

La Charrita's Menu

Breakfast

Served all day!

- Chilaquiles** – Fried corn tortillas cooked in your choice of spicy Red or Green salsa, melted cheese, guacamole, Pico de-Gallo, sour cream & two eggs. Served with rice and beans. \$15
» ■ Upon request we can make the red option *non-spicy or *mild
- Huevos con Steak** – Two eggs, with a thin-cut steak. Served with rice, beans, Pico de-Gallo and flour or corn tortillas. \$18
- Huevos Rancheros** – Two over-easy eggs, topped with tomato-Ranchera sauce & cheese on a fried tortilla. Served with rice, beans and flour or corn tortillas. \$13
» add thin cut steak + \$6.00
- Breakfast Egg Burrito** – Scrambled eggs, hash browns, soyrizo, cheese, creamy chipotle sauce and Pico de-Gallo. \$13
- Spinach Mushroom Egg-Omelet** – Two-egg omelet with sautéed spinach, mushrooms and Pico de-Gallo topped with melted cheese. Served with rice, beans and flour or corn tortillas. \$16
- Mexican Potatoes** – Sautéed potatoes with onions, tomatoes, cilantro and bell peppers. \$8

Lunch

- Burrito** – Flour tortilla filled with rice, whole beans, creamy chipotle sauce, cilantro, onions & your choice of meat: \$13
■ Pollo (chicken) or
■ Carne Asada (steak)
» Upgrade to "Charrita" burrito covered with (non-spicy) Ranchera sauce & melted cheese. +\$2
- Torta** – Mexican sandwich filled with choice of meat, guacamole, lettuce, Pico de-Gallo, chipotle mayo, beans, cheese & jalapeños. \$14
■ Pollo (chicken)
■ Carne Asada (steak)
■ Milanesa (breaded thin cut steak) +\$2
- Burrito "Autentico Vegetariano"** – Flour tortilla filled with seasoned grilled vegetables. Topped with Ranchera sauce (non spicy) & melted cheese. \$15
- Charrita Nachos** – Crispy fried home-made corn tortilla chips, topped with beans, cheese, Pico de-Gallo, creamy chipotle sauce, guacamole, jalapeños and Mex-sour cream. Choice of one meat: \$14
■ Pollo (chicken)
■ Carne Asada (steak)
» Upgrade to "Nacho Fries" ...+\$2
- Burrito de "Chile Relleno"** – Flour Tortilla filled with a Poblano Chili-Pepper (sometimes spicy), cheese, rice & whole beans. Topped with Ranchera sauce & melted cheese. \$15
- 3 Tacos plate** – Three street tacos topped with cilantro, onions on soft corn tortillas. Served with rice & beans. Choice of one meat: \$15
■ Carne asada (steak)
■ Pollo (chicken)
» Individual Taco \$3.50 ea.

Specialty plates

Plates are served with rice & beans

- 2 Sopos Plate** – Two thick home-made fried masa shells topped with a spread of beans, cabbage, Pico de-Gallo, creamy chipotle sauce, cheese, Mex-sour cream & choice of one meat:
 ■ Pollo (chicken) or ■ Carne asada (steak) \$16
- Carne Asada Plate** – Thin-cut steak, grilled on top of a bed of seasoned onions. Choice of corn or flour tortillas \$17
- Quesadilla Plate** – Large flour cheese quesadilla \$13
 » + add Pollo (chicken) or Carne Asada (steak) +\$4
- Chicken Pozole** – Chicken & hominy soup \$16

» *Not served with rice and beans

- Chile Relleno Plate** – One Poblano Chili pepper filled with cheese, dipped in (egg) batter & fried with corn or flour tortillas. \$15
- Birria (de res) Plate** – Beef stew meat simmered & slow cooked with chili peppers, spices. Garnish with cilantro, lime, & onions with corn or flour tortillas. \$17
- Flautas de Pollo Plate** – Three fried taquitos (corn tortillas) topped with lettuce/cabbage, Pico de-Gallo, Mex-sour cream, creamy chipotle sauce and filled with Chicken \$15
 » Add guacamole +3
- Pollo en Mole Plate** – Chicken pieces under layers of delicious home-made Mole sauce (variety of mild-spicy chili peppers, nuts, seeds & spices) with corn or flour tortillas. \$18

- Fajitas Plate** – Sautéed bell peppers, onions, corn or flour tortillas & choice of one: ■ Pollo (chicken), ■ Carne (steak) or ■ Camaron (shrimp) \$19
- Enchiladas plate** – Two corn tortillas filled with your choice of Pollo (chicken) or Quezo (cheese). Topped with cheese & option of one sauce. \$16
 ■ Mole (Variety of mild-spicy chili peppers, nuts, seeds & spices)
 ■ Suizas (Spicy Green Tomatillo-Cream sauce)
 ■ Ranchera sauce (Non-spicy tomato sauce)
- Caldo de Pollo con verduras** – Chicken soup w/ veggies \$16
 » *Not served with rice and beans

Seafood

- 2 Seafood Tacos Plate** – Soft corn tortillas with your choice of either grilled
 ■ Camaron (shrimp) or ■ Pezocado (fish) and sautéed with onions, cabbage topped with Pico de-Gallo and creamy chipotle sauce. Served with rice and beans. \$17
 » Individual Taco \$6 ea.
- Camarones "al Mojo de Ajo"** – Garlic buttered shrimp, served with rice, fries and choice of flour or corn tortillas. \$20
- Camarones o Filete "A-la Diabla"** – Your choice of either ■ Shrimp or ■ Fish fillet marinated and cooked in a spicy home-made red sauce. Served with rice, fries & choice of flour or corn tortillas. \$20
- Caldo de Camaron** – Shrimp Soup \$20
Caldo de Pezocado – Fish soup \$20

- Burrito de "Camaron o Pezocado"** – Flour tortilla filled with your option of grilled
 ■ Shrimp or ■ Fish, cabbage, Pico de-Gallo & rice. Topped with Ranchera sauce (non-spicy) and melted cheese. \$18
- Coctel de Camaron** – Shrimp cocktail with tomatoes, avocado, lime, cilantro, onions, cucumbers & Tapatio sauce. \$20
- Camarones o Filete "a La Plancha"** – Your choice of either seasoned grilled
 ■ Shrimp or ■ Fish fillet. Served with rice, fries and choice of flour or corn tortillas. \$20
- Camarones con Carne** – Grilled shrimp and thin-cut Steak. Served with rice, fries and choice of flour or corn tortillas. \$24