

FAJITAS

A sizzling, spicy dish served in our traditional pans with wheat flour tortillas and salad. A dish you can eat with your fingers!

- Fajitas Chicken - 18,50
- Fajitas Lamb tenderloin - 24,50
- Fajitas Beef tenderloin - 22,50
- Fajitas Entrecôte - 20,00
- Fajitas Pork tenderloin - 20,50
- Fajitas Vegetable and cheese - 18,90
- Fajitas Prawn - 23,50
- Fajitas Tuna - 22,50
- Fajitas Luxe prawns, tuna, croaker and large prawns - 23,50



GRILLED MEAT

- Chicken breast fillets - 18,70
- T-bone Steak, ± 650 grams - 30,10
- Bife de Ancho, Rib-eye, ± 300 grams - 22,50
- Bife de Chorizo, Entrecôte, ± 300 grams - 20,20
- Beef tenderloin, ± 180 grams - 24,50
- Beef tenderloin, ± 300 grams - 30,10
- Pork tenderloin - 21,20
- Lamb cutlets - 25,50

Each dish is served with french fries and salad

COCKTAILS

- Margarita a la Roca - 9,10**
Tequila, Triple seco, lemon juice and ice cubes, with a rim of salt
- Margarita Clásico - 9,10**
Tequila, Triple seco, lemon juice, with a rim of salt
- Mexican Margarita - 9,10**
Tequila, Triple seco, lemon juice, egg white and a rim of salt
- Strawberry/Mango Margarita - 9,10**
Tequila, Triple seco and fresh frozen strawberries/mango with a rim of sugar
- Tequila Sunrise - 9,10**
Tequila, fresh orange juice and grenadine
- Mojito Cubano - 9,10**
Havana rum, slices of lime, mint, brown sugar, crushed ice and soda
- Caipirinha - 9,10**
Cachaca rum, slices of lime, brown sugar and crushed ice
- Banana/Strawberry Daiquiri - 9,10**
Bacardi, Triple sec, banana/strawberry liqueur, with fresh banana/strawberries
- Piña Colada - 9,10**
Bacardi, Triple sec, Malibu, fresh pineapple, coconut cream
- Flores Pequeñas - 9,10**
Rum Arehucas, Cointreau, banana liqueur and fresh orange juice
- Cocktail Salut - 8,90**
Fresh fruit mix with grenadine
- Michelada - 6,10**
Sol, maggi, perry, tabasco, clomato, salt and crunched ice
- Chelada - 5,10**
Sol, lime juice and salt
- Sangria - 13,50 / 22,00**
Fresh fruit mixed with red wine and orange juice ½ or 1 litre
- Sangria Cava - 15,50 / 25,50**
Fresh fruit mixed with cava and orange juice ½ or 1 litre



CERVEZAS MEXICANAS

Pacifico	5,00
Modelo	5,10
Negra Modelo	5,20
Dos XX	5,00
Sol	5,00
Desperado	5,30

El Chacho

Restaurante Mexicano



APPETIZERS

Ceviche de Bacalao y Gambas - 12,10
Cod and prawns marinated in lemon juice and capers, served with avocado

Quesadilla de Nopalitos - 10,00
Wheat flour tortilla, melted cheese, nopalitos, corn and sour cream

Aguacate Relleno - 12,20
With prawns, topped with a cocktail sauce

Guacamole con Totopos - 11,60
The classic guacamole, served with crispy nachos

Sopa Casera - 9,10
A typical Mexican soup, served with bread

Quesadilla con Gambas - 14,60
A wheat flour tortilla filled with melted cheese, prawns and Guajillo chili pepper sauce

Pollo Maximiliano - 10,60
Crunchy chicken with Pipián sauce and wheat flour tortillas

Alitas de Pollo con Chipotle - 10,70
Spicy fried chicken wings with Chipotle-Honey sauce

Chorizo Santa Cruz - 11,60
Two spicy Mexican sausages with a sweet sauce and wheat flour tortillas

Quesitos con salsa de Calabaza - 12,50
Fried goat cheese wrapped in bacon with sweet pumpkin sauce

Poppers rellenos - 10,70
Deep fried Jalapeño chili peppers filled with two different types of cheese

Nachos Pobres - 11,70
Nacho chips with melted cheese, Jalapeño chili peppers, guacamole and sour cream

SALADS AND SIDES

Ensalada Mexicana - 9,50
Lettuce, tomato, avocado and onion salad

Ensalada Valentina - 12,80
Mixed salad with tuna and goat cheese

Ensalada Grande - 17,10
Large mixed salad of your choice, with chicken, corn cob or fried banana, served with wheat flour tortillas

