



# EL REY

Brasas ★ Mar ★ Tekila



# APPETIZERS

## LOADED FRIES \$10

Golden French fries smothered in cheddar cheese, cilantro, onions & chipotle salsa

**"Steak+3 Chicken +2 Chorizo+2**

## QUESO DIP Sm \$4

Classic queso blanco and spices

**Add Beans+\$2 Add Chorizo+3**

## TEXAS DIP \$13

Queso dip with shrimp chicken steak and pico de gallo side of warm tortillas

## EMPANDAS \$14

Two empanadas chicken or beef served guacamole salad & side of queso

## TAQUITO FLIGHT \$12

4 chicken taquitos each deep in a different sauce cabbage and queso fresco

## COSTILLA DE ELOTE \$8.5

Corn ribs coated in crema, queso fresco, Tajín & lime drizzled with salsa macha.

## STREET ELOTE \$5.5

**Make it A Flight \$15 for 4 elotes**

Grilled corn on the cob mexican crema queso fresco & Tajin

## CHEESE NACHOS \$9

Tortilla chips with melted shredded cheese and cheese sauce

**+ Beans for .50**

**+Shredded Chicken for 1.50**

**+Seasoned Ground Beef for 1.50**

**+Grilled Chicken for 2**

**+Grilled Steak for 3**

**+Chorizo for 3**

**+Supremos 5**

chicken-beef-beans-lettuce-tomate-crema-queso

## GUACAMOLES

### TRADICIONAL \$10

Avocados with lime cilantro onion jalapeno

### YUCATECO STYLE +3

Avocados com cilantro pickled red onions plantain chips

### CON CHICHARRON +4

avocados radish queso fresco pepitas pork belly for dipping



*Castilla de Elote*

*Sopes Mexicanas*

### GRILLED QUESADILLAS

Flour tortilla cut into 4 halves filled with Mexican cheese grilled to perfection served with lettuce pico de gallo & sour cream

**+ Chicken 9.5 + Stk 10 + Shrimp 11**

**Hawaiian +12 Pineapple, ham & bacon**

### SOPES MEXICANOS

3 Fried masa base with savory toppings, cabbage, queso fresco, salsa de tomatillo, tomato & crema

**Stk+ 15 Chicken+13**



*Birria Ramen*

## SOUPS

### POZOLE VERDE \$10

Shredded chicken and chewy hominy mingle in a boldly flavored blend of tomatillos cilantro & chiles served with tostadas cabbage y radish

### SOPA AZTECA \$10

Shredded chicken in a guajillo tomato broth queso fresco crema and guajillo strips tortilla & sliced avocados

### CARNE EN SU JUGO \$15

Small pieces of flank steak cooked in their juices, mixed with whole beans, and crispy crumbled bacon. Served with tortillas, cilantro, onion, and lime on the side

### BIRRIA RAMEN \$15

Juicy birria served in its own steaming broth, with Ramen noodles, cilantro, onion, rice, lime

## SALADS & BOWLS

### TACO SALAD

A fried flour tortilla bowl filled with beans choice of **Ground beef \$10.5 or Chicken \$10 Grilled Chicken \$11 Steak \$ 12** topped with lettuce, sour cream, cheese and tomatoes

### FAJITA TACO SALAD

A fried flour tortilla bowl filled with choice **Grilled Chicken\$12 or Steak\$13** cooked with green and red pepper, onions, tomatoes, broccoli, mushrooms, topped with cheese sauce, lettuce, sour cream, pico de gallo & guacamole

### SOUTHWEST TACO BOWL

A fried flour tortilla bowl filled with **Grilled chicken \$12 or Steak \$13** with lettuce, pico de gallo, black beans, corn, cheddar cheese and a southwest dressing

### CHICKEN SALAD \$12

Tender pieces of grilled chicken, spring mix, diced tomatoes, broccoli, bell pepper, onion and croutons with shredded cheese

### SHRIMP SALAD \$13

Tender pieces of grilled shrimp, spring mix, diced tomatoes, broccoli, bell pepper, onion, and croutons with shredded cheese

### LA FRESA

Spring mix blueberries, strawberries, almonds queso fresco, balsamic vinaigrette

**Grilled chicken \$13 or Shrimp \$14**

### CHOLULA CAESAR

Spring mix, cherry tomato, queso cotija, tossed in cholula caesar dressing, topped with crispy fried onion

**Grilled chicken \$13 or Shrimp \$14**

### PARIAN HOUSE SALAD

Fresh spring mix, cilantro, tomatoes, roasted corn, radish, tossed in a cilantro lime dressing

**Grilled chicken \$13 or Shrimp \$14**

### SANTA FE \$13

Chopped lettuce with grilled chicken, black beans, pico de gallo, corn, cheddar cheese, sour cream, and tortilla strips with a southwest dressing

### CANTINA BOWL

Choice of **Chicken \$15 Steak \$17 Shrimp \$18 Carnitas \$15 Al Pastor \$15**

**Grilled Veggies \$13** Served with black beans, grilled corn, pico de gallo, avocado, pickled red onions, crema, cotija cheese, south west sauce and rice.



