

## APERITIVOS

with our compliments local chips & salsas rústico & tomatillo

### **Guacamole Tableside** <sup>gf</sup>

local chips | mild or picante recipe | serves 2-4 guests | 11.95

### **Prickly Pear Glazed Albondigas** (4) <sup>gf</sup>

100% AZ grass-fed meatballs | chiles mixta | tres quesos | 11.95

### **Chile con Queso Mini Chimis** (4)

4 mini chimichangas | green chile | dos quesos | served estilo charro style | 10.95

### **Fresh Oysters** <sup>gf\*</sup>

fresh daily | served 3 per order | house cocktail sauce & citrus | *market*

*The Billy Dunn* oysters with a splash of cerveza modelo, bacon, salsa negra & sea salt +.95 ea

### **Cast Iron Chilled Shrimp** <sup>gf\*</sup>

fresh jumbo shrimp | tajín dust | house cocktail sauce | charred lemon | 12.95

## ENSALADAS & SOPA

salad adds: cage free chicken +6.95 | carne asada\* +9.95 | grilled ancho shrimp +9.95

### *The del Rey Caesar\**

baby romaine | anchovy | parmesan | egg & dijon | serves 2 | 16.95

### **Broadway House Salad** <sup>gf</sup>

fresh greens | roasted corn | queso manchego | pickled red onion | 8.95

**dressing choices:** ginger-lime vinaigrette | smoked bleu cheese | herbed vinaigrette | ranch

### **Chef Carlotta's**

### **All-Natural Chicken Tortilla Soup** <sup>gf</sup> | 9.95

## CHARRO STEAK'S CORTES DE CARNE <sup>gf\*</sup>

all steaks served with frijoles charros & choice of tortillas

house butchered grass-fed beef | all-natural | no antibiotics | no hormones | mezquite fired

**The Carne Asada** | ten ounces | 28.95

**The Filet** | seven ounces | 38.95

**Boneless Rib Eye** | fourteen ounce | 39.95

**NY Strip** | twelve ounce | 32.95

## CARNE COMPLEMENTOS

### **Estillo Charro** <sup>gf</sup>

add smoked queso manchego  
and charred chiles | +5.95

### **Mar y Tierra** <sup>gf</sup>

surf & turf style | 3 jumbo  
mezquite grilled shrimp | +11

### **Cochino Style** <sup>gf</sup>

grass-fed chorizo and  
grilled scallops | +9

## *del Rey's* SEAFOOD ENTRÉES

### **Salmon con Charrochurri** <sup>gf\*</sup>

mezquite grilled | sustainable | fresh herbs | charred chiles | choice of tortillas | olive oil | 29.95

### **Branzino Veracruz** <sup>gf</sup>

whole filet | sauce of tomato, olive & capers | nopalitos | grilled butterfly shrimp | 26.95

### **"Surf & Turf" Enchiladas Banderas**

scallop & chorizo | shrimp | steak | tres sauces | flour tortillas | avocado | frijoles & arroz | 26.95

## SÍ CHARRO SABOR!

### **Mezquite Grilled Pollo Asado** <sup>gf</sup>

bone in half chicken | agave glaze | citrus marinated | pico salsa | choice of tortillas | 19.95

### **Hola Hemp Tamales** <sup>gf/v</sup> (2)

Chef Carlotta's vegan tamales | original & chipotle kind recipes | Broadway salad | 15.95

### **The Charro Burger & Fries\***

1/2 lb grass-fed beef | Barrio Bread bun | willcox tomato | greens | queso manchego | charro sauce | 16.95  
**add:** avocado | pork belly | bleu cheese | egg over easy\* | poblano | bacon | 100% grass fed chorizo | +2 each

