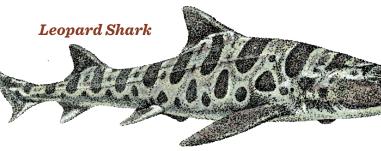
BOTANAS

V Guacamole

We make our authentic and delicious guacamole daily with fresh avocados, tomatoes, peppers, onions and fresh herbs. Served with hot fresh corn tortilla chips. 6.99



X Coctel de Camarones

Our traditional Mexican version. Shrimp, avocado, cucumbers. tomatoes, and spices are served marinating in a mouthwatering tomato broth cocktail. 12.99

X Y Tamales

Our famous handmade tamales. One green chile corn tamale and one red beef tamale. Served in the husk with a drizzle of

X V Queso Guillermo

Hot bubbling cheeses blended with yellow chiles, onions and tomatoes. Served sizzling at your table, with pico de gallo, limes and fresh corn tortillas. 8.99

Add chargrilled scallions 2.00

Add Mochomos (specially seasoned, crispy beef) 4.00 or Grilled Chicken 5.00

Frijoles Charros

A creamy, slightly spicy dip of frijoles refrito, our fundido cream sauce, cheese, and pico de gallo. 6.99

Tacos Fritos

Handmade crispy shredded beef or chicken tacos. 7.99

El Encanto Sampler

Our famous Pollo Fundido, a red beef and a green corn tamale, topped with sauce, taquitos with guacamole. Served with black beans and two fried jalapenos. 16.99

X Carne Asada Tacos

Two soft corn tortillas stuffed with our mesquite grilled Carne Asada, then topped with cabbage, red onion and cilantro. 8.99

Shrimp Tacos

Two lightly fried corn tortillas with fresh shrimp sautéed in pico de gallo, lettuce, queso fresco, red onions, shredded carrots and crema fresca. 9.99

Roasted Jalapeno Rellenos

Fresh roasted jalapenos stuffed with two cheeses and grilled chicken, drizzled with our house special Vera Cruz sauce. 6.99

Taquitos

Four crispy corn tortillas filled with shredded beef or chicken. Topped with shredded lettuce, carrots, red onions, tomatoes and cotija cheese. Served with our Avocado/Tomatillo & Chipolte salsas 8.99

X V Quesadilla

A fresh flour tortilla topped with cheddar and Monterrey Jack cheese, lightly grilled. 4.99

Add chile strips or green onions, guacamole or pico de gallo

Folded with chicken, beef or green chile beef 7.99

Chips & Salsa

Our housemade chips with a trio of salsas, including our original mild salsa, our Tomatillo salsa and Chef Regino's Award Winning Chipotle Picante Salsa. First basket complementary, each addt'l .99

ENSALADAS Y SOPAS

X V Ensalada Fresca

Mixed greens topped with fresh avocado, black beans, roasted corn, red onions, cucumbers, tomatoes, cotija cheese and a lemon vinaigrette dressing. 8.99

X V Ensalada Jalapeno Balsamico

Mixed lettuce, toasted pepitas, red onion, cotija cheese, diced tomatoes and jalapeno Balsamic dressing. 8.99

X V Dinner Salad

Mixed greens, cucumbers, red onion and tomatoes, topped with cotija cheese and your choice of dressing. 3.99

Add Sauteed Vegetables 2.99 Add shredded chicken or beef 3.99 Add Grilled Chicken or steak 4.99 Add Shrimp 5.99

X V Fajita Taco Salad*

Sizzling steak or chicken fajitas served over a bed of greens and refried beans, then topped with fresh tomatoes, green onion and jack and cheddar cheese. Served with guacamole and sour cream on the side. Vegetables 9.99 Chicken or Steak

**Hems with asterisks are served under cooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness - FDA A 20% gratuity may be added to parties of 8 or more and for separate checks.

These items are or can be made vegetarian. Please ask your server for details These items may be spicy

These items are or can be made gluten free. Please tell your server that you require the gluten free modification

Sopa de Albondigas

Mexican meatballs in a savory beef broth with fresh vegetables 6.99

Plato de Chile Verde

Our famous Chile Verde served hot in a bowl. Served with a tortilla. 7.99

SIDES

Avocado 1.99 Guacamole 2.25 Beans 1.99 Rice 1.99 Cheese 1.99 Tortillas

(flour or corn) 1.99

Jalapenos pickled, fresh, or fried 1.99 Sour Cream 1.59

Pico de gallo 1.99 Red, Green or

Fundido Sauce 1.99 Side of Sautéed Vegetables 2.99

X Camarones con Salsa Autentica

Five large shrimp sautéed and served with your choice of one of our delicious sauces. Served with corn rice & grilled vegetables. 17.99

Habanero – a cream sauce made with Habanero peppers (slightly spicy)

Veracruz - an authentic salsa of tomatoes, Caribbean peppers, olives, wine, onions and spices.

