

Burros y Chimichangas

Served with arroz & frijoles refritos or charros. *add “más sabor” see below!

Grilled Asada Recipes*

Choice of grilled jumbo shrimp, 100% cage free chicken or steak with applewood bacon, fresh avocado, caramelized onion, green chile, queso casero, chipotle ranch & pico salsa garnish

Pollo Asada 13.95 Grilled Shrimp 14.95 Carne Asada 15.95

Vegetarian Recipes*

Classic Bean Burro frijoles refritos y queso 6.95

The “G” Burro! grilled vegetables, green corn tamal, green chile, avocado 10.95

Chicken, Beef & Pork Recipes*

Pollo El Charro chicken breast, green chile, potato, tomato, onion & crema 10.95

NEW! Pollo Arizona slow-cooked 100% natural shredded chicken 10.95

Chicken Tinga tangy slow-cooked achiote marinated chicken 10.95

Carnitas Ranchero slow cooked hand pulled pork roast 10.95

Family Recipe Carne Colorado our own slow cooked red chile shredded beef 11.95

Charro Beef Birria slow cooked shredded beef, mild green chile & seasonings 12.95

El Charro Carne Seca this is the one that made us famous, try it elegante style! 14.95

*¡Más Sabor! add any style below to your burro

Chimichanga invented by our Tia Monica & perfected with ♥ healthy non-trans-fat oil! +.95

Queso melt baked with extra queso casero on top 1.95

Enchilada Style queso melt style with red or green enchilada sauce on top 2.95

Elegante Style enchilada style add guacamole, crema & pico salsa 3.95

Taco Recipes

featuring arroz & frijoles refritos or charros

☞ if ordered with corn tortillas or lettuce wrap

“Charrocuterie” a la Plancha – build your own tacos!

a large vintage platter of grilled recipes to build your own tacos. serves 3-4 persons

carne asada, carnitas ranchero, pollo arizona, grilled peppers & onions,

4x ribs adobada, guacamole, pico salsa, sour cream, queso casero, applewood bacon,

salsa, arroz, frijoles refritos & choice of tortillas 39.95

Soft Tacos

Two per order on corn☞, flour, or lettuce☞ with choice of:

Grilled Fish, Cerveza Fish, Carnitas Ranchero 10.95

Cage Free Chicken, NEW! Salmón Picado, Charro Beef or Carne Asada 12.95

Crisp Corn Taco Recipes ☞

Cantina Style Ground Beef 8.95 or El Charro Carne Seca 12.95

Original “Charro Style” Beef Taco☞

In 1922, when Tia Mónica started, there was only one way to make a taco: form a ground beef patty, fold it in a tortilla & fry it in a pan, garnish with peas, radishes & Mexican cheese

Try our Original Taco and Taste History! Now Made with Grass Fed Beef

Two for 8.95 or Three for 10.25

Crispy Chicken or Beef Flautas ☞ 11.95

3 rolled tacos with sour cream, guacamole & pico salsa

El Charro Rolled Chicken Tacos ☞ 9.95

3 crisp “charro Style rolled chicken tacos

Hand Made Tamales

Fresh Corn [v], Pork Carnitas,

Chicken Tomatillo, and Red Chile Beef ☞

Served two per order with arroz & frijoles refritos or charros 10.95

Tamale Temptation Trio ☞

Sampling of 3 handmade tamales: pork carnitas, chicken tomatillo & fresh corn 12.95

Ask us about our seasonal recipes & tamales by the dozen for your next fiesta!

Carlotta’s Cocina

From Chef Carlotta’s Kitchen, we offer these delicious recipes featuring

a Carlotta’s salad & house made calabacitas. Choice of flour or corn tortillas

Reynosa Chicken ☞

100% cage free grilled chicken breast topped with cremosa chipotle and part skim queso casero. Served with frijoles charros & arroz sonora 15.95

Carlotta’s Clásico Chicken Mole ☞

A classic mexican presentation of our chef’s chicken mole recipe using 100% cage free grilled chicken breast. Featuring arroz blanco and frijoles charros 15.95

Pescado Tropical ☞

Pan seared sustainable cod filet on a bed of arroz blanco and topped with fresh Tomatillo sauce, roasted green chile, mango & avocado-corn salsa 16.95

Grass Fed Charro Steak ☞

Marinated & grilled local AZ grass fed steak with a chile relleno, queso blanco enchilada & pico salsa. Served with frijoles charros, arroz sonora & choice of tortillas 19.22

Smoked “Costillas” Ribs Adobada ☞

½ pound of tender smoked pork ribs charred in a tangy Mexican adobada barbecue sauce with a handmade corn tamal and applewood bacon topped charro beans 19.22

