

# BOTANAS



## **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

## **Cocktail de Camarones**

*Our traditional Mexican version.*  
Shrimp, avocado, cucumbers and spices are served marinating in a mouth-watering tomato broth cocktail. 12.99

## **Tamales**

Our famous handmade tamales. One green chile corn tamale and one red beef tamale. Served in the husk with a drizzle of sauce. 8.99

## **Ensalada Fresca**

Mixed greens topped with fresh avocado, black beans, roasted corn, red onions, cucumbers, fresh tomatoes, cotija cheese and a lemon vinaigrette dressing. 8.99 Add grilled chicken 3.00

## **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 12.99

## **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 Machomos  
(specially seasoned, crispy beef),  
or grilled chicken 3.00

## **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

## **El Encanto Sampler**

Our famous Pollo Fundido, a red beef and a green corn tamale, topped with sauce, taquitos, avocado/tomatillo salsa, black beans and two fried jalapenos. 16.99

## **Tacos**

Two handmade crispy shredded beef or chicken tacos. 7.99

## **Shrimp Tacos**

Fresh shrimp inside two lightly fried corn tortillas, filled with lettuce, queso fresco, red onions, shredded carrots and crema fresca. 9.99

## **Plato de Chile Verde**

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

## **Sopa Albondigas**

Mexican meatballs in a savory beef broth with fresh vegetables. 6.99

## **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. 1.99

## **Chips and 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 addtl .99

## **Roasted Jalapeno Rellenos**

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

## **Sides**

Rice 1.99

Beans 1.99

Fundido Sauce 1.99

Avocado 1.99

Tortillas (flour or corn) 1.99

Guacamole 2.25

Fresh Jalapenos 1.99

Sour Cream 1.59

Pico de gallo 1.99

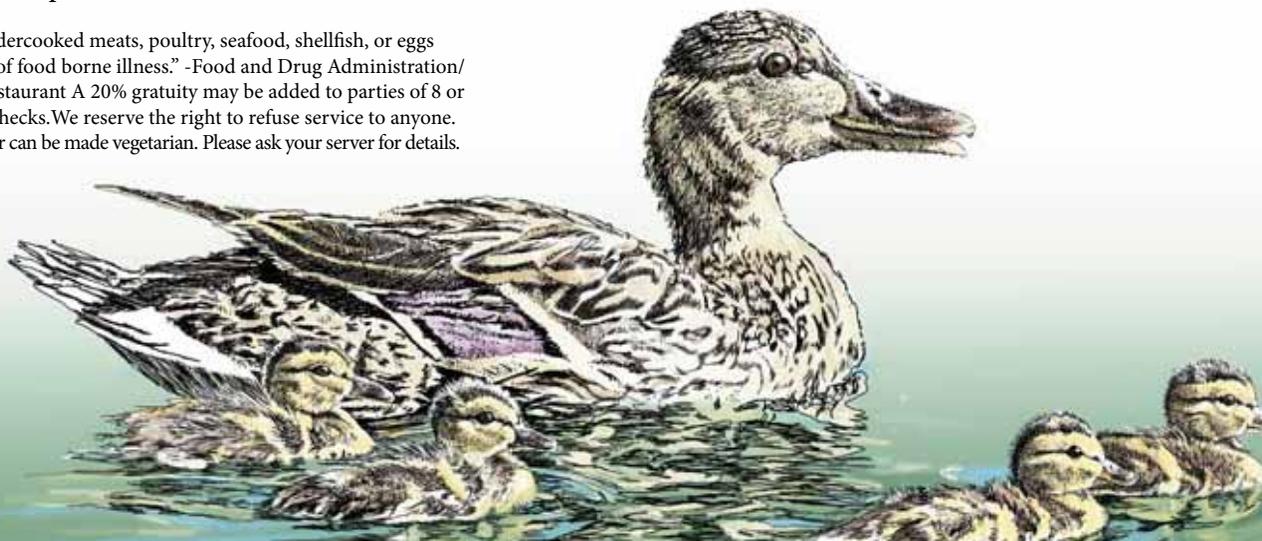
Cheese 1.99

French Fries 1.99

Red or Green Sauce 1.99

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# ESPECIALES

## Enchiladas de Queso

Corn tortillas stuffed with two cheeses, then topped with red or green chile sauces.

