



ELPASODUMFRIES.COM

571-285-1330



APPETIZER

GUACAMOLE DIP

We only use perfectly ripe avocados, crushed with tomatoes, onions, cilantro, lime juice, and seasoning. Market price.

EL PASO DIP

Homemade refried beans topped with ground beef, cheese, and pico de gallo. 8.99

CHORI DIP

Our homemade queso with grilled Mexican chorizo. 9.99

QUESO DIP

Homemade queso blended with jalapeños. 7.99

NACHOS SUPREME

Fried tortilla chips topped with melted cheese, ground beef, shredded chicken, beans, guacamole, pico de gallo, and sour cream. 14.99

NACHOS CHEESE 9.99

Ground beef or shredded chicken. 9.50

Grilled steak or chicken. 12.99

NACHOS CALIFORNIA

Grilled chicken or steak with peppers and onions. Served with sour cream. 14.99

MOLE TOTS

Crispy tater tots topped with melted cheese, mole sauce, sour cream, and pico de gallo. 11.99

FLAUTAS

Four fried rolled taquitos, two chicken and two beef drizzled with sour cream, fresh cheese, and pico de gallo. 10.99



Mole tots

CHORIZO OR STEAK FRIES

Fries topped with melted cheese, choice of meat, pico de gallo, and sour cream. 10.99

MACADILLA

Large flour tortilla stuffed with mac n cheese, then grilled. 9.50

CAMARONES A LA PARRILLA

Grilled shrimp with El Paso dipping sauce. 12.99

CÓCTEL DE CAMARÓN

Shrimp cocktail. Shrimp simmered in our homemade juice with pico de gallo and avocado. 14.99

With mixed seafood. 15.99

EMPANADAS

3 beef homemade empanadas with salsa. 9.99

SALADS AND SOUPS

TACO SALAD

Crispy flour tortilla bowl with your choice of ground beef or chicken, beans, lettuce, pico de gallo, sour cream, and shredded cheese. 12.99

TACO VEGETARIAN SALAD

Crispy spinach tortilla bowl filled with black beans, lettuce, grilled zucchini, squash, onions, peppers, and mushrooms. Topped with fresh cheese. 13.99

TACO SALAD FAJITA STYLE*

Crispy flour tortilla bowl filled with grilled steak or chicken breast, peppers, onions, lettuce, sour cream, and shredded cheese. 15.50

With Shrimp. 15.99

BAJA CHICKEN SALAD

Grilled chicken breast on a bed of lettuce with avocado slices, fresh Mexican cheese, pico de gallo, tortilla strips, and our house dressing. 15.99

With Shrimp (6) 15.99



BAJA CHICKEN SALAD

SOUPS

CHICKEN ENCHILADA SOUP 7.50

MENUDO 15.99

CALDO DE CAMARÓN 15.99

CALDO DE MARISCOS 16.50

BOWLS

Choice of meat, rice, black beans, corn, pico de gallo, guacamole, fresh cheese, and pickled onions. 16.50

MEAT CHOICES:

Chicken tinga, beef birria, grilled chicken, steak, al pastor, carnitas, and chorizo.



Al Pastor Bowls

TRADICIONAL MEXICAN

CHORI POLLO

Slices of chicken breast grilled with chorizo and covered with homemade queso. Served with rice, beans, and flour tortillas. 16.99

POLLO FIESTA

Grilled chicken breast with spinach, onions, and peppers, covered with our homemade queso. Served with beans and tortillas. 16.99

ARROZ CON POLLO

Grilled chicken breast over a bed of rice topped with homemade queso. Served with guacamole salad and sour cream. 15.99

POLLO LOCO

Grilled chicken, onions, bell peppers, potatoes, and jalapeños. Topped with fresh cheese and cilantro. Served with rice, beans, and tortillas. 16.99

EL GUISADO

Steak or chicken strips sautéed with onions, tomatoes, ranchero sauce, and Mexican spices. Served with rice, beans, and tortillas. 16.99

