A Tucson Tradition Since 1922!
The oldest Mexican restaurant in the United States, El Charro Café of Tucson, AZ has long been considered one of America's top Mexican food destinations with acclaim coming from the likes of Bon Appétit, Gourmet Magazine, USA Today, The Food Network, Travel Channel, and The NY & LA Times to name a few. El Charro Café was founded by Monica Flin in 1922. Monica, whose family came from France to build the San Agustín Cathedral for the Catholic church in the mid 1800's was an aspiring chef and her El Charro Café infused her French cuisine background with the rich culture of Sonora, Mexico. Besides being known for being the birthplace of the iconic chimichanga, El Charro Café specialties include their famous sundried Carne Seca, Enchiladas, Tacos and Handmade Tamale.

Please Visit Us At:
The Original Downtown
311 N. Court Avenue
520-622-1922
Oro Valley
7725 N. Oracle Road
520-229-1922
Ventana
6810 E. Sunrise
520-514-1922

EL CHARRO
high grade MEXICAN FOODS since 1922
WWW.ELCHARROCAFE.COM

buenos días breakfast
served daily until 10:30am

huesos rancheros
2 eggs over easy*, cheese, salsa ranchero, frijoles, avocado, corn tortillas 11.95

charro up!
2 eggs scrambled or over easy*, frijoles, pico, avocado & choice of tortilla 9.95

breakfast burros
egg, cheese, roasted papas & peppers in a local tortilla or wheat wrap with salsa 8.95

customize your breakfast recipe with these add-ons:

bacon 1.95
chicken green chile 0.95
guacamole 2.95
grass-fed chorizo 2.95
pico adobada 2.95
egg white 1.50

aperitivos y quesadillas

fresh guac haas avocado guacamole, local chips, red or green salsa 8.95

chips, salsa y queso dip with red or green salsa 4.95

“el platito”
3 chicken or green chile & cheese mini chimis, quesadillas, chips & salsas 12.95

mixta quesadilla flour tortilla, cheese & pico salsa 8.95

add-on recipes:
guacamole 2.95
grilled chicken 2.95
pico adobada 2.95
shredded beef 2.95

ensaladas

the charred romaine 12.95
grilled romaine, grilled chicken fajita, applewood bacon, cheese & dressing

dressing choice: chipotle ranch, ranch, or margarita vinaigrette

Carlotta's guacamole tostada 8.95
fresh greens, guacamole, pico salsa, corn & dressing choice, add grilled chicken breast +3.95

sopa housemade chicken tortilla soup with avocado & queso 8.95

burros y chimichangas

your choice of recipe with arroz sonora & frijoles gluten free tortilla available +2

shredded chicken slow roasted chicken, mild green chile, tomato & seasonings 11.95

shredded carne mexican seasoned slow cooked shredded pork 11.95

shredded beef slow roasted beef, mild green chile, tomato & seasonings 12.95

the “V" burro vegan tamal, avocado, salsa verde, romaine, grilled peppers 11.95

frijoles y queso the classic, simply & delicious 7.95

el charro carne seca our famous sun dried carne seca beef 15.95

imás burro!

enchilada style 1.95
red or green sauce & cheese

chimichanga 0.95
elegante style 2.95
enchilada style, guacamole & crema

bowls

arroz sonora, frijoles charros, pico salsa, guacamole, grilled peppers & your choice of recipe:
grilled chicken 11.95
vegetarian 10.95
shredded beef 12.95
carnitas 11.95
enchiladas y tamales

served with arroz sonora & choice of frijoles

enchiladas de la casa

dos enchiladas (2), rojo, blanco or verde sauce, cheese, choice of recipe:

- queso 12.95
- shredded chicken 12.95
- shredded beef 13.95
- carnitas 12.95

handmade tamales

all-natural, gluten free tamales with arroz sonora, frijoles & rojo, blanco, or verde sauces

dos tamales 12.95
- tamale temptation trio choice of 3 14.95
- tomatillo chicken
- vegetarian fresh corn
- red chile beef
- vegan power

take some home! tamales to travel by the ½ dozen 13.95

combinaciones

served with arroz sonora & choice of frijoles

- numero uno shredded chicken or beef soft taco & cheese enchilada 12.95
- numero dos tomatillo chicken tamal & shredded chicken enchilada 13.95
- numero tres shredded beef enchilada & red chile beef tamal 14.95
- numero cuatro vegetarian corn tamal & cheese enchilada 13.95

the famous carne seca plate

our sun-dried carne seca, guacamole, arroz y frijoles & choice of tortilla 19.22

dos tacos

choice of soft flour or corn tortilla. served with arroz sonora & frijoles

- shredded chicken slow roasted chicken, green chile, cheese, tomato & seasonings 11.95
- shredded beef slow roasted beef, cheese, green chile, tomato & seasonings 12.95
- grilled fish tacos grilled white fish, pico salsa, cheese, cilantro, chipotle slaw & lime 12.95
- carnitas adobada mexican bbq slow cooked shredded pork, cheese, cilantro 11.95

icalle charro!

tucson’s favorite street food recipes served with charro fries

- the charro burger ½ lb natural grass fed beef, cheese, chipotle mayo on a local torta bun 13.95
- charro LOCO burger charro burger add guacamole, bacon, mayo & jaiapeno sauce 15.95
- chicken torta grilled chicken, cheese, avocado, mayo & chipotle sauce on local torta bun 13.95
- the sonoran dog bacon wrapped Angus beef hot dog “sonora style” on local talera bread 9.95

idulces!

- sopapilla nachos 4.95
- fried ice cream 4.95
- fruta fresca 5.95

niños

- gluten free recipes served with fries for little travelers under 10 6.95
- kids hot dog
- cheese quesadilla
- gluten free chicken strips

We only cook with non-transfat oils and source natural ingredients and HACCP certified products whenever possible. *Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. Non-GMO items designed for gluten sensitive diets and gluten free can be ordered with gluten free corn tortillas. Please also note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergies. Our gluten free recipes are produced with best practices, but we cannot guarantee cross contamination outside of our controls. Gracias! © 2018 Flores Concepts, LLC