



El Charro

— COCINA & CANTINA —

699 SISK AVE., OXFORD, MS 662-234-9358

GF - Truly Gluten Free
GF* - Gluten free with possible cross contamination

Las Entradas

CAMARONES FUNDIDOS (GF w/ Corn Tortillas)
Grilled shrimp, chorizo, & onions, topped with flambe queso. Accompanied with tortillas. 20

NACHOS A LA PLANCHA (GF*)
Grilled steak, grilled chicken, grilled onions, bell pepper, & tomato. 13 | **ADD:** shrimp +2.00

NACHOS MEXICANOS (GF*)
Al pastor & chorizo topped with frijoles charros, melted cheese, lettuce, guacamole, sour cream, and pico de gallo. 11.99

NACHOS CHARROS (GF*)
Ground beef, pulled chicken, & refried beans topped with queso, lettuce, pico de gallo, sour cream, & guacamole.
Half - 8.25 | Whole - 9.99

NACHOS (GF*)
Pulled chicken or pulled or ground beef topped with queso.
Half - 7.99 | Whole - 8.99

CHORIQUESO (GF)
Cheese, onions, bell peppers, & chorizo. 10

QUESO (GF)
Half - 4.99 | Whole - 6.99

EL CHARRO DIP (GF)
Queso, ground beef, & pico de gallo.
Half - 5.99 | Whole - 8.99

GUACAMOLE (GF w/o chicharrones)
Fresh made to order served with chicharrones.
Half - 6.99 | Whole - 8.99

SPINACH & ARTICHOKE DIP (GF) 7.49

BEAN DIP (GF) 6.99

ENSALADAS

FAJITA TACO SALAD (GF w/o Bowl)
Grilled chicken or steak. Accompanied with veggies. Topped with queso, lettuce, pico de gallo, guacamole, & sour cream. Served in a deep fried tortilla bowl. 11.99 | **ADD:** +2.00 shrimp

CHARGRILLED SALAD (GF w/ Grilled Chicken)
Grilled or fried chicken breast served on a bed of crisp greens. Topped with avocado chunks, diced tomato, grilled corn, & fresh crumbled cheese. 11.99 | **ADD:** +2.00 shrimp

TACO SALAD (GF w/o Bowl)
Pulled chicken, pulled beef, or ground beef. Topped with queso, lettuce, tomato, guacamole, & sour cream. Served in a deep fried tortilla bowl. 8.99

CHARRO CHOP SALAD
BBQ chicken on a bed of fresh greens. Topped with grilled corn, black beans, avocado chunks, jicama, fresh diced tomato, & tortilla strips. Served with cilantro ranch dressing. 11.99

SOPAS

TORTILLA SOUP (GF*)
Zesty tomato broth, pulled chicken, shredded cheese, & avocado. Topped with tortilla strips. Cup - 5.99 | Bowl - 8.99

CHICKEN SOUP (GF w/o Rice)
Chicken broth, pulled chicken, pico de gallo, Mexican rice, avocado, cauliflower, broccoli, & carrots. Served with tomatillo salsa & lime. Cup - 6.99 | Bowl - 9.99

COCTEL DE CAMARÓN
Shrimp, pico de gallo, & avocado. Cooked in our cocktail sauce. Served with saltine crackers & lime wedges. 13.99

CALDO DE RES (GF)
Beef stew, beef tips, veggies, potato chunks, rice, & avocado. Accompanied with tortillas, tomatillo salsa, & lime. Cup - 9.99 | Bowl - 12.99

CARNE EN SU JUGO (GF)
Beef strips cooked in a green tomatillo broth, bacon, cambray onion, & potato. Accompanied with whole beans, cilantro, onions, & lime. 10.99

POZOLE ROJO (GF)
Traditional Mexican stew with pork, various spices, & hominy. Accompanied with radish, lime, & cabbage Cup - 9.99 | Bowl - 10.99

CALDO DE MARISCO (GF)
Seafood & vegetable soup topped with avocado. Accompanied with lime & tomatillo salsa. Cup - 9.99 | Bowl - 15.99

El Charro Favoritas

ADD: +2.00 shrimp

BURRITO MEXICANOS
One jumbo tortilla filled with refried beans, your choice of steak, carnitas, or pulled beef. Topped with queso, lettuce, pickled jalapeños, tomato, & sour cream. 16