CHIMICHANGAS

Two fried beef or chicken burritos topped with homemade queso, lettuce, guacamole, sour cream, and pico de gallo. Served with rice and beans. 15.99
With Shrimp. 16.99

CHORI-CHANGA

Shredded beef or chicken burrito fried until golden then covered with our homemade queso, Mexican chorizo, side of rice, and guacamole salad. 15.50

CHILAQUILES VERDES

Crispy tortilla chips tossed in salsa verde with chicken tinga, cheese, and sour cream. Topped with 1 eggs and cilantro. Served with beans. 15.50

TAQUITO MEXICANOS

Four fried, hand-rolled corn tortillas, two beef, and two chicken. Served with a side of rice and guacamole salad. 15.99

TÍPICO MEXICANO

Chicken enchilada, Rib-eye steak and two chicken flautas covered with sour cream and fresh cheese. Served with rice, beans, and tortillas. 16.99

CARNITAS

Braised pork shoulder. Served with rice, beans, salad, and tortillas. 16.99

CHILE VERDE

Carnitas sautéed with onions and salsa verde. Served with rice, beans, and tortillas. 16.99

PAELLA MEXICANA

Grilled shrimp, steak, chicken, and chorizo tossed in rice and topped with sour cream, pico de gallo, and fresh cheese. 21.99



Paella Mexicana

Molcajetes

MOLCAJETE LENGUA Y CHORIZO

Beef tongue slices and chorizo, served in a hot lava rock bowl topped with salsa verde, queso fresco, rice, and beans. 21.99

MOLCAJETE EL PASO

Grilled steak*, chicken, chorizo, and shrimp in a hot lava rock with homemade salsa, queso fresco, tortillas, rice, and beans. 22.99



Molcajete Lengua y Chorizo



Enchiladas Verdes



Enchiladas Norteñas



Mole Enchiladas

ENCHILADAS

ENCHILADAS NORTEÑAS

Two cheese enchiladas topped with carnitas, peppers, onions, fresh cheese, and cilantro. Served with a side of rice and beans. 15.99

ENCHILADAS VERDES

Three chicken enchiladas covered with green sauce, sour cream, Mexican cheese, and cilantro. Served with a side of rice and beans. 15.99

ENCHILADAS SUPREME

One beef, one chicken and one bean enchilada topped with lettuce, cheese, sour cream, and pico de gallo, with rice and beans. 15.99

ENCHILADAS BANDERITA

Three chicken enchiladas each covered with a different sauce: queso, verde and our house enchilada sauce. Topped with sour cream, cilantro, and queso fresco. Served with rice and beans. 15.99

MOLE ENCHILADAS

Three chicken enchiladas covered with mole sauce then topped with sour cream, fresh cheese, and cilantro. Served with rice and beans. 15.99

GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE.

*CONSUMPTION OF UNDERCOOKED MEAT, EGGS, OR FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

MENUS BY IMAGE WORKS IWBRANDING.COM/IW-EPVA0425

El Paso STEAKS

STEAK EL PASO*

Flat Iron steak topped with grilled onions and peppers. With rice, beans, and flour tortillas. 19.99

CARNE ASADA*

Grilled thin sliced steak.

Served with rice, beans, pico de gallo, roasted jalapeño, and flour tortillas. 17.99

ALMUERZO CAMPESINO*

Mexican-style brunch with Rib eye steak and two pan-fried eggs. Served with rice, beans, guacamole, sour cream, queso fresco, and corn tortillas. 17.99

STEAK ZAPATA*

Flat iron steak topped with chorizo and cheese. Served with rice, beans, and tortillas. 22.99

STEAK RANCHERO*

Flat Iron Steak with shrimp and ranchero sauce served on a hot skillet.

