# Breakfast & Dinner Menu

# Botanas (Appetizers)

### Encanto's Special Chicken Wings (8) - \$4.95

Chicken wings fried to perfection covered with a delicious sauce of your choice: hot wing, chipotle peach or lemon pepper.

### Shrimp Cocktail - \$7.95

Succulent shrimp accompanied with Encanto's freshly made cocktail sauce.

#### **♥** Ceviche de Mango y Aguacate - \$8.95

Citrus-marinated shrimp with mango, avocado, peppers and onions.

A house favorite!

### Mexico City's Pollo Tinga Tostada with Chipotle (2) - \$6.95

Two red corn tostadas layered with chipotle sauce, topped with slow-cooked chicken, American and Monterey Jack cheeses, pico de gallo and crema fresca.

A very popular street style appetizer!

### Encanto's Blue Crab Tinga Tostada (2) - \$9.95

Two red corn tostadas layered with chipotle sauce, topped with tender blue crab, asadero cheese and garnished with pico de gallo and crema fresca.

### Quesadillas de Queso y Fajita - \$7.50

Two grilled flour tortillas filled with a blend of Mexican cheeses. Your choice of our tender charbroiled chicken or beef fajita. *Add shrimp for \$1*.

#### Queso Flameado con Chorizo - \$8.95

Melted asadero cheese topped with supreme Mexican chorizo. Flamed right at your table!

#### Bean and Cheese Nachos - \$4.95

Fried tortillas layered with refried beans, Monterey Jack and American cheeses. Add tender charbroiled chicken or beef fajita for \$2, shrimp for \$3.

#### Guacamole a Mano - \$9.50

Freshly prepared at your table to your taste using fresh avocado, chilies serranos, pico de gallo, lime and orange juices and salt. One of our signature appetizers!

# Queso Dip - Cup: \$3.95 Bowl: \$6.50

Creamy queso dip with diced tomatoes and jalape $\ensuremath{\tilde{n}}$  ochiles.

### Encanto's Ultimate Fries con Carne - \$4.95

French fries topped with our tasty queso dip and carne picada.

# Ensaladas (Salads)

### Mexican Caesar Salad - \$6.95

A blend of romaine lettuce, baby spinach, tortilla croutons and toasted pepitas, tossed in a creamy Caesar dressing.

Add tender charbroiled chicken or beef fajita \$2, shrimp \$3.

### ♥ Spinach, Arugula, Orange and Avocado Salad - \$7.50

Fresh baby spinach, arugula, orange slices and avocados served with a lime vinaigrette dressing. For the health conscious!

Add tender charbroiled chicken or beef fajita \$2, shrimp \$3.

### House Side Salad - \$4.50

A mix of greens, tomatoes and Monterrey Jack cheese. Add tender charbroiled chicken or beef fajita \$2, shrimp \$3.

# Sopas (Soups)

### Poblano Chicken Tortilla Soup - \$5.50

Mexican soup made with Poblano peppers, vegetables, chicken, tortilla strips and cheese.

### Sopa del Dia - \$5.50

Special "Soup of the Day" prepared with fresh seasonal ingredients.  $\label{eq:control}$ 

# **Fajitas**

Served with grilled onions, bell peppers, jalapeños and homemade flour tortillas, along with Spanish rice, frijoles a la charra, pico de gallo and guacamole.

## ♥ Signature Grilled Beef, Chicken or Combo Fajitas

For One (8oz.) - \$11.95 For Two/Three (16oz) - \$22.95

# ♥ Grilled Shrimp Fajitas

For One (8oz.) - **\$12.**95 For Two/Three (16oz) - **\$24.**95

### **♥ V** Grilled Tofu Fajitas

For One (8oz.) - \$9.95 For Two/Three (16oz) - \$18.95

# Desayuno (Breakfast)

### Sunday breakfast served from 8am to 3pm

#### Julio's Huevos Rancheros - \$6.25

Two eggs (any style) on top of a grilled corn quesadilla and topped with our special ranchera salsa. A quintessential Mexican breakfast!

#### Chilaquiles Verdes o Rojos - \$6.95

Corn tortilla strips smothered with your choice of green or red salsa, cheese, pico de gallo, and scrambled with two eggs. Add chicken for \$1.

#### Shrimp Omelet a la Mexicana - \$9.95

Three egg omelet filled with our specially marinated Mexican style shrimp, served with crema fresca and pico de gallo.

### Molletes Monterrey - \$6.95

French bread grilled golden brown in Chipotle butter topped with refried beans, cheese and avocado, with a side of two eggs (any style).

