

LA CHARRITA RESTAURANT

Family owned and operated

BREAKFAST

Breakfast plates served w/ Mexican potatoes & tortillas
(Desayunos servidos con papas a-la Mexicana y tortillas)

Huevos Rancheros \$9.5

Two over-easy eggs, topped with tomatoe Rancherra sauce & cheese on a fried tortilla
+ add thin cut steak + \$6.00

Huevos revueltos con opcion de: Tocino, Jamon o Machaca \$9.5

Two scrambled eggs with your choice of one:
■ Bacon
■ Ham
■ Machaca (Shredded beef)

Huevos a la Mexicana \$9.5

Two scrambled eggs, jalapeños, tomatoes & onions.

Huevos con Steak \$15

Two eggs (your style) with a thin-cut steak
Choice of corn or flour tortillas

Omelette de Fajitas (Pollo -o- Rez) \$14

Two egg omelette topped with melted cheese & choice of one fajita's meat filling:
■ Chicken or
■ Beef

Omelette de Quezo con Vegetales \$13

Two egg & veggies omelette topped with melted cheese

Chilaquiles (Rojos -o- Verdes) \$13

Fried corn tortillas cooked in your choice of spicy Red or spicy Green salsa, melted cheese & two eggs
-Served with rice & beans (no potatoes)
+ ■ Upon request we can make the red option non-spicy

Breakfast Burrito

Inside: Scrambled eggs, potatoes and cheese
Choice of one:
■ Jamon (Ham),
■ Machaca (Shredded beef)
■ Tocino (Bacon)
\$8

+ additional meat 1.00 +

LUNCH

Burrito: \$10

Inside rice, beans, cilantro, onions
Choice of one meat:
■ Pollo (Chicken)
■ Carne Asada (Steak)
■ Carnitas (Pork)
+ Make it "Charrita Style" wet +\$3
Covered with Ranchera sauce (non-spicy) & cheese

Torta: (Mexican sandwich) \$10

Inside lettuce, tomato, cilantro, onions, mayo, spread of beans, cheese
Choice of one meat:
■ Milanesa (Breaded thin cut steak) +\$1
■ Pollo (Chicken)
■ Carne Asada (steak)
■ Carnitas (Pork)

Burrito "Mojado" de Chile Verde \$13
Inside: Carnitas (pork meat) in a spicy tomatillo/jalapenos salsa with rice, beans, onions, potatoes & cilantro. Topped with melted cheese & more green salsa.

Burrito "Mojado" Autentico Vegetariano \$13
Inside: Seasoned grilled vegetables. Topped with melted cheese & Ranchera-sauce (non-spicy)

Burrito "Mojado" de Chile Relleno \$12
Inside: Poblano Chili-Pepper filled with cheese, rice & beans. Topped with melted cheese & Ranchera-sauce (non-spicy)

Ensalada de Camaron \$14
House green salad with grilled shrimp

Burrito "Mojado" de Camaron -o- Pezcado \$14
Inside: Shrimp -or- Fish grilled with cabbage, onions, cilantro & tomato on a bed of rice. Topped with melted cheese & Ranchera-sauce (non-spicy)

Nachos Charrita \$9
Nachos with beans, cheese, pico de-gallo, avocado, jalapeños + add meat option +\$3
■ Pollo (chicken)
■ Carnitas (pork)
■ Carne Asada (steak)

Ensaladas de Pollo \$13
House green salad with grilled chicken

DINNER PLATES

All dinner plates served w/ rice & beans
(Platos de cena servidos con arroz y frijoles)

3 Tacos Combo \$12
Three street tacos with cilantro, onions on soft corn tortillas
Choice of one meat:
■ Carne asada (steak)
■ Pollo (chicken)
■ Carnitas (pork)
+ Individual Taco \$3 ea.

2 Tacos Combo de Camaron -o- Pezcado \$12
Two shrimp or fish tacos on soft corn tortillas
Cabbage, onions, tomatoes and cilantro
+ Individual Taco \$4 ea.

2 Tacos Dorados Combo \$12
Two hard-shell tacos with lettuce, tomatoe, cilantro, onions, cheese, non-spicy Ranchera sauce
Choice of one filling:
■ Pollo (chicken)
■ Res (beef)
■ Papas (potatoes)
+ Individual Taco \$4 ea.

2 Sopos Combo \$13
Two home-made thick fried masa shells with spread of beans, lettuce, tomatoe, cilantro, onions, cheese & non-spicy Ranchera sauce
Choice of one meat:
■ Pollo (chicken)
■ Carne asada (steak)
■ Carnitas (pork)
+ Individual Sope \$5 ea.

