

# Burros y Chimichangas

Served with arroz & frijoles refritos or charros. \*add “más sabor” see below!  
*Gluten Free Tortillas Now Available for Burros & Chimichangas +1*

## Grilled Asada Burros\*

Choice of grilled shrimp, grilled chicken or grass fed steak with applewood bacon, fresh avocado, caramelized onion, mild green chile, queso casero, chipotle ranch & pico salsa garnish  
**Grilled Chicken** 13.95 **Grilled Shrimp** 15.95 **Grass Fed Carne Asada** 15.95

## Vegetarian Burros\*

**Classic Bean Burro** frijoles refritos y queso 7.95  
**The “G” Burro!** grilled vegetables, green corn tamal, green chile, avocado 12.95

## Chicken, Beef & Pork Burros\*

**Pollo Arizona** slow-cooked 100% natural shredded chicken 12.95  
**Chicken Tinga** tangy slow-cooked achiote marinated chicken 12.95  
**Carnitas Ranchero** slow cooked hand pulled pork roast 12.95  
**Family Recipe Carne Colorado** our own slow cooked red chile & beef 13.95  
**Charro Beef Birria** slow cooked shredded brisket, mild green chile & seasonings 13.95  
**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! +1.25  
**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  
*gluten free 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 Sustainable Cod, Cerveza Battered Cod, Carnitas Ranchero, or Grilled Chicken** 12.95  
**Beef Birria, Grilled Shrimp, or Grass Fed Carne Asada** 14.95

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

**Cantina Style Ground Beef** 10.95 or **El Charro Carne Seca** 14.95

## 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 10.95 or Three for 12.95

## Crispy Chicken Flautas <sup>GF</sup> 13.95

Three rolled tacos with sour cream, guacamole & pico salsa

## El Charro Rolled Chicken Tacos <sup>GF</sup> 11.95

Three crisp “Charro Style” rolled chicken tacos

# Hand Made Tamales

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

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

## Fresh Corn [v], Pork Carnitas,

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

Served two per order with arroz & frijoles refritos or charros 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 <sup>GF</sup>

All-natural grilled chicken breast topped with cremosa chipotle and 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 all-natural grilled chicken breast. Featuring arroz blanco & frijoles charros 16.95

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

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

## Grass Fed Steak Asada\*<sup>GF</sup>

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 <sup>GF</sup>

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

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

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

## Sinaloa Shrimp Culichi

Grilled shrimp in a creamy poblano garlic culichi sauce over a bed of arroz blanco with avocado-corn salsa 17.95

# Classic Combinations

With arroz & frijoles refritos or Charros  
*<sup>GF</sup> with corn tortillas for gluten free*

## #1 Número Uno 13.95

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 16.95

Grilled chicken soft taco, Pollo Arizona enchilada & chicken tamal

## #3 Número Tres 16.95

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

## #4 Número Cuatro 17.95

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

## #5 Número Cinco 19.95

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

# Famous Carne Seca Platter

A deliciously grande 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> 19.95

# Yes, We Cater!

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

# Sizzling Fajitas

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

**All-Natural Chicken** 16.95 **Grass Fed Steak** 18.95

**Vegetarian Recipe** 14.95 **Shrimp** 18.95 **“Any Combo”** 19.22  
*<sup>GF</sup> 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, Grilled Chicken, Spinach** [v] 12.95  
**Grilled Steak 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> 14.95

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

## Pollo y Mole Clásico 14.95

Grilled chicken enchiladas in our mole clásico con chocolate (*note: may contain nuts*)

## Tucson’s Enchiladas Sonorenses <sup>GF</sup> [v] 10.95

A charro tradition of vegetarian 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

## Mariscos Seafood Enchiladas 15.95

Made with flour tortillas, grilled shrimp, sustainable cod, and baked in raja sauce with corn & avocado salsa

# Enchiladas Banderas

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

Trio of enchilada recipes: carnitas ranchero, our famous carne seca, & pollo arizona <sup>GF</sup> 19.95

