

Bienvenidos - Welcome

The El Chihuahua Restaurant bears the name of our homeland, the state of Chihuahua in Northern Mexico. The word "Chihuahua" is a Taramara Indian word which means a place where the corn grows, a feeding field.

This beautiful state in Mexico ranges from sandy deserts to high mountain forests. It is also the home of La Baranca Del Cobre (Copper Canyon), a desolate mountain range twice as deep as the Grand Canyon.

It was there at the foothills of Sierra Madre where our grandmother, a full-blooded Taramara Indian maiden, married a young French gentleman. Together, they raised four children, one of which was our mother Dolores. It was at the age of seventeen that Dolores met a handsome young man of Spanish descent with curly, dark hair and dazzling green eyes named Manuel. They were married a few years later.

In 1966, Manuel and Dolores came to America (Utah) with their family to fulfill their version of the American Dream by opening their own restaurant. It was here that they taught their children what their forefathers taught them: the preparation of Mexican food.

We have always believed that Mexican food isn't what we do — it is what we are! We are proud to offer you the freshest produce, real cheese, choice meats, real dairy products and true Mexican recipes.

Here at El Chihuahua we don't do things with a flare. We're not flashy. We simply do what our ancestors taught us from day one: Mexican food the way it should be, not processed, not Americanized, and prepared fresh every day. Our food is truly Mexican.

So from the foothills of the Sierra Madre to your table, please enjoy our life. Our life is Mexican food.

Thank you and please come see us again.

The Quinoney Family

El Chihuahua Mexican Restaurant & Rose's Cantina

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EL Chihuahua Mexican Restaurant & ROSE'S CANTINA



COMPLIMENTARY BASKET OF CHIPS WITH MEAL

Additional basket \$1.50

We are proud that our ethnic style of cuisine demands only the freshest, highest quality meats, dairy products, and produce. We do not use lard or MSG in any of our foods.

SALADS AND SOUP

Taco Salad

A giant, crisp flour tortilla bowl filled with lettuce and topped with chopped tomatoes, onions, bell peppers, mild green chilies, cheese, guacamole, and sour cream.

Ground Beef.....\$15.00
Chicken Breast.....\$15.00

Chicken Breast Salad

A giant, crisp flour tortilla bowl filled with lettuce and topped with seasoned grilled chicken breast, tomatoes, beets, onions, bell peppers and cheese.....\$15.00

Shrimp & Avocado Salad

A giant, crisp flour tortilla bowl filled with lettuce and topped with shrimp, avocado wedges, tomatoes, onions, bell peppers, and cheese.....\$16.00

COMBINATION DINNERS

All dinners served with rice and beans or zucchini with cheese.

S1. Tamale & Burrito Combo

Pork tamale and a burrito with ground or shredded beef, bean and cheese, chicken or chile verde.....\$17.50

S2. Taco & Chile Relleno Combo

Taco with your choice of chicken, ground or shredded beef accompanied by a chile relleno.....\$17.50

S3. Two Enchilada Combo

Two Cheese.....\$15.50
Two Ground Beef.....\$16.50
Two Chicken.....\$16.50
Two Shredded Beef.....\$16.50
Two Chile Verde.....\$16.50
Two Spicy Pork.....\$16.50
Two Seafood.....\$19.00
Two Shrimp.....\$19.00
Two Chicken with Poblano.....\$18.50
Two Halibut.....\$25.00
Add White Sauce to any combo.....\$2.50

S4. Two Burrito Combo

Two Bean and Cheese.....\$14.50
Two Veggie.....\$15.50
Two Chicken.....\$16.50
Two Ground Beef.....\$16.50
Two Chile Colorado.....\$17.50
Two Chile Verde.....\$17.50
Two Shredded Beef.....\$17.50
Two Spicy Pork.....\$17.50
Two Carne Asada.....\$19.50
Two Burritos covered with melted cheese and sauce add an additional.....\$3.50

S5. Quesadilla & Spicy Pork Taco Combo

One Quesadilla - Chicken or Chile Verde, Two Spicy Pork Tacos with cabbage, cheese and pico.....\$18.50

