

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
chile gueritos with chipotle crema 14.95
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, corn, cilantro cremosa,
diced red onion, green chile, & tomato 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

TAMALES

Tamale Platters GF
choice of handmade tamal recipe, served two per order with
arroz sonora & frijoles refritos or charros 18.95
Fresh CornVEG | 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 TamalesPB
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

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
Reynosa Chicken GF
all-natural chicken topped with chipotle crema & queso
casero over a bed of arroz blanco and finished with grilled
vegetables. featuring calabacitas & frijoles charros 19.95
Pescado Tropical GF
pan seared cod on a bed of arroz blanco, topped with fresh
tomatillo sauce and a green chile, mango & avocado-corn
salsa. featuring calabacitas & frijoles charros 24.95
El Platón Asada *GF
carne asada skirt steak (prepared medium temp*)
served with an enchilada de queso, charro beans,
guacamole, fresh corn salsa, lime, and your choice of
frijoles & tortilla recipes 34.95



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* ^{GF}

#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 ^{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

El Charro Carne Seca ^{GF} 19.95

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

New! Surf & Turf Tacos

dos carne asada & shrimp tacos, chita verde sauce, chimichurri, & queso fresco, choice of flour or corn ^{GF} tortillas with choice of arroz & frijoles recipes 18.95

Quesabirria Street Tacos ^{GF}

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

Carne Seca y Guacamole Street Tacos ^{GF}

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

Charro Street Taco Platter ^{GF}

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 ^{GF}

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 ^{GF}

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

Vegan Jackfruit Taquitos Trio ^{PB/GF}

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

¡Taquitos Banderas! ^{GF}

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** ^{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 4.95

^{GF}= gluten friendly or gluten friendly option items for sensitive diets **PB** = plant-based recipes. **VEG** = 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!

Active Military & First Responders receive 10% off food purchases only for them and one guest with a valid I.D. ©8.10.2026 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