Tequila Lime - fresh garlic, cilantro, olive oil, citrus juices and Sauza Gold Tequila.

X V Enchiladas de Queso

Corn tortillas stuffed with two cheeses, then topped with red or green chile sauces. Served with beans and rice.

ESPECIALES

9.99 Small portion 7.99 Add chicken 13.99 Add beef 14.99

Enchiladas de Pollo con Mole

Chicken enchiladas topped with our authentic mole sauce. Served with black beans and corn rice. 14.99 Small portion

X Pollo Asado con Salsa Autentica

A perfectly grilled chicken breast covered with your choice of one our homemade authentic sauces. Served with black beans and rice. 12.99 *Panchero* - our very spicy tomato and jalapeno sauce Culichi - a creamy poblano sauce

Pollo Fundido

El Encanto's fresh roasted chicken breast, blended with spices, onions and peppers, rolled in a crispy hot flour tortilla and covered with our famous jalapeno cream cheese sauce and cheddar cheese. Served with rice. 11.99 Small portion 9.99

V Plato Burro

A fresh flour tortilla filled with your choice of filling. Served with Mexican rice & refried beans. May be deep fried. Shredded chicken, Carnitas, refried beans or vegetables 10.99 Green chile beef or shredded beef 12.99 Carne or Pollo Asada 14.99 Add sauce 1.99 Sub whole wheat or gluten free tortilla .99

X V Enchiladas Vegetarianas Culichi

Two corn tortillas filled with a sautée of vegetables. Topped with a poblano cream sauce. Served with corn, rice and black beans. 14.99

X Lamb Barbacoa

Lamb roasted in chef's special barbacoa sauce with carrots and potatoes. Served with fresh corn tortillas. 16.99

Chile Relleno con Pollo

A large fresh roasted Anaheim chile stuffed with refried beans and our grilled chicken, then topped with entomatada sauce and jack cheese. Served with black beans and corn rice. 14.99

Spotted Eagle Rays

Octopus

Giant Pacific

 ▼ Fajitas* Marinated strips of chicken, beef or vegetables, mesquite grilled with fresh peppers and onions. Served sizzling hot at your table with warm tortillas, guacamole, beans and pico de gallo salsa. Chicken or Beef 16.99 • Vegetables 12.99

X Plato de Carnitas

Our slow roasted pork, served with Tomatillo Chipotle sauce, cabbage, cilantro, black beans and fresh corn tortillas, 14,99

Plato de Mexicano

A cheese enchilada, beef taco and a red beef tamale. Served with refried beans. 14.99

X Carne Asada Relleno*

A beautifully roasted poblano chile, stuffed with mesquite grilled tender Sirloin steak and fundido mashed potatoes topped with a chile poblano sauce. Served with roasted vegetables. 18.99

X Carne Asada*

A tender ribeye steak, mesquite grilled to perfection. Served with a cheese enchilada, rice and beans. 18.99

ESPECIALES DEL MAR-

X Pescado con Salsa Autentica

Chef's seafood filet sautéed with your choice of one of our delicious sauces. Served with corn rice & vegetables, 17.99 Veracruz - an authentic salsa of tomatoes, Caribbean peppers, olives, wine, onions and spices.

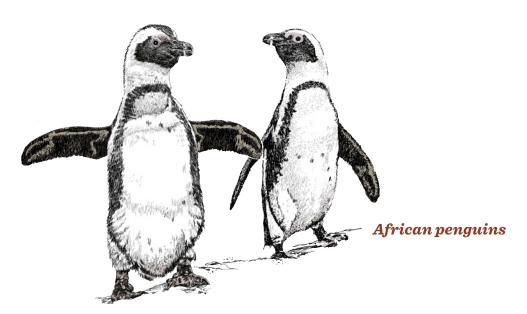
Habanero – a cream sauce made with Habanero peppers (slightly spicy)

X Ahi Tuna Tacos

Blackened and seared Ahi Tuna in flour tortillas with cabbage, guacamole, pico de gallo and pasilla sauce. Served with black beans and corn rice. 17.99