Tamale Stuffed Chicken ☞

Grilled cage free chicken breast stuffed with melted queso casero & corn tamale. Topped with creamy raja sauce & fire-roasted green chile, avocado-corn salsa 16.95

Classic Combinations

With arroz & frijoles refritos or Charros

☞ with corn tortillas for gluten free

#1 Número Uno 11.95

Queso blanco enchilada and choice of a crisp taco of either:

Rolled chicken, el charro ground beef or add 2.25 for carne seca

#2 Número Dos 14.95

Grilled cage free soft chicken taco, pollo el charro enchilada & chicken tamal

#3 Número Tres 14.95

Carnita tamal, el charro beef taco & queso blanco enchilada in chile colorado sauce

#4 Número Cuatro 16.95

Seafood enchilada del mar, soft grilled shrimp taco & green corn tamal

#5 Número Cinco 17.95

El charro carne seca, chile relleno & queso blanco enchilada tortillas

Famous Carne Seca Platter

A deliciously grande ½ pound portion of our world famous carne seca. Dried in the sonoran desert sun, our marinated lean angus beef is shredded & grilled with green chile, tomato & onions. features guacamole, pico salsa, calabacitas, arroz & frijoles refritos or charros, flour or corn tortillas ☞ 19.22

Gourmet Magazine hailed Carne Seca as “A Taste Explosion!”



Sizzling Fajitas

Served with guacamole, pico salsa, crema, arroz & frijoles refritos or charros.

with choice of flour or corn tortillas ☞

NEW! Cage Free Chicken 15.95 Natural Steak 17.95

Shrimp 17.95 ”Any Combo” 18.95

☞ fajitas with corn tortillas are gluten free

Enchiladas

Served 2 per order with arroz & frijoles refritos or charros

♥ for a delicious healthy option, we can bake certain enchiladas in non-fat yogurt

Dos Enchiladas ☞

Choice of red sauce, green sauce, sour cream or non-fat yogurt ♥ and your choice of:

Queso, NEW! Pollo Arizona, Pollo El Charro, NEW! Spinach [v] 11.95

Grilled Cage Free Chicken, Grilled Shrimp, Carne Asada or Charro Birria 13.95

El Charro Carne Seca Enchiladas ☞ 15.95

Baked in choice of: red chile or tomatillo green sauce or sour cream

Enchiladas del Rancho ☞ 12.95

Slow cooked pork carnitas with roasted green chile crema & queso casero

Pollo y Mole Clásico ☞ 12.95

100% cage free chicken enchiladas in our mole clásico con chocolate (note: contains nuts)

Tucson’s Enchiladas Sonorenses ☞ [v] 9.95

A charro tradition of native corn masa cakes & red chile sauce

Vegetarian Enchiladas [v] ☞ 11.95

Calabacitas, avocado, roasted poblano peppers baked with Queso amarillo in sour cream or yogurt ♥ with grilled fajita vegetables

Seafood Enchiladas made with flour tortillas 15.95

Choice of Grilled Shrimp or NEW! Salmón Picado

baked in raja sauce with corn & avocado salsa

Add An Over Easy Egg To Any Enchilada +1.95

Bandera Recipes

Flags or “banderas” are the most colorful icons in any culture and we honor our colorful history with our banderas enchilada recipes featuring green, white & red sauces, arroz & frijoles refritos or charros

Enchiladas Banderas ☞ 18.95

Trio of enchilada recipes: carnitas ranchero, our famous carne seca, & shredded chicken

Bandera Trio Sampler 15.95

Carnitas huarache, corn tamal & pollo el charro chimi

Poblano & Carnitas Relleno Bandera Style 13.95

Carnitas stuffed poblano battered in cerveza tempura with green, white & red sauces

Classic Chile Rellenos

Relleno recipes are served with arroz & frijoles refritos or charros

Original Anaheim Recipe ☞ 11.95 (vegetarian)

A hand dipped & grilled anaheim green chile stuffed with queso casero and your choice of our house made red or green sauce

NEW! Shredded Pollo Arizona Relleno en Raja Sauce 13.95

NEW! Chicken Tinga Relleno en Raja Sauce 13.95

Add a queso casero enchilada to any relleno +3.95

Apeitivos

Select recipes are discounted from 3-6pm daily; just ask for our fiesta hour menu!