S6. Enchilada & Chile Relleno Combo: Cheese or Beef on Enchilada.....\$17.50

À LA CARTE

Taco.....\$6.00
Burrito.....\$6.50
Tostada.....\$6.00
Enchilada.....\$6.00
Quesadillas
Cheese.....\$6.50
Chicken.....\$7.50
Chile Verde.....\$7.50
Spicy Pork.....\$7.50
Chile Relleno.....\$7.50
Tamale.....\$7.50
Zucchini & Cheese.....\$6.50
French Fries.....\$6.00
Add Carne Asada.....\$4.00
Add Chile Verde.....\$3.00
Add Cheese.....\$1.50

Shrimp Dinner Salad.....\$13.00

Chicken Dinner Salad.....\$11.00

Dinner Salad

A combination of lettuce, tomatoes, beets, onions, bell peppers, cheese and croutons.....\$7.50
Your choice of dressing: Ranch, Bleu Cheese, Balsamic Vinaigrette, Thousand Island and House Mustard Vinaigrette.

Guacamole Dip

SM.....\$6.50
MED.....\$7.50
LG.....\$11.00

Tortilla Soup

Cup.....\$4.50
Bowl.....\$6.50
Add Chicken.....\$2.00

TACO PLATTERS

All Taco Platters served with rice and beans or zucchini with cheese.

Chihuahua Taco

Strips of sirloin stir fried with potatoes, tomatoes, onions, bell peppers, mild green chilies.
Served in large flour tortilla.....\$18.00

Picadillo Taco (hot & spicy)

Ground beef stir fried with onions, bell peppers, mild green chilies, serranos, tomatoes and potatoes.
Served in a large flour tortilla.....\$18.00

Chicken Breast Taco

Strips of chicken breast, cooked in tangy tomato sauce, combined with tomatoes, onions, bell peppers and mild green chilies.
Served in a large flour tortilla.....\$17.50

Shrimp & Chicken Taco

Black Tiger Shrimp and tender chicken breast, cooked in a tangy tomato sauce, combined with tomatoes, onions, bell peppers and mild green chilies.
Served in a large flour tortilla.....\$19.00

Shrimp Taco

Black Tiger Shrimp sizzled together with tomatoes, onions, bell peppers and mild green chilies.
Served in a large flour tortilla.....\$21.00

Grandma's Grilled Tacos

Three grilled tacos, garnished the old Mexican way - topped with cabbage, tomatoes, onions, cheese and pico.
Ground Beef.....\$16.50
Chicken Breast.....\$16.50
Mashed Potatoes.....\$16.50
Shredded Beef.....\$16.50
Spicy Pork.....\$16.50
Shrimp.....\$20.00
Carne Asada.....\$20.00

EXTRAS & SIDES

Beans.....\$4.50
Rice.....\$4.50
Corn Tortillas.....\$2.00
Flour Tortillas.....\$2.00
Extra Cheese.....\$3.00
Sour Cream.....\$1.00
Pico de Gallo.....\$2.50
Chips and Salsa to go.....\$6.00
Salsa to go (quart).....\$6.00
Mole to go (quart).....\$7.00

Thoroughly cooking food such as beef, eggs, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for more information.

PLATTER SPECIALTIES (SUBSTITUTIONS ADD \$2.00)

Most dinners served with rice and beans or zucchini with cheese.

1. Mexican Plate

A cheese or ground beef enchilada, ground beef taco and chile verde burrito.....\$19.00

2. Chile Colorado (hot)

Lean diced pork cooked with potatoes, onions and a variety of spicy chilies to create a red Mexican stew.
Your choice of flour or corn tortillas.....\$18.50

3. Chile Verde

Lean diced pork cooked and combined with onions and a variety of spicy chilies to create a green Mexican stew.
Your choice of flour or corn tortillas.....\$18.50

4. Chile Relleno

Two mild green chile peppers stuffed with cheese, fried in an egg omelet and smothered with our zesty ranchero sauce or chile verde sauce.
Your choice of flour or corn tortillas.....\$17.50

5. Tamales

Two tamales filled with spicy pork rolled in corn husks, and steamed for an authentic Mexican flavor. Smothered with chile verde and cheese.....\$18.50