*\* Add An Over Easy Egg To Any Enchilada +1.95*

# Chile Relleno Recipes

Relleno recipes are served with arroz & frijoles refritos or charros

## Poblano & Carnitas Relleno Bandera Style 13.95

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

## 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

With World-Famous Carne Seca 16.95

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

*Si Charro!*  
#sicharro

*Si Charro!*  
#sicharro

## Aperitivos

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

### Tablesides **Guacamole** <sup>GF</sup><sup>[V]</sup>

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 10.95

**Cheescrisps & Quesadillas** blend of tres quesos

**Cheese** <sup>[v]</sup> 9.95

**Grilled Green Chile** <sup>[v]</sup> 10.95

**Grilled Chicken** 12.95

**El Charro Carne Seca** 14.95

**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 11.95

**Charro Nachos** <sup>GF</sup> 14.95

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

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

Grilled chicken breast or grilled steak, iceberg lettuce cups with chipotle crema & pico salsa

**Vegan Tamale Stuffed Mushrooms (4)** <sup>[v]</sup> <sup>GF</sup> 9.95

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

## Aperitivos 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

## 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*) 12.95

**Grilled 100% All-Natural Chicken** 14.95

**Marinated Grilled Shrimp with Margarita Lime Dressing** 15.95

**El Charro Carne Seca** 16.95

**Tacostada Salad** 12.95

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

**Grilled Chicken or Cantina Style with Ground Beef**

**Chef Carlotta's Chopped Salad with All-Natural 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>

We 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! <sup>[V]</sup>

**Vegan Nopalito Enchiladas** <sup>GF</sup> 12.95

Soft corn tortillas filled with our nopalito blend, topped with our house made gluten free enchilada sauce and vegan cheese. Served with charro frijoles, arroz blanco & pico salsa

**Vegan Burro or Bowl** <sup>GF</sup> 12.95

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

**HOLA HEMP** <sup>GF</sup> 14.95

Hemp seed and ancient grain tamales, one original and one chipotle kind, arroz blanco, gluten free tomatillo sauce, whole charro beans

**Crispy Avocado & Jalapeño Tacos** 12.95

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

*Try our 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 12.95

**Chorizo y Huevos** <sup>GF</sup> grass fed local chorizo with sides & choice of tortilla 13.95

**Pan Fried Chilaquiles** <sup>GF</sup> with tomatillo or red chile sauce, casero & egg over easy 12.95

### 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** 12.95 with **Bacon** 12.95 with **Carne Seca** 14.95

## Charro Burgers \*

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

**Original Charro Torta Burger**

Grilled onion, queso, chipotle ranch 13.95

**Más Bueno Torta Burger**

Charro burger add applewood bacon, avocado & green chile 15.95

## 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  
french fries <sup>GF</sup> 2.50

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

tamal á la carte (n/a hemp tamal) <sup>GF</sup> 5.50

hola hemp tamal á la carte <sup>GF</sup> 6.50

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> 4.95

frijoles refritos or charros <sup>GF</sup> 2.50

arroz sonora or blanco <sup>GF</sup> 2.50

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) 5.50

taco á la carte: carne seca, steak, shrimp 6.50

bean tostada <sup>GF</sup> 5.25

## 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

**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

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

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

**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 GI

## Cervezas

### Featuring 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\*, 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 Chardonnay 7/22 House White Zinfandel 7/22

House Pinot Grigio 7/22 House Moscato 7/22

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

Rodney Strong Chardonnay 11/34 Brancott Sauvignon Blanc 9/28

Arizona Stronghold "Tazi" White Blend 12/37

**Vino Rojo** Glass/Bottle

House Cabernet 7/22 House Merlot 7/22 Trapiche Malbec 8/25

Ten Span Pinot Noir 8/25 Geyser Peak Cabernet 9/28

Campo Viejo Tempranillo 8/25 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

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