

## Apeitivos

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

**Tablesides Guacamole**<sup>GF</sup> Perfect for large parties. Serves 6-8 16.95

**Fresh Guacamole!** [v] <sup>GF</sup> made fresh with haas avocados, served with pico salsa 9.95

**Cheescrisps & Quesadillas** blend of tres quesos

**Cheese** [v] 9.95

**Grilled Green Chile** [v] 10.25

**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*)

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

**Queso Fundido Melt** <sup>GF</sup> queso & crema with chorizo and roasted corn & chips 10.95

**Charro Nachos** <sup>GF</sup> 12.95

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

**Chopped Chicken Fajita Lettuce Cups** <sup>GF</sup> 11.95

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

**NEW! Vegan Tamale Stuffed Mushrooms (4)** [v] <sup>GF</sup> 8.95

Portobello mushrooms stuffed with our house made vegan tamal and topped with gluten free red enchilada sauce and chopped green olive & chive

## Apeitivos Del Mar

**Shrimp Chi-Charron** <sup>GF</sup> bacon-wrapped shrimp & caribe peppers stuffed with queso 15.95

**House made Ceviche** <sup>GF</sup> served with house made chips 12.95

**Salmón Picado Taquitos** 2 served with guacamole 8.95

## 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** <sup>GF</sup>

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** 12.95

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** <sup>GF</sup> 12.95

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

**Sopas**

**Tortilla or Caldo de Queso** <sup>GF</sup> small 4.95/large\*8.95

**Chicken Tortilla, Red Pozole** <sup>GF</sup> or **Albóndigas** <sup>GF</sup> small 5.95/large\*9.95

*\*large served with flour or corn tortillas* <sup>GF</sup>

**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!

We support our Troops! Active Military personnel receive 10% off food with a valid I.D. Large parties of 10 or more subject to a 18% gratuity



## Viva Vegan!

**Vegan Enchiladas Simpatica** <sup>GF</sup> 11.95

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** <sup>GF</sup> 9.95

House recipe simpatica grilled vegetables, fresh avocado and pico salsa. Served with whole charro frijoles, arroz blanco and gluten free red or green enchilada sauce

**Vegan Corn, Camote & Quinoa Tamales** <sup>GF</sup> 12.95

Arroz blanco, gluten free tomatillo sauce, whole charro beans

**Crispy Avocado & Jalapeño Tacos** 11.95

On soft flour or corn <sup>GF</sup> tortillas with pico, tomato salsita & roasted corn garnish

*Try our New Vegan Stuffed Mushrooms for more Vegan Deliciousness!*

## Buenos Días Recipes

Breakfast Recipes Available All Day!

Featuring Frijoles, Pico Salsa, Fruit & Tortillas

**Huevos Rancheros** <sup>GF</sup> ranchera salsa, corn tortilla, casero & egg over easy 10.95

**Pan Fried Chilaquiles** <sup>GF</sup> with tomatillo or red chile sauce, casero & egg over easy 10.95

**Nana's Breakfast Tacos**

Egg tacos on flour or corn tortillas <sup>GF</sup> with choice of rice & beans or calabacitas with **Grass fed Chorizo** 10.95 with **Bacon** 10.95 with **Carne Seca** 12.95

## 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 12.95

**Más Bueno Burger**

Charro burger add applewood bacon, avocado & green chile 14.95

## Sides & Extras

chips & salsa (after 1<sup>st</sup> complimentary serving) <sup>GF</sup> 1.75

small side of guacamole <sup>GF</sup> 2.50

cerveza or crinkle cut <sup>GF</sup> french fries 2.50

pico salsa or diced tomato <sup>GF</sup> 1.50

tamal á la carte (choice of recipe) <sup>GF</sup> 5.50

chile relleno á la carte <sup>GF</sup> 8.50

fresh jalapeño or pickled jalapeño <sup>GF</sup> 1.25

small charro salad <sup>GF</sup> 3.95

bean tostada <sup>GF</sup> 4.25

frijoles refritos or charros <sup>GF</sup> 2.25

arroz sonora or blanco <sup>GF</sup> 2.25

extra cheese (white or yellow) <sup>GF</sup> 1.50

cheese enchilada á la carte <sup>GF</sup> 5.25

sour cream or non-fat yogurt ♥ .95

extra tortillas (corn <sup>GF</sup> or flour) 1.50

taco á la carte (n/a recipes below) 4.95

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 9/29

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

**Margarita Elegante** Patrón Reposado, triple sec & lime 12/37

**The Natural!** Casamigos Reposado, all natural agave nectar & lime 12/37

**Prickly Pear-Rita** Patrón Silver, citrus, prickly pear nectar 12/37

**Cadillac de la Casa** Casamigos Añejo & Grand Marnier 13/39

**Smoky Señorita** Cazadores Reposado, Muddled Blackberry & float of Silencio Mezcal 12/37

**Charro Rock** Patrón's "Roca" Añejo, fresh citrus & Citronge Citrus Liqueur 19.22 GI

## Cervezas

**Introducing Our 95<sup>th</sup> Anniversary Ale** 6

**Brewed exclusively for El Charro Café in Tucson, AZ**

A medium bodied red amber ale with hints of mesquite roasted malt 6% abv



**Cervezas de Arizona** 6

Barrio Tucson Blonde/Can\* (Tucson), Four Peaks Kiltlifter/Bottle\* (Tempe), Dragoon IPA Draft (Tucson)  
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, Victoria!, Budweiser (16oz), Bud Light\* (16oz), Michelob Ultra (16oz),  
Coors Light (16oz), Blue Moon\*, O'Doul's Lager (N/A), Red Bridge<sup>GF</sup>, Tecate, Tecate Light  
Stella Artois, Miller Lite (16oz)