Served with beans and rice. 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. 13.99

Small portion 8.99

## Pollo Ranchero

A perfectly grilled chicken breast covered with our very spicy tomato and jalapeno sauce, served with black beans and rice. 12.99

## 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

## Plato Burro

A fresh flour tortilla filled with your choice of filling

Served with Mexican rice and refried beans.

Green chile beef or shredded beef 12.99

Shredded chicken, Carnitas,  
refried beans or vegetables. 10.99

Add sauce or deep fry 1.99

## 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

## Carne Asada

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

## 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.

Vegetables 9.99

Chicken or Beef 16.99

## 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 chile tamale. Served with refried beans. 11.99



## ESPECIALES DEL MAR

## Fish Tacos

Chef's seafood selection, marinated and grilled, then placed in corn tortillas with cilantro pesto.

Garnish with cabbage and pico de gallo. Served with black beans and rice. 12.99

Small portion 9.99

## Tequila Lime Shrimp

Five large shrimp, marinated in fresh garlic, cilantro, olive oil, citrus juices and Sauza Gold Tequila, then grilled to perfection. Served with corn rice and sautéed fresh vegetables. 16.99

## Pescado con Salsa Fresca

Chef's Seafood selection served with one of the following: Chef's freshly prepared fruit or avocado salsa or Our house Vera Cruz sauce-tomatoes, Caribbean peppers, olives, wine, onions and spices.

Served with corn rice and vegetables. 17.99

## Nightly Specials

**Monday:** Seafood Enchiladas

**Tuesday:** Chef's Carne Asada Selection

**Wednesday:** Spinach Enchiladas

**Thursday:** Chile Rellenos

**Friday:** Chef's Selection Fresh Seafood

**Saturday:** Chef's Selection  
Street Taco Bar seasonally on  
Friday and Saturday

**Sunday:** Seafood Enchiladas

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# BIENVENIDOS Ñ EL ENCANTO

## Cocktail de Camarones

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

## Sopa Albondigas

Mexican meatballs in a savory beef broth with fresh vegetables. 6.99

## Quesadilla

A lightly grilled flour tortilla topped with melted cheddar and jack cheese.. 4.99

*Add chile strips or green onion.*

*Add guacamole or Pico de Gallo. 1.99*

## Plato de Chile Verde

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

## Tamales

One each of our famous tamales. One green chile corn tamale and one red beef tamale.

Served in the husk with a drizzle of sauce. 8.99

## 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 12.99

# ESPECIALES DE ALMUERZO

## Carne Asada Burro

Our delicious carne asada stuffed into a warm tortilla with pico de gallo.

Served with refried beans. 8.99

## Plato de Enchilada

A corn tortilla stuffed with cheese, topped with our red or green sauce. Served with rice and beans. 7.29

*Add chicken or beef. 1.50*

## Enchilada de Pollo con Mole

A corn tortilla stuffed with roasted chicken and cheese, then topped with our mole.

Served with rice and beans. 8.99

## Carnitas Burro

Our tender pork carnitas fill a warm tortilla topped with green sauce.

Served with rice and beans. 7.99

## El Encanto Burger

Our juicy burger, grilled to order. Served with french fries and lettuce and a tomato garnish. 6.99

Choose between the following toppings:

Cheddar cheese, jalapeno jack, grilled onions, roasted green chilies, jalapenos or avocado.

*Add 1.00 each*

## 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. 8.99

## Tostada

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

*Add chicken, shredded beef, guacamole or vegetables. 1.99*

## Pollo Fundido

Our famous fundido in a lunch sized portion.