Served with rice, beans, and tortillas. 22.99



Steak Zapata



Steak Ranchero

BIRRIA

TACOS

Corn tortilla dipped and grilled filled with juicy beef birria, cheese, onions, and cilantro. Served with consome (broth) for dipping, limes, rice, and beans. This is one of a kind. 16.99

BURRITO

12" dipped flour tortilla grilled and filled with beef birria, rice, cheese, onions, and cilantro. Served with consome (broth) for dipping and limes. 16.99

QUESABIRRIA

12" dipped flour tortilla grilled and filled with juicy beef birria, cheese, onions, and cilantro. Served with consome (broth) for dipping, limes, rice, and beans. 16.99

MEGA QUESABIRRIA (For two) **24.99**

BIRRIA RAMEN

Noodles cooked in consome (broth) with beef birria, cheese, onions, and cilantro. 15.99



Birria Tacos



Mega Quesabirria



Mojarra

SEAFOOD

CAMARONES CANCÚN

Shrimp grilled with onions, zucchini, squash, and spinach with a side of rice and beans. 18.99

ARROZ CON MARISCOS

Grilled shrimp, scallops, and calamari over a bed of rice covered with warm ranchero sauce and homemade queso, topped with cilantro. 18.99

CAMARONES TAPATIOS

Grilled shrimp, onions, tomatoes, and jalapeños. Served with rice, beans, and tortillas. 18.99

CAMARONES FUNDIDOS

Grilled shrimp and onions served on a sizzling skillet with homemade queso. Served with rice, beans, and tortillas. 18.99

CHORI CAMARÓN

Grilled shrimp with chorizo topped with homemade queso. Served with rice, beans, and tortillas. 19.99

CAMARONES CHIPOTLE

Grilled shrimp sautéed in a creamy chipotle sauce. Served over a bed of rice and topped with fresh cheese and cilantro. 18.99

CAMARONES A LA DIABLA

Grilled shrimp sautéed in a home made hot and spicy sauce. Served with rice, beans, and tortillas. 18.99

MOJARRA

Whole fish (Tilapia) fried until crispy on the outside. Served with rice, salad, limes, and corn tortillas. 19.99

BAJA FISH TACOS

Two corn tortillas with beer battered cod or shrimp. Topped with cabbage, pico de gallo, fresh cheese, sour cream, and our homemade Mexican chipotle sauce. Side of rice and beans. 16.99



Chori Camarón



Camarones Tapatios



Camarones a la diablo

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BURRITOS • TACOS • QUESADILLAS

CHOICE OF 1:

Carne Asada (Grilled Steak).	Zapata (Grilled Steak & Chorizo).
Pollo Asado (Grilled Chicken).	Chori Pollo (Grilled Chicken & Chorizo).
Al Pastor (Marinated Pork & Pineapple).	Ground Beef.
Carnitas (Braised Pork).	Camarón (Shrimp) 2.00
	Lengua 2.99

TACOS MEXICANOS*

Three Mexican-style soft corn tortillas
tacos, with choice of meat, onions, cilantro,
salsa, side of rice, and beans. 15.99.

WET GRANDE BURRITO

Choice of meat, rice, beans, pico de gallo,
sour cream, and guacamole. Burritos are
covered with choice of homemade enchilada
sauce, green, or melted queso. 15.99
Add onion and pepper. 1.99

BURRITO PELADO*

No tortilla. Burrito bowl with your choice of meat on
a bed of rice, black beans, covered in lettuce, sour
cream, pico de gallo, and shredded cheese. 15.99

GRANDE QUESADILLA

Jumbo size flour tortilla grilled with choice of
meat and melted cheese. With a side of rice,
beans, pico de gallo, and sour cream. 14.99
Add onions & peppers. 1.99

QUESADILLA VEGETARIANA 13.99

Jumbo size spinach tortilla, filled with grilled onions,
peppers, mushrooms, spinach, and cheese. Served with
rice and black beans. Add zucchini and squash 1.99

POBLANO BURRITO*

Jumbo tortilla filled with a chile relleno, carnitas, rice,
pico de gallo, cheese, and salsa verde. 17.99

MOLE BURRITO*

Jumbo tortilla filled with grilled chicken, rice,
and cheese. Topped with homemade mole
sauce, sour cream, and cilantro. 15.99

MAR Y TIERRA BURRITO*

(Surf & Turf) San Diego-style with steak, shrimp,
potatoes, pico de gallo, guacamole, cheese, and
creamy chipotle sauce in a jumbo size flour tortilla.
Served with rice and beans. 16.99



Poblano Burrito



Mole Burrito

SIZZLING Fajitas

Grilled with onions and peppers. Served with rice,
choice of refried or black beans, side of lettuce with sour
cream, pico de gallo, cheese, and three flour tortillas.

