

APERITIVOS

Tableside Guacamole
made fresh tableside & served with
chips 12.95 (2-3 persons)

Cheesecrisps or Quesadillas
local tortilla, queso casero & choice of:
Plain 11.95
Green Chile 12.95
Chicken Elegante 15.95
Green Chile Beef 16.95
El Charro Carne Seca 17.95

Bacon Wrapped Shrimp (4) GF
chipotle aioli & habanero salsita 14.95

Shrimp Ceviche* GF
with avocado & com tostadas 16.95

Fajita Lettuce Cups (keto) GF
Chicken 15.95
Steak* or Shrimp 17.95
iceberg leaf, grilled peppers, onion, chipotle
crema, avocado, & soy ginger vinaigrette

Queso Fundido
choice of recipe & tortillas:
Plain 11.95 with Chorizo 14.95 GF*
with Chipotle Shrimp 16.95 GF*

Mini Chimis - Assorted
4 count 8.95 or 8 count 16.95
(add enchilada style +2.95)

Quesabirria Mini Chimis (4)
melted queso casero, avocado, cilantro,
onion & consommé for dipping 11.95

Charro Vida Chimis (4)
vegan mini chimis, queso vegan,
tomatillo sauce, fresh guacamole 13.95 PB

SOPAS

Albóndigas 13.95 bowl only
Tortilla 5.95 cup / 10.95 bowl
Chicken Tortilla 7.95 cup / 13.95 bowl
Pozole 13.95 bowl only
Caldo de Queso 13.95 bowl only
bowl sized servings with choice of
local flour or corn tortillas GF

ENSALADAS

dressing choicesGF: house vinaigrettePB,
margarita lime, ranch, or chipotle ranch

Tomatillo Caesar Salad* GF
romaine, tomatillo caesar dressing,
bolillo croutons, queso fresco & cotija
Original 13.95
Grilled Chicken 17.95

Tia Monica’s Topopo GF
a mayan master piece of chopped
greens, tostada, fresh fruit & cheese
Original Vegetarian 13.95 PB Option
El Charro Carne Seca 19.95
Grilled Ancho Chicken 17.95
Chimichurri Grilled Shrimp 18.95

Ceviche Tostada Salad* GF 18.95
marinated shrimp*, romaine, avocado,
margarita-lime dressing & pico salsa

Carlotta’s Chopped
Margarita Salad GF
grilled chicken, avocado, margarita-lime
dressing, apple, mango, dried
cranberry, toasted pepitas,
& queso casero 17.95

Que Keto Salad GF
fresh greens topped with our carne
seca, grilled chicken, bacon, queso
frida, avocado, pepitas, chipotle
ranch, & pickled red onion 19.95

ENCHILADAS

enchilada recipes feature arroz & choice of frijoles refritos
or charrosPB or homemade calabacitas

Original Recipe Enchiladas
recipe choice served 2 per order with red or green sauce
Queso 15.95 Grilled Chicken 17.95
Green Chile Beef 18.95
Shredded Pollo Arizona 15.95

Tucson’s Enchiladas Sonorenses GF/VEG 14.95
city of gastronomy original of local ground corn masa
cakes, red chile sauce, green olive, cebolla & queso
add El Charro Carne Seca +9

Veganchiladas GF/PB 17.95
local corn tortillas, red & green sauce, vegan queso,
chickpea chorizo, frijoles charros, arroz blanco, fresh
avocado, cilantro, onion, grilled vegetables & peppers

THE CARNE SECA PLATTER

a deliciously grande portion of our famous carne seca (ask us for a taste), 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 24.95 seasonally available

CHILE RELLENOS

rellenos feature arroz sonora & frijoles refritos or charros

Original Anaheim Recipe GF/VEG 17.95
hand dipped & grilled anaheim chile with
queso casero & choice of red or green sauce

El Charro Carne Seca Relleno GF
baked in red sauce & queso casero 22.95

Seafood Relleno del Rey GF 21.95
baked in tomatillo sauce with
grilled shrimp & queso casero

Vegetarian Relleno GF / VEG
chickpea chorizo & tomatillo sauce 19.95
add a queso casero enchilada +5.95

FAJITA PLATTERS

choice of recipe with guacamole, pico salsa, crema, arroz sonora
& choice of frijoles refritos or charros, served with flour or corn tortillas GF

Chicken 19.95 Skirt Steak Asada* 26.95 Grilled Shrimp 22.95 Ancho Salmon 26.95
Grilled Vegetable Mixta VEG 18.95 add chickpea chorizo GF +5
“Surf n’ Turf – Steak & Shrimp” 29.95

CARLOTTA’S COCINA

some of our Chef Carlotta’s favorite recipes

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 21.95

Sinaloa Shrimp Culichi GF
grilled tail-on shrimp in a creamy poblano & garlic verde
sauce with queso casero and served with calabacitas,
arroz blanco & house-made nopalitos 24.95

