

# Bienvenidos á El Encanto Dos



Cave Creek | Desert Hills | Fountain Hills

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

*Family owned and operated since 1989*

# Botanas



## **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. 13.99

*Add chargrilled scallions 3.99*

*Add Mochomos (specially seasoned, crispy beef) or Grilled Chicken 6.99*

## **El Encanto Sampler**

Our famous Pollo Fundido, a red beef and a green corn tamale, topped with sauce and taquitos with guacamole. Served with black beans and two fried chili peppers. 22.99

## **Tostada**

A crispy corn tortilla, topped with refried beans, cheddar and jack cheese, lettuce, green onions, and tomatoes. 8.99

*Add Guacamole 3.99*

*Add Chicken or Shredded Beef 5.99*

## **Roasted Jalapeño Rellenos**

Fresh roasted jalapeños stuffed with two cheeses and grilled chicken, drizzled with our house special Vera Cruz sauce. 11.99

## **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. 13.99

## **WEEKEND SPECIAL**

### **Ceviche\***

Fresh Mahi Mahi marinated in lemon juice, mixed with cucumbers, red onions, tomatoes, fresh garlic and cilantro. 15.99

## **Spinach Con Queso**

A unique blend of spinach, onions, tomatoes, and jalapeno cheese. Served with hot corn tortilla chips for dipping. 11.99

## **Tamales**

Our famous handmade tamales.

One green chile corn tamale and one red beef tamale. Served in the husk with a drizzle of sauce. 13.99

## **Taquitos**

Four crispy corn tortillas filled with shredded beef or chicken and cheese. Topped with shredded lettuce, carrots, red onions, tomatoes and cotija cheese. Served with our Avocado/Tomatillo salsas. 13.99

## **Quesadilla**

A fresh flour tortilla topped with cheddar and Monterey Jack cheese, lightly grilled. 9.99

*Add chile strips, green onions or pico de gallo 3.49 each Add guacamole 3.99*

*Folded with chicken, beef or green chile beef 15.49 Carne Asada or Pollo Asado 16.99*

## **Frijoles Charros**

A creamy, slightly spicy dip of frijoles refritos, our ever popular fundido cream sauce, cheese, and pico de gallo. 10.99

## **Chips & Salsa**

Our house made chips are served with our trio of house made salsas. First basket complimentary each additional 2.99

# Ensaladas y Sopas Mexicanas

## **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 14.99 Chicken 17.99 Steak 18.99

## **Plato de Chile Verde**

Our famous Chile Verde served hot in a bowl

Served with a tortilla. 13.99

## **Ensalada Fresca**

Mixed greens topped with fresh avocado, black beans, roasted corn, red onions, cucumbers, tomatoes, cotija cheese and a lemon vinaigrette dressing. 14.49

*Add: Sauteed Vegetables 3.99 Shredded Chicken or Beef 5.99 Grilled Chicken 6.49 Steak 6.99 Shrimp 6.99*

## **Dinner Salad**

Mixed greens, cucumbers, red onion and tomatoes, topped with cotija cheese and your choice of dressing. 6.99

## **Sopa del Dia**

Chef inspired soup of the day, ask your server for details.

## SIDES

Rice 3.49 Beans 3.49 Fundido Sauce 3.99 Avocado 3.99

Tortillas (flour or corn) 2.49 Guacamole 3.99

Jalapeños (pickled, fresh or fried) 2.49

Sour Cream 2.79 Pico de Gallo 3.49 Cheese 3.49

French Fries 4.29 Red or Green Sauce 3.49



*\*Items 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*

# Especiales

## **Enchiladas de Queso**

Corn tortillas stuffed with two cheeses and onions, then topped with red or green chile sauces. Served with beans and rice. 14.99 Small portion 12.99  
Add chicken 18.49 Add beef 19.99

## **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 jalapeño cream cheese sauce and cheddar cheese.  
Served with rice. 18.49 *Small portion 15.99*

## **Enchiladas de Pollo con Mole**

Chicken enchiladas topped with our authentic mole sauce. Served with black beans and corn rice.  
*Large portion 19.99 Small portion 15.49*