# BURRITOS

## FAJITA BURRITO

Topped with choice of queso or chipotle queso

A large flour tortilla filled with fajita vegis choice of protein topped with queso dip. Served with rice.

**Carnitas +14 Chicken +14 Steak +15 shrimp +16 or make it hawaiano + ham pineapple bacon + 3**

## BURRITO DELUXE \$12.5

Two flour burritos filled with one beef one chicken both topped with red sauce ,lettuce,sliced tomatoes, sour cream & shredded cheese.

## WET BURRITO

Two flour tortillas burritos filled with **beef \$12 or chicken \$11** topped with queso served with rice and beans.

## TRES AMIGOS \$16

Three burritos one chicken stuffed with rice & beans topped with salsa verde one shrimp stuffed with rice beans & topped with queso salsa one steak stuffed with rice and beans topped with salsa ranchera.

## SUPER BURRITO \$13

A flour tortilla stuffed with chicken & ground beef topped with red sauce, served with shredded cheese, lettuce Tomatoes, and sour cream. Served with choice of rice or refried beans.

## SEAFOOD BURRITO \$13

Two flour tortillas stuffed with crabmeat and shrimp, topped with cheese sauce, lettuce,tomatoes,sour cream, served with choice of rice or beans.

## GRILLED STUFFED BURRITO

A grilled flour tortilla stuffed with your choice of **chicken \$11 or steak \$12** beans, rice, cheddar cheese, sour cream and pico de gallo.

## TLAQUEPAQUE BURRITO

A large burrito filled with your choice of **chicken 12 or steak strips 13** rice & beans inside topped with our signature queso sauce & lettuce sour cream & tomatoes.

## CALIFORNIAN BURRITO

A big burrito **steak \$13 or chicken \$12** stuffed with pinto beans, shredded cheese, sliced avocado, pico de gallo and hot salsa inside.



*Fajita Burrito*

## GRANDE BURRITO

A large burrito filled with your choice of **chicken \$13 or steak \$14** strips beans then topped with our signature queso sauce rice lettuce sour cream & tomatoes on the side.

## BURRITO LOCO

A burrito stuffed with rice & beans with your choice of **chicken \$11 steak \$12 or shrimp \$13** topped with chorizo queso sauce and ranchero salsa

## THE BLAZING BURRITO \$14

A burrito stuffed with steak chicken rice & beans topped with our chile aioli & queso sauce served with tortilla chips and grilled fresh jalapeños

## MONSTER BURRITO \$18

Our biggest burrito 14" flour tortilla stuffed with steak strips chicken chorizo shrimp bacon rice beans topped with queso sauce salsa roja guacamole & pico de gallo

# TACOS



*Tacos Mazatlan*

## \*STREET STYLE TACOS

choice or white corn or blue corn tortilla all street style tacos served with choice of rice or refried beans or whole black if black then topped with crema and cotija cheese.

**Stk 14 Pollo Asado 14 Carnitas 15 Pastor 15**

## TACOS DE TINGA \$14

3 Pulled chicken cooked in a tomato & chipotle sauce, topped with crema & queso fresco

## CAMPECHANO \$15

3 Steak chorizo meat on a cheese crust topped with guacamole cilantro and onions

## CHORIZO CON PAPAS \$14

Chorizo mixed with potato cilantro onions

## \*TACO FLIGHT (4) \$16

Four flour or corn tortillas cones 1 steak asado 1 pollo asado 1 al pastor 1 carmitas topped with onion cilantro red pickled onions served with salsa verde guacamole sour cream and pico de gallo on the side.

## TACOS DE ALAMBRE \$15

3 soft corn or flour tortillas filled with steak cooked with bacon and chihuahua cheese, served with onions, cilantro and home made salsa

## SKIRT STEAK TACO \$18

Grilled cheese on a corn tortilla skirt grilled stk pico de gallo and guacamole & pickled red onions and tomatillo sauce

## \*TACOS AL CARBON \$16

Three flour tortillas filled with steak, chicharron molido, pico de gallo, guacamole and queso cotija



*Keka Birrias Tacos*

## KEKA BIRRA TACOS \$14

3 corn quesadillas with birria accompanied with consome (birria soup) lime cilantro onions and salsa

## SEAFOOD TACOS \$13

3 hard or soft tacos filled with shrimp and crab meat with cooked tomatoes and onions, lettuce and shredded Mexican cheese.

## BAJA TACOS \$ 12

3 tilapia fish soft tacos with lettuce, cabbage, cheese, and pico de gallo sauce on the side.

## TACOS MAZATLAN \$11.5

3 shrimp soft tacos with pico de gallo and Mexican slaw.

## AHI TUNA TACOS \$18

Ahi tuna cucumber pico de gallo



# ENCHILADAS



*Enchiladas Mexico*

## ENCHILADAS MEXICO \$13.5

Three enchiladas filled with chicken, one tomatillo sauce, one cheese sauce & one roja sauce. Served with rice, lettuce, sour cream, tomatoes and shredded cheese.

