



Appetizers

Nachos Ranchito 12.49

A large platter of nachos. Our Salsa Ranchero makes our nachos very especial. Topped with sour cream & guacamole.
Add shredded beef or chicken for 3.29.

Chingolingas Appetizer 12.99

Crisp flour tortilla pastry stuffed with chicken. Served with sour cream and guacamole.

Appetizer Special 17.99

A combination of bite sized taquitos, chingolingas and nachos. Served with sour cream and guacamole.

Guacamole Picado 10.79

A chunky blend of ripe avocados, tomatoes and onions with a touch of cilantro, garlic and fresh lime.

Grilled Quesadilla 12.49

Four tortilla, grilled with a blend of Monterey Jack & Cheddar cheese. Served with sour cream and guacamole.

Coctel de Camarones 16.49

Succulent shrimp, fresh squeezed lime juice, spicy cilantro and ripe avocado tossed in a tasty Mexican "coctel".

Mahi Mahi Ceviche 16.49

Fish marinated in freshly squeezed lime juice with diced tomato, onion, cilantro, and sliced avocado. Served with lime tostaditos. Available Thursday - Sunday



Lite Cuisine

Buen Provecho. To Your Health!

Avila's El Ranchito creates these dishes for those who want to eat light. Ingredients and methods of preparation are lean in calories but not on flavor!

♥ Indicates these items are prepared Lite Style.

- ♥ **Frijoles Frescos** – fresh beans flavorfully seasoned but not refried.
- ♥ **Cilantro-Lime Dressing**
- ♥ **Low Fat Cheese**

Cutting Carbs?
Instead of Rice and Beans, you may substitute **Grilled Vegetables "Fajita Style";** Mushrooms, Zucchini, Bell Pepper, Tomato and Onion.

♥ Grilled Chicken Salad 15.99

Spicy grilled chicken, lettuce, tomatoes, cheese, and avocado. Absolutely delicious!

♥ Azteca Chicken Salad 15.29

Crisp green salad topped with strips of charbroiled chicken breast marinated in cilantro-lime dressing, colorful medley of black beans, corn and red peppers. Topped with tortilla croutons on request.

♥ Lite Enchiladas 15.79

Two chicken enchiladas specially prepared and topped with low fat cheese. Your choice of salsa tomatillo or salsa roja. Served with ♥ grilled vegetables.

♥ Baja Bowl 14.49

A healthy bowl of grilled chicken or steak, frijoles negros and rice. Chopped tomato salsa and freshly sliced avocado.
Grilled shrimp add 2.50.

♥ Lite Tostada 13.99

Tender seasoned chicken and ♥ Frijoles Frescos on a mound of shredded lettuce with tomatoes and low fat cheese.
Grilled chicken, steak add 1.50 or shrimp 2.00.

♥ Low Carb Fajitas 19.49

Your choice of chicken or steak. Sizzled with mushrooms, zucchini, bell peppers, tomato and onions. Served with garden salad.
Add \$1.50 to substitute shrimp.

Soft Tacos

Handmade tortilla tacos.

We specialize in authentic soft tacos made with fresh handmade tortillas!
Served with rice and beans or ♥ Frijoles Frescos and a salad.

♥ Grilled Chicken Tacos 17.29

Stuffed with lettuce and tomato. Cheese added on request.

♥ Fish Tacos 17.29

Grilled Mahi Mahi flavorfully seasoned! Fresh lime, tartar sauce and cabbage.

Carnitas Tacos 17.29

Chunks of lean marinated pork - tender and juicy. Served with fresh cilantro, chopped tomato salsa and guacamole.

Carne Asada Steak Tacos 17.29

Carne Asada cooked in the authentic Mexican Manner. Served with chopped tomato salsa and guacamole.
Grilled shrimp add 2.50.



Fresh Handmade Tortillas Our Specialty.



Maria Elena Recommends

Exclusive El Ranchito Creations

Our Famous! AVILA SOUP

*Fresh chicken broth, chunks of chicken breast and rice.
Garnished with cilantro, avocado and lime.*

Cup **6.99** Bowl **14.29**

Soup Condiment Plate ~ Shredded cheese, diced chilies, crunchy tortilla strips \$3.29.

Pepe's Special - Asada Encebollada 19.99

Tender strips of rib eye steak served on a skillet of grilled onions, then accented with Mama Avila's own Chile Negro. Served with ♥ Frijoles Frescos and rice. A few handmade corn tortillas and you're ready to build your own tacos!

