

CHARRO AUTHENTIC MEXICAN RESTAURANT	
Call THE MEAL MOBILE 414-763-1925 for Delivery	
<u>Soups</u>	
Butternut Squash Soup – Caribbean spices, roasted butternut squash	\$ 5.75
Black Bean Soup- Moroccan spices, black beans, sour cream, fried tortilla strips	\$ 7.00
<u>Appetizers</u>	
Empanadas – choice of beef, chicken, or chorizo and served with guajillo chili sour cream	\$ 5.00
Blackened Chicken Quesadilla – blackened chicken, monterrey pepperjack cheese, red onions, flour tortilla, guajillo chili sour cream, house salsa	\$ 10.25
Guacamole With Chips – chunky and rich guacamole, served with chips or plantain chips served mild or spicy	\$ 8.00
Ropa Vieja Appetizer– Cuban style braised beef and pork, sweet plantains, salsa verde and 4 types of cheeses	\$ 9.00
Mini Chimmis- Duck Confit, pepperjack, cabbage, grilled scallion	\$ 10.00
Tamales – authentic tamales stuffed with chicken, beef, or goat cheese, spinach and mushrooms.	\$4.00each
Nachos – home made fried tortilla chips, shredded chicken or beef, monterrey pepperjack cheese sliced jalapeños, cheese sauce, house salsa	\$ 12.50
Torta Sliders-braised pork belly, lettuce, onion, avacado, jalapeno, pineapple	\$ 10.00
Mexican Crab Cake- Chipotle Vinagrette, tomato papaya jam	\$ 16.00
Charro XXX Death Wings – HABANERO-EXTRA HOT pepper sauce and served with habanero and guajillo pepper sauce	\$ 9.00
<u>Starter Salads</u>	
Butternut Squash Soup- Caribbean spices, roasted butternut squash	\$ 6.00
Cabrales Blue Chees Salad-romaine lettuce, shaved red onion and chick peas tossed in a creamy spanish blue cheese dressing, topped with croutons	\$ 7.00
Jicama Fall Apple Salad-Mixed Greens, jicama, sliced apple, toasted pumpkin seeds and pomegranate tossed in a honey cumin dressing.	\$ 9.00
<u>Entrees</u>	
Chimichanga-pulled pork, egg, potato, pepper jack cheese and served with rice and beans	\$ 14.00
Honey Rum-Glazed Pork – pork shoulder, honey rum glaze, yuca mash and sweet plantains	\$ 15.00
Taco Trio - Homemade flour tortillas served with lettuce, tomato, and shredded cheese. Choice of Steak, Chicken, bbq shortrib or tilapia (tilapia includes spinach, tomato, cheese, and avacado)	\$ 12.00
Carne ala plancha- seared steak served with roasted potatoes, yucca & root vegetables finished with a Spanish Tempranillo sauce	\$ 19.00
Seafood Paella – saffron-yellow rice, chorizo, ham, chicken, mussels, clams, shrimp and scallops, shellfish broth and lime aioli	\$ 21.00
Pork Ribs – braised and grilled pork ribs, root vegetable puree, caramelized apples, spicy mango-cilantro butter sauce	\$ 17.25
Organic Salmon – pan seared, served with a pepita and mulato chili compound butter, Spanish olive puree and saffron poached cauliflower	\$ 17.00
Shrimp Fideo– Sauteed shrimp, small shell pasta, asparagus, manchego cheese, cayenne.	\$ 18.00
Pollo con Plantain- marinated and braised chicken, fried plantain bacon hash	\$ 13.00
Ropa Vieja Entree– Cuban style braised beef and pork, sweet plantains, salsa verde, four types of cheeses and rice	\$ 15.00
Enchiladas – choice of salsa verde (green tomatillo) or salsa rojas (red-guajillo), chihuahua or fresco cheese, mexican rice, refried black beans, choice of beef chicken, or veggie (3 per order)	\$ 12.50
Zumpano Mole – Three enchiladas served in Executive Chef Zumpano's own mole sauce with chihuahua and fresco cheese, Mexican rice, refried black beans, choice of beef, chicken or veggie (3 per order).	\$ 14.00
Burrito "as big as your head"= choice of chicken or beef, lettuce, tomato , onion black bean, rice and cheese	\$ 14.00
The "No way Jose Burrito"- with lettuce, tomato, onion, black beans, rice, cheese, chicken and beef (finish it by yourself in restaurant, its free)	\$ 28.00
Pollo Asado-marinated and braised 1/2 chicken, garbanzo and kidney bean ragout, piquante	\$ 14.00
Stuffed Fideo-hand made saffron pasta, stuffed with pork and queso fresco, savory corn sauce, diced pumpkin	\$ 17.00
Seafood Enchilada-lobster, crab & shrimp enchilidas stuffed with goat cheese and roasted peppers and topped with a crustacean mole sauce. Served with coconut spinach rice	\$ 26.00
Banana Leaf Caribbean Snapper- Red snapper and Julienned vegetables wrapped in banana leafs on a bed of sweet potato disks. Served with a savory coconut sauce	\$ 25.00
<u>DESSERTS</u>	
Chocolate Cake- mexican spice chocolate cake served with pineapple sorbet	\$ 7.00
Pink Guava Cheesecake-NY style cheesecake served with pink custard along with guava sorbet and a pomegranate syrup	\$ 7.00
All Spice Pumpkin Flan-Caribbean spiced pumpkin flan topped with caramelized pumpkin seeds	\$ 7.00
<u>Extra Sides</u>	
rice 2.29 guacamole 2.29 pico de gallo 2.29	
beans 2.29 sliced avocado 2.29 sour cream 2.29	
jalapenos 2.29 onions 2.29 tomatoes 2.29	
ala carte taco 4.00	
Bottled Water	\$ 1.50
Cans of Coke, Diet Coke, Sprite	\$ 1.00
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