural chicken stuffed with queso casero and corn tamal over a bed of arroz blanco. topped with creamy raja sauce and a roasted green chile & avocado-corn salsa. served with calabacitas & frijoles charros 19.95

Sinaloa Shrimp Culichi ^{GF}

grilled tail-on shrimp in a creamy poblano & garlic verde sauce with queso casero served with calabacitas, arroz blanco & house-made nopalitos 22.95

Carlotta’s Chicken Mole

natural chicken breast with chef’s mole sauce over a bed of arroz blanco & grilled vegetables. featuring calabacitas and frijoles charros 19.95

Taco Recipes

most tacos ordered with corn tortillas are gluten-free ^{GF}

Soft Tacos

featuring arroz sonora & frijoles refritos or charros

two per order on corn ^{GF}, flour, or lettuce ^{GF} with choice of:

Grilled Chicken ^{GF} 14.95 Carnitas Ranchero ^{GF} 14.95 Pollo Arizona ^{GF} 14.95

Grilled Shrimp ^{GF} 16.95 Grass Fed Steak* ^{GF} 16.95

Crispy Cerveza Fish 16.95 Grilled Fish ^{GF} 16.95

Charro Birria Verde ^{GF} 15.95 El Charro Carne Seca ^{GF} 16.95

Original “Charro Style” Beef Tacos ^{GF}

Tia Monica put these Tucson-style ground beef patty tacos on her menu 100+ years ago, with pan fried local corn tortilla and garnish of peas, radish, & mexican cheese

featuring arroz sonora & frijoles refritos or charros

try our original charro beef taco and taste Tucson’s history!

Two for 12.95 or Three for 15.95

Plant-Based Jackfruit Taquito Trio ^{PB/GF} 15.95

red & tomatillo sauces, avocado-corn salsa, greens, arroz blanco & frijoles charros

New! ¡Taquitos Banderas! ^{GF} 17.95

rolled chicken taquitos with trio of red, white, & green sauces, lettuce garnish, pico salsa, queso casero, & guacamole

Rolled Chicken Tacos (3) ^{GF} 14.95

served “charro style” on a bed of tomato salsa with garnish of lettuce, peas, radish, & mexican cheese

Charro Street Taco Platter

6 charro recipe street style tacos on 4” corn tortillas with salsas & garnish ^{GF}

Carne Asada | Mojo de Ajo Shrimp | Quesabirria

Chicken Pastor | Carnitas | Calabacitas

sorry, no substitutions 22.95

The Charro Burger

all-natural ground beef*, grilled onion, queso & house-made charro sauce on our own azteca torta bread with choice of french fries or rice & beans 15.95

Add: Chorizo +3 Bacon +3 Fried Egg +3 Avocado +2

Sí Charro Tortas!

grilled sandwiches with avocado, queso, & pico salsa on locally made torta featuring choice of french fries, rice & beans, or house salad

Quesabirria con Consommé 17.95 Picante Chicken 16.95

Grilled Chicken Pastor con Piña 16.95 Carne Asada 17.95

Combinations

served with arroz sonora & choice of frijoles refritos or charros
order your combination with corn tortillas to be gluten-free ^{GF}

#1 Número Uno 14.95

queso casero enchilada and choice of: rolled chicken, “charro style” beef taco or add +4 for el charro carne seca taco substitution

#2 Número Dos 18.95

chicken tamal with grilled chicken soft taco & chicken enchilada in tomatillo sauce

#3 Número Tres 18.95

carnita tamal, “charro style” beef taco, & queso casero enchilada in red sauce

#4 Número Cuatro 20.95

seafood enchilada in flour tortilla with raja crema sauce, soft grilled shrimp taco & green corn tamal

#5 Número Cinco 22.95

el charro carne seca, chile relleno, queso casero enchilada, & choice of tortillas

Monica’s Plate 25.95

a sample of recipes featured on Tia Monica’s original menus: el charro beef taco, el charro carne seca enchilada, corn tamal, guacamole, arroz con pollo, & frijoles

Burros & Chimichangas

featuring fresh pico salsa and choice of frijoles with arroz sonora or calabacitas

Original Recipe Burros

Bean & Cheese frijoles refritos y queso 8.95

New! Buenos Días Breakfast Burro 13.95 with Chorizo 16.95

Vegan Burrito ^{PB} hola hemp tamal, fajita peppers, frijoles charros & avocado 15.95