EL CHARRO BURRITO
Tortilla stuffed with ground beef or pulled chicken. Topped with queso, lettuce, sour cream, & tomato. Accompanied with Mexican rice & beans. 12

CALIFORNIA BURRITO
Jumbo tortilla filled with chicken or steak, ranchero salsa, & Mexican rice, topped with queso. Accompanied with french fries, sour cream, & guacamole. 13

SUPER BURRITO
Oversized flour tortilla stuffed with Mexican rice, whole beans, chopped onion, cilantro, shredded cheese, street corn, & your choice of protein. Topped with salsa verde, roja, & queso 14
+ Tip: Try it fried!

TEX MEX BURRITO
Tortilla stuffed with scrambled eggs, chorizo, & ham. Topped with queso. Accompanied with whole beans, Mexican rice, lettuce, avocado, pico de gallo, & sour cream. 12

CHIMICHANGA
Fried flour tortilla stuffed with pulled chicken or beef, tomato, bell pepper, & onion. Topped with queso, accompanied with Mexican rice, refried beans, sour cream, pico de gallo, lettuce, & guacamole. 12 | **ADD:** +2.00 grilled protien

CHARRO CHIMICHANGAS
One pulled chicken, one pulled beef, one shrimp flauta stuffed with vegetables. Topped with queso. Accompanied with lettuce, guacamole, pico de gallo, & sour cream. 14

GRANDE CHIMICHANGA
Oversized deep fried flour tortilla stuffed with chicken, chorizo, steak, & shrimp. Topped with queso. Accompanied with refried beans & Mexican rice. 16

CHIMICHANGA VEGETARIANA
Flour tortilla stuffed with sauteed vegetables. Then deep fried to a golden brown & topped with queso. Served with lettuce, sour cream, guacamole, pico de gallo, poblano cilantro rice, & whole beans. 14

ENCHILADAS TAPATIAS (GF*)
Four corn tortilla enchiladas stuffed with melted cheese. Topped with grilled chicken or steak, queso, & ranchero salsa. Accompanied with lettuce, sour cream, avocado, & tomato. 14

ENCHILADAS VERDES
One chicken, one cheese, & one spinach enchilada. Topped with salsa verde, lettuce, tomato, sour cream, & guacamole. Accompanied with Mexican rice & refried beans. 12

ENCHILADAS SUPER CHARRO (GF*)
Two shredded beef topped with enchiladas salsa, two pulled chicken topped with salsa verde, two spinach topped with queso. Topped with lettuce, tomato, & sour cream. 14

ENCHILADAS VEGETARIANAS
Two enchiladas filled with sautéed vegetables. Topped with queso & served with poblano cilantro rice & whole beans. 12

P10
Grilled chicken, steak, or mixture on a bed of rice smothered in queso. Served with tortillas. 13

TACOS CHARRO
Three flour or corn tortillas filled with grilled chicken, bacon, & steak. Topped with cilantro, onion, & avocado. Accompanied with Mexican rice & charro beans. 18

STREET TACOS (GF)
Ala carte corn tortillas filled with your choice of protein. Topped with cilantro & diced onion. Accompanied with tomatillo salsa & lime. 3 per taco

TACOS AL CARBON
Three grilled chicken, steak, or mixture tacos with grilled onions topped with queso. Accompanied with Mexican rice, refried beans, tomatillo salsa, & pico de gallo. 16

FAJITA QUESADILLA
Grilled chicken, steak, or mixture with fajita vegetables. Accompanied with Mexican rice & refried beans. 12

SUPER CHARRO QUESADILLA
Oversized quesadilla cut in four slices stuffed with your choice of protein & grilled veggies. Accompanied with lettuce, guacamole, sour cream, & pico de gallo. 16

MUSHROOM QUESADILLA
Quesadilla filled with mushrooms, pico de gallo, & cheese. Served with poblano cilantro rice & whole beans. 12

QUESADILLA VEGETARIANA
Quesadilla filled with cheese, grilled onions, tomatoes, bell peppers, mushrooms, zucchini & squash. Served with poblano cilantro rice & whole beans. 12