Carlotta’s Chicken Mole (contains peanut)
all-natural chicken on a bed of arroz blanco and topped with
our chef’s house-made mole sauce & grilled vegetables.
featuring calabacitas & frijoles charros 19.95

New! Sonoran Seared Salmon *GF
tender salmon filet seared with a delicious sonoran spiced agave glaze & topped with our freshly chopped
mango-fresno salsa picada and served with calabacitas & arroz blanco 26.95

El Charro Carne Seca Enchiladas GF 19.95
our signature recipe with choice of sauce & queso

Carlotta’s Chicken Mole 18.95 (contains peanut)
grilled chicken with mole clásico & queso casero

Enchiladas del Rancho GF 18.95
pork carnitas, green chile raja crema & queso

Quesabirria Enchiladas 18.95
flour tortillas with our birria rojo, baked in raja crema
and served with consommé, quesos casero & cotija, and
topped with avocado, cilantro & pink onion

Seafood Enchiladas 19.95
flour tortillas, grilled shrimp & cod, baked in raja
crema sauce with fresh corn & avocado salsa

The Bandera Enchiladas GF 21.95
enchilada trio of carnitas, pollo arizona, & our famous
carne seca with verde green, raja crema & red sauces

TAMALES

Tamale Platters GF
choice of handmade tamal recipe, served two per order with
arroz sonora & frijoles refritos or charros 18.95
Fresh Corn VEG | Carnitas | Chicken | Red Chile Beef

Tamale Temptation Trio GF
pork carnitas, chicken tomatillo, & fresh corn tamales 22.95

Chimichurri Shrimp Tamale GF
grilled chimichurri shrimp over our corn tamal with tomatillo sauce
& queso oxaca, arroz sonora, frijoles, & calabacitas 19.95

Hola Hemp® Plant-Based Tamales GF/PB
one original and chipotle recipe made with hemp seed,
organic corn, flax, nopales & quinoa. featuring avocado salsa,
arroz blanco, frijoles charros, red & green sauces 19.95



TACO RECIPES

Soft Tacos

two per tacos per order on corn ^{GF} or flour tortillas with arroz sonora & frijoles refritos or charros

Grilled Chicken ^{GF} 15.95 **Carnitas Ranchero** ^{GF} 15.95 **Pollo Arizona** ^{GF} 14.95 **Grilled Shrimp** ^{GF} 17.95
Carne Asada Steak* ^{GF} 17.95 **Crispy Cerveza Fish** 17.95 **Grilled Fish** ^{GF} 17.95 **Green Chile Beef** ^{GF} 16.95

Quesabirria Street Tacos

trio of birria rojo tacos on corn, with consommé, onion, cilantro, & avocado, featuring arroz & choice of frijoles 16.95

Carne Seca y Guacamole Tacos

trio of tacos on corn tortillas with guacamole, queso fresco, tomatillo & corn salsas, lime, arroz & choice of frijoles 19.95

Original “Charro Style” Beef Tacos

these Tucson-style ground beef patty tacos have been on our menu for over 100+ years, made with pan fried local corn tortillas, grass fed beef, and garnish of peas, radish, & mexican cheese. featuring arroz & choice of frijoles
Try our original beef taco & taste Tucson’s history! two for 13.95 or three for 16.95

Grilled Chicken al’Pastor

choice of corn ^{GF} or flour tortillas, pollo al’ pastor, fresh onion, cilantro, & piña, with arroz, & choice of frijoles 16.95

Rolled Chicken Tacos

trio of “charro style” taquitos on bed of tomato salsita with arroz, & choice of frijoles 14.95

Vegan Jackfruit Taquitos Trio

red & tomatillo sauces, avocado-corn salsa, greens, arroz blanco & frijoles charros 17.95

¡Taquitos Banderas!

chicken taquitos, red, white, & green sauces, pico, queso casero, crema, guacamole, arroz, & choice of frijoles 17.95

Charro Street Taco Platter

6 charro recipe street style tacos on 4” corn tortillas with salsas, garnish, and arroz, & choice of frijoles
Carne Asada | **Mojo de Ajo Shrimp** | **Quesabirria** | **Chicken Pastor** | **Carnitas** | **Calabacitas**
sorry, no substitutions 24.95

THE CHARRO BURGER

all-natural beef*, grilled onion, queso, & charro sauce on local torta bread with french fries or rice & beans 15.95
Add: Chorizo +3 Bacon +3 Fried Egg +3 Avocado +2

SI CHARRO TORTAS!

grilled sandwiches with avocado, queso, & pico salsa on local torta bread with choice of fries, rice & beans, or salad
Quesabirria con Consommé 17.95 | **Carne Asada** 17.95 | **Grilled Chicken Pastor con Piña** 16.95