Pollo Cuernavaca 19.29

Juicy charbroiled chicken breast served on a skillet with fire roasted rajas de ortega chiles, grilled onion and tasty salsa tomatillo. Served with ♥ Frijoles Frescos, rice and handmade corn tortillas.

Authentic Botanas An El Ranchito Exclusive!

*Served Botana style with avocados, tomatoes, fresh limes, and cilantro.
Served with hot corn tortillas to make your own tacos!*

Botana De Camarones 20.49

Tempting shrimp sauteed in butter and fresh garlic. A little family secret gives this dish a unique taste!

Botana De Carnitas 20.49

First we marinade lean pork in lemon and garlic, then cook it until it's juicy inside and slightly crispy outside.

For a complete dinner served with rice and beans, add \$4.29.

Traditional Mexican Platillos

Carnitas 18.99

Delicious chunks of lean pork cooked until tender and juicy inside, slightly crispy outside. Perfect with our tasty chile negro and guacamole.

Chile Verde 17.29

Tender chunks of pork simmered with mild green chile, bell peppers, tomatoes and onions.

Chicken Mole Enchiladas 17.49

Two Chicken Enchiladas made with rich Mole sauce. Topped with roasted sesame seeds.

Carne Asada 19.99

Tender slices of rib-eye steak cooked in the authentic Mexican manner.

Chicken Breast en Mole. 18.99

Charbroiled Chicken Breast covered in traditional Mole.

Carne Asada Y

Camarones al Mojo de Ajo 20.49

Carne asada and delicious shrimp sauteed in butter and fresh garlic.



Mariscos



Camarones al Mojo de Ajo 20.49

Wild caught shrimp sauteed in garlic and fresh butter.

Mahi Mahi Ceviche 16.49

Fish marinated in freshly squeezed lime juice with diced tomato, onion, cilantro, and sliced avocado. Served with lime tostaditos.

Camarones Diablo 20.49

Wild caught shrimp sauteed in a spicy toasted red chile sauce.

Coctel De Camarón 16.49

Succulent shrimp, fresh squeezed lime juice, spicy cilantro and ripe avocado tossed in a tasty Mexican "coctel".

Camarones Rancheros 20.49

We start with wild caught shrimp, then sautee them with a freshly made salsa of bell pepper, tomatoes and onions.

Fajitas de Camarones 20.99

Shrimp grilled with strips of tomatoes, bell peppers and onions. Served sizzling on a skillet.



Vegetarian

Vegi Azteca Burrito 14.49
*Vegetarian burrito filled with
*Vegetable Sautee and ♥ Frijoles Frescos.
Smothered in salsa Ranchera, melted cheese
and sour cream.*

Quesadilla Vegetarian 14.49
*Flour tortilla grilled with Jack and cheddar
cheese, filled with *Vegetable Sautee,
Guacamole and sour cream.*

Tacos de Papa. 14.79
*Crispy potato tacos. Served with ♥ Frijoles
Frescos and rice. (Also made soft taco style
with handmade corn tortillas.)*

Vegetarian Fajitas 16.99
*Mushrooms, zucchini, bell peppers,
tomatoes and onions. Served with ♥ Frijoles
Frescos and rice. Choice of tortillas.*

**Vegetable Sautee: Used for our vegetarian filling.
Mushrooms, zucchini, onions, bell peppers,
and tomatoes with a dash of special spices.*

Kids Menu *Under 10 years*

Combination 8.99
*Choice of quesadilla, taco, enchilada,
burrito or taquito served with rice and
beans or french fries.*

Chicken Fingers. 9.49
Served with french fries.

Kids Burger 9.49
Served with french fries

Kids Fruit Drinks

Strawberry Maggie 6.00

Niña Colada 6.00

Platillos de Huevos

Huevos Rancheros 13.79
*Two large ranch eggs grilled over easy and
served on a corn tortilla, topped with Salsa
Ranchera and melted cheese.*

Machaca 13.99
*Shredded beef or chicken mixed with
scrambled eggs, bell peppers, onion
and tomatoes.*

Chorizo con Huevos. 13.99
*Farm fresh eggs, scrambled with mildly
spiced Mexican sausage, bell pepper,
onions and tomatoes.*

Caldos (SOUPS)

Our Famous! AVILA SOUP

*Fresh chicken broth, chunks of chicken breast and
rice. Garnished with cilantro, avocado and lime.*

Cup 6.99 Bowl 14.29

*Soup Condiment Plate ~ Shredded cheese,
diced chilies, crunchy tortilla strips \$3.29.*

Albondigas

Cup 6.99 Bowl 13.99

Menudo & Pozole

Every Weekend!