One of our favorites from the north of Mexico!

#### Three Egg Omelet - \$7.50

Three egg omelet filled with your choice of 3 of the following ingredients: diced ham, bacon, chorizo, spinach, mushrooms, onions, serrano peppers, tomatoes, tofu or bell peppers. *Additional ingredients \$1 each*.

### Enchiladas de Queso Panela en Chile Rojo con Huevos - \$5.95

Two enchiladas filled with Panela cheese, topped with Guajillo salsa and two eggs (any style). A true Mexico City dish!

#### Seb's Pancakes and Eggs - \$6.50

Two fluffy buttermilk pancakes with two scrambled eggs, two strips of bacon.

#### Encanto Waffle - \$6.95

Served with 3 slices of bacon, warm maple syrup and two eggs.

Served with a side of fruit

### Chicken Fried Steak with Ranchera Potatoes and Eggs - \$9.95

Chicken fried steak topped with our special gravy or creamy gravy, served with two eggs (any style) and papas rancheras. A Texan cuisine classic.

### Cup of Fruit - \$3.95

Seasonal mix of fresh fruit for the healthy conscious. Add yogurt for \$1

### Huevos al Gusto - \$5.95

Two eggs (any style) - choose two ingredients, add 1\$ for each additional item:

Onions Chorizo
Tocino (bacon) Jamon (ham)
Pico de gallo Mushrooms

Rajas (sliced poblano peppers)

### **Breakfast Tacos**

Bean & Cheese - \$1. $^{40}$  Bacon & Egg - \$1. $^{85}$  Chorizo & Egg - \$1. $^{85}$  Papas & Egg - \$1. $^{85}$  Chile Verde - \$2. $^{50}$  Chile Colorado - \$2. $^{99}$ 

# **Breakfast Drinks**

Mimosa - *\$2.*<sup>50</sup> Bloody Mary - *\$5.*<sup>95</sup>

NOTE: \$1.50 for egg white substitutions /\$1.50 for each additional egg.

# **Enchiladas**

All served with refried beans and Spanish rice.
Substitute any sauce with our delicious queso dip for \$1 more

### Enchiladas de Queso (3) - \$8.95

Red corn tortilla filled with Cheddar cheese, topped with our secret gravy sauce.

# Enchiladas de Mole (3) - \$11.95

Chicken-filled enchiladas topped with Encanto's authentic mole Poblano sauce.

## Enchiladas Verdes (3) - \$9.95

Chicken-filled enchiladas topped with our roasted tomatillo salsa.

# Enchiladas de Camaron con Queso Cojita (3) - \$13.95

Shrimp-filled enchiladas with Cojita cheese, topped with a roasted tomatillo salsa and crema fresca. Another favorite!

### Encanto's Trio de Enchaladas - \$9.95

Three enchiladas: pollo verde, suiza with Monterrey Jack cheese and beef picadillo roja. Served over white rice, topped with black beans.

# Enchiladas Rancheras (3) - \$9.25

Encanto's beef picadillo-filled enchiladas, topped with our special salsa ranchera.

### **Breakfast & Dinner Menu**

# Especialidades de Encanto (Our Specialties)

#### Crispy Beef or Chicken Tacos (3) - \$8.95

Crispy tacos filled with your choice of slowed-cooked chicken guisado or beef picadillo, topped with cheese, lettuce and tomatoes.

#### Chalupas Compuestas (2) - \$8.95

Fried corn tostadas layered with refried beans, choice of tender charbroiled chicken or beef fajita, cheese, guacamole, crema fresca, lettuce and tomatoes.

#### Roasted Poblano Relleno with Beef or Chicken - \$10.95

Poblano pepper filled with your choice of slow-cooked chicken guisado or beef picadillo, topped with ranchera salsa. Very traditional!

#### Roasted Poblano Relleno with Seafood - \$14.95

Poblano pepper filled with a specially selected seafood mix and topped with our ranchera cream sauce.

#### Tacos al Pastor (3) - \$10.95

Citrus-marinated pork slowly roasted until tender, served on a grilled corn tortilla and topped with pineapple and pico de gallo. Served with our signature charro beans.

### Tacos a la Mexicana (3) - \$10.95

Grilled corn tortilla layered with refried beans, Monterey Jack cheese, grilled beef fajita and sautéed pico de gallo. Served with our signature charro beans.

#### Mahi-Mahi Fish or Shrimp Tacos (3) - \$14.95

Mahi-Mahi fish or sautéed shrimp served on an 80/20 tortilla, filled with chipotle cabbage slaw, avocado and queso fresco. One of our favorites!