**60oz Pitchers of Draft Beer** 19 Mundo/22 Arizona *\*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 House Mondavi Moscato 5/18

Chateau Ste Michelle Riesling 8/27 Ruffino Pinot Grigio 8/27

Rodney Strong Sonoma Chardonnay 10/34

Brancott Sauvignon Blanc 8/27 Arizona Stronghold "Tazi" White Blend 12/40

**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 12/40 Cline Lodi Zinfandel 8/27

**El Charro Sangrias** Glass/Pitcher

**Classic** Blend of red and white wines, muddled fresh fruit, juices & brandy 8/27

**El Phoenix** Fresh blackberry, House Chardonnay & Thatcher's Blood Orange liqueur 9/32

**Mojito** Glass 9/Pitcher 31

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



## Burros y Chimichangas

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

*Gluten Free Tortillas Now Available For Burros & Chimichangas*

### Grilled Asada Recipes\*

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

**Cage Free Pollo Asada** 13.95    **Grilled Shrimp** 14.95    **Grass Fed Carne Asada** 15.95

### Vegetarian Recipes\*

**Classic Bean Burro** frijoles refritos y queso 7.95

**The “G” Burro!** grilled vegetables, green corn tamal, green chile, avocado 11.95

### Chicken, Beef & Pork Recipes\*

**Pollo El Charro** chicken breast, green chile, potato, tomato, onion & crema 11.95

**Pollo Arizona** slow-cooked 100% natural shredded chicken 11.95

**Chicken Tinga** tangy slow-cooked achiote marinated chicken 11.95

**Carnitas Ranchero** slow cooked hand pulled pork roast 11.95

**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! 15.95

*\*¡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

*GF if ordered with corn tortillas or lettuce wrap*

### Soft Tacos

Two per order on corn<sup>GF</sup>, flour, or lettuce<sup>GF</sup> with choice of:

**Grilled Fish, Cerveza Fish, Carnitas Ranchero** 11.95

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

### Crisp Corn Taco Recipes<sup>GF</sup>

**Cantina Style Ground Beef** 9.95 or **El Charro Carne Seca** 13.95

**Original “Charro Style” Beef Taco<sup>GF</sup>**

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 9.95 or Three for 10.95

**Crispy Chicken or Beef Flautas<sup>GF</sup>** 12.95

3 rolled tacos with sour cream, guacamole & pico salsa

**El Charro Rolled Chicken Tacos<sup>GF</sup>** 10.95

3 crisp “charro Style rolled chicken tacos

## Hand Made Tamales

**Fresh Corn [v], Pork Carnitas,**

**Chicken Tomatillo, and Red Chile Beef<sup>GF</sup>**

Served two per order with arroz & frijoles refritos or charros 11.95

**Tamale Temptation Trio<sup>GF</sup>**

Sampling of 3 handmade tamales: pork carnitas, chicken tomatillo & fresh corn 14.95

*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<sup>GF</sup>

100% cage free grilled chicken breast topped with cremosa chipotle and part skim queso casero. Served with frijoles charros & arroz sonora 16.95

### Carlotta's Clásico Chicken Mole

A classic presentation of our chef's chicken mole recipe using 100% cage free grilled chicken breast. Featuring arroz blanco & frijoles charros 16.95

### Pescado Tropical<sup>GF</sup>

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<sup>GF</sup>

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 21.95

### Smoked “Costillas” Ribs Adobada<sup>GF</sup>

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 19.95

### Tamale Stuffed Chicken<sup>GF</sup>

Grilled cage free chicken breast stuffed with melted queso casero & corn tamale. Topped with creamy raja sauce & fire-roasted green chile, avocado-corn salsa 17.95

## Classic Combinations

With arroz & frijoles refritos or Charros

*GF with corn tortillas for gluten free*

### #1 Número Uno 12.95

Queso blanco enchilada and choice of a crisp taco of either:  
Rolled chicken, el charro ground beef or add 2.50 for carne seca

### #2 Número Dos 15.95

Grilled cage free soft chicken taco, pollo El Charro enchilada & chicken tamal

### #3 Número Tres 15.95

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 18.95

El Charro Carne Seca, chile relleno & queso blanco enchilada, choice of 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<sup>GF</sup> 19.22



## Sizzling Fajitas

Served with guacamole, pico salsa, crema, arroz & frijoles refritos or charros. with choice of flour or corn tortillas<sup>GF</sup>

**Cage Free Chicken** 16.95    **Grass Fed Steak** 18.95

**Vegetarian w/Portobello** 14.95    **Shrimp** 18.95    **”Any Combo”** 19.22

*GF 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<sup>GF</sup>

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

**Queso, Pollo Arizona, Pollo El Charro, Spinach [v]** 12.95

**Grilled Cage Free Chicken, Grass Fed Carne Asada or Charro Birria** 14.95

**El Charro Carne Seca Enchiladas<sup>GF</sup>** 16.95

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

**Enchiladas del Rancho<sup>GF</sup>** 13.95

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

**Pollo y Mole Clásico** 13.95

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

**Tucson's Enchiladas Sonorenses<sup>GF</sup> [v]** 10.95

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

**Vegetarian Enchiladas [v]<sup>GF</sup>** 12.95

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 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<sup>GF</sup>** 19.22

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<sup>GF</sup>** 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

**Shredded Pollo Arizona Relleno en Raja Sauce** 13.95

**Chicken Tinga Relleno en Raja Sauce** 13.95

*Add a queso casero enchilada to any relleno* +3.95