X Tacos de Pescado Asado

Chef's seafood selection, marinated and grilled, placed in corn tortillas with cilantro pesto and shredded cabbage. Served with pico de gallo, black beans & rice. 14.99 Small portion 10.99



The History of El Encanto

The original El Encanto (*The Enchanted*) Restaurant and Cantina is located in the center of Cave Creek. In 1989, Bill Nelson purchased a vacant building, and with a love of Mexico and Mexican food, opened the first El Encanto. He brought a chef he'd known for twenty years from Mexico. Using the finest and freshest ingredients, they put together an authentic menu that people quickly called "the best Mexican food in the Valley." Also having a love of old Mexican architecture, Bill made many trips across the border, bringing back ideas and materials to incorporate into El Encanto. The patio and restaurant's style aim to bring the look and feel of Mexico to your dining experience.

El Encanto became a favorite for its enchanting setting and great food. The business grew rapidly and eventually needed a more developed and improved infrastructure. In 2003, Bill implored his eldest daughter Christine, a lawyer living in DC at the time, to come back to run the business. Christine developed new operating systems to increase consistency in the quality of food and service and built a management team to implement them. The focus is always on improving consistency and enhancing the level of service.

Christine and Chef Hernandez continue to work on maintaining an innovative menu—one that maintains the best of the old favorites, while adding more fresh seafood and specialties of Chef Hernandez's specialties from his hometown, Mazatlan.

In 2005, the restaurant had grown to such a success that Bill and Christine decided it was time to expand.

The second location, El Encanto Dos, opened in January of 2006. Dos sits on a large piece of property in Desert Hills and has an organic garden complete with a free-range chicken coup, waterfalls and a pond. El Encanto de la Fuente (of the fountain) opened in Fountain Hills in 2009 and our latest location in the OdySea in the Desert Aquarium in Scottsdale in 2016. All of the El Encanto restaurants serve the same great food in an authentic Mexican atmosphere.

Though we lost Bill in 2010, his spirit lives on in everything we do at El Encanto. Christine (and the amazing family of El Encanto employees) continue to run the business.

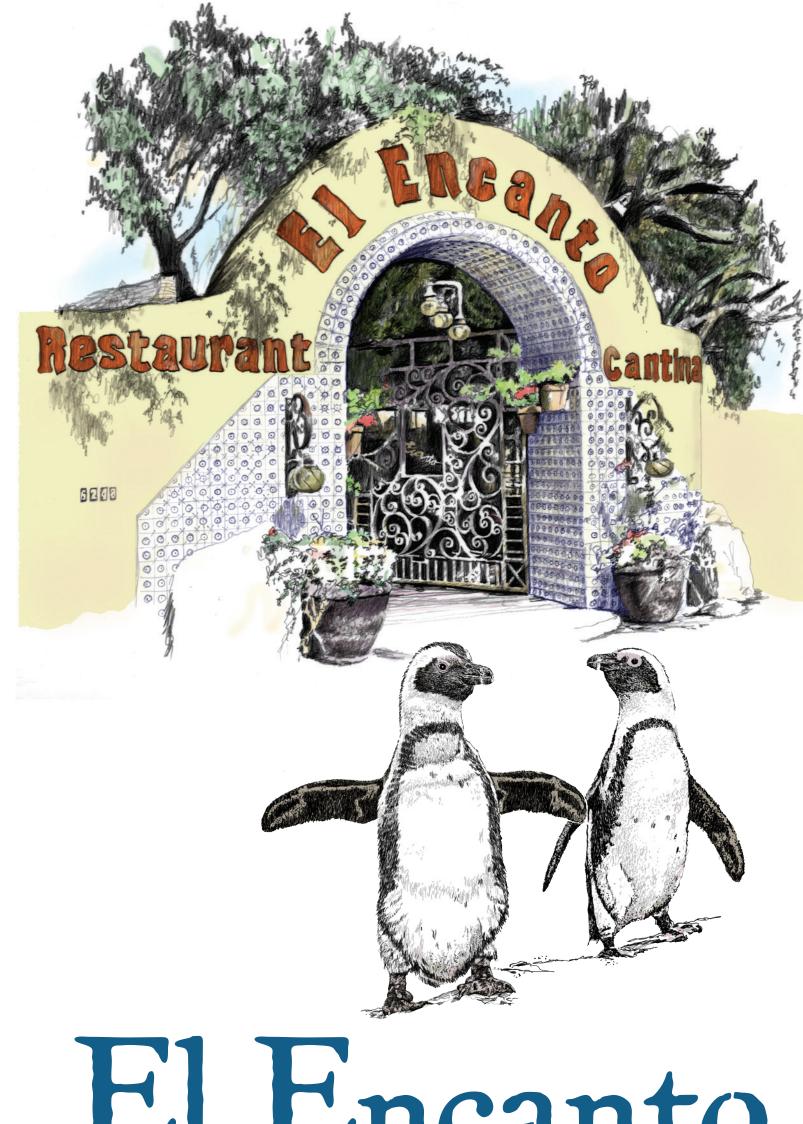
Thank you for joining us at El Encanto today. We hope your experience at El Encanto is wonderful and that you'll come to share our love of Mexican food and culture.