2 Enchiladas de Mole Combo: \$13
Two Mole sauce enchiladas topped with melted cheese
Choice of one filling:
■ Pollo (chicken)
■ Quezo (cheese)
+ Individual Mole Enchilada \$5 ea.

2 Enchiladas Combo Verdes -o- Rancheras \$12
Two Enchiladas topped with melted cheese
Choice of one sauce:
■ Spicy Green Tomatillo sauce or
■ Ranchera sauce (non-spicy tomatoe base)
+ Choice of one filling:
■ Pollo (Chicken)
■ Quezo (Cheese)
..... Individual Enchilada \$4.5 ea.

*Different meat options in combo plates will be charged as single/ a la-Cart items + Rice and Beans

Flautas Combo \$12
 Three fried taquitos (corn tortillas) filled with your choice of one meat:
 Pollo (Chicken)
 Carne de rez (Beef)
 + a la-Carte \$9

Carne Charrita \$15
 Thin-cut steak pieces cooked with bell pepper, tomatoes, onions, bacon & Toreado-Style Jalapeños + avocado tostada
 Choice of corn or flour tortillas

Plato de Carne Asada \$13
 Thin-cut steak, grilled on top of a bed of seasoned onions
 Choice of corn or flour tortillas

Plato de Milanesa \$15
 Tender breaded thin-cut steak
 Choice of corn or flour tortillas

2 Chile Rellenos Combo \$14
 Two Poblano Chili peppers filled with jack cheese, dipped in our homemade (egg) batter & fried
 Choice of corn or flour tortillas
 + Individual Chile Relleno \$5 ea.

Fajitas de: \$15
Pollo, Carne o Camaron
 Sautéed seasoned fajitas bellpepers, onions & a hint of orange juice
 Choice of corn or flour tortillas
 & choice of one:
 Chicken
 Steak
 Shrimp +\$1
 Mixed +\$3

Birria (carne de res) \$14
 Beef stew meat simmered and slow cooked with chili peppers, spices. Garnish with cilantro, lime, and onions.
 Choice of corn or flour tortillas

Combination de Enchilada, Taco y Chile Relleno \$16
 Choice of one of each:
 Enchilada Ranchera (chicken or cheese)
 Soft Taco (chicken or beef) &
 Chile Relleno (cheese)

Pollo en Mole \$15
 Chicken pieces under layers of delicious home-made Mole sauce
 Choice of corn or flour tortillas

Quesadilla de Quezo combo \$10
 Large flour cheese quesadilla
 + a la-Carte \$7
 + add meat \$3

CALDOS (HOT SOUPS)

Pozole \$12
 Pork & hominy soup

Caldo de Pollo con verduras \$11
 Chicken soup w/ veggies

Caldo de Res \$12
 Beef soup w/ veggies

Caldo Mixto de Mariscos \$16
 Mixed seafood soup

Caldo de Pezcado \$14
 Fish soup

Caldo de Camaron \$14
 Shrimp Soup

FRESH SEAFOOD

1 Tostada de Marisco: \$7
One tostada shell with tomatoe, onions, lime, cilantro, hot sauce, seasoning & option of one:
▣ Camaron (Shrimp)
▣ Pezcado (Fish)
▣ Jaiva (Immitation crab meat)

Coctel \$13
Cocktail with tomatoe, avocado, lime, cilantro, onions, cucumbers & Tapatio sauce
Serve with saltine crackers on the side
Option of:
▣ Camaron (Shrimp)
▣ Mixto (Mixed seafood cocktail) +\$2

SHRIMP PLATES

All Shrimp plates served with rice, fries & tortillas
(Platos de camarones servidos con arroz, papas fritas y tortillas)

Camarones con Carne \$16
Grilled shrimp and thin-cut Steak

Camarones a-la diabla \$15
Shrimp marinated and cooked in a spicy red sauce (with a hint of sweet)

Camarones al Mojo-de Ajo \$15
Garlic buttered shrimp

Camarones a la Plancha \$14
Seasoned grilled shrimp

FISH PLATES

All fish plates served with rice, fries & tortillas
(Platos de pezcado servidos con arroz, papas fritas y tortillas)

Filete Empanizado \$15
Breaded fish fillet

Filete a-la Plancha \$14
Fish fillet grilled to perfection
+ sautéed with garlic butter +\$1

Filete "A-la Diabla" \$15
Fish fillet marinated and cooked in a spicy red sauce (with a hint of sweet)

A LA-CARTE (SIDES)

Chips \$1.5
Complimentary first chips when dinning-in (table)

Home-made Guacamole \$5
Table order

Papas Fritas \$2.5
French Fries

Pico de Gallo \$2.5

Arroz o Frijoles 2.5 ea
Side of Rice or Beans

Sour cream or Vegan chipotle sauce \$1.5

Add Avocado or Guacamole \$3
Small portion to your meal/plate