Tableside Guacamole^{GF} Perfect for large parties. Serves 6-8 16.95

Fresh Guacamole! [v] ^{GF} made fresh with haas avocados, served with pico salsa 8.95

Cheesecrisps & Quesadillas blend of tres quesos

Cheese [v] 8.95

Grilled Green Chile [v] 9.95

Chicken Elegante cage free chicken, applewood bacon, avocado & chipotle ranch 13.95

El Charro Carne Seca 13.95

Mini Chimichangas Platter assorted mini chimi recipes (sorry, no substitutions)

NEW! 4 count 6.95 or 8 count 12.95 (add enchilada style +2.95)

Queso Fundido Melt ^{GF} queso & crema with chorizo and roasted corn & chips 10.95

Charro Nachos ^{GF} 12.95

Ground beef or pollo arizona, frijoles, jalapeño, sour cream, pico salsa & guacamole

Chopped Chicken Fajita Lettuce Cups ^{GF} 11.95

Grilled cage free chicken breast, iceberg lettuce cups with chipotle crema & pico salsa

El Grupo “The Tasting Plate” 22.95

Great for groups, a sampling plate of: carnitas, charro birria, chicken mole, carne colorado, chicken tinga, frijoles, sour cream & pico salsa. Served with flour or corn ^{GF} tortillas

Apeitivos Del Mar

Shrimp Chi-Charron ^{GF} bacon-wrapped shrimp & caribe peppers stuffed with queso 15.95

House made Ceviche ^{GF} served with house made chips 11.95

NEW! Salmón Picado Taquitos 2 served with guacamole 7.95

Ensaladas y Sopas

We only use haccp certified produce for food safety & quality

Dressing recipes: house vinaigrette, margarita lime, ranch, chipotle ranch & serrano citrus

Tia’s Topopo Salad ^{GF}

Tia Monica’s Mayan masterpiece! your choice of recipe & dressing:

Original Vegetarian (vegan available) 11.95

Grilled 100% Natural Cage Free Chicken 12.95

Marinated Grilled Shrimp with Margarita Lime Dressing 14.95

El Charro Carne Seca 15.95

Tacostada Salad 11.95

Chipotle tortilla, fresh greens, queso casero, refried beans & choice of recipe

Grilled Cage Free Chicken or Cantina Style with Ground Beef

Chef Carlotta’s Chopped Salad with Cage Free Chicken ^{GF} 12.95

Grilled chicken, serrano citrus vinaigrette, dried cranberry, citrus, pepitas, & queso casero

Sopas

Sopa de Tortilla or Caldo de Queso ^{GF} small 3.95/large*7.95

Pollo Arizona Chicken Tortilla or Albóndigas ^{GF} small 4.95/large*8.95

*large served with flour or corn tortillas ^{GF}

NEW! We now feature 100% cage free and all natural chicken recipes and only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified clean produce whenever possible. Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. Please monitor your orders and let us know how we can help. **GF**= items designed for gluten sensitive diets and **[v]** = vegetarian friendly recipes. Please also note that while we work hard to satisfy all dietary related requests, We are not a facility without known allergens. Our gluten free recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls.

Eat for free!* Ask Us to Sign Up for The Rewards Family Program!



Viva Vegan!

Vegan Enchiladas Simpatica ^{GF} 10.95

Soft corn tortillas filled with our vegetable “simpatica” blend and topped with our house made gluten free enchilada sauce. Served with whole charro frijoles, arroz blanco & pico salsa

Vegan Burro or Bowl ^{GF} 8.95

House recipe simpatica grilled vegetables, fresh avocado and pico salsa.
Gluten free enchilada sauce served on the side

Vegan Corn, Camote & Quinoa Tamales ^{GF} 10.95

Arroz blanco, gluten free tomatillo sauce, whole charro beans

NEW! Crispy Avocado & Jalapeño Tacos 10.95

On soft flour or corn ^{GF} tortillas with tomato salsita & roasted corn garnish

Buenos Días Recipes

Breakfast Recipes Available All Day!

Featuring Frijoles, Pico Salsa, Fruit & Tortillas

Huevos Rancheros ^{GF} ranchera salsa, corn tortilla, casero & egg over easy 9.95

Pan Fried Chilaquiles ^{GF} with tomatillo or red chile sauce, casero & egg over easy 9.95

NEW! Homemade Pozole ^{GF} slow cooked pork, red chile, spices & nixtamal 9.95

NEW! Nana’s Breakfast Tacos

Egg tacos on flour or corn tortillas ^{GF} with choice of rice & beans or calabacitas

