



APPETIZERS

EL PEQUENO combination platter of cheese stuffed jalapenos plus beef and chicken taquitos. Serve with red, and green sauce and habanero pineapple sauces. **\$11.75**

CINCO QUESOS~A special blend of cream cheese, our mouth-watering fresh salsa and four delicious cheeses ~All served piping hot! SMALL **\$8.75** LARGE **\$10.75**

NACHOS SUPREME -Choice of beef or chicken served over a layer of fresh corn tortilla chips. Topped with refried beans, melted cheese, jalapenos, sour cream, guacamole, shredded lettuce, onion and tomatoes.

\$ 11.50

JALAPENOS RELLENOS SIX (6) battered, fried jalapenos stuffed with cream cheese. Served with red sauce, green sauce and habanero pineapple sauce **\$9.50**

QUESO BLANCO~Our creamy blend of white cheese dip, served piping hot with our fresh corn tortilla chips!

\$10.50 Chili Con Queso **\$11.75**

TOSTADAS~Your choice of ground beef or shredded chicken; served on a fresh & crispy corn tortilla with beans. Sour cream and guacamole garnish. **\$12.50**

PANCHO VILLA QUESADILLAS Fresh flour tortilla filled with mixed cheeses, tomatoes and onions, served Sour cream and Guacamole.

Cheese Only **\$11.25** Shredded Chicken \$ **14.00** Ground Beef **\$14.00**

GUACAMOLE SALAD APP- a generous serving of fresh made Guacamole piled on a bed of lettuce topped with tomatoes and cheese ! **\$11.00**

STREET TACOS A soft corn tortilla with cilantro and pico de gallo

Carnitas (shredded pork) **\$3.50** each, Beef tips in a red sauce **\$4.00**

Mahi Mahi (Lightly battered and fried) **\$5.25 each**

HOMEMADE SOUPS & CHILI

EI TORO BRAVO CHILI (cup or Bowl) **\$4.50/\$6.00** add Cheese and Onions **\$1.00**

BLACK BEANS & RICE (cup or bowl) **\$3.75/\$5.00**

ETB CHICKEN SOUP **\$4.50/\$8.00** Dinner Size **\$14.00**

(Shredded Chicken in our Chicken Broth, rice, pico de gallo, and cilantro)

~Mexican Dinners~

Chile Colorado\$18.95

Beef chunks simmered in our special red chile sauce, served w/chile relleno, refried beans, seasoned rice, salad garnish and 2 fresh flour tortillas.

Relleno Plate\$18.50

2 long green chiles stuffed with Monterrey jack cheese, battered & deep fried. Covered w/ green sauce & melted cheese. Served w/ refried beans, seasoned rice and salad garnish.

Tampiqueno Steak \$28.75

10 oz top angus sirloin, chargrilled to order then smothered in tampiqueno sauce, jalapenos & onions. Served with a cheese enchilada , green chile sauce, refried beans, rice & salad garnish.

Top Angus Sirloin & Chile Relleno..... \$26.95

10 oz sirloin chargrilled to order. Served with chile relleno, refried beans, rice & salad garnish

2 Tamale Plate (chicken or pork), served with rice and refried beans, salad with choice of red or green sauce.

\$16.50

~American Dinners~

Top Angus Sirloin \$24.95

10 oz sirloin chargrilled to order. Served with French fries & salad garnish

Chicken Tenders \$15.25

Lightly breaded and deep fried chicken breast strips. Served with French fries

Burgers

Green Chile Burger \$14.50

Angus beef patty topped with green chile peppers, Monterrey jack cheese, lettuce, tomato and sliced onion. Served with French fries.

Southwest Burger \$14.50

Angus beef patty topped with an egg fried over easy style, topped w/your choice of cheese, lettuce, tomato and sliced onion and guacamole, Served with French fries.

“El Gringo” Burger \$12.50

Angus beef patty topped w/your choice of cheese, lettuce, tomato and sliced onion. Served with French fries.

