

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 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 & beef 12.95
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
Vegan Recipes Located Under our “Viva Vegan” Section

Taco Recipes

featuring arroz & frijoles refritos or charros
if ordered with corn tortillas or lettuce wrap

Soft Tacos

Two per order on corn, flour, or lettuce with choice of:
Grilled Fish, Cerveza Fish, Carnitas Ranchero 11.95
Cage Free Chicken or Charro Beef Birria 12.95
Grilled Chipotle Shrimp or Grass Fed Carne Asada 13.95

Crisp Corn Taco Recipes

Cantina Style Ground Beef 10.95 or El Charro Carne Seca 13.95

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 10.95 or Three for 11.95

Crispy Chicken or Beef Flautas

Three rolled tacos with sour cream, guacamole & pico salsa

El Charro Rolled Chicken Tacos

Three 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 12.95

Tamale Temptation Trio

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

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

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 Asada

100% natural grass fed flank steak with a chile relleno, queso blanco enchilada & pico salsa. Served with frijoles charros, arroz sonora & choice of tortillas 24.95

Smoked “Costillas” Ribs Adobada

½ pound of tender smoked pork ribs charred in a tangy Mexican prickly pear barbecue sauce with a handmade corn tamal and applewood bacon topped charro beans 19.95

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 17.95

Classic Combinations

With arroz & frijoles refritos or Charros
with corn tortillas for gluten free

#1 Número Uno

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

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

#3 Número Tres

Carnita tamal, El Charro beef taco & queso blanco enchilada in chile colorado sauce

#4 Número Cuatro

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

#5 Número Cinco

El Charro Carne Seca, chile relleno & queso blanco enchilada, choice of tortillas

New! #6 Número Seis (Vegetarian!)

Chile relleno, vegetarian corn tamal and a vegetarian enchilada

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

Yes, We Cater!

www.elcharrocafe.com

Sizzling Fajitas

Served with guacamole, pico salsa, crema, arroz & frijoles refritos or charros. with choice of flour or corn tortillas

Cage Free Chicken

Grass Fed Steak 18.95
Vegetarian Recipe 14.95 Shrimp 18.95 “Any Combo” 19.22
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, Pollo Arizona, Pollo El Charro, Spinach 12.95
Grilled Cage Free Chicken, Grass Fed Carne Asada or Charro Birria 14.95

El Charro Carne Seca Enchiladas

Baked in choice of: red chile or tomatillo green sauce or sour cream 16.95

Enchiladas del Rancho

Slow cooked pork carnitas with roasted green chile crema & queso casero 13.95

Pollo y Mole Clásico

cage free chicken enchiladas in our mole clásico con chocolate (note: contains nuts) 13.95

Tucson’s Enchiladas Sonorenses

A charro tradition of native corn masa cakes & red chile sauce 10.95

Vegetarian Enchiladas

Calabacitas, avocado, roasted poblano peppers baked with Queso amarillo in sour cream or yogurt with grilled fajita vegetables 12.95

Mariscos Seafood Enchiladas

made with flour tortillas 15.95
Mixed Marisco recipe 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

19.22
Trio of enchilada recipes: carnitas ranchero, our famous carne seca, & shredded chicken

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 anheim 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

With World-Famous Carne Seca

16.95

Add a queso casero enchilada to any relleno

+3.95

Aperitivos

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

Tableside Guacamole^{GF}^[M]

Always made fresh tableside with haas avocados and your preference of chopped roma tomato, jalapeño, minced cilantro, queso cotija, salt and lime to finish. Serves 2-4 with chips 9.95

Cheesecrisps & Quesadillas blend of tres quesos

Cheese ^[v] 9.95

Grilled Green Chile ^[v] 10.25

Grilled Cage Free Chicken 12.95

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 ^{GF} queso & crema with chorizo and roasted corn & chips 11.95

Charro Nachos ^{GF} 13.95

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

Vegan Tamale Stuffed Mushrooms (4) ^[v] ^{GF} 8.95

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

Aperitivos 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 12.95

Shrimp Culichi ^{GF} grilled shrimp in a tomatillo culichi sauce 12.95

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*) 12.95

Grilled 100% Natural Cage Free Chicken 13.95

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 ^{GF} 12.95

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

Sopas

Tortilla or Caldo de Queso ^{GF} small 4.95/large*8.95

Chicken Tortilla, Red Pozole ^{GF} or **Albóndigas** ^{GF} small 5.95/large*9.95

**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. Recipes and content subject to availability and prices are subject to change without notice.