## ENCHILADAS VERDES \$12

Four enchiladas: two chicken and two beef, topped with tomatillo sauce, shredded cheese, lettuce. Tomatoes, sour cream and guacamole.

## ENCHILADAS SUPREMAS \$12

Four enchiladas one chicken, one beef, one cheese, and one bean, topped with red sauce, lettuce. Tomatoes, sour cream and shredded cheese.

## ENCHILADAS TAPATIAS \$13

Three enchiladas with your choice of chicken or beef, lettuce, sour cream & tomatoes, served with rice or beans.

## ENCHILADAS SUIZAS \$13

Three enchiladas filled with grilled chicken, topped with tomatillo sauce, served with lettuce, onions, cheddar cheese and sour cream.

## VAMONOS 'PAL RANCHO \$14

Three enchiladas filled with chicken, topped with cheese sauce & grilled chorizo, rice, lettuce, sour cream tomatoes and shredded cheese.

## ENCHILADAS ALTAMIRA \$13

Three enchiladas filled with chicken, topped with tomatillo & cheese sauce. Served with rice, lettuce, sour cream, tomatoes and shredded cheese.

## ENCHILADAS RANCHERAS \$12.5

Three cheese enchiladas, topped with roasted pork, cooked with onions, peppers, broccoli, mushrooms, tomatoes & topped with enchilada sauce. Served with a Mexican salad.

# QUESADILLAS

## FAJITA QUESADILLA

A 10" grilled flour tortilla folded with **Grilled Chicken \$13 or Steak \$14, Shrimp \$15** cooked with fajita vegetables. Served with a Mexican salad.

## QUESADILLA GIGANTE \$18

A giant flour tortilla 12" filled with steak, shrimp and chicken, cooked with onions, tomatoes, broccoli, green & red pepper and melted cheese, folded in half. Served with rice

## DOS GRINGAS \$13

Two grilled cheese quesadillas filled with al pastor meat served with onions cilantro hot salsa

## QUESADILLA DEL MAR \$16

A 10" flour tortilla filled with grilled shrimp, scallops, onions, bell peppers, tomatoes, cilantro and melted cheese. Served with lettuce, sour cream, pico de gallo and guacamole.

## QUESADILLA DE ARRACHERA \$18

Grilled skirt steak rajas and cheese served with charro beans and guaca salad



*Quesadilla Deluxe*

## QUESADILLA DELUXE \$12

A 7" grilled flour tortilla folded & filled with seasoned, shredded chicken & cheese. Served with rice & Mexican salad.

# CHIMIS

## \*FAJITA CHIMICHANGA

A deep fried flour tortilla stuffed with marinated **Grilled Chicken \$14 or Steak \$15 Shrimp \$16** sautéed onions, tomatoes, green peppers, broccoli and mushrooms, deep-fried to a golden brown and topped with cheese sauce. Served with lettuce, sour cream, tomatoes, rice and refried beans.

## CHIMICHANGA

2 deep fried flour tortillas stuffed with choice of **Chicken \$13 or Birria \$14 or Ground Beef \$13** with cooked vegetables deep-fried & topped with cheese sauce. Served with lettuce, sour cream, tomatoes; choice of rice or refried beans.

## SPINACH CHICKEN MINI CHIMIS \$11

6 crispy chimichangas stuffed with tender shredded chicken spinach & cheese served with a chipotle queso sauce



*Spinach Chicken Mini Chimis*



# SIZZLING FAJITAS

All fajitas cooked with green & red peppers mushrooms, broccoli, onions, and tomatoes, served on a hot steaming skillet plate along with lettuce, sour cream, pico de gallo, cheddar cheese and choice of flour or corn tortillas, rice and choice of refried beans or charro beans and Mexican elote (corn on the cob)

ADD GUACAMOLE FOR \$2.50

	FOR ONE	FOR TWO
<b>SHRIMP FAJITA</b> Marinated grilled shrimp.	\$20	\$30
<b>CHICKEN FAJITA</b> Marinated pieces of delicious grilled chicken.	\$18	\$30
<b>*STEAK FAJITA</b> Marinated pieces of grilled steak.	\$20	\$33
<b>*FAJITA TEXANA</b> Marinated pieces of grilled chicken, steak with grilled shrimp.	\$22	\$36
<b>*PARRILLADA MEXICANA</b> Marinated pieces of grilled chicken, steak, pork and chorizo.	\$24	\$38
<b>*MOLCAJETE</b> Grilled shrimp, chicken and steak, cooked with onions, tomatoes, and nopales(cactus), topped with ranchero sauce and melted cheese. Served with lettuce, sour cream, pico de gallo, warm tortillas, rice and your choice of refried beans or charro beans.	\$20	\$36

ADD GUACAMOLE FOR \$2.50



*Chicken Fajita*



*Pineapple Cancun*

## SPECIALTY FAJITAS

### \*FAJITA NACHOS

Tortilla chips topped with your choice of meat **Chicken \$14.5 Steak \$15.5** cooked with fajitas vegetables, cheese sauce, lettuce, sour cream, pico de gallo and guacamole.