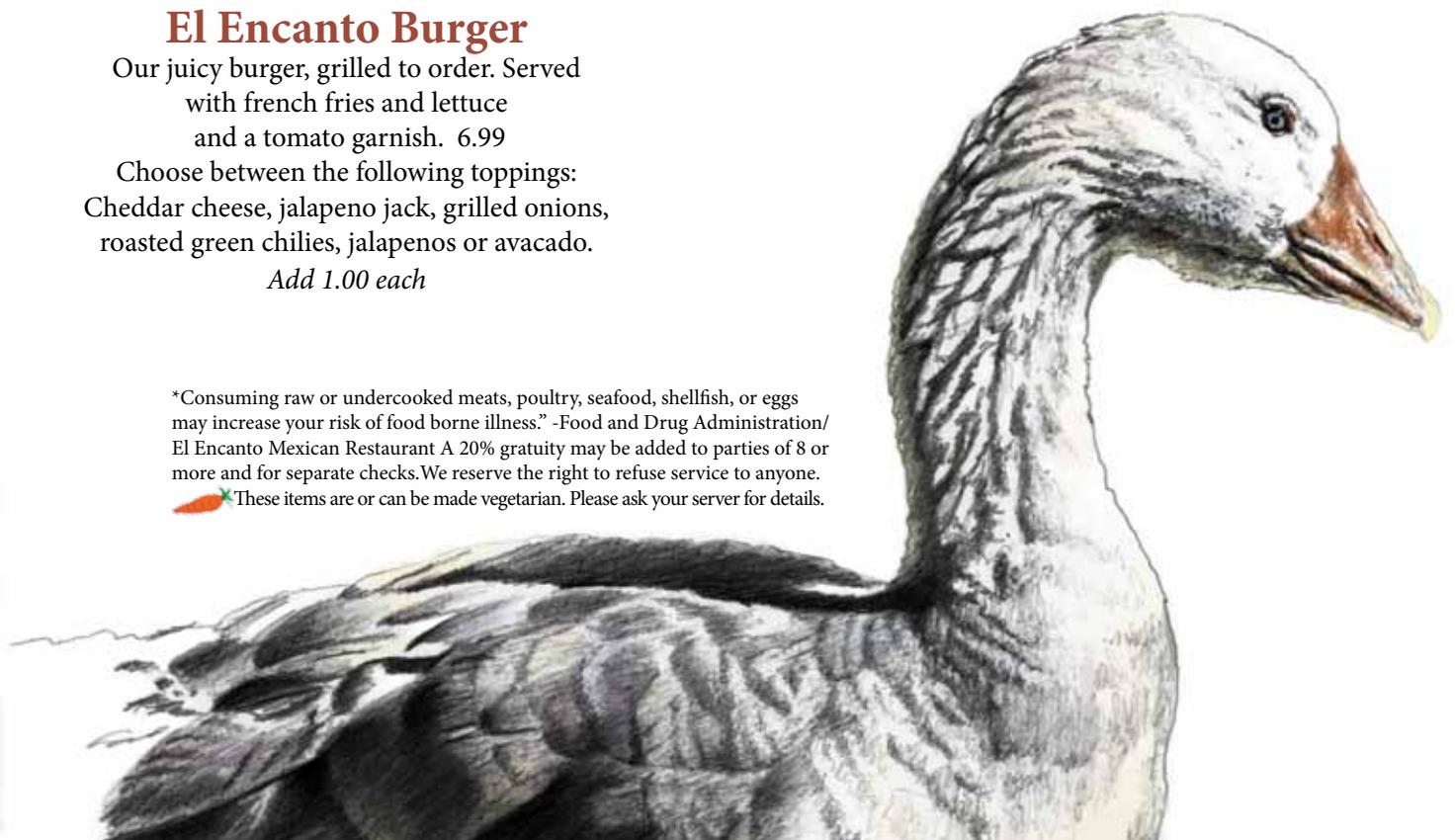
Served with rice. 8.99

## Pescado

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

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# BREAKFAST MENU

Served Monday – Saturday  
Join us on Sundays for our full buffet brunch

## El Encanto

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

## Chorizo Scrambled

All beef chorizo 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 sauteed with scrambled eggs.  
Served with refried beans. 7.49

## Huevos Rancheros

Two eggs over easy served atop a corn tortilla with green chile or spicy ranchero sauce and melted jack cheese. Served with refried beans. 7.49