## TACOS

### **Carne Asada Tacos**

Two soft corn tortillas stuffed with our mesquite grilled Carne Asada, then topped with cabbage, onion, and cilantro 15.49 Add rice and beans 19.49

### **Taco Dinner**

Two tacos filled with shredded beef or chicken.  
Served with refried beans and rice. 15.99

## **Enchiladas Vegetarianas Culichi**

Two corn tortillas filled with a sauté of vegetables. Topped with a poblano cream sauce. Served with corn, rice and black beans. 18.99

## **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. 19.99

## **Carne Asada Pasilla\***

Pasilla chile and orange-marinated Angus skirt steak, mesquite grilled, cheese enchilada, refried beans, Mexican rice, grilled scallions and jalapeno. 24.99

# Especiales Del Mar

## **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. 18.99  
*Small portion 14.99*

## **Tacos de Pescado Frito**

Chef's fish selection in a Negra Modelo beer batter that is light and crispy, then stuffed into corn tortillas with cabbage and a creamy pasilla sauce. Served with black beans and rice. 18.99  
*Small portion 14.99*

## **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.  
Chicken 21.49 Beef 23.49 Vegetables 18.99

## **Plato de Carnitas**

Our slow roasted pork, served with Tomatillo Chipotle sauce, cabbage, pico de gallo, black beans, and fresh corn tortillas. 19.99

## **Plato Burro**


A fresh flour tortilla filled with your choice of filling, topped with red or green sauce. Served with Mexican rice & refried beans. May be deep fried.  
**Shredded chicken, Carnitas, refried beans or vegetables 17.99**  
**Green chile beef or shredded beef 18.49**  
**Carne or Pollo Asada 20.99**  
*Sub whole wheat or gluten free tortilla 1.99*

## **Plato de Mexicano**

A cheese enchilada, beef taco and a red beef tamale.  
Served with refried beans. 20.99

## **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. 18.99

 **Ranchero** - our very spicy tomato and jalapeño sauce  
**Culichi** - a creamy poblano sauce

## WEEKLY SPECIALS

### **Wednesday**

Spinach Enchiladas

### **Thursday**

Chile Rellenos

### **Friday**

Ahi Tuna Tacos

### **Saturday and Sunday**

Seafood Enchiladas

## **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. 22.99


**Veracruz** – tomatoes, Caribbean peppers, onions, wine, and spices.

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


## **Pescado con Salsa Autentica**

Chef's seafood filet sautéed with our delicious Veracruz sauce. Served with corn rice & vegetables. 22.99

We reserve the right to refuse service to anyone.

 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.

*\*Items 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*



# 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 working 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.

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. All of the El Encanto restaurants serve the same great food in authentic Mexican atmospheres.

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  
480-488-1752

## El Encanto Dos

1112 E. Carefree Highway, Desert Hills  
623-780-5948

## El Encanto de la Fuente

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

## - AWARDS -

- *Best Mexican, Reader's Choice, North Valley Magazine,*
- *#1 Choice for Mexican Food, Phoenix Magazine*
- *"Best Margaritas in the Valley", New Times*
- *"Like a trip to Mexico without the long drive", Dine Out Phoenix, Where to Eat From Chic to Unique, Pamela Schwartz,*
- *Most Romantic, Good Morning Arizona*
- *Top 12 Outdoor Eateries, Desert Living Magazine*
- *"Best Place to pop the question", New Times*
- *"Perfect spot for family dining", Gocitykids.com*
- *"As if you're in Old Mexico", Michael DeMaria,*
- *The Flavors of Phoenix, Fox 10 "Arizona Morning"*
- *Top Business, Today's Arizona Woman*

*All of our food is prepared from scratch in our kitchens by the amazing El Encanto team, including our chicken. We roast our chicken breasts on the bone – leaving it tender and juicy. This requires us to hand pull the chicken and despite our best efforts, there may be a small bone left behind. This is a small price to pay for the most delicious Pollo Fundido around .*