### \*FAJITA HAWAIIANAS

Choice of **Chicken \$19 or Steak \$20**, cooked with bacon, pineapple, poblano peppers and fajita vegetables.

### FAJITA DEL MAR \$22

Grilled tilapia fillet with grilled shrimp, scallops, onion, tomatoes, green and red peppers, broccoli.

### \*DEGOLLADO SPECIAL \$18

Grilled chicken, steak and shrimp, cooked with onions and peppers. Served on a bed of rice covered in cheese sauce.

### \*PINEAPPLE CANCUN \$20

A genuine work of art; half fresh pineapple filled with your choice of chicken, steak, shrimp or all three, cooked with pineapple pieces, onions and banana pepper, melted cheese on top, served with rice, lettuce, sour cream, pico de gallo, warm tortillas, rice, and your choice of charro beans or refried beans.

ADD GUACAMOLE FOR \$2.50

## CHICKEN

### GRILLED CHICKEN \$16

Three chicken breast topped with sautéed onions, peppers & cheese sauce, served with rice, beans, tossed salad & warm tortillas.

### CHORI POLLO \$16

Three grilled chicken breast with chorizo, topped with cheese sauce & pico de gallo, served with rice, beans and warm tortillas.

### POLLO LOCO \$15

Three grilled chicken breast with sautéed onions, served with rice, beans & flour tortillas.

### POLLO RANCHERO \$14

Three chicken breast topped with ranchera sauce, served with rice, beans, guacamole salad & flour tortillas.

### POLLO CHIPOTLE \$16

Three chicken breast cooked with mushrooms topped with cheese chipotle sauce. Served with rice, lettuce, sour cream, tomatoes and warm tortillas.

### POLLO HAWAIIANO \$16

Three grilled chicken breast with chorizo & pineapple, topped with cheese sauce; served with rice & beans.

### POLLO SANTOS \$16

Grilled chicken breast topped with chorizo & papas queso sauce served with rice & black beans and tortillas

### SWEETENED CHICKEN ZUCCHINI \$15

A chicken breasts with sliced zucchini, roasted red pepper & a corn spicy cream sauce. Served with rice & charro beans.



### POLLO FIESTA \$15

Grilled chicken breast with tortilla strips, topped with southwest sauce. Served with rice & charro beans.



### POLLO KING \$20

Chicken breast marinated and grilled with jumbo grilled shrimp served with rice and a pico de gallo salad chipotle sauce for dipping

### MILANESA \$15

Two Breaded chicken breast until golden Served with rice, beans & tortillas.

### CHICKEN POPEYE \$14

One grilled chicken breast in a creamy cheese & spinach, served with lettuce, tomatoes, guacamole, sour cream & your choice of rice or beans.

### POLLO BANDIDO \$15

Three grilled chicken breasts with mushrooms and bacon, topped with cheese sauce. Served with rice, beans & tortillas .





*New York & Lobster a las Brasas*



*El mejor de la Casa*

## STEAK

### CHILE COLORADO \$15

Tender pieces of grilled steak topped with a ranchero sauce. Served with rice, beans and warm tortillas.

### CHURRASCO \$25

Skirt steak grilled top with secret chimichurri charred grilled onions served with black beans mexican rice and guacamole salad served with fresh flour tortillas.

### \*STEAK JALISCO \$17

Grilled sliced steak smothered in a cheese sauce, served with rice, beans and warm tortillas.

## EL MEXICAN STEAK HOUSE



*Steak Patron*

House Specialties (everything in this section is our specialty. Grilled on wood fire Jospier grill brought to you imported from Spain only selected restaurants grill with Jospier)

### EXTRA ADD-ONS

Add Street Corn \$5 | Add Lobster Tail \$11 | Add Side Of Jumbo Shrimp 5 count \$8  
Add Vaquero Butter \$.25 | Add Queso Sauce \$2 | Add Stem broccoli \$4  
Mexican Potato \$5 | Add Grilled Mushrooms \$3 | Add Fajita Vegetables \$5

### \*CARNE ASADA \$22

Two thin rib eye steaks grilled on our wood fire grill topped with caramelize seasoned onions and served with rice, charro beans and lettuce jalapeños sliced avocado pico de gallo

### \*JACKIE'S FILET \$23

Tender center cut filet grilled to perfection served with street corn and lime rice

### \*STEAK MEXICANO \$23

12 oz. grilled t-bone steak topped with sautéed onions, tomatoes, green peppers and mushrooms. Served with rice, refried beans and warm tortillas.

### \*STEAK TAMPIQUEÑO \$22

12oz. grilled t-bone steak, served with rice, charro beans and a Mexican salad.

### EL MEJOR DE LA CASA \$29

A steak medallion wrap in smoked bacon a pork tenderloin wrap in smoked bacon and bacon wrap shrimp with citrus bbq sauce, served with lime rice and charro beans.

### EL CHONCHO \$18

2 Grilled pork tenderloins, served with chilito sauce, beans, lime rice & tortillas

### \*MR. MAMALON \$65

30-34oz French cut tomahawk steak, served with lime rice, charro beans & a grilled jalapeño

### \*STEAK HOUSE EL REY \$24

A 14oz rib eye steak cooked with our house seasoning topped with grilled shrimp on top, served with rice and charro beans.