Panoja de Maiz - 6,10
Grilled corn cob with sour cream

Pan y Mantequilla de Ajo - 4,10
Bread with spicy garlic butter

TORTILLAS ENCHILADAS Y TACOS

Nachos Toluca - 16,30
Nacho chips with a choice of chicken or minced beef, melted cheese, pico de gallo, guacamole and sour cream

Tacos Rancheros - 16,50
Three crispy corn tortillas filled with chicken, beef, carnitas, cheese, guacamole and sour cream. Also vegetarian

Burrito Gordito - 17,90
A big wheat flour tortilla filled with chicken or beef, topped with Cheddar cheese, guacamole and sour cream. Also vegetarian

Quesadilla Doblada - 18,20
A big wheat flour folded tortilla, filled with entrecote, rajas, melted cheese and Chipotle sauce

Quesadilla Grande - 17,10
A big wheat flour tortilla filled with grilled chicken, Jalapeño chili peppers, cactus leaves, corn and melted cheese. With guacamole and sour cream

Enchiladas Mole de Puebla - 17,00
Two rolled corn tortillas, filled with chicken, topped with melted cheese and a traditional sauce of chilies, cacao and sour cream

Enchiladas Tomatillos y Cilantro - 17,10
Two rolled corn tortillas, filled with chicken and beef, topped with melted cheese, green tomato-coriander sauce and sour cream

Enchiladas Merida - 17,00
Two rolled corn tortillas, filled with chicken and beef, topped with melted cheese and a spicy tomato sauce and sour cream

Enchilada Tres Amigos - 18,50
Three rolled corn tortillas filled with chicken and minced beef, topped with three different sauces, melted cheese and sour cream

Plato Vegetariano - 16,70
Tortillas filled with fresh vegetables and melted cheese, with guacamole and sour cream

Combinacion El Chacho - 22,00
Taco filled with beef, enchilada filled with chicken, with melted cheese, a piece of grilled entrecote and chorizo. Served with guacamole and sour cream

IGIC Incluido

MEXICAN MEAT

Carnes de Vazquez - 20,10
Pork stew in Chipotle-Coca Cola sauce with corn tortillas

Carnitas Aztecas - 20,10
Traditional beef stew casserole with Pasilla chili pepper, cactus leaves and corn tortillas

Pollo con Mole - 18,90
Braised chicken thighs with traditional Mole sauce and corn tortillas

Pollo Diablo - 18,90
Spicy braised chicken with rice and vegetables

Cerdo con tomate verde - 20,10
Pork stew in a green tomatillo sauce with corn tortillas and rice

Cordero Asado - 20,10
Roast lamb with assorted vegetables

Flecha Indiana - 20,10
Meat skewer of assorted meat and vegetables, a spicy cream sauce, french fries and salad

Tortilla Popo - 22,20
A crunchy wheat flour tortilla filled with beef tenderloin, chicken breast, red peppers, cactus leaves, a spicy sauce and melted cheese

Carnes Asadas - 23,50
Various types of grilled meat with a spicy cream sauce, french fries and salad

Costillas de Puerco - 18,90
Spare ribs with Barbecue sauce, french fries and salad

FISH AND SHELLFISH

Corvina empanada - 18,50
Croaker fillets with a crunchy coating of almonds and nachos chips, a sweet and spicy mango sauce and salad

Corvina estofado Chiles Guajillos - 18,20
Croaker stewed in a Guajillo chili sauce with corn tortillas and guacamole

Bacalao con Pimientos - 19,50
Baked cod with sweet peppers, a tomato-coriander sauce, served with rice

Tortilla Chipotle - 22,90
A crunchy wheat flour tortilla filled with sautéed spicy fish, prawns, a large prawn and cactus leaves

Langostinos al Ajillo - 24,50
Large peeled prawns with garlic and salad

Atún y Gambas - 23,10
Sautéed tuna and prawns with Guajillo sauce, wheat tortillas and guacamole

HOMEMADE DESSERTS AND ICE CREAM

Profiteroles con helado y chocolate - 10,90
Profiteroles filled with vanilla ice cream and hot chocolate

Crepas con Cajeta - 10,40
Crêpes with hot caramelized sauce, vanilla ice cream and whipped cream

Torta de Chocolate - 9,50
Delicious homemade chocolate cake with whipped cream

Merengada - 10,50
Cake with vanilla ice cream and merengue, flambé with Licor 43

Piña El Chacho - 12,10
Pineapple with ice cream and whipped cream

Chichenitza - 10,20
Cinnamon ice cream with a red currant sauce

Copa Pacífico - 10,20
Coconut ice cream topped with a Kahlua-caramel sauce

Helado Variado - 9,00
Three scoops of ice cream of your choice with whipped cream