(add our homemade chili to any burger for \$1.50)

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

~~Santa Fe Quesadillas~~

Pancho Villa.....	\$12.50
Seasoned ground beef w/ a blend of four cheeses, onion & tomatoes. Garnished w/ guacamole, sour cream, pico de gallo & shredded lettuce. Choose flour or spinach tortilla	
Chama Steak or Chama Chicken	\$13.95
Thin strips of marinated steak or chicken breast w/multi-colored bell peppers & onions sauteed in olive oil. Choice of flour or spinach tortilla	

~~Vegetarian~~

(Your choice of spinach or flour tortillas, red or green chile sauce. Each dish served w/ multi-colored bell peppers sauteed in olive oil, cilantro, garlic, onions & jalapenos)

Veggie Burrito	\$14.25
Veggie Chimichanga (non-fried)	\$15.75
Fresh flour tortilla w/grilled shrimp, onions, refried beans. Topped with melted cheddar cheese, green chile sauce, guacamole & sour cream. Served with salad garnish.	
Veggie Cancun Combo.....	\$15.00
2 rolled enchiladas covered w/ green chile sauce, topped w/sour cream & guacamole. Served w/ bean taco, rice & refried beans.	
Veggie Fajitas.....	\$15.75
Multi-colored peppers sauteed in olive oil w/ cilantro, garlic, onion & jalapenos. Served w/ 3 flour tortillas.	

~~Desserts~~

FLAN		\$5.50
Daniella's fresh homemade flan made rich and sweet! Topped w/ whipped cream		
DEEP FRIED CHEESECAKE		\$6.00
Abuela's recipe ~prepared upon request~ Cool center, deep fried to a golden brown		
SOPAIPILLAS	Small (2).	\$3.00
A batter pastry, hollow & deep fried to a golden brown.	Large (4)	\$5.50
Sprinkled w/ Cinnamon Sugar and served warm w/ honey		
TREE OF LIFE		\$3.25
4 deep fried brownie bites served w/ whipped cream and cinnamon sugar		
CHURROS		\$6.50
Delicious Mexican pastry tossed in cinnamon sugar and served with ice cream.		
FRIED ICE CREAM		\$6.00
Vanilla ice cream rolled in sweetened corn flakes then deep fried to a golden brown and sprinkled with cinnamon sugar.		

~New Mexico Enchiladas~

New Mexico Style (stacked)..... .. \$14.75

3 fresh corn tortillas served with your choice of beef, chicken or cheese, with red or green chile sauce, refried beans & onions. Served with salad garnish

With egg add..... \$1.75

Enchilada Platter.....\$15.25

2 layers of corn tortillas stacked with your choice of beef, chicken or cheese with red or green chile Sauce.
Served with refried beans , onions , rice and salad garnish

~Combination Platters~

(All platters served with a beef taco, refried beans, seasoned rice & salad garnish)

No. 1 Monterrey \$16.25

2 rolled enchiladas w/ your choice of beef, chicken or cheese w/red or green chile sauce

No. 2 Cancun

2 enchiladas Rancheras, 2 rolled cheese enchiladas with green sauce , topped with sour cream and guacamole.

NO SUBSTITUTIONS. \$16.35

No. 3 Veracruz \$18.00

2 rolled enchiladas w/your choice of beef, chicken or cheese w/ red or green chile sauce ,served with chile relleno

No. 4 Tijuana \$14.50

1 rolled enchilada w/ your choice of beef, chicken or cheese w/ red or green chile sauce

No. 5 Acapulco \$16.25

1 rolled enchilada w/ your choice of beef, chicken or cheese w/ red or green chile sauce, served with chile relleno

~Seafood~

Mahi Mahi Dinner..... \$22.00

3 pieces of lightly breaded mahi mahi, deep fried crisp and golden. Served with seasoned rice, black beans and salad garnish.

Pescado Rico \$17.25

Baked Tilapia w/ sweet mango chipotle sauce, Caribbean rice, refried beans and 3 plantains

Shrimp Fajitas \$24.75

Generous portion of grilled shrimp w/sauteed onions & multi-colored bell peppers. Served with seasoned rice, refried beans and 3 tortillas. Garnished with cheese, guacamole, sour cream, green chile sauce and pico de gallo.

Shrimp Chimichanga (fried or non-fried) \$22.75

Fresh flour tortilla w/grilled shrimp, onions, refried beans. Topped with melted cheddar cheese, green chile sauce, guacamole and sour cream. Served with salad garnish.