with **Chorizo** 9.95 with **Bacon** 9.95 with **Carne Seca** 11.95

Charro Burgers

On fresh local torta bread with choice of fries or rice & beans

Usda natural beef or grilled cage free chicken breast

Original Charro Burger

Grilled onion, queso, chipotle ranch 10.95

Más Bueno Burger

Charro burger add applewood bacon, avocado & green chile 13.95

Sides & Extras

extra chips & salsa (after 2 servings) ^{GF} 1.50

small side of guacamole ^{GF} 1.95

cerveza or crinkle cut ^{GF} french fries 2.25

pico salsa or diced tomato ^{GF} 1.25

tamal á la carte (choice of recipe) ^{GF} 4.25

chile relleno á la carte ^{GF} 7.95

fresh jalapeño or pickled jalapeño ^{GF} 1.25

small charro salad ^{GF} 3.95

bean tostada ^{GF} 4.25

frijoles refritos or charros ^{GF} 1.95

arroz sonora or blanco ^{GF} 1.95

extra cheese (white or yellow) ^{GF} 1.50

cheese enchilada á la carte ^{GF} 5.25

sour cream or non-fat yogurt ♥ .95

extra tortillas (corn ^{GF} or flour) 1.50

taco á la carte (n/a recipes below) 3.95

taco á la carte: carne seca, steak, shrimp 5.95

Margaritas

Select recipes are discounted from 3-6pm daily; just ask for our Fiesta Hour Menu!
Glass/Pitcher

“Tucson’s Best House Margarita*” Silver Tequila & fresh citrus 8 /27

*Tucson Guide Magazine & Tucson Weekly

Margaritas de Frutas Strawberry, Mixed Berry or Mango 8/27

Margarita Elegante Patrón Reposado, triple sec & lime 11/37

The Natural! Casamigos Reposado, all natural agave nectar & lime 11/37

Prickly Pear-Rita Patrón Silver, citrus, prickly pear nectar 10/35

Cadillac de la Casa Casamigos Añejo & Grand Marnier 12/39

NEW! Smoky Señorita Partida Silver, Muddled Blackberry & float of Silencio Mezcal 11/37

NEW! Horny Cucumber Hornitos Reposado, muddled jalapeño & cucumber, Tajín rim 10/35

NEW! Charro Rock Patrón’s “Roca” Añejo, fresh citrus & Citronge Citrus Liqueur 19.22 Gl

NEW! Platinum Cadillac Patron’s Premium Platinum & Citronge Citrus Liqueur 25 Gl

NEW... ¡The Hecho Float! +3

What happens “en Vegas” also happens here! Add a float of Silencio Mezcal to any margarita

¡Cerveza-Rita! 15

This one may take two to tango! 36 ounces of fiesta on the rocks with an ice cold Coronita or Pacifico Cervezita dancing inside your glass. Please dance on tables responsibly

Cewezas

El Charro Café 1922 Amber Ale 6/22

Crafted especially for El Charro Café By Barrio Brewing Co. of Tucson, AZ

Cervezas de Arizona 5

Barrio Tucson Blonde/Can* (Tucson), Four Peaks Kiltlifter* (Tempe),

Four Peaks Hop Knot IPA/Can (Tempe), San Tan Hop Shock IPA/Can (Chandler)

Cerveza del Mundo 5

Bohemia, Corona, Corona Light*, Pacifico, Modelo Especial*, Negra Modelo*, Dos Equis Amber*,

Dos Equis Lager*, Cerveza Sol, Victorial!, Budweiser (16oz), Bud Light* (16oz), Michelob Ultra (16oz),

Coors Light (16oz), Blue Moon*, O'Doul’s Lager (N/A), Red Bridge ^{GF}, Tecate, Tecate Light

Stella Artois, Miller Lite (16oz), Ace Pear Cider ^{GF}

60oz Pitchers of Draft Beer 22 *Note: Draft selection varies per location

¡Victor’s Michelada! Add 3 to your beer

Your favorite cerveza over ice with our house made Michelada mix in a 36oz fiesta glass!

Vino, Sangria y Mojitos

Vino Blanco Glass/Bottle

House Mondavi Chardonnay 5/18 House Mondavi White Zinfandel 5/18

House Mondavi Pinot Grigio 5/18 Chateau Ste Michelle Riesling 7/26

Rodney Strong Sonoma Chardonnay 9/32 Ruffino Pinot Grigio 7/26

Brancott Sauvignon Blanc 8/28 Arizona Stronghold “Tazi” White Blend 10/39

Vino Rojo Glass/Bottle

House Mondavi Cabernet 5/18 House Mondavi Merlot 5/18 Trapiche Malbec 7/26

Mark West Pinot Noir 9/32 DeLoach Cabernet 7/26 DeLoach Merlot 7/26

Arizona Stronghold “Nachise” Red 10/39 Cline Lodi Zinfandel 7/26

El Charro Sangrias Glass 8/Pitcher 27

Classic Blend of red and white wines, muddled fresh fruit, juices & brandy

El Phoenix Fresh blackberry, Mondavi Chardonnay & Thatcher’s Blood Orange liqueur

Mojito Glass 9/Pitcher 31

Cruzan Silver Rum, fresh muddled mint, sparkling soda &lime