STEAK* 17.99

CHICKEN 16.99

GRILLED SHRIMP* 18.99

FAJITAS TEXANAS* 20.99

Grilled steak, chicken, and shrimp.

VEGETARIAN FAJITAS* 16.99

FAJITAS CAMPESINAS*

Grilled steak or chicken and chorizo topped
with cheese. 19.99

PARRILLADA*

Carne asada, chicken, shrimp, chorizo, and
carnitas. Served over a bed of grilled onions and
peppers. Served with 2 orders of rice, beans,
salad, and tortillas (2-3 people). 48.99



Fajitas Texas



Parrillada

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SIDE ORDERS

SOFT OR CRISPY
TACOS (3) 11.99
BURRITOS (3) 12.99
BEAN
CHALUPAS (2) 10.99
PORK
TAMALES (3) 12.99
CHILES

RELLENOS (3) 14.99
QUESADILLAS
 Cheese (2) 6.99
 Grilled Steak or
 Chicken (2) 8.99
RICE OR BEANS 3.99
ENCHILADAS (3) 12.99
TOSTADAS (2) 10.99

CREATE your OWN combo

Choice of fillings:

*Ground beef, *shredded chicken,
 *shredded beef, pinto beans, black beans,
 cheese or cheese, and onions. Chile relleno
 and tamale are two exceptions on fillings.
 Served with rice and choice of beans.

Pick Two 14.50 **Pick Three 16.50**

- Burrito • Tostada • Enchilada
- Crispy or Soft Taco • Chalupa
- Chile Relleno • Tamale • Quesadilla



DESSERTS

PASTEL TRES LECHES
 Vanilla cake soaked in a
 mixture of three different
 milk products: condensed,
 sweet, and whole
 milk. When combined
 they create the right
 sweetness and density
 for a rich cake. 6.99
SOPAPILLA
 Deep-fried flour tortilla
 pillow tossed in cinnamon
 and sugar. Covered with
 honey chocolate sauce.
 With ice cream. 6.99
FLAN
 Homemade Mexican
 custard with caramel
 topping. 6.99

CHOCO FLAN
 Homemade Mexican
 custard on top of moist
 chocolate cake. 6.99
CHURROS
 Mexican pastry sticks
 rolled in cinnamon and
 sugar. Covered with
 chocolate syrup and
 honey. Served with
 ice cream. 6.99
**MEXICAN FRIED
 ICE CREAM**
 Vanilla ice cream ball
 inside a crunchy coating.
 Covered with whipped
 cream, chocolate
 syrup, cinnamon,
 and honey. 5.99
**BANANA NUTELLA
 BURRITO**
 Flour tortilla filled with
 Nutella and fresh banana.
 Fried and tossed in
 cinnamon sugar and
 drizzled with dulce
 de leche. Served with
 vanilla ice cream. 7.50



DRINKS

• FOUNTAIN DRINKS •

Coke, Diet Coke, Sprite, Mr.Pibb,
 Fanta Orange Soda, Root Beer,
 Lemonade, Ginger, Dr. Pepper.

• AGUAS FRESCAS •

Horchata, tamarindo, and jamaica.

• JUICES •

Orange, apple, pineapple, and cranberry.

• JARRITOS •

Mandarina, limon, piña, jamaica,
 guava, tamarindo, strawberry, fruit
 punch, mango, passion fruit
 and watermelon.

Sangria Señorial, Sidral, Mexican Coke Bottle.

**FRESH BREWED SWEET AND UNSWEET TEA
 MILK, CHOCOLATE, MILK**

