

APERITIVOS

with our compliments local chips & salsas rústico & tomatillo

Fresh Guacamole ^{gf}

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

Cast Iron Mushrooms (4)

100% grass-fed chorizo | corn masa | queso blanco | ^{gf} | 10.95

Charro Escargot (6)

carne seca | garlic butter | toasted garlic baguette | 12.95

Prickly Pear Glazed Albondigas (4) ^{gf}

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 ^{gf*}

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

Charro del Rey Seafood Gallery

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

Ahi Ceviche ^{gf*}

ahí | avocado | citrus | 13.95

Crab Legs ^{gf*}

chilled alaskan king | ½ lb *market*

Cast Iron Shrimp Cocktail ^{gf*}

fresh jumbo shrimp | house cocktail sauce charred lemon | 12.95

Mussels Borrachos *

100% AZ grass-fed chorizo & vino blanco Barrio Bread baguette | 1lb | 16.95

The Tower del Rey *

seafood sampler of lobster | oysters | crab legs | shrimp | oyster shooters | & dos coronitas! serves 2-4 persons | market priced | seasonal availability | extra coronitas +4

ENSALADAS & SOPA

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

Charred Romaine Wedge ^{gf}

whole leaf mezquite charred romaine & mezquite smoked bleu cheese pork belly “chicharrón” | local willcox hot house tomato | pickled red onion | 11.95

The del Rey Caesar *

made to order | baby romaine | anchovy | parmesan | egg & dijon | serves 2 | 16.95

Mezquite Seared Ahi Tostada ^{gf*}

napa cabbage slaw | cucumber | avocado | ginger-lime vinaigrette | spiced peanut ~ | 15.95

Broadway House Salad ^{gf}

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 ^{gf} | 9.95

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.

CHARRO STEAK'S CORTES DE CARNE ^{gf*}

all steaks served with frijoles charros & choice of tortillas

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

Tucson's T-Bone | one pound | 36.95

The Filet | seven ounces | 38.95

Chef's Cut | hand trimmed | chef's choice | market

Bone in Strip | fourteen ounce | 34.95

Boneless Rib Eye | fourteen ounce | 39.95

The Carne Asada | ten ounces | 28.95

CARNE COMPLEMENTOS

Estilo Charro ^{gf}

add smoked queso manchego and charred chiles | +5.95

Mar y Tierra ^{gf}

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

Mezquite Lobster Tail ^{gf}

add a mezquite grilled lobster tail served with drawn butter | market

Charro del Rey's SEAFOOD ENTRÉES

Salmon con Charrochurri ^{gf*}

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

Lobster Tamalada ^{gf} (seasonal availability)

our legendary tamale stuffed whole lobster | drawn butter of garlic & chiltepin | market

Branzino Veracruz ^{gf}

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

“Surf & Turf” Enchiladas Banderas *

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

Tequila'd Trout ^{gf}

steelhead trout | guajillo & ancho chile rub | tequila dijon reduction | charred vegetables | 26.95

SÍ CHARRO SABOR!

Mezquite Grilled Pollo Asado ^{gf}

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

All-Natural Duroc Pork Chop ^{gf*}

bone-in mezquite fired pork chop | prickly pear glaze | tortilla choice | apple & jalapeño slaw | 27.95

Hola Hemp Tamales ^{gf/v} (2)

Chef Carlotta's vegan tamales | original & chipotle kind recipes | Broadway salad | 16.95

The Charro Burger & Fries *

1/2 lb grass-fed beef | local 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

**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. Parties of 8 or more are subject to a 20% mandatory gratuity.*

LOS ESENCIALES - SIDES

the essential accompaniments | most serve 2-3 persons

Green Chile Mashed Potatoes ^{gf}

roasted green chile | 8

Charro Fries ^{gf}

yukon gold | spiked sea salt | black pepper | 6

Papas de La Casa ^{gf}

roasted peppers mixta | manchego | raja sauce | 9

Roasted Asparagus Spears ^{gf}

sea salt | charro chimichurri | 7

Esquites con Crema ^{gf}

charred corn | crema | cotija | chile dust | 8

Chile Verde Mac & Cheese

cuatro quesos | tortilla crumble | 8

Serious Brussels ^{gf}

charred brussel sprouts | white corn | cotija | 8

Arroz y Frijoles ^{gf}

rice & refried beans | 6

DULCES - DESSERTS

Tamal del Nutella ^{gf/v}

vegan hazelnut & chocolate infused masa | 6.95

Champagne Fried Strawberries

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

Margarita Lime Flan ^{gf}

caramel flan | lime zest | crème fresca | 6.95

P.B. & C. Tres Leches

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

Dulceria Sample Board

PB & C tres leches chocolate 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

CHARRO STEAK

&

del Rey™

www.sicharro.com

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Bienvenidos a CHARRO STEAK

&

del Rey™

DINE IN & TAKEOUT OPEN AT 3PM

5 DAYS A WEEK

WEDNESDAY THRU SUNDAY

1/2 OFF HAPPY HOURS FROM 3-6PM!

Tucson's Most Sustainable Steak & Seafood

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. As we move forward, we will continue our work with local food and economic sustainability initiatives that include UofA's community school garden program!

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

Thank you for supporting our family's business and please let us know if we can make anything better for you during your visit. ¡Salud & Si Charro!

Si Charro!