El Encanto 6248 E. Cave Creek Road, Cave Creek, Arizona 480-488-1752

El Encanto Dos 1112 E. Carefree Highway, Desert Hills, Arizona 623-780-5948

El Encanto de le Fuente 11044 N. Saguaro Blvd., Fountain Hills, AZ 480-837-1070





El Encanto Mexican Restaurant

OdySea in the Desert

Especiales de Almuerzo

V Plato de Enchilada

A corn tortilla stuffed with cheese and onions, topped with our red or green sauce. Served with rice and beans. 7.99 Add chicken 2.00 or beef 2.50

Enchilada de Pollo con Mole

A corn tortilla stuffed with roasted chicken and cheese, then topped with our mole. Served with black beans and corn rice. 10.99

El Encanto Burger*

Our juicy burger, grilled to order. Served with French fries and garnished with lettuce & tomato. 7.99

Choose between the following toppings: Cheddar cheese, jalapeno jack, grilled onions, roasted green chilies, jalapenos or avocado. Add 1.00 each

Pollo Asado Sandwich

Our marinated & chargrilled chicken breast served on traditional Mexican torta with french fries, lettuce and tomato garnish. 8.99

Choose between the following toppings: Cheddar cheese, jalapeno jack, grilled onions, roasted green chilies, jalapenos or avocado. Add 1.00 each

Carnitas Burro

Our tender pork carnitas fill a warm tortilla topped with green sauce. Served with Mexican rice. 7.99

X V Plato de Fajitas*

A half order of chicken or beef fajitas, grilled with red and green peppers and onions. Served with refried beans, pico de gallo and a flour tortilla. 10.99

V Tostada

A crispy corn tortilla, topped with refried beans, cheddar and jack cheese, lettuce, and tomato. 4.99

Add Guacamole \$2.25 Add Chicken or Shredded Beef 3.00

× Pescado

Chef's seafood selection, grilled to perfection and topped with pico de gallo. Served with rice and a tortilla. 9.99

Plato Mexicano

A shredded beef taco, a cheese enchilada and refried beans.

Pollo Fundido

Our famous fundido in a lunch sized portion. Served with rice, 8.99

Carne Asada Burro

Our delicious carne asada stuffed into a warm tortilla with pico de gallo. Served with refried beans. 8.99

Traditional Mexican Torta

Our marinated and grilled Carne Asada stuffed into a traditional Mexican Torta roll with mayo, guacamole, jalapeno jack cheese, lettuce, tomatoes and pickled jalapenos. Served with French fries. 9.99

Carnitas Torta

Our slow roasted carnitas stuffed into a traditional Mexican Torta roll with chipotle sauce, guacamole, chopped cabbage and red onion. Served with French fries. 8.99

Grilled Chicken Wrap

Chipotle tortilla stuffed with grilled chicken, pico de gallo, cilantro, onions, lettuce, pasilla sauce. Served with French fries. \$9.99 Sub fish \$11.99

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El Encanto

 $Scrambled\ eggs\ with\ tortillas,\ grilled\ chicken,\ green\ chilies,\ tomatoes,\ cheddar\ cheese\ and\ salsa.\ Served\ with\ refried\ beans.\ 7.79$

Chorizo Scrambled

All beefchorizo scrambled with eggs, salsa and cheddar cheese. Served with refried beans. 7.49

Breakfast Burrito

A flour tortilla filled with three scrambled eggs, tomatoes, onions, cheddar cheese and bell peppers. Served with refried beans. 7.49

Buttermilk Pancakes 4.99

Machaca con Huevos

Machaca sautéed with scrambled eggs. Served with refried beans. 7.49

Huevos Rancheros*