VEGETARIAN FAJITAS
Grilled onions, tomatoes, bell peppers, mushrooms, zucchini & squash. Served with poblano cilantro rice, whole beans, salad & flour or corn tortillas. 14

AUTOMATIC 20% GRATUITY FOR PARTIES 6 OR MORE

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant woman and other highly susceptible individuals with comprised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Guisados Tradicionales

MOLE POBLANO *** CONTAINS NUTS *** Traditional mole sauce served over chicken breast. Topped with sesame seeds & queso fresco. Accompanied with white rice & tortillas. 14

MILANESA Deep fried chicken breast or thin sliced rib-eye. Accompanied with rice, lettuce, tomato, guacamole, & sour cream. 13

STEAK PICADILLO Sliced steak sautéed with tomatoes, onions, jalapeños, & carrots. Topped with our salsa ranchera. Accompanied with rice, whole beans, & tortillas. 12

COSTILLAS EN SALSA ROJA Short Rib & ranchero salsa. Accompanied with rice, whole beans, queso fresco, & tortillas. 16

CHILE VERDE Carnitas topped in salsa verde. Accompanied with rice, refried beans, queso fresco, & tortillas. 15

CARNITAS Braised pork accompanied with rice, whole beans, lettuce, jalapeño, queso fresco, & cacti salad. 14

POLLO ENCREMADO Grilled chicken breast topped with a mushroom spinach cream sauce. Accompanied with white rice & black beans. 15

QUESA-BIRRIA TACOS Three birria tacos served with queso, cilantro, lime, & consomme. 12 | **ADD:** +4.00 extra taco

CHILAQUILES Traditional chilaquiles topped with pulled chicken or beef, red or green salsa, avocado, queso fresco, & sunny side egg. 12 **ADD:** +2.00 shrimp

TAQUITOS MEXICANOS 4 Deep fried rolled corn tortilla stuffed with shredded chicken or beef. Topped with house slaw, sour cream, queso fresco. Served with a side of salsa verde. 10

CHICKEN TINGA Two chicken tinga tostadas. Topped with lettuce, crema, & diced tomato. 10

TORTA Sandwich on french bread consisting of your choice of protein. Accompanied with lettuce, beans, tomato, queso fresco, avocado, & jalapeños. With a side of french fries. 14

TAMALES (GF) Fried with queso or steamed with whole beans, ground beef, & salsa. Accompanied with rice, lettuce, & sour cream. 12

POBLANO PEPPER Poblano peppers stuffed with ground beef & sautéed house potatoes. Topped with salsa & accompanied with rice, lettuce, & sour cream. 10

POBLANO CREMA PASTA Grilled chicken breast accompanied with linguine in a poblano cream sauce & queso fresco. 18

ESPECIALES DEL MAR

CEVICHE (GF) Shrimp, fish, or mixture cooked in lime juice, onion, jalapeño, cilantro, diced tomato, & cucumber. Topped with avocado & accompanied with tostadas. 16

MAHI MAHI & SHRIMP Served grilled or fried with a mango habanero glaze. Accompanied with poblano rice & topped with pina habanero pico. 18

CAMARONES A LA PLANCHA Grilled shrimp, onions, bell pepper, & tomato. Accompanied with rice, lettuce, avocado, carrot, tomato, & lime. 19

AGUACHILE (GF) w/o Crackers) Shrimp cooked in jalapeño lime juice, red onion, cucumber, & cilantro. Topped with cilantro & avocado. Accompanied with saltine crackers. 22

FIDEO DEL MAR Seafood linguine pasta tossed in a chipotle crema. 24

CAMARONES A LA DIABLA Shrimp tossed in our diablo sauce. Accompanied with white rice, lettuce, cacti salad, & avocado. 18

MOJARRA FRITA Whole deep tilapia. Accompanied with rice, lettuce, avocado, cucumber, carrot, jalapeño, & lime. 17

SHRIMP CHIMICHANGA Fried tortilla stuffed with grilled shrimp, onion, bell pepper & tomato. Topped with queso. Accompanied with rice, refried beans, lettuce, sour cream, pico de gallo, & guacamole. 14

SHRIMP ENCHILADAS Two grilled shrimp enchiladas with vegetables. Topped with queso, lettuce, sour cream, & fresh tomato. Served with poblano rice & refried beans. 14