Shrimp Fajita Burrito \$21.75

Grilled Shrimp & refried beans in a flour tortilla w/ sauteed onions, multi-colored bell peppers & garlic. Topped with melted cheddar cheese and your choice of red or green chile sauce. Served with seasoned rice and salad garnish.

~Salads~

Taco salad \$14.75

Served in a flour or spinach tortilla bowl filled with lettuce, seasoned ground beef and refried beans. Topped with onions, tomatoes, shredded cheese, sour cream and guacamole.

Ranchero Chicken Salad \$14.75

Served in a flour or spinach tortilla bowl filled with lettuce, shredded chicken & refried beans. Topped with onions, tomatoes, shredded cheese, sour cream and guacamole.

Fajita Salad Chicken \$17.75 Steak or shrimp \$19.95

Served in a flour or spinach tortilla bowl filled with lettuce and your choice of steak, shredded chicken or grilled shrimp & refried beans. Topped with sauteed onions, and multi-colored bell peppers, tomatoes, shredded cheese, sour cream and guacamole.

El Toro Bravo Restaurant ~~ "Where it's love at first sight !"

~~A LA CARTE~~

REFRIED BEANS	\$3.50
BLACK BEANS.....	\$3.50
SEASONED RICE.....	\$3.50
CHILE RELLENO W/ SAUCE	\$7.95
TACO (beef or chicken).....	\$3.00
SOFT TACO (corn or flour tortilla).....	\$3.00
3 TORTILLAS (corn or flour).....	\$1.25
BEAN BURRITO.....	\$11.00
MEAT BURRITO.....	\$11.00
ENCHILADA(rolled beef, chicken or cheese)(red or green chile sauce).....	\$ 4.00
TOSTONES.....	\$5.95
STREET CORN.....	\$5.95
MADUROS.....	\$4.95
EGG.....	\$1.75
FRENCH FRIES.....	\$4.95
SOUR CREAM.....	\$1.05
GUACAMOLE.....	\$2.85
SIDE OF GREEN OR RED CHILE SAUCE.....	\$1.00
PICO DE GALLO.....	\$1.00
EXTRA CHEESE.....	\$1.00
CHIPS & SALSA ~.....Salsa (pint) \$5.00...Chips \$2.50.....Both... \$6.95	
QUESO (side).....	\$1.50
GOURMET SAUCES ~ (16 oz each)	
.....(table salsa)....\$6.95.....Green or red sauce	\$12.00

~~BEVERAGES~~

SANGRIA (A fruity sweet wine w/ a sprinkle of cinnamon) GLASS	\$ 9.00
PITCHER	\$28.50
IMPORTED BEER Corona, Modelo, Tecate, Bohemia, DosXX	\$5.25
Dos XX Amber , Medallia, Pacifico	
DOMESTIC BEER Bud, Bud lt, Coors lt, Miller lt.	\$4.50
SODA COKE, DIET COKE, SPRITE, MR. PIBB, MELLOW YELLOW	\$3.49
TEA (ICED OR HOT) OR COFFEE	\$3.49
To Go-	\$1.75
JARRITOS MANDARIN, LIME, PINEAPPLE OR TAMARIND	\$3.00
LIMONADA (FRESH LIMEADE)	\$3.75
BOTTLED SPRING WATER	\$2.00
PERRIER	\$2.95
PELLEGRINO	\$2.95

Corona

LA
CERVEZA
MAS
FINA

EL TAPABRAND

LUNCH SPECIALS

TACO SALAD • BEEF OR CHICKEN TACO PLATE
BEEF OR CHICKEN CHIMICHANGA
HALF GUADALAJARA PLATE • HALF CHALUPA PLATE
TIJUANA COMBO #4

\$10.00

SPECIAL BURRITO • SINGLE SOPAPILLA PLATE
TWO (2) STREET TACO PLATE (CARNITAS OR BEEF)
LUNCH BURGER WITH FRIES

\$11.00

LUNCH FAJITAS (STEAK, CHICKEN, OR COMBO)

\$13.50



Relax responsibly®.

Corona Extra® Beer. Imported by Crown Imports, Chicago, IL