### \*\*RANCHERO CHEF SPECIAL \$15

A thin grilled steak topped with grilled vegetables, served with a chicken enchilada, beans and warm tortillas

### ARRACHERA \$20

A skirt steak cut with grilled onions served with black beans, rice and guacamole salad served with fresh flour tortillas

### \*STEAK PATRON \$24.99

10oz cut ribeye grilled with 2 chicken enchiladas covered with queso sauce served with rice and guacamole salad

### \*NEW YORK & LOBSTER A LAS BRASAS

A Steak house clásico 4oz New York steak grilled \$25 paired with a 4oz lobster tail \$35 served on top of a bed of grilled onions served with lime rice

### LOBSTER GUALLABITOS \$25

4oz marinated grilled lobster tail with grilled butterfly shrimp served with lime rice and steam vegetables

### POLLO PEPE \$20

Chicken breast marinated and grilled covered with our signature queso sauce served with rice and pico de gallo salad

### \*ARRAYAN SPECIAL \$15

Tender roasted piece of steak & piece of chicken breast. Served with rice, beans, pico de gallo & warm tortillas.

### \*PAPA RELLENA \$13

Baked potatoe spud stuffed with grilled chicken or steak and chorizo topped with queso jalapeños and sour cream

### FAJITA DE POLLO A LAS BRASAS \$23

Marinated grilled chicken breast sheared on top of grilled onions, bell peppers and tomatoes served with rice, beans, guacamole salad and fresh flour tortillas

### \*FAJITA DE ARRACHERA \$25

Skirt steak sheared on top of grilled onions, bell peppers and tomatoes served with rice, beans, guacamole salad & fresh flour tortillas

### \*FAJITA PARIAN \$29

Skirt steak grilled chicken and jumbo shrimp grilled on our Jospier Fire grill served with lime rice, charro beans, guacamole salad & fresh flour tortillas

### \*TEXAS RICE

A bed of rice topped with your choice of protein  
Chicken \$13.5 Stk \$14.5 Shrimp \$16 Texano \$17 Shrimp & Scallops \$18 grilled bell peppers and our delicious cheese sauce





*Camarones al Mojo de Ajo*



*Salmon Asado*



*Pulpo Zarandeado*



*Fried Mojarra*



*Salmon Frambuesa*



*Steak Patran*



*Camarones Momia*

# SEAFOOD

## CAMARONES ZARANDEADOS \$24

Jumbo shrimp marinated in adobo citrus sauce grilled served with lime rice and a salad.

## SEAFOOD POBLANO \$17

Delicious poblano stuffed with shrimp and scallops sautéed with onions and peppers topped with melted cheese and served over a bed of creamy chipotle sauce served with rice and esquite corn.

## CAMARONES TABASCO \$15

Grilled shrimp topped with a mixture of chipotle cream sauce. Served with guacamole salad, rice & warm tortillas

## CAMARONES A LA DIABLA \$15

Grilled shrimp cooked with diablo sauce. Served with rice, beans & warm tortillas.

## CAMARONES A LA MEXICANA \$16

Grilled shrimp cooked with onions, fresh jalapeños, tomatoes & topped with sliced avocado. Served with rice, beans & warm tortillas.

## CAMARONES AL MOJO DE AJO \$18

Grilled shrimp cooked in a garlic sauce with portobellos Served with rice and squash & zucchini

## CAMARONES AL CHIPOTLE \$15

Grilled shrimp cooked in a cheese chipotle sauce. Served with rice & a Mexican salad.

## CAMARONES MOMIA \$16

Grilled shrimp wrapped around with bacon topped with creamy chipotle sauce served with rice and a salad

## SHRIMP SKEWERS \$15

Served with rice and a tossed salad

## ENCHILADAS JALISCO \$15

Four flour tortillas rolled with crabmeat and shrimp, topped with cheese sauce, lettuce, tomato and sour cream.

## HUASCATO \$16

Piece of grilled tilapia with grilled shrimp. Served with rice and a Mexican salad.

## TILAPIA AL AJILLO \$16

A piece of grilled tilapia with grilled shrimp tossed in al ajil garlic sauce with guajillo chile & portobellos served with rice and mexican salad.

## FRIED MOJARRA \$15

Add Butterfly Shrimp + \$6

Add Diablo Shrimp Style + \$7

Fried whole tilapia served with rice, lettuce, avocado slices and pico de gallo

## LOBSTER ENCHILADAS \$17

Three lobster stuffed enchiladas topped with creamy habanero sauce served with rice & lettuce sour cream cheese and tomatoes.

## SALMON MANGO HABANERO \$19

Grilled salmon served over a bed of black beans with lime rice topped with mango pico and a sweet and mild mango habanero sauce.

## PEZ ZARANDEADO \$19

Charcoal Grilled Mahi marinated in dried chile & citrus dressing served on a bed of Cilantro rice & a mix green salad.

## CABOS SEAFOOD \$20

Grilled fish fillet topped with shrimp and scallops, pico de gallo, and chipotle sauce served with rice and squash mix.