TACOS DE PESCADO Three fried or grilled mahi mahi tacos. Topped with our house slaw, pico de gallo, & shredded cheese. Served with white rice or french fries. 16 | **ADD:** +2.00 shrimp

QUESADILLA DE CAMARÓN Cheese quesadilla stuffed with grilled shrimp, onion, bell pepper, & tomato. Served with Mexican rice & refried beans. 14 **ADD:** +2.00 chorizo

TACOS DE JICAMA Three fried shrimp tacos in veggie based tortillas topped with coleslaw, chipotle salsa, and pico de gallo. Served with white rice. 12

De la Parrilla

Tortillas served with all dishes (corn, flour, or wheat)

FAJITAS Steak, chicken, or mixture grilled with onion, bell pepper, tomato. Accompanied with rice, beans, lettuce, pico de gallo, sour cream, & guacamole. 16 **ADD:** +2.00 shrimp

LA TABLITA Thin cut Ribeye, short rib, grilled chicken breast, chorizo, & shrimp. Accompanied with frijoles charros, cilantro rice, guacamole, & cacti salad. 40 ***great for sharing***

POLLO Y CAMARON (GF) Grilled chicken breast, shrimp, & vegetables. Accompanied with frijoles charros & baked potato. 22

SURF & TURF (GF) New York strip, lobster tail, & grilled vegetables. Accompanied with frijoles charros & baked potato. 34

MOLCAJETE MEXICANO Ribeye, chicken breast, chorizo, & shrimp. Topped with queso fresco cacti, cambray onion, grilled jalapeño, & cheese quesadilla in salsa verde. Accompanied with Mexican rice & frijoles charros. 28

MOLCAJETE ESPECIAL Steak, chicken, & shrimp with grilled red bell peppers, onion, & tomatoes in ranchero salsa. Topped with melted cheese & accompanied with Mexican rice, refried beans, lettuce, pico de gallo, guacamole, & sour cream. 24

CARNE ASADA (GF) House cut steak on a bed of spring vegetables. Accompanied with Mexican rice & refried beans. 22

POTATO FAJITA Loaded potato with steak, shrimp, chorizo, chicken & grilled vegetables. Accompanied with Mexican rice, refried beans, lettuce, guacamole, sour cream, pico de gallo, & tortillas. 22

POLLO FUNDIDO Marinated grilled chicken breast with mushrooms & onions. Smothered in queso. Accompanied with Mexican rice & refried beans. 20



Entrées

Any one \$10 / Any two \$12 / Any three \$15

Served with Mexican or poblano cilantro rice & your choice of beans; refried, pinto, or black

BURRITO

Pulled beef, pulled chicken, refried bean

ENCHILADA

Ground beef, pulled chicken, hashbrown, cheese, spinach, chicken tinga

TAQUITO

Pulled beef, pulled chicken, hashbrown, chicken tinga

FLAUTA

Pulled beef, pulled chicken, hashbrown, chicken tinga

QUESADILLA

Cheese, pulled chicken, pulled beef, chorizo, mushroom, veggie, chicken tinga, hashbrown

TACOS

Soft or hard
Ground beef or pulled chicken

CHILE RELLENO

POBLANO PEPPER

TAMALE

Fried or steamed

TOSTADA

Ground beef, pulled chicken, chicken tinga

+1.75 queso topping
+2.00 steak, grilled chicken, shrimp

SIDES

CAN SUBSTITUTE ANY SIDES FOR A SPECIFIC RICE/BEANS; EXCLUDING CHARRO BEANS. ANY OTHER SUBSTITUTIONS +2.00

MEXICAN RICE	3
POBLANO CILANTRO RICE	3
WHITE RICE	3
CHIPOTLE MAC N' CHEESE	4
STREET CORN (OFF/ON THE COB)	4
REFRIED BEANS	3
BLACK BEANS	3
CHARRO BEANS	4
JALAPEÑOS (Grilled, fresh, or pickled)	3
SAUTÉED VEGGIES	3
FRESH GREENS SALAD	3
CACTI SALAD	3
CHILES TOREADOS	4

DESSERTS

FRIED ICE CREAM	8
CHURRO SANDWICH	8
CINNAMON APPLE BURRITO	8
CHOCOFLAN	8
CHURRO STICKS & SOPAPILLAS	8

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