## Frittatas

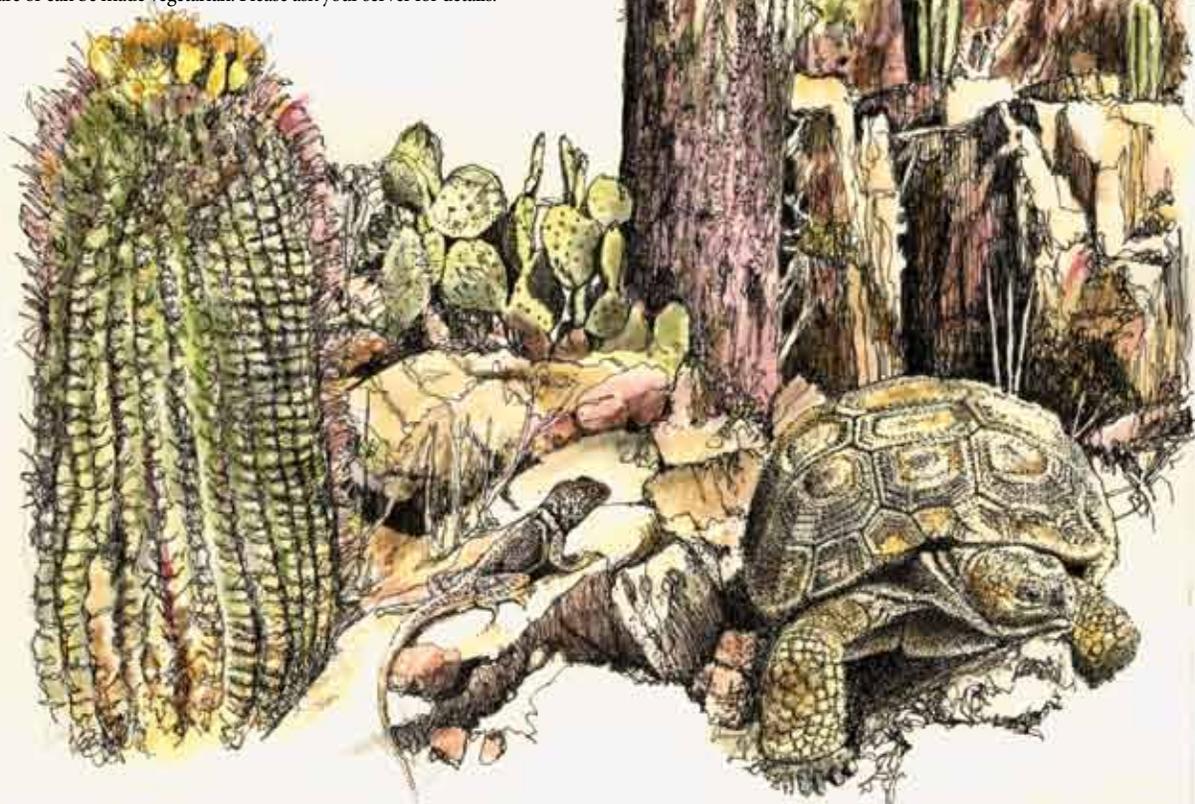
Chef's selection of fresh vegetables sautéed in a skillet with eggs.  
Topped with melted Jack and Cheddar cheese. 8.99