## SALMON FRAMBUESA \$15

Grilled Salmon, served over a bed of black beans, with lime rice, topped with mango-pico and raspberry glaze.

## SALMÓN ASADO \$19

A Citrus glazed salmon served with a side of squash zucchini and rice

## Aguachiles

All served with corn tostadas

Raw shrimp cooked in lime juice, sliced cucumber, purple onion.

## AGUACHILE NEGRO \$24 Black sauce

## AGUACHILE VERDE \$24 Green Sauce

## AGUACHILE DE MANGO \$24 Mango Sauce

## BLANCO \$18

Shrimp cured lime juice mayo mint cucumber onions tomato jalapeno avocado sesame seeds.

## AHI TUNA CECICHE \$16

House-cured in lime served with tostadas cucumber mango salsa fresh sliced serrano & sriracha mayo

## CEVICHE SINALOA \$20

Shrimp Cured lime juice dam juice cucumber onions tomato cilantro jalapeño, avocado

## PULPO ZARANDEADO \$28

Fire grilled Octopus marinated in our zarandiado sauce served with lime rice and spring mix salad

## PULPO AL MOJO DE AJO \$27

Grilled octopus with chopped garlic sauce served with lime rice and spring mix salad

## PULPO A LA MANTEQUILLA \$27

Butter octopus served with lime rice and spring mix salad

## PULPO A LA DIABLA \$27

Grilled Octopus cooked in our diablo sauce served with lime rice and spring mix salad





*Chamorro El Rey*

## PORK

### CARNITAS \$16

Slow cooked Pork chunks In our special juices and seasonings. The result is a tender inside and slightly browned crispy edged full of flavor. Served with rice, beans, guacamole salad, pickled jalapeños and red onions served with tortillas.

### COCHINITA PIBIL \$18

From the Yucatán region of Mexico tender slow cooked shredded pork marinated in achiote topped with pickled red onions roasted garlic & habanero peppers side of cilantro rice black beans & tortillas.

### CHAMORRO EL REY \$20

Pork shank slow cooked in dry chiles top with cebolla curtida and mint to create the perfect recipe accompanied with white rice and black beans



*Carnitas*

## SOPAPILLAS

All Sopapillas are served with sour cream and pico de gallo

Beef and Cheese	Sm \$9.5	Lg \$10.5
Beef Bean and Cheese	Sm \$11	Lg \$12.5
Chicken and Cheese	Sm \$10.5	Lg \$11.5
Bean and Cheese	Sm \$9	Lg \$9.5
Bean, Rice and Cheese	Sm \$10	Lg \$11
Seafood and Cheese	Sm \$12	Lg \$13
Chicken Fajita and Cheese	Sm \$11.5	Lg \$13
Steak Fajita and Cheese	Sm \$11.5	Lg \$13
Pork Fajita and Cheese	Sm \$11.5	Lg \$12.5
Vegetarian and Cheese	Sm \$11	Lg \$12
Shrimp and Cheese	Sm \$11	Lg \$12



*Sopapilla*

## KIDS

ONLY CHILDREN UNDER 12 YEARS OF AGE

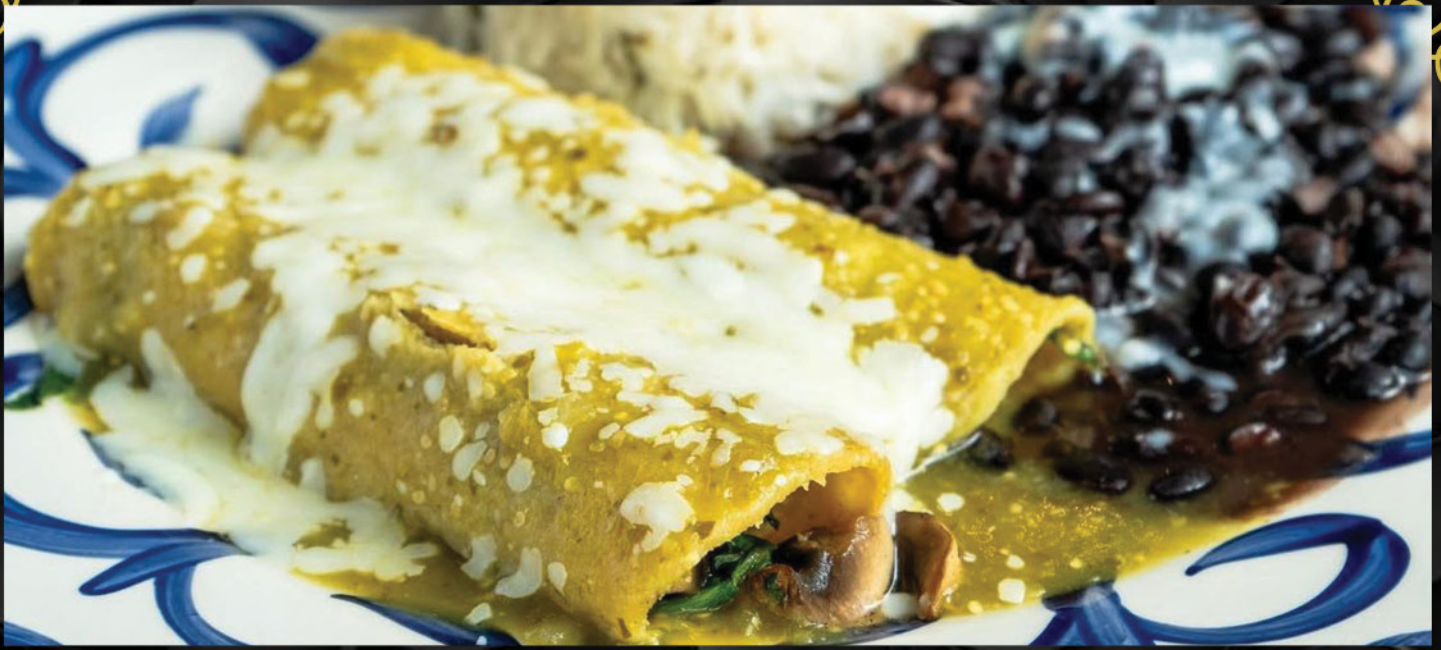
1. BURRITO & TACO \$5.5
2. HARD OR SOFT TACO, RICE & BEANS \$5.5
3. ENCHILADA RICE & BEANS \$5.5

