

APERITIVOS

Tableside Guacamole GF / V option  
made fresh tableside & served with  
chips 13.95 (2-3 persons)

Queso Fundido GF  
choice of recipe & tortillas:  
Plain 12.95 with Chorizo 14.95  
with Chipotle Shrimp 16.95

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

Bacon Wrapped Shrimp (4) GF  
gueritos, soy sauce, & chipotle crema 15.95

Shrimp Ceviche\* GF  
with avocado & corn tostadas 16.95

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

MINI CHIMIS

Mini Chimis - Assorted  
4 count 9.95 or 8 count 16.95  
(add enchilada style +2.95)

Quesabirria Mini Chimis (4)  
melted queso casero, cilantro, onion &  
consommé for dipping 12.95

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

SOPAS

Albóndigas GF 14.95 bowl only  
Tortilla GF 5.95 cup / 11.95 bowl  
Chicken Tortilla GF 7.95 cup / 14.95 bowl  
Pozole GF 14.95 bowl only  
Caldo de Queso GF 14.95 bowl  
bowl sized soups with choice of flour or  
corn tortillas GF or local bolillo bread

ENSALADAS

dressing choicesGF: house vinaigrettePB,  
margarita lime, ranch, or chipotle ranch  
New! Chimichurri Salad GF  
cilantro chimichurri grilled chicken,chopped  
romaine & cilantro on a guacamole tostada,  
with queso fresco, roasted corn, red onion,  
& house made cilantro cremosa 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

New! Surf & Turf Enchiladas GF 20.95  
carne asada & grilled chimichurri shrimp in corn tortillas,  
topped with chita verde sauce, queso fresco & avocado

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

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 16.95

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 +10

THE CARNE SECA PLATTER

a deliciously grande portion of our famous carne seca (ask us for a taste), marinated usda 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 26.95 seasonal availability

CHILE RELLENOS

rellenos feature arroz sonora & frijoles refritos or charros  
add a queso casero enchilada +5.95

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

El Charro Carne Seca Relleno GF  
baked in red sauce & queso casero 24.95

Seafood Relleno del Rey GF  
tomatillo sauce with grilled shrimp & queso casero 22.95

New! Chile Relleno Stuffed Chicken GF  
chita verde sauce, queso fresco, avocado garnish 22.95

New! Beef Birria Stuffed Relleno GF  
raja crema sauce, queso fresco, avocado garnish 22.95

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 22.95 Skirt Steak Asada\* 26.95 Grilled Shrimp 24.95 Ancho Salmon 26.95  
Grilled Vegetable Mixta VEG 18.95 add chickpea chorizo GF +5  
“Surf n’ Turf – Steak & Shrimp” 28.95 “The Mixta – Pick Three Proteins” 32.95

CARLOTTA’S COCINA

some of our Chef Carlotta’s favorite recipes – most feature tortillas upon request

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

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 22.95

Sinaloa Shrimp Culichi GF  
grilled tail-on shrimp in a creamy poblano & garlic verde  
sauce with queso casero and served with calabacitas,  
arroz blanco & choice of tortillas 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

El Charro Carne Seca Enchiladas GF 20.95  
our signature recipe with choice of sauce & queso

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

Quesabirria Enchiladas con Consommé 19.95  
flour tortillas with birria rojo, baked in raja crema, topped  
with queso casero, cotija, avocado, cilantro & pink onion

Seafood Enchiladas 20.95  
flour tortillas, grilled shrimp & cod, baked in raja  
crema sauce with fresh corn & avocado salsa

Bandera Enchiladas GF 22.95  
enchilada trio of carnitas, pollo arizona, & our famous  
carne seca with verde green, raja crema & red sauces

Veganchiladas GF/ PB 18.95  
corn tortillas, red & green sauce, chickpea chorizo, frijoles  
charros, arroz blanco, avocado, cilantro, & fajita vegetables

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  
pork carnitas, chicken tomatillo, & fresh corn tamales 22.95

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

Hola Hemp® Plant-Based Tamales 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



*We love our Sonoran Desert, and to preserve our natural resources, we only serve water upon request.*  
*Please note that gift cards are not accepted as payment for tips or gratuities and we do not accept them for 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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# COMBINATIONS

served with arroz sonora & choice of frijoles refritos or charros *make it gluten-free with corn tortilla choice* <sup>GF</sup>

**#1 Número Uno** 16.95

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** 24.95

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

**#5 Número Cinco** 26.95

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

# SOFT TACO RECIPES

two tacos per order on corn <sup>GF</sup> or flour tortillas with arroz sonora & frijoles refritos or charros

**Grilled Chicken** <sup>GF</sup> 15.95 **Carnitas Ranchero** <sup>GF</sup> 15.95 **Pollo Arizona** <sup>GF</sup> 14.95 **Grilled Shrimp** <sup>GF</sup> 17.95

**Carne Asada Steak\*** <sup>GF</sup> 17.95 **Crispy Cerveza Fish** 17.95 **Grilled Fish** <sup>GF</sup> 17.95 **Green Chile Beef** <sup>GF</sup> 16.95

