

Bienvenidos á El Encanto



Cave Creek | Desert Hills | Fountain Hills

www.elencantorestaurants.com

Family owned and operated since 1989

Botanas



Guacamole

We make our authentic and delicious guacamole daily with fresh avocados, tomatoes, peppers, onions, and fresh herbs, topped with mixed cheese. Served with hot fresh corn tortilla chips. 13.99

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



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

Spinach con Queso

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



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. 13.99

Add chargrilled scallions 3.99

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



Roasted Jalapeño Rellenos

Fresh roasted jalapenos stuffed with two cheeses and grilled chicken, drizzled with our house special Vera Cruz sauce. 14.49

WEEKEND SPECIAL

Ceviche*

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

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 chili peppers. 22.99

Frijoles Charros

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



Coctel de Camarones

Our traditional Mexican version. Shrimp, avocado, cucumbers, tomatoes, and spices are served marinating in a mouth-watering tomato broth cocktail. 14.99

Shrimp Tacos

Two lightly fried corn tortillas with fresh shrimp sautéed in pico de gallo. Filled with lettuce, tomatoes, queso fresco, red onions, shredded carrots and cilantro lime crema fresca. 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 salsa. 13.99

Chips & Salsa

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



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

Ensaladas y Sopas Mexicanas



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

Dinner Salad

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

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



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 14.99 Chicken 17.99 Steak 18.99

Plato de Chile Verde

Our famous green chile beef served hot in a bowl Served with a tortilla. 13.99

Sopa del Dia

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

SIDES

Rice 3.49 Beans 3.49 Tortillas (flour or corn) 2.49
Avocado 3.99 Cheese 3.49

Jalapeños, pickled, fresh or fried 2.49

Sour Cream 2.79 Guacamole 3.99 Pico de Gallo 3.49

Sautéed Vegetables 3.99 French Fries 4.29

Red or Green Sauce 3.49 Fundido Sauce 3.99

*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 or beef 19.99

Enchiladas de Pollo con Mole

Chicken enchiladas topped with our authentic mole sauce. Served with black beans and corn rice. 19.99
Small portion 15.99

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

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. 18.99 *Small portion 15.99*



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/cheese or vegetables 17.99

Green chile beef or shredded beef 18.49

Carne Asada or Pollo Asada 20.99

Sub whole wheat or gluten free tortilla. 1.99

"BURRITO COMPUESTO"-Choice of filling stuffed with guacamole, sour cream, shredded cheese, lettuce and pico de gallo
add 4.00 *no substitutions*



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



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 25.49 Vegetables 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



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 de Mexicano

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

Carne Asada Pasilla

Pasilla chile and orange-marinated Angus skirt steak, mesquite grilled, cheese enchilada, refried beans, Mexican rice, grilled scallions and jalapeno 27.99

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 topped with lettuce, tomatoes, scallions and shredded cheese. Served with refried beans and rice. 15.99

Especiales Del Mar

Camarones con Salsa Autentica

Five large shrimp sautéed in our delicious Tequila Lime sauce. Served with corn rice & grilled vegetables. 23.99

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



Tacos de Pescado Asado

Chef's seafood selection, marinated and grilled, placed in corn tortillas with cilantro pesto and shredded cabbage topped with a cilantro lime crema fresca. Served with pico de gallo, black beans & rice.
19.99 *Small portion 15.99*

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*



Pescado Vera Cruz

Chef's seafood filet sautéed in our famous Vera Cruz sauce. Served with corn rice & vegetables. 23.99

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



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. 19.99 *Small portion 15.99*

WEEKLY SPECIALS

Monday: Chef Selection

Wednesday: Spinach Enchiladas

Thursday: Chile Rellenos

Friday: Chef Selection

Saturday: Chef Selection

Sunday: Seafood Enchiladas

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.

- 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*
- *The Best Restaurants with waterfront views in Phoenix 2024, azcentral.com*

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 .

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