4. MINI TACO BOWL  
With Lettuce, Tomatoes, Cheese & Sour Cream. \$5.5
5. CHEESEBURGER & FRIES \$5.5
6. CHICKEN TENDERS & FRIES \$5.5

7. CHEESE QUESADILLA & RICE \$5.5
8. PIZZA \$5.5
9. MACARONI & CHEESE \$5

10. GRILLED CHICKEN STRIPS  
With Cheese Sauce & Rice. \$7
11. HOT DOG AND FRIES \$6





*Veggie #4*

## VEGETARIAN

1. BEAN BURRITO, CHEESE QUESADILLA & BEAN TOSTADA. \$10
2. CHEESE ENCHILADA TOPPED WITH CHEESE SAUCE, CHEESE QUESADILLA & RICE. \$10
3. BEAN TOSTADA, CHEESE ENCHILADA & RICE. \$10
4. BEAN BURRITO, CHEESE ENCHILADA & RICE. \$10
5. BEAN BURRITO, CHILE RELLENO, RICE & BEAN. \$10
6. VEGETARIAN FAJITAS. \$12

Bell peppers, onions, broccoli Tomatoes and mushrooms. Served with rice & beans warm tortillas and a Mexican salad.

### 7. VEGETARIAN BURRITOS. \$12

Two flour tortillas stuffed with cooked bell peppers, onions, broccoli, tomatoes & mushrooms, topped with cheese sauce and Mexican salad.

### 8. VEGETARIAN QUESADILLA. \$11

Cooked bell peppers, onions, broccoli, tomatoes & mushrooms in a cheese quesadilla. Served with a Mexican salad.

### 9. POTATO BURRITO. \$11

Two flour tortillas filled with season potatoes cooked with onion, poblano peppers and tomatoes, topped with cheese sauce. Served with rice, lettuce, tomatoes and sour cream.

### Veggie#1: SPINACH BURRITO, CHEESE ENCHILADA & BEAN TOSTADA. \$10

### Veggie#2: BEAN BURRITO, MUSHROOM QUESADILLA & CHEESE ENCHILADA. \$11

### Veggie#3: BEAN BURRITO, SPINACH QUESADILLA & CHEESE ENCHILADA. \$11

### Veggie#4: TWO SPINACH AND MUSHROOM ENCHILADAS TOPPED WITH SALSA VERDE QUESO FRESCO WHITE RICE & BLACK BEANS. \$11

## DESSERTS



*Flan*

### TAMALES DULCES

Cinnamon-raisin apple or sweet chocolate  
Tamal served with vanilla ice cream \$8

### TRES LECHES CAKE

Sponge cake soaked in evaporated,  
condensed, and whole milk \$8

### FRIED ICE CREAM

Fried vanilla ice cream covered with corn flakes,  
topped with whipped cream, honey,  
chocolate syrup and cinnamon. \$6

### SOPAPILLA

Fried flour tortilla, topped with whipped cream,  
honey chocolate syrup and cinnamon. \$5



*Churras*

### CHURROS

Fruit filled Mexican pastry sticks dusted with  
cinnamon and sugar, side of vanilla bean ice cream. \$7

### XANGOS

Cheesecake wrapped in a pastry tortilla, dusted in  
cinnamon and syrup, side of vanilla bean ice cream. \$7

### BANANA BURRITO

Banana covered in a peanut butter wrapped in a pastry tortilla  
and rolled in a cinnamon side of vanilla bean ice cream. \$6

### FLAN

A homemade custard with sweet caramel. \$6

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# LUNCH



## *Tacos Supremas*

### **\*HUEVOS RANCHEROS \$10**

Two over easy eggs covered with ranchero style sauce, served with rice, beans and warm tortillas.