Eat for free!* Ask Us to join our Rewards Family Program! **We support our Troops & First Responders!** Active Military & First Responders receive 10% off food purchases with a valid I.D. **Group Events:** Large groups of 10 or more subject to a 20% booking & gratuity fee, including split checks. Special services & room fees may be required.



Viva Vegan!^[M]

Vegan Enchiladas Simpatica ^{GF} 11.95

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

Vegan Burro or Bowl ^{GF} 10.95

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 ^{GF} 12.95

Arroz blanco, gluten free tomatillo sauce, whole charro beans

Crispy Avocado & Jalapeño Tacos 11.95

On soft flour or corn ^{GF} 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 ^{GF} ranchera salsa, corn tortilla, casero & egg over easy 11.95

Chorizo y Huevos ^{GF} grass fed local chorizo with sides & choice of tortilla 12.95

Pan Fried Chilaquiles ^{GF} with tomatillo or red chile sauce, casero & egg over easy 11.95

Nana’s Breakfast Tacos

Egg tacos on flour or corn tortillas ^{GF} with choice of rice & beans or calabacitas
with **Grass fed Chorizo** 11.95 with **Bacon** 11.95 with **Carne Seca** 12.95

Charro Burgers*

On fresh local torta bread with choice of fries or rice & beans
100% natural grass fed beef or grilled cage free chicken breast

Original Charro Burger

Grilled onion, queso, chipotle ranch 13.95

Más Bueno Burger

Charro burger add applewood bacon, avocado & green chile 15.95

Sides & Extras

chips & salsa (after 1st complimentary serving) ^{GF} 1.75

small side of guacamole ^{GF} 2.50

cerveza or crinkle cut ^{GF} french fries 2.50

pico salsa or diced tomato ^{GF} 1.50

tamal á la carte (choice of recipe) ^{GF} 5.50

chile relleno á la carte ^{GF} 8.50

fresh jalapeño or pickled jalapeño ^{GF} 1.25

small charro salad ^{GF} 3.95

bean tostada ^{GF} 4.25

frijoles refritos or charros ^{GF} 2.25

arroz sonora or blanco ^{GF} 2.25

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) 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

House Margarita Silver Tequila & fresh citrus 8 /27

New! The 1922! Cazadores (desde 1922) añejo, triple sec & lime 10/35

Margaritas de Frutas Strawberry, Mixed Berry or Mango 9/29

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

New! La Rosa Negra Código Rosa Tequila, muddled blackberry & citrus 12/37

New! The Natural! Código Blanco, all natural agave nectar & lime 12/37

New! El Mayor Tamarindo El Mayor Reposado, tamarindo syrup, tajín rim 10/35

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

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

Cadillac de la Casa Cazadores Añejo & Grand Marnier 12/37

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



Cervezas



Introducing Our 95th 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*, Cerveza Estrella de Jalisco*, 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^{GF}, 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 Chardonnay 6/19 House White Zinfandel 6/19

House Pinot Grigio 6/19 House Moscato 6/19

Chateau Ste Michelle Riesling 9/28 Ruffino Pinot Grigio 9/28

Rodney Strong Sonoma Chardonnay 11/34

Brancott Sauvignon Blanc 9/28 Arizona Stronghold “Tazi” White Blend 12/37

Vino Rojo Glass/Bottle

House Cabernet 6/19 House Merlot 6/19 Trapiche Malbec 7/22

Ten Span Pinot Noir 7/22 Geyser Peak Cabernet 8/25 Campo Viejo Tempranillo 7/22
Arizona Stronghold “Nachise” Red 12/37 Cline Lodi Zinfandel 8/25 Velvet Devil Merlot 8/25

El Charro Sangrias Glass/Pitcher

Classic Blend of red and white wines, muddled fresh fruit, juices & brandy 8/25

El Phoenix Fresh blackberry, House Chardonnay & Thatcher’s Blood Orange liqueur 9/28

Mojito Glass 9/Pitcher 28

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