Authentic and Delicious,

The Best in Town!

Medium 10.99 Large 13.99

Tostadas

*Crisp corn tortilla piled high with shredded
lettuce, chopped tomatoes and cheese.
Your choice of guacamole or sour cream.*

Guacamole 12.49

Chicken or Beef 13.99

Carnitas (pork) 14.49

Grilled Chicken, Steak 14.99

Grilled Shrimp 16.99



*La Familia
Avila*

It all started in the kitchen, when the Avila family came to the United States from Guanajuato, Mexico. Mama brought with her the wonderful recipes that have been in her family for generations. A blend of secret ingredients and strict attention to freshness and quality have been the foundation of the fine tradition of good cooking you'll find at El Ranchito.

It was Papa though, who had the idea to involve the whole family and create a truly special restaurant. The entire Avila family pitched in and helped at the first El Ranchito when it opened in Huntington Park back in 1966. Even Grampa Poldo got into the act and helped out washing dishes!

Mama and Papa eventually shared the responsibility of running El Ranchito with their sons and daughters. Each restaurant is under the personal care of a family member, guaranteeing that family recipes are followed very closely. Today, it is still a family business, family owned, family operated and family loved.

The Avila family welcomes you, Enjoy!

Buen provecho!



Favoritos

Mayan Treasure 14.49

Chicken and rice burrito smothered in our tasty tomatillo sauce, melted cheese, and sour cream.

Chingolingas 14.49

Crisp flour tortilla pastry stuffed with chicken. Served with guacamole, sour cream, rice or beans.

Burrito Fresco 14.99

Filled with rice, grilled chicken, ♥ Frijoles Frescos, shredded lettuce, tomatoes, and cheese. Fresh guacamole on the side.

Azteca Burrito 14.49

Either chile verde, shredded beef or chicken wrapped in a flour tortilla with beans, covered with Salsa Ranchera, melted cheese and sour cream.

Quesadilla Avila. 14.49

Flour tortilla grilled with a blend of cheeses and choice of shredded beef or chicken. Served with sour cream and guacamole.
Grilled Chicken or steak add 1.50 Grilled shrimp add 2.50

Combinaciones

Served with our Mexican rice and beans with cheese (or ♥ Frijoles Frescos).
Se sirven con arroz y frijoles (o ♥ Frijoles de la Olla).
Instead of Rice and Beans – You may substitute Grilled Vegetables "Fajita Style".

One Item Combo 12.49
Una Seleccion

Two Item Combo 15.79
Dos Selecciones

Create Your Own Combinations

TACO

Crispy taco made with shredded beef or chicken, then filled with shredded lettuce, cheese and chopped tomato salsa.

ENCHILADA

Traditional melt in your mouth cheese, chicken or beef enchilada. Covered with salsa roja and melted cheese.

TAQUITO

Crisp corn tortilla rolled and stuffed with shredded beef. Topped with guacamole.

FLAUTA

Crisp flour tortilla rolled with stuffed chicken. Topped with guacamole.

— Add .75 extra to the price of combinations for these choices —

ENCHILADA TOMATILLO

Chicken enchilada made with the marvelous flavor of salsa tomatillo, topped with melted cheese and sour cream.

CHILE RELLENO

Our specialty of the CASA.
A fresh fire roasted chile stuffed with Monterey Jack cheese, dipped in egg batter and covered with Salsa Ranchera.

TAMALE

Succulent beef or chicken tomatillo wrapped in corn masa. Freshly handmade by our tortilla maker.

ENCHILADA RANCHERA

Chicken enchilada in our delicious Salsa Ranchera, topped with melted cheese and our sour cream.

SOFT TACO

Made with handmade tortillas. Your choice of carnitas, grilled chicken, steak or fish.

Sizzling Fajitas

All Fajitas (except Low Carb) are served with rice, beans, guacamole, pico de gallo and choice of tortillas.

Beef Fajitas 19.49

Thin strips of marinated steak, grilled onions, bell peppers and tomatoes.

Chicken Fajitas 19.49

Thin strips of marinated chicken, grilled onions, bell peppers and tomatoes.

