EL CHARRO
MEXICAN KITCHEN AND SEAFOOD

APPETIZERS

Guacamole	$145
Melted cheese with:	
Arrachera (Tender flank beef)	$180
Mushrooms	$135
Chorizo (Pork mexican sausage)	$155
French fries	$99

TACOS

Cheesy shrimp	$79
Octopus ajillo style	$89
Tempura shrimp	$69
Tempura fish	$65
Pastor (4)	$160
(The most traditional mexican tacos! Marinated pork with pinneaple)	
Campechanos (3)	$185
(Beefsteak and chorizo)	
Arrachera (3)	$230
Flautas de res (3)	$145
(Fried crispy beef tacos)	
Quesabirrias (3)	$185
(Crispy corn tortilla with saucy beef and cheese)	

FROM THE SEA

Shrimp Ceviche	$245
Shrimp Aguachile	$245
(Red, green or black)	

FAJITAS

With peppers and onion, accompanied with guacamole, rice and corn tortillas

Arrachera (Flank beef)	$245
Shrimp	$260
Chicken	$230
Vegetarian	$210

SALADS

CAESAR SALAD $230

Lettuce, parmesan, croutons and grilled chicken with caesar dressing

DEL CAMPO SALAD $190

Lettuce, bellpepper, olives, cucumber and goat cheese with balsamic dressing

TOSTADAS

Seared tuna	$89
Shrimp ceviche	$99
Shrimp aguachile	$99
(Red., green or black)	

FROM THE GRILL

Mahi mahi steak	$260
Grilled octopus	$285
Lobster	Price/gram
Catch of the day	Price/kilo
(Nugget seeds with guajillo chili marinade)	
Surf and turf molcajete	$580
Esquites con tuétano	$185
(Mexican corn with marrow)	
New York	$480
Rib Eye	$630
Arrachera (Flank beef)	$280

EL CHARRO
MEXICAN KITCHEN AND SEAFOOD

MEXICAN CORNER

Birria $185
(Shredded beef soup)

Caldo Charro $175
(Chicken soup with rice, boiled egg, onion and cilantro)

Enchiladas 3 moles $220
(Green, red and black mole enchiladas stuffed with chicken)

White pozole with chicken $210

Red pozole with pork $210

Sopes with beef (3) $135

Chile en nogada $255
(Poblano chili-pepper stuffed with minced beef, sweet mix of fruit and seeds topped with a mexican nut sauce)

Corn quesadillas with:

- Mushrooms $45
- Cheese $40
- Pressed pork $55

Gorditas de chicharrón (3) $145
(Deep fried corn gordita filled with pressed pork)

Azteca Soup $175
(Corn tortilla strips, avocado, panela cheese and roasted guajillo chili)

Tlayudas - Cecina con chorizo $180
(Big crispy corn tortilla with dried meat and pork chorizo)

Stuffed chili $295
(Poblano chili stuffed with shrimp in a creamy chipotle sauce gratin with oaxaca cheese)

Pollo con mole $255
(Chicken briest bathed with poblano style mole and rice)

BURRITOS

Flour tortilla with beans, gouda cheese, pepper and onion accompained with fries

Beef $260

Chicken $245

Pastor $245
(Marinated pork with pinneapple)

Shrimp $280

BURGERS

Lettuce, onion, pickles, and tomatoe accompanied with fries

Charro $265
(Flank beef with guacamole and oaxaca cheese)

Cheeseburger with bacon $215

BBQ Chicken $230

PASTA

Creamy shrimp fetuccini $245

Garlic bread $70

DESSERTS

Sweet tamales with ice cream $80

Neapolitan pudding $95

Churros $110

Ice cream $80

EL CHARRO
MEXICAN KITCHEN AND SEAFOOD

ENTRADAS

Guacamole	$145
Queso fundido con:	
Arrachera	$180
Champiñón	$135
Chorizo	$155
Papas a la francesa	$99

TACOS

Camarón gratinado	$79
Pulpo al ajillo	$89
Camarón tempura	$69
Pescado tempura	$65
Pastor (4)	$160
Campechanos (3)	$185
Arrachera (3)	$230
Flautas de res (3)	$145
Quesabirrias (3)	$185

DEL MAR

Ceviche de camarón	$245
Aguachile	$245
(Rojo, verde o negro)	

ENSALADAS

CESAR CON POLLO $230

Lechuga, queso parmesano, crotones, pollo asado y aderezo cesar

DEL CAMPO $190

Lechuga, pimiento, aceituna negra, pepino, queso de cabra, aderezo balsámico

TOSTADAS

Atún sellado	$89
Ceviche camarón	$99
Aguachile	$99
(Rojo, verde o negro)	

A LA PARRILLA

Filete mahi mahi	$260
Pulpo a las brasas	$285
Langosta	Precio/gramo
Pesca del día	Precio/kg
(Adobo de pepita y chile guajillo)	
Molcajete mar y tierra	$580
Esquites con tuétano	$185
New York	$480
Rib Eye	$630
Arrachera	$280

EL CHARRO
MEXICAN KITCHEN AND SEAFOOD

BURRITOS

Tortilla de harina con frijoles, queso gouda, pimiento, cebolla

Arrachera	$260
Pollo	$245
Pastor	$245
Camarón	$280

HAMBURGUESAS

Lechuga, cebolla, jitomate, pepinillos acompañadas con papas a la francesa

Charro	$265
(Arrachera, guacamole, queso oaxaca)	
Res con tocino	$215
Pollo crujiente BBQ	$230

PASTA

Fetuccini con camarones a la crema	$245
Pan con ajo	$ 70

FAJITAS

Con pimiento y cebolla, acompañadas con guacamole, arroz y tortillas

Arrachera	$245
Camarón	$260
Pollo	$230
Vegetarianas	$210

RINCÓN MEXICANO

Birria	$185
Caldo Charro (caldo de pollo)	$175
Enchiladas 3 moles	$220
Pozole blanco de pollo	$210
Pozole rojo de cerdo	$210
Sopes de carne asada (3)	$135
Chile en nogada	$255
Quesadillas con:	
Champiñones	$45
Queso	$40
Chicharrón prensado	$55
Gorditas de chicharrón (3)	$145
Sopa azteca	$175
Tlayudas - Cecina con chorizo	$180
Chile relleno	$295
(Chile poblano relleno de camarones en una cremosa salsa de chipotle gratinado con queso Oaxaca)	
Pollo con mole	$255

POSTRES

Tamalitos de dulce con helado	$80
Flan napolitano	$95
Churros	$110
Nieve de temporada	$80