### Pechuga de Pollo en Encanto Mole Poblano Sauce - \$11.95

Sautéed chicken breast topped with Encanto's mole Poblano sauce served over white rice with a side of our signature charro beans

### Pechuga de Pollo con Crema de Chile Poblano - \$12.95

Grilled marinated chicken breast with roasted Poblano cream sauce. Served with white rice and charro beans. An excellent choice, critic-acclaimed!

### New Mexican Chile Glazed Chicken on Polenta Hominy - \$11.95

Grilled marinated chicken breast with a balsamic-chile glaze, served over Polenta-style Hominy with a side of charro beans. A very unique dish!

### ▼ Pechuga de Pollo con Salsa de Piña y Jícama - \$11.95

Grilled chicken breast with a pineapple and jicama pico salsa. Served over white rice with a side of charro beans. Light and healthy!

### Mexican Milanesa - \$11.95

Lightly breaded and fried chicken breast with a twist of lime, finished with Poblano cream sauce and avocado slices. Served with white rice and our signature charro beans.

### Pollo Diablo - \$11.95

A delicious blend of chilies and citrus-marinated chicken breast served with white rice and charro beans.

#### Chile Verde Pork - \$8.50 Pork shoulder slow-cooked in our special salsa verde, served over white rice with a side of charro beans.

Chile Colorado Beef - \$9.95

# Beef tips slow-cooked in chile Cascabel salsa, served over white rice with a side of charro beans.

Encanto's Grilled Rib-Eye Steak - \$21.95

### A 10 oz U.S.D.A. Choice grilled rib-eye steak covered with a spicy ranchera sauce. Encanto's Surf and Turf - \$25.95

A 10 oz U.S.D.A. Choice grilled rib-eye steak topped with garlic Guajillo shrimp.

<b>▼</b> Healthy Section	Cal	Sat. fat g	Protein g
Camarones a la Diabla - \$12.95	242	0.1	9.2
Pechuga de Pollo con Salsa de Piña y Jícama - \$11.95	504	1.7	53.4
Grilled Chicken Fajitas - \$11.95	450	3	43
Grilled Shrimp Fajitas - <i>\$12.</i> 95	400	6	25
V Grilled Tofu Fajitas - \$8.95	480	10	29
Spinach, Arugula, Orange and Avocado Salad - \$7.50	160	1	9
Mahi Mahi Fish Steak - \$14.95	150	0.5	32
Side of charro beans is excluded - Source: www.calorieking.com/foods/			

# Mariscos (Seafood)

🔰 💙 Camarones a la Diabla - \$12.95

Spicy sautéed shrimp with a blend of dry chiles, served with steamed white rice.

#### Mahi Mahi Fish Steak - \$14.95

Grilled Mahi Mahi steak with seasonal Chef's choice topping. Served with steamed white rice and our signature charro beans.

### Grilled Wild Salmon Steak - \$14.95

Coriander grilled wild salmon with spicy cilantro lime vinaigrette

#### Pescado a la Veracruzana - \$12.95

Sautéed tilapia filet covered with Encanto's special sauce, capers and olives. Served with white rice and our signature charro beans.

# Americano

Chicken Strips (3) with Creamy Gravy - \$6.50

Grilled Angus Hamburger - \$7.95

Add cheese, bacon, or grilled Jalapeños for \$0.50

French Fries - \$2.50

# Niños (Children 12 & Under)

Cheese Enchilada (1) with Rice and Beans - \$4.95 Bean and Cheese Tacos (2) - \$2.95

Cheeseburger - \$4.95

Chicken Strips (2) - \$5.50

Cheese Quesadilla - \$4.95

Healthy option: Grilled fajita chicken with rice and veggies - \$5.95

# **Postres** (Homemade Desserts)

Mexican Style Chocolate Mousse - \$6.95 Crème Brulee al a Mexicana - \$6.95

Bread Pudding with Cajeta and Dulce de Leche - \$5.95

Encanto's Traditional Flan - \$4.95

Tres Leches Cake - \$4.95 Sopapillas - \$3.25

## A la Carte

**Enchiladas** Cheese - \$2.00 Bean - \$0.99 Chicken - \$2.00 Bean and Cheese - \$1.40 verde - *\$2.00* Beef or Chicken - \$2.2 Beef - \$2.25 Beef or Chicken Fajita - \$2.99 Mole - \$2.25 Shrimp Fajita - \$4.50 Shrimp - *\$3.*<sup>50</sup> Mahi-Mahi Fish - \$4.99 Marinated Shrimp - \$4.99

♥ = Healthy V= Vegetarian ● = Spicy



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