COMBINATIONS

served with arroz sonora & choice of frijoles refritos or charros *make it gluten-free with corn tortilla choice* ^{GF}

#1 Número Uno 15.95

queso casero enchilada & choice of: rolled chicken, “charro style” beef taco or substitute **el charro carne seca taco** +5

#2 Número Dos 18.95

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

#3 Número Tres 19.95

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

#4 Número Cuatro 22.95

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

#5 Número Cinco 24.95

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

Monica’s Plate 26.95

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

BURROS & CHIMICHANGAS

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

El Charro Carne Seca

our famous sun-dried beef, try it elegante style! 19.95

Chicken al’ Pastor

pastor marinated chicken, grilled onion & piña 16.95

Pollo Arizona

slow cooked 100% natural shredded chicken 15.95

Carnitas Ranchero

slow-cooked hand pulled pork roast 16.95

Bean & Cheese frijoles refritos y queso 9.95

Green Chile Beef

tender shredded brisket, mild green chile, & seasonings 17.95

QuesaBirria Beef

birria rojo, queso casero, pink onion, cilantro, & consommé 17.95

Grilled “Parillada” Recipes*

grilled onion, chile verde, queso, guacamole, chipotle crema, & choice of: **Chicken** 16.95 **Shrimp** 18.95 **Steak*** 19.95

add bacon to any burrito or chimichanga +3

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

Enchilada Style ^{GF} with red or green sauce 2.95 **Elegante Style** ^{GF} enchilada style add guacamole, crema & pico salsa 3.95

We love our Sonoran Desert, and to preserve our natural resources, we only serve water upon request.

We 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 or gluten friendly option items for 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 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.

Please note that gift cards are not accepted as payment for tips or gratuities and we do not accept them for payment of happy hour or other promotions where prices are discounted. Note: Parties of 8 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

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MARGARITAS

Margaritas priced by the glass or pitcher (pitchers serve 2-4 guests)

Tucson’s Best House Margarita

silver tequila & fresh citrus 10 / 38

Fruit Margarita Flavors:

Strawberry | **Peach** | **Mango**
Watermelon

real fruit margaritas with silver tequila 11 / 38

Prickly Pear-Rita

Cazadores Blanco, citrus, prickly pear 14 / 46

Mangopeño

Cazadores Blanco, muddled mango, jalapeño, tamarindo, agave & tajín rim 14 / 46

El Tamarindo

Patrón Silver, tamarindo nectar, citrus, & tajín rim 15 / 54

Horny Cucumber

Sauza Hornitos, jalapeño & cucumber, tajín rim 15 / 54

Golden Cadillac

a very special margarita with our Barrel Select Código Golden Rosa Reposado, Alma Finca orange liqueur, Maleza Flores bitters, sugar, & sea salt rim 16 / 58

Margarita Elegante

Insolito Añejo, triple sec & lime 15 / 54

Piña Paloma

Insolito Reposado, piña néctar, citrus, agave, soda, & tajín 15 / 54

El Flaco “The Skinny”

Cazadores Blanco, lime, stevia syrup & agave 14 / 46

Hecho en Vegas®

Flecha Azul blanco & Alma Finca orange liqueur 15/55

Cadillac de la Casa

Cazadores Añejo & Grand Marnier 15/56

The Natural

Código Blanco, agave nectar & lime 15/54

AGAVE VODKA

Monica’s Cafétini

Weber Ranch Agave Vodka, cappucino crema, mexican chocolate, & cinnamon 15

El Limón

lemon drop with Weber Ranch Agave Vodka 15

DESSERTS

Mexican Chocolate Mousse

share w/sweet tortilla chips & orange zest 8.95

Homemade Flan Caramel

^{GF}
family recipe with fresh whipped cream 6.95

Chocolate Hazelnut Tamal

^{GF/PB}
hazelnut and Mexican chocolate sweet masa tamal served warm with local Shamrock vanilla bean ice cream (PB* w/out ice cream) 7.95

Sopapillas, Churros y Chocolate

served with honey & warm chocolate sauce 8.95

Homemade Tres Leches Cake

our family cake recipe in a variety of flavors with 3 different types of milk & crème 7.95 ea

Vanilla, Mexican Chocolate, Strawberry, & Seasonal

yes, we sell whole cakes with 72 hour notice

Apple Pie Chimichangas

roasted apples & cranberry chimis, topped with whipped crème, sugar, & cinnamon 7.95

Dessert Sampler Trio

A trio of our most popular sweets; vanilla tres leches cake, caramel flan & our handmade hazelnut-chocolate tamal! 19.95

MÁS...

Wine, Cocktails, Mocktails, & Cerveza Menu Available

FIESTA HOURS

Monday thru Friday 3-6pm

Join us for \$2 off aperitivos

& \$2 off margaritas, draft beer, well, & all glasses of wine