### **\*HUEVOS CON CHORIZO \$11**

Scrambled eggs, cooked with Mexican chorizo sausage, served with rice, beans and warm tortillas.

### **\*HUEVOS MEXICANOS \$9**

Scrambled eggs cooked Mexican style with onions, tomatoes and jalapeño, served with rice, beans and warm tortillas.

### **\*LAS COMADRES \$10**

Two over easy eggs with a corn tortilla, topped one with tomatillo sauce and the other with ranchero sauce, served with rice and beans.

### **SPECIAL CHICKEN FAJITA \$10.5**

Marinated chicken grilled with green and red pepper, onions and tomatoes, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and warm tortillas.

### **SPECIAL STEAK FAJITA \$11.5**

Marinated steak strips grilled with green and red pepper, onions, and tomatoes. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and warm tortillas.

### **SPECIAL SHRIMP FAJITA \$12.5**

Marinated shrimp with green and red pepper, onions, tomatoes. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and warm tortillas.

### **\*SPECIAL FAJITA TEXANA \$13**

Grilled steak, chicken, shrimp with green and red pepper, onions, tomatoes. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and warm tortillas.

### **\*SPECIAL FAJITA NACHOS**

Tortilla chips topped with your choice of **Chicken \$10 or Steak \$11** with green and red pepper, onions, tomatoes, broccoli, mushrooms, cheese sauce, lettuce, guacamole, sour cream and pico de gallo.

### **\*MINI FAJITA QUESADILLA**

Flour tortilla filled with your choice of **Chicken \$10 or Steak \$11**, green and red peppers, onions, tomatoes, broccoli, mushrooms, folded in half grilled to perfection; served with rice or beans, lettuce, sour cream and pico de gallo.

### **\*SPECIAL FAJITA BURRITO**

A medium sized burrito filled with your choice of **Chicken 9.5 or Steak 10.5 Shrimp 11.5** green and red peppers, onions, broccoli, mushrooms and tomatoes, topped with queso. Served with rice or refried beans.

### **BURRITO MEXICANO \$9**

A flour tortilla filled with camitas, grilled onions, peppers, broccoli, tomatoes and mushrooms, topped with cheese dip, lettuce, guacamole, sour cream, pico de gallo and rice.

### **SP BURRITO HAWAIANO \$9.5**

A medium size flour tortilla filled with chicken, pineapple, ham and bacon, topped with cheese dip and rice on the side.

### **SPECIAL POLLO HAWAIANO \$10**

Two grilled chicken breast with pineapple and ham, covered in melted cheese. Served with rice, lettuce, sour cream, pico de gallo and warm tortillas.

### **SPECIAL POLLO FUNDIDO \$10**

Two chicken breast grilled with chorizo and topped with cheese dip, served with rice, beans and warm tortillas.

### **SPECIAL POLLO LOCO \$10.5**

Two grilled chicken breast with sautéed onions, served with rice, beans, lettuce, sour cream, pico de gallo and warm tortillas.

### **SPECIAL ACP \$9.5**

Two grilled chicken breast covered with cheese dip and served with rice.

### **SPECIAL PELUSA \$10.5**

Two grilled chicken breast with onions, peppers, tomatoes, covered in cheese dip. Served with rice.

### **POLLO RÁPIDO \$9**

Grilled chicken strips topped with queso sauce, served over a bed of rice.

### **SPECIAL CARNE ASADA \$11.5**

A thin grilled rib eye steak with sautéed onions, served with beans, lettuce, guacamole, pico de gallo and jalapenos.

### **TLAQUEPAQUE \$9.5**

Four mini chimichangas: two with shredded chicken and two with shredded beef deep fried until crisp topped with cheese dip. Served with lettuce, sour cream, tomatoes and guacamole.

### **MINI TACO BOWL**

A flour taco bowl filled with beans, choice of **Chicken \$7 or Ground beef \$7.5**, topped with lettuce, tomatoes, sour cream and shredded cheese.

### **SPECIAL FAJITA BOWL**

A flour taco bowl filled with choice of **Chicken \$8 or Grilled Steak \$9** green and red pepper, onions, tomatoes, broccoli, sour cream, pico de gallo and guacamole.

### **PHILLY CHEESE TACO \$8**

Flour tortilla cheese steak taco with pepper and onion, cheese dip and a side of rice.

### **CHILAQUILES \$10**

Fried tortilla chips with chicken melted cheese and typical red chilaqui sauce, served with rice a cream salad.

### **TACOS SUPREMOS \$9**

3 hard or soft shell tacos choice of chicken or beef with lettuce, tomatoes, cheese & sour cream.





# CREATE YOUR OWN COMBO

All combo platters are served with rice and refried beans

**Two Items \$13**  
**Three Items \$15**

**ENCHILADA | TOSTADA | SOFT TACO | HARD TACO**  
**PORK TAMAL | BURRITO | BEAN CHALUPA | CHEESE QUESADILLA**  
**CHILE RELLENO | POTATO BURRITO | CHICKEN QUESADILLA**

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*Thank you for your visit*



**EL REY**

Brasas \* Mar \* Tekila