**El Charro Carne Seca** <sup>GF</sup> 19.95

**Grilled Chicken al’Pastor**

choice of corn <sup>GF</sup> or flour tortillas, pollo al’ pastor, fresh onion, cilantro, & piña, with arroz, & choice of frijoles 16.95

**New! Surf & Turf Tacos**

dos carne asada & shrimp tacos, chita verde sauce, chimichurri, & queso fresco, choice of flour or corn <sup>GF</sup> tortillas with choice of arroz & frijoles recipes 18.95

**Quesabirria Street Tacos** <sup>GF</sup>

three tacos on 4” corn with consommé, onion, cilantro, & avocado, arroz & choice of frijoles 16.95

**Carne Seca y Guacamole Street Tacos** <sup>GF</sup>

three tacos on 4” corn with guacamole, queso, tomatillo & corn salsas, lime, arroz & choice of frijoles 19.95

**Charro Street Taco Platter** <sup>GF</sup>

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

# CRISPY TACO RECIPES

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

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

**Rolled Chicken Tacos** <sup>GF</sup>

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

**Vegan Jackfruit Taquitos Trio** <sup>PB/GF</sup>

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

**¡Taquitos Banderas!** <sup>GF</sup>

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

# 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**

# ¡LAS 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\*** 18.95 | **Grilled Chicken Pastor con Piña** 16.95

# 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! 20.95

**Chicken al’ Pastor**

pastor marinated chicken, grilled onion & piña 17.95

**Pollo Arizona**

slow cooked 100% natural shredded chicken 16.95

**Carnitas Ranchero**

slow-cooked hand pulled pork roast 17.95

**Bean & Cheese** frijoles refritos y queso 10.95

**Green Chile Beef**

tender shredded brisket, mild green chile, & seasonings 18.95

**QuesaBirria Beef**

birria rojo, queso casero, pink onion, cilantro, & consommé 18.95

**Grilled “Parillada” Recipes**

grilled onion, chile verde, queso, guacamole, chipotle crema, & choice of: **Chicken** 17.95 **Shrimp** 19.95 **Steak\*** 20.95

add bacon to any burrito or chimichanga +3

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

**Chimichanga Style** “accidentally invented” by our Tia Monica 1.25 **Queso Style** <sup>GF</sup> with melted queso 1.95

**Enchilada Style** <sup>GF</sup> with red or green sauce 2.95 **Elegante Style** <sup>GF</sup> enchilada style add guacamole, crema & pico salsa 4.95

<sup>GF</sup>= gluten friendly or gluten friendly option items for sensitive diets <sup>PB</sup> = plant-based recipes. <sup>VEG</sup> = vegetarian friendly recipes.

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. 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! Not responsible for lost items. Active Military & First Responders receive 10% off food purchases only for them and one guest with a valid I.D. ©9.15.2026 Flores Concepts, LLC

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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**

fruit purée margaritas with silver tequila 12 / 42

**Prickly Pear-Rita**

Cazadores Blanco, citrus, prickly pear 14 / 46

**Mangopeño**

Cazadores Blanco, muddled mango, jalapeño, tamarindo, agave & tajín rim 15 / 54

**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 Código Reposado, Naranja 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 & Naranja liqueur 14/46

**Cadillac de la Casa**

Cazadores Añejo & Grand Marnier 16 / 58

**The Natural**

Código Blanco, agave nectar & lime 15/54

# COCKTAILS & AGAVES

**Monica’s Espresso Martini**

Weber Ranch Agave Vodka, espresso, Mexican coffee liqueur, & agave 15

Ask for a tea cup like Monica did during prohibition!

**El Limón Lemon Drop**

Fresh Citrus & Weber Ranch Agave Vodka 15

**Horchata Borracha**

House Horchata infused with Agave Vodka, Chilled Cappuccino Crema, & Cinnamon 14

**Whisky Del Bac Manhattan**

Featuring Tucson’s “classic” mesquite cask whisky, agave & vermouth 16

**Mojitos: Original | Prickly Pear**

silver rum, mint, soda, & citrus | glass 9 / pitcher 32

**Gin Cooler** Still Gin | Agave | Lime |

Cucumber | Rocks | 13

# MOCKTAILS

**La Rosa Mocktail**

almave n/a agave spirit, prickly pear nectar, muddled jalapeño & soda 10

**Mock Mojito**

muddled fresh mint, lime, & soda 9

**Nada‘Rita Mocktail**

almave n/a agave spirit, lime, orange & rocks 10

**Tamarindo Cooler**

citrus, agave, mineral water, tamarindo 9

**N/A Corona Miche“nada”**

our michelada with Corona N/A 11

# DESSERTS, VINO, CAFÉ Y MÁS

*Ask Us for Our Chef’s Delicious Desserts, Café, Wine & Cerveza Menu*

# FIESTA HOURS!

**Monday thru Friday 3-6pm**

*Join us for \$2 off aperitivos & \$2 off margaritas, draft beer, wells, & all glasses of wine*