## Two eggs

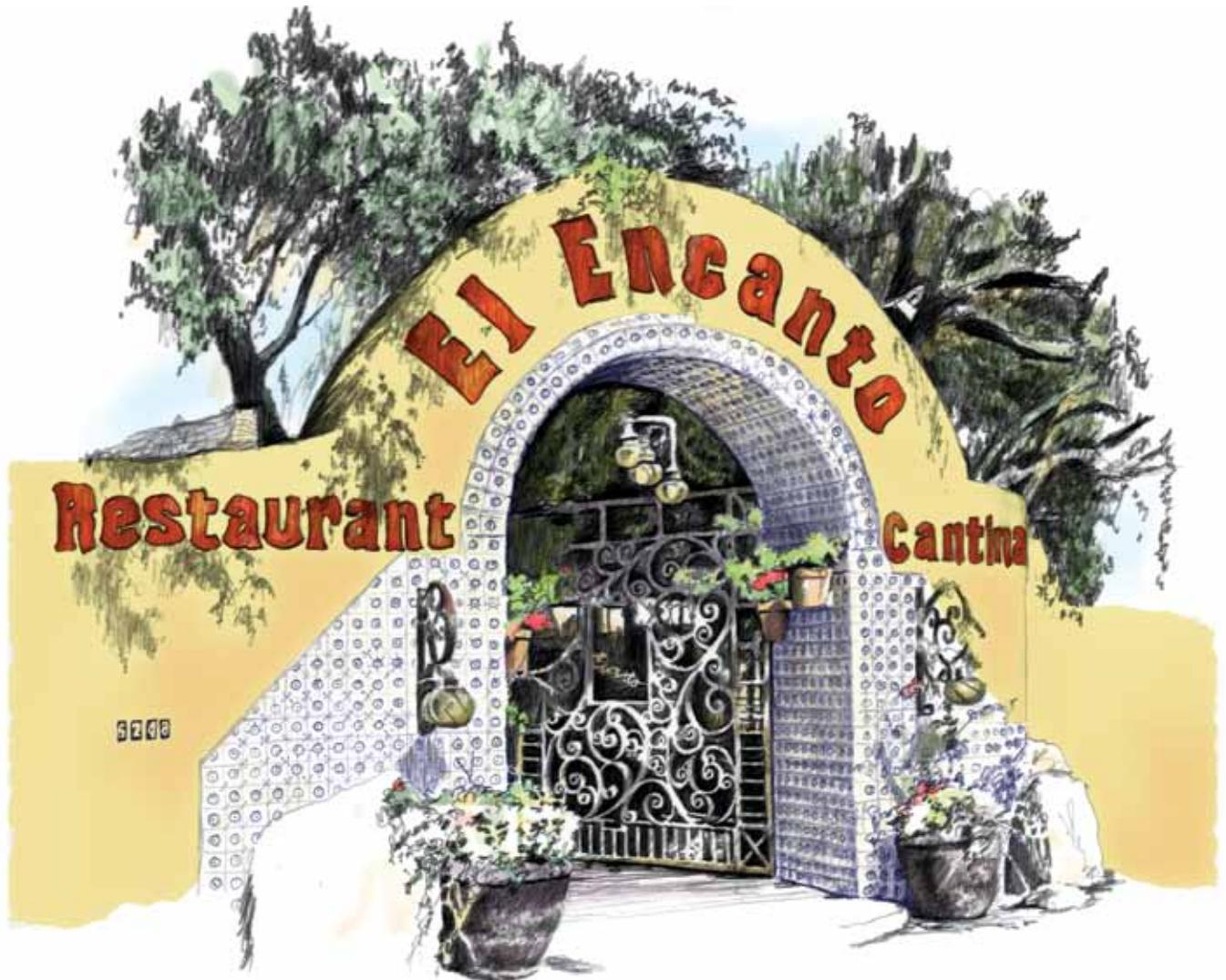
(cooked to order) with beans and tortillas 5.99

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# BIENVENIDOS Ñ EL ENCANTO



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

1112 E. Carefree Highway, Phoenix, Arizona 623-780-5948

11044 N. Saguaro Blvd., Fountain Hills, Arizona 480-837-1070

[www.elencantorestaurants.com](http://www.elencantorestaurants.com)

Family owned and operated since 1989

# 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 colors and 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 the consistency in quality of food and service and built a management team to implement them.

They focus on improving consistency and enhancing the level of service. Christine and Chef Hernandez also developed new a menu maintaining many of the old favorites, while adding more fresh seafood and several 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 and has recently added an organic garden complete with an organic free-range chicken coup as well as two waterfalls and a pond. In 2009, we opened our third location, El Encanto de la Fuente (of the fountain), in Fountain Hills, Arizona. All three restaurants serve the same great food, in a similarly authentic Mexican atmosphere.

Tragedy struck the family in 2010, when Bill passed away after a brief, but hard fought, battle with cancer. He left his interest in the business to his four children: Christine, Alex Jennifer and Lauren. Christine continues 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.

## AWARDS

Best Mexican, Reader's Choice, North Valley Magazine, 2006

#1 Choice for Mexican Food, Phoenix Magazine, 2001

"Best Margaritas in the Valley", New Times, 2001

"Like a trip to Mexico without the long drive", Dine Out Phoenix, Where to Eat From Chic to Unique, Pamela Schwartz, 2007

Most Romantic, Good Morning Arizona, 2000

Top 12 Outdoor Eateries, Desert Living Magazine, 2004

"Best Place to pop the question", New Times, 2002

"Perfect spot for family dining", Gocitykids.com, 2007

"As if you're in Old Mexico", Michael DeMaria, The Flavors of Phoenix, Fox 10 "Arizona Morning", 2004

Top Business, Today's Arizona Woman, 2004