6. Steak Ranchero

12 oz steak topped with potatoes and smothered in our zesty tomato sauce or chile verde sauce. Your choice of flour or corn tortillas.
Sirloin Beef.....\$20.00
Ground Beef.....\$19.00

7. Chihuahua Combo

Cheese or ground beef enchilada, chile relleno and chile verde burrito.....\$21.00

8. Cluck and Surf

8 oz Halibut fillet and a chicken enchilada smothered in our white sauce with a side of rice and beans.....\$25.00

9. Carne Asada Burrito

A giant, thirteen inch flour tortilla stuffed with carne asada, potatoes, onions, tomatoes, peppers, and chilies. Served with guacamole, rice and beans.
(A lot of food - hope you're hungry).....\$23.00

10. Fajita

A stir fried combination of meat, onions, bell peppers, tomatoes, mild green chilies cooked with assorted Mexican spices, and guacamole.
Your choice of flour or corn tortillas.
Veggie.....\$16.50
Sirloin Beef.....\$20.00
Chicken Breast.....\$19.50
Pork Tenderloin.....\$19.50
Shrimp.....\$22.00
Halibut.....\$25.00

NIÑOS MENU (KIDS UNDER 12)

Kids platters served with rice and beans or french fries and drink.

1. Ground Beef Taco.....\$7.00
2. Ground Beef or Cheese Enchilada.....\$7.00
3. Bean and Cheese Burrito.....\$7.00
4. Chicken Fingers.....\$7.00
5. Quesadilla.....\$7.00
Add your choice of meat.....add \$1.00

DESSERT

Fried Ice Cream.....\$6.50
Flan.....\$6.50

ALCOHOLIC BEVERAGE MENU AVAILABLE UPON REQUEST.

AN 18% GRATUITY WILL BE ADDED ON PARTIES OF 8 OR MORE.

11. Chimichanga

A large flour tortilla stuffed with meat and vegetables deep fried until crispy and topped with guacamole and sour cream.
Veggie.....\$16.50
Chile Verde.....\$18.50
Shredded Beef.....\$18.50
Chicken Breast.....\$18.50
Carne Asada.....\$21.00
Shrimp.....\$22.00
Halibut.....\$25.00

12. Flautas

Also called "California Tacos." Two rolled corn tortillas stuffed with meat and deep fried until crispy. Topped with guacamole and sour cream.
Shredded Beef.....\$17.50
Chicken Breast.....\$17.50

13. Carne Asada Tacos

Two steak tacos on a flour tortilla, topped with pico, cabbage, cheese and grilled onions.....\$18.50
Add grilled serranos to make it hot!.....\$1.00

14. Tacos de Pescado (fish tacos)

Two battered fish fillet tacos garnished with tomatoes, cabbage, onions and cheese.....\$19.00

15. Mole Poblano

Chicken breast in a poblano and chocolate chile sauce. Sweet and spicy to the taste.
Your choice of flour or corn tortillas.....\$19.00

16. Quesadilla Platter

Three flour quesadillas - chicken, chile verde, shrimp.....\$18.50
Add sour cream and guacamole.....\$4.00

17. Spicy Burritos (HOT - Grandma's way)

Right off the grill. Grilled with onions and serranos and your choice of meat.
Steak, Chicken, or Pork.....\$18.50

18. Mexican Puerco Bowls

Your choice of tortillas
Bowl of Chile Verde.....\$14.50
Bowl of Chile Colorado.....\$14.50
Posole (Mexican stew with pork and hominy).....\$14.50

BEVERAGES

"Our Famous Frosty"

Non-alcoholic fresh fruit refresher.
Fresh fruit and juice blended with milk creates a frosty beverage topped with whipped cream. Available in strawberry, raspberry, banana, piña colada, tropical fruit, mango, and orange creamsicle.....\$7.50

Other Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper,
Root Beer, Fruit Punch, Pink Lemonade,
Horchata (All you can drink).....\$3.00
Coffee, Hot Tea, Iced Tea, Milk.....\$3.00
Bottled Sarsaparilla.....\$3.00