Grilled Chicken Pastor pastor marinated chicken, grilled onion & piña 15.95

Pollo Arizona slow cooked 100% natural shredded chicken 14.95

Carnitas Ranchero slow-cooked hand pulled pork roast 15.95

Charro Birria Verde tender shredded brisket, roasted green chile, & seasonings 16.95

QuesaBirria beef birria rojo, queso casero, pink onion, cilantro, & consommé 16.95

El Charro Carne Seca our famous sun-dried beef, try it elegante style! 18.95

Grilled “Parillada” Recipes*

featuring grilled onion, bacon, chile verde, avocado, queso, chipotle crema, & your choice of:

Grilled Chicken 15.95 Grilled Shrimp 17.95 Grilled Steak* 17.95

Add ¡Más Sabor! add any style below to your handmade burro

Chimichanga Style invented by our Tia Monica 1.25 Queso Style ^{GF} with melted queso 1.95

Poblano Crema ^{GF} with poblano-cilantro crema sauce & queso casero on top 2.95

Enchilada Style ^{GF} with red or green enchilada sauce 2.95

Elegante Style ^{GF} enchilada style add guacamole, crema & pico salsa 3.95

Margaritas, Cervezas, y Más!

Margaritas priced by the glass or pitcher (2-4 persons)

House Margarita silver tequila & fresh citrus 9/32

Fruit Margaritas:

Strawberry | Peach | Mango | Watermelon

choice of real fruit margaritas with silver tequila 10 / 36

Prickly Pear-Rita Cazadores Blanco, citrus, prickly pear nectar 12 / 44

Mangopeño

muddled mango, jalapeño, tamarindo, agave & tajín rim 12 / 44

El Tamarindo

Patrón Silver, tamarindo nectar, citrus, & tajín rim 14 / 52

Horny Cucumber Sauza Hornitos, jalapeño & cucumber, tajín 14 / 52

Piña Paloma

Corrido Reposado, piña néctar, citrus, agave, soda, & tajín 14 / 52

Margarita Elegante Código Reposado, triple sec & lime 15 / 56

The 1922 Cazadores Añejo, triple sec & lime 14 / 52

Viva Los Gatos!

Insolito Reposado, Alma Finca orange, & Los Gatos Wild Sauce 15 / 56

Hecho en Vegas

Flecha Azul blanco, Alma Finca orange, & tajín salt 15 / 56

El Charro Silver Cadillac

Our Sí Charro Código Sauv Blanc Barrel Select silver tequila, Alma Finca orange liqueur, Maleza Flores bitters, sugar & sea salt rim 19.22

El Flaco “The Skinny”

Cazadores Blanco, lime, stevia syrup & agave 13 / 48

Cadillac de la Casa

Cazadores Añejo & Grand Marnier 15 / 55

The Natural

Código Blanco, all-natural agave nectar & lime 14 / 52

Cervezas

Cervezas de Tucson 8

Dragoon IPA Draft*, MotoSonora Victory IPA, MotoSonora Belly Tank Blonde*, Pueblo Vida Wildcat Amber

Cervezas del Mundo 7

Corona, Corona Light, New! Corona (N/A), Pacifico, Modelo Especial*, Negra Modelo*, Dos Equis Lager*, Tecate, Budweiser (16oz), Bud Light (16oz), Mich Ultra (16oz), Coors Light (16oz), Red Bridge^{GF}

100th Anniversary Cerveza of the Century
by Tucson’s Dragoon Brewery 8

¡Charro Michelada!

add \$3 for your cerveza & our house-made michelada mix

Draft* Beer Pitchers with Lime & Tajín

Cervezas del Mundo 24 / Cervezas de Tucson 28
**draft selection varies per location*

Smoked AZ Bowl AZ Bowl Ready

Gin & Juice Recipes | Mesquite Smoked Rocks | 10

Ask your server for our wine list & super premium tequila, spirits, & agaves menu

Sí Sangria! red recipe, vaso grande! 20oz / 15

Whisky Del Bac Manhattan

Tucson’s mesquite cask whisky, agave & vermouth 16

Mojitos: Original | Prickly Pear

silver rum, muddled mint, fruit, sparkling soda, & lime glass 10/pitcher 36

Fiesta Happy Hours Monday Thru Friday 3-6pm

\$2 Off Aperitivos & \$2 Off Margaritas, Draft Beer, Well, & All Glasses of Wine