Shrimp Fajitas 20.99

Succulent shrimp, zest of fresh lemon juice, tomatoes, onions and bell peppers.

Vegetarian Fajitas 16.99

Mushrooms, zucchini, bell peppers, tomatoes and onions. Served with ♥ Frijoles Frescos and rice.

Low Carb Fajitas 19.49

Choice of Chicken or Steak. Sizzled with mushrooms, zuchinni, bell peppers, tomato and onions. Served with garden salad.
Add \$3.00 to substitute shrimp.



~ SPLIT PLATE CHARGE \$2.50 ~





A la Carte

BURRITOS	
Beans & Cheese	8.79
Chile Verde & Beans	9.29
Beef & Beans	9.29
Chicken & Rice	9.29
Carnitas	12.49
Carne Asada	12.49
<i>For all meat, add 3.99</i>	
<i>For enchilada style, add 4.29</i>	
ENCHILADA	
<i>Chicken, beef or cheese.</i>	
Roja - red sauce	6.99
Tomatillo with sour cream	7.99
Ranchera with sour cream	7.99
CRISPY TACO	5.99
<i>Your choice of shredded beef, ground beef or chicken.</i>	
Two Crispy Tacos - 10.99	
SOFT TACO	7.29
<i>Made with fresh handmade tortillas. Your choice of Carnitas, carne asada, grilled chicken, or fish.</i>	
CHILE RELLENO	9.79
<i>A fresh fire roasted chile stuffed with Monterey Jack cheese, dipped in egg batter and covered with Salsa Ranchera.</i>	
TAQUITOS	9.29
<i>Two chicken or shredded beef taquitos served with guacamole.</i>	
FLAUTAS	9.29
<i>Two crisp flour tortillas filled with chicken or beef and served with sour cream.</i>	
TAMALE	8.99
<i>Succulent beef or chicken tomatillo wrapped in corn masa. Handmade daily.</i>	
BURGER & PAPAS	11.99
<i>Traditional hamburger served with french fries</i>	
MEXICAN RICE	5.29
BEANS WITH CHEESE	5.29
GRILLED VEGETABLES	8.79
DINNER SALAD	6.99
SIDE CHEESE	2.29
HANDMADE TORTILLAS	2.29
SOUR CREAM TOPPING	1.79
GUACAMOLE TOPPING	2.99
SLICED AVOCADO	4.99

Desserts

FLAN	7.29
<i>Tia Rosa's recipe. Rich caramel custard freshly baked from scratch.</i>	
FRIED ICE CREAM	7.29
<i>Crispy coated ice cream topped with chocolate syrup and whipped cream.</i>	
KAHLUA NIEVE	8.29
<i>Vanilla ice cream drizzled with Kahlua, whipped cream and cinnamon.</i>	
EMPANADILLAS (Great to Share)	8.99
<i>Light Mexican pastry stuffed with cinnamon apple filling. Served with ice cream.</i>	

Non-Alcoholic Fruit Drinks

STRAWBERRY LEMONADE
Strawberries with fresh lime juice & agave nectar

PINA COLADA
A tropical blend of pineapple and coconut and cream. For a tasty change try it with strawberries!

STRAWBERRY DAQUIRI
An icy blend of strawberries, sweet & sour and a squeeze of lime.

Aguas Frescas
Refreshing fruit waters just like in Mexico! 3.99
Jamaica - Hibiscus flower tea.
Horchata - Sweet rice water.

Soft Drinks	3.49
Ice Tea	3.49
Hot Tea	3.49
Coffee	3.49
Milk	3.49
Bottled Water	3.49



Banquet Rooms

Available for your next Fiesta

- Birthdays
- Rehearsal Dinners
- Retirement
- Bridal Showers
- Graduations
- Anniversaries

Ask Manager for Details

FOOD TO GO

Family owned and operated since 1966.

Costa Mesa
949-642-1142
Laguna Niguel
949-349-9100
Newport Beach
949-675-6855
Corona del Mar
949-644-8226

Huntington Park
323-585-5055
Huntington Beach
714-960-9696
Santa Ana
714-547-9129
Lake Forest
949-855-4989
San Clemente
949-498-5000

Laguna Beach
949-376-7040
Seal Beach
562-493-8226
Orange
714-516-1000
Foothill Ranch
949-452-1721



Sales tax will be added to retail price on all taxable items.
Prices subject to change without notice.

We reserve the right to refuse service to anyone.
Not responsible for lost or stolen articles.

