

# ENCANTO

A Mexican Grill

Redefining Mexican Cuisine

Be part of the New Tradition

## Lunch Menu

### Botanas (Appetizers)

#### Encanto's Special Chicken Wings (8) - \$4.<sup>95</sup>

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

#### Shrimp Cocktail - \$7.<sup>95</sup>

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

#### ♥ Ceviche de Mango y Aguacate - \$8.<sup>95</sup>

Citrus-marinated shrimp with mango, avocado, peppers and onions. A house favorite!



#### Mexico City's Pollo Tinga Tostada with Chipotle (2) - \$6.<sup>95</sup>

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.<sup>95</sup>

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.<sup>50</sup>

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.<sup>95</sup>

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

#### Bean and Cheese Nachos - \$4.<sup>95</sup>

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.<sup>50</sup>

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.<sup>95</sup> Bowl: \$6.<sup>50</sup>

Creamy queso dip with diced tomatoes and jalapeño chiles.

#### Encanto's Ultimate Fries con Carne - \$4.<sup>95</sup>

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

### Ensaladas (Salads)

#### Mexican Caesar Salad - \$6.<sup>95</sup>

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.<sup>50</sup>

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.<sup>50</sup>

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

### Sopas (Soups)

#### Poblano Chicken Tortilla Soup - \$5.<sup>50</sup>

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

#### Sopa del Dia - \$5.<sup>50</sup>

Special "Soup of the Day" prepared with fresh seasonal ingredients.

### 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.<sup>95</sup> For Two/Three (16oz) - \$22.<sup>95</sup>*

#### ♥ Grilled Shrimp Fajitas

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

#### ♥ ♡ Grilled Tofu Fajitas

*For One (8oz.) - \$9.<sup>95</sup> For Two/Three (16oz) - \$18.<sup>95</sup>*

### Lunch Specials

#### Monday through Friday 11am to 3pm

#### Chalupa Compuesta (1) - \$5.<sup>50</sup>

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

#### Crispy Combo - \$5.<sup>95</sup>

One crispy beef or chicken taco and one enchilada de queso, rice and beans.

#### Flautas de Pollo - \$5.<sup>95</sup>

Chicken flautas with guacamole, sour cream, beans and rice.

#### Enchiladas de Queso - \$5.<sup>95</sup>

Two cheese enchiladas served with Spanish rice and beans

#### Tortilla Encrusted Tilapia - \$7.<sup>95</sup>

Tortilla-encrusted tilapia filet with chipotle and lime, served with rice and our signature charro beans.

#### Torta al Pastor - \$7.<sup>50</sup>

Toasted submarine sandwich with citrus-marinated pork shoulder roasted in a blend of spices, pineapple juice, and orange juice.

#### Tilapia Fish Tacos (2) - \$7.<sup>95</sup>

Tilapia filet served on an 80/20 tortilla with chipotle cabbage slaw, avocado and queso fresco.

#### Encanto's Bratwurst Tacos (2) - \$7.<sup>95</sup>

Half pound bratwurst sausage cooked in beer and grilled to perfection with chipotle mayo, peppers, onions and pico de gallo.

### Lunch Express Entrees

#### Chile Verde Pork - \$5.<sup>50</sup>

Pork shoulder slow-cooked in our special salsa verde, served over white rice with a side of charro beans.

#### Chile Colorado Beef - \$7.<sup>95</sup>

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

### Enchiladas

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

#### Enchiladas de Queso (2) - \$5.<sup>95</sup>

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

#### Enchiladas de Mole (2) - \$8.<sup>25</sup>

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

#### Enchiladas Verdes (2) - \$6.<sup>95</sup>

Chicken-filled enchiladas topped with our roasted tomatillo salsa.

#### Enchiladas de Camaron con Queso Cojita (2) - \$9.<sup>50</sup>

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

#### Enchiladas Rancheras (2) - \$7.<sup>25</sup>

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

#### Encanto's Trio de Enchaladas - \$9.<sup>95</sup>

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

♥ = Healthy ♡ = Vegetarian 🌶 = Spicy

Lunch Menu

Especialidades de Encanto (Our Specialties)

- Crispy Beef or Chicken Tacos (2) - \$5.95

Crispy tacos filled with your choice of slowed-cooked chicken guisado or beef picadillo, topped with cheese, lettuce and tomatoes.
- Roasted Poblano Relleno with Beef or Chicken - \$9.50

Poblano pepper filled with your choice of slowed-cooked chicken guisado or beef picadillo, topped with salsa ranchera. 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 (2) - \$8.50

Citrus-marinated pork slowly roasted until tender, served on a grilled corn tortilla, topped with pineapple and pico de gallo. Served with our signature charro beans.
- Tacos a la Mexicana (2) - \$8.50

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 (2) - \$9.95

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 con Crema de Chile Poblano - \$9.95

Grilled marinated chicken breast with Encanto's roasted Poblano cream. Served with white rice and charro beans. An excellent choice, critic-acclaimed!
- New Mexican Chile Glazed Chicken on Polenta Hominy - \$9.95

Grilled marinated chicken breast with a balsamic-chile glaze, served over Polenta-style Hominy with a side of our signature charro beans. A very unique dish!
- ♥ Pechuga de Pollo con Salsa de Piña y Jícama - \$9.95

Grilled chicken breast with a pineapple and jicama pico salsa. Served over white rice with a side of charro beans. Light and healthy!
- Pechuga de Pollo con Crema de Chipotle - \$9.95

Grilled marinated chicken breast with our chipotle cream, served with white rice and charro beans.
- Mexican Milanesa - \$9.95

Lightly breaded and fried chicken breast with a twist of lime, finished with poblano cream sauce and avocado slices. Served with rice and our signature charro beans.
- 🌶️ Pollo Diablo - \$9.95

A delicious blend of chilies and citrus-marinated chicken breast. Served with white rice and 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 salsa.
- Encanto's Surf and Turf - \$25.95

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

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)

- Bean and Cheese Tacos (2) - \$2.95

Cheeseburger - \$4.95

Chicken Strips (2) - \$5.50

Cheese Quesadilla - \$4.95

Cheese Enchilada (1) with Rice and Beans - \$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

Chicken - \$2.00

Verde - \$2.00

Beef - \$2.25

Mole - \$2.25

Shrimp - \$3.50
- Tacos

Bean - \$0.99

Bean and Cheese - \$1.40

Beef or Chicken - \$2.25

Beef or Chicken Fajita - \$2.99

Shrimp Fajita - \$4.50

Mahi-Mahi Fish - \$4.99

Marinated Shrimp - \$4.99

♥ = Healthy    V = Vegetarian    🌶️ = Spicy

Catering for All Occasions  
From Simple to Spectacular!  
Ask us for your personalized solution!

♥ 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 - \$9.95	504	1.7	53.4
Grilled Chicken Fajitas - \$11.95	450	3	43
Grilled Shrimp Fajitas - \$12.95	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/](http://www.calorieking.com/foods/)

Find us on Facebook

Search: Encanto Mexican Grill

Live Music

Friday & Saturday  
Nights

Breakfast

Saturday & Sunday

Specific menu

Tuesday Night

Kids eat FREE