## LOS ESENCIALES - SIDES

the essential accompaniments | most serve 2-3 persons

### **Green Chile Mashed Potatoes** <sup>gf</sup>

roasted green chile | 8

### **Esquites con Crema** <sup>gf</sup>

charred corn | crema | cotija | chile dust | 8

### **Chile Verde Mac & Cheese**

cuatro quesos | tortilla crumble | 9

### **Charro Fries** <sup>gf</sup>

yukon gold | spiked sea salt | black pepper | 6

### **Serious Brussels** <sup>gf</sup>

charred brussel sprouts | white corn | cotija | 8

### **Arroz y Frijoles** <sup>gf</sup>

rice & refried beans | 6

*Our ingredients are our foundation. We source only grass-fed all-natural beef & cage free poultry and our seafood program is governed by strict sustainability guidelines set by The Monterey Bay Aquarium Seafood Watch program. We buy local, non-gmo produce whenever possible and consistently support local growers and the UA Community School Garden program. \*Note: Eating raw or undercooked foods may cause foodborne illness. gf = recipes sensitive to gluten free diets. v = vegan Please note that we are not a kitchen without gluten, and we cannot guarantee against cross-contamination.*

*We ask that you please inform us of any dietary allergies or concerns. [www.sicharro.com](http://www.sicharro.com) #sicharro*

**FATHER'S DAY WEEKEND:**  
**1/2 OFF ALL WINE & BUBBLES BY THE BOTTLE (DINE IN OR TAKEOUT)**  
**1/2 OFF ALL TEQUILA SHOTS**  
*& Coming Soon:*  
*New Summer menus & hours!*

**DULCES - DESSERTS**

**Tamal del Nutella<sup>gf</sup>**

hazelnut & chocolate infused masa | 6.95

**Margarita Lime Flan<sup>gf</sup>**

caramel flan | lime zest | crème fresca | 6.95

**Champagne Fried Strawberries**

hand dipped strawberries | champagne batter | local del bac whiskey crème anglaise | 8.95

**P.B. & C. Tres Leches**

peanut butter frosting | chocolate tres leches cake | spiced peanuts | shot of cold milk | 7.95

**Dulceria Sample Board**

chocolate leches cake with margarita lime flan & tamal de nutella | fresh fruit | 19.95

**CAFÉ... CON SABOR**

coffee | crème fresca con ibarra chocolate

**VINO | BUBBLES | COCKTAILS | CERVEZA | TEQUILA**

*please ask us for our separate beverage and cocktail menu*

Note: Our crew members are paid a full minimum wage, our company does not pay the lower tip credit wage available in AZ. Each hourly paid person participates in a shared tip pool amongst service and culinary personnel to ensure that everyone involved in your dining experience shares in your generosity. Parties of 9 or more are subject to a 20% mandatory gratuity.



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**Happy Father's Day!**

**CHARRO STEAK**

&

**del Rey™**

**& Welcome back Tucson!**

Our family is excited to welcome you all back and tell you of our big announcement! While we were considering this move before the crisis hit, we have made the delicious decision to join the menus of Charro Steak and Charro del Rey together to create one of Tucson's most amazing dining experiences... Now under 2 roofs!

With the joining of the menus of Charro Steak and Charro del Rey, our guests can now enjoy one of the most authentic farm and sea restaurants anywhere in the United States. Our sourcing of only the finest grass-fed beef, sustainable seafood, and cage free poultry is at the foundation of our creativity and that commitment to sustainability includes buying local whenever possible and a special partnership with the University of Arizona's Community School Garden program. As we move forward, we will continue our work with local food and economic sustainability initiatives that include programs where our hourly crew members all benefit from the gratuities and tips you graciously offer at each meal.

Furthermore, as a response to the current crisis, we have implemented a company-wide 100 point reopening plan to guide our efforts as we deliver on our promise to be the safest and most delicious eating venues you will ever find. You can find that plan online at:

[www.sicharro.com](http://www.sicharro.com)

From our family to each of you; thank you for your support and please let us know if we can make anything better for you during your visit.

*¡Salud & Si Charro!*

*Si Charro!*