



Appetizers

Nachos Ranchito 14.25

*A large platter of nachos. Our Salsa Ranchero makes our nachos very especial. Topped with sour cream & guacamole.
Add shredded beef or chicken for 3.99.*

Chingolingas Appetizer 15.25

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

Appetizer Special 21.95

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

Guacamole Picado (Made to order) 13.95

A chunky blend of ripe avocados, tomatoes and onions with a touch of cilantro, garlic and fresh lime. (1/2 order 9.99)

Grilled Quesadilla 15.45

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

Coctel de Camarones 19.45

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

Mahi Mahi Ceviche 19.45

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 18.95

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

♥ Azteca Chicken Salad 18.95

*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 18.75

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 18.45

*A healthy bowl of grilled chipotle chicken or steak, frijoles negros and rice. Chopped tomato salsa and freshly sliced avocado.
Substitute shrimp add 2.99.*

♥ Lite Tostada 16.75

Tender seasoned chicken and ♥ Frijoles Frescos on a mound of shredded lettuce with tomatoes and low fat cheese.

♥ Low Carb Fajitas 23.45

*Your choice of chicken or steak. Sizzled with mushrooms, zucchini, bell peppers, tomato and onions. Served with garden salad.
Add \$2.99 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 Chipotle Chicken Tacos . . 19.95

*Stuffed with lettuce and tomato.
Cheese added on request.*

♥ Fish Tacos 19.95

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

Carnitas Tacos 19.95

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

Carne Asada Steak Tacos. 19.95

*Carne Asada cooked in the authentic Mexican Manner. Served with chopped tomato salsa and guacamole.
Add 2.99 to substitute shrimp.*



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 **8.25** Bowl **17.95**

Soup Condiment Plate ~ Shredded cheese, diced chilies, crunchy tortilla strips \$4.25.

- Pepe's Special - Asada Encebollada 23.95**
*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 21.95**
*Juicy **grilled 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 24.95
*Tempting shrimp sauteed in butter and fresh
garlic. A little family secret gives this dish a
unique taste!*

Botana De Carnitas 24.45
*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 \$4.95.

Traditional Mexican Platillos

- Carnitas 22.95**
*Delicious chunks of lean pork cooked until
tender and juicy inside, slightly crispy
outside. Perfect with our tasty chile negro
and guacamole.*

Chicken Mole Enchiladas 20.45
*Two Chicken Enchiladas made with rich **Mole**
sauce. Topped with roasted sesame seeds.*

Chicken Breast en Mole. 22.95
*Charbroiled Chicken Breast covered in
traditional **Mole**.*
- Chile Verde 20.45**
*Tender chunks of pork simmered with mild
green chile, bell peppers, tomatoes and onions.*

Carne Asada 24.75
*Tender slices of **rib-eye steak** cooked in the
authentic Mexican manner.*

**Carne Asada Y
Camarones al Mojo de Ajo 24.95**
*Carne asada and delicious shrimp sauteed
in butter and fresh garlic.*

 **Mariscos** 

Camarones al Mojo de Ajo 24.95
*Wild caught shrimp sauteed in garlic and
fresh butter.*

Camarones Diablo 24.95
*Wild caught shrimp sauteed in a spicy toasted
red chile sauce.*

Camarones Rancheros 24.95
*We start with wild caught shrimp, then
sautee them with a freshly made salsa
of bell pepper, tomatoes and onions.*

Mahi Mahi Ceviche 19.45
*Fish marinated in freshly squeezed lime juice
with diced tomato, onion, cilantro, and sliced
avocado. Served with lime tostaditos.*

Coctel De Camarón 19.45
*Succulent shrimp, fresh squeezed lime juice,
spicy cilantro and ripe avocado tossed in a
tasty Mexican "coctel".*

Fajitas de Camarones 24.95
*Shrimp grilled with strips of tomatoes, bell
peppers and onions. Served sizzling on a skillet.*



Vegetarian

Vegi Azteca Burrito 17.95

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

Quesadilla Vegetarian 17.95

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

Tacos de Papa. 17.95

*Soft potato tacos. Served with ♥ Frijoles Frescos
and a fresh green salad.*

Vegetarian Fajitas 20.95

*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 11.95

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

Chicken Fingers. 12.45

Served with french fries.

Kids Burger 12.75

Served with french fries

Kids Fruit Drinks

Strawberry Maggie 7.75

Niña Colada 7.75

Platillos de Huevos

Huevos Rancheros 16.45

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

Machaca 17.45

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

Chorizo con Huevos. 17.45

*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 8.25 Bowl 17.95

**Soup Condiment Plate ~ Shredded cheese,
diced chilies, crunchy tortilla strips \$3.49.**

Albondigas

Cup 7.95 Bowl 16.95

Menudo & Pozole

Every Weekend!

**Authentic and Delicious,
The Best in Town!**

Medium 12.95 Large 16.95

Tostadas

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

Guacamole 15.25

Chicken or Beef 16.75

Carnitas (pork) 17.75

Grilled Chicken, Steak 17.75

Grilled Shrimp 20.25



*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 18.25
*Chicken and rice burrito smothered in our
tasty tomatillo sauce, melted cheese,
and sour cream.*

Chingolingas 18.25
*Crisp flour tortilla pastry stuffed with
chicken. Served with guacamole, sour
cream, rice or beans.*

Burrito Fresco 18.75
*Filled with rice, grilled chipotle chicken,
♥ **Frijoles Frescos**, shredded lettuce, tomatoes,
and cheese. Fresh guacamole on the side.*

Azteca Burrito 18.25
*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.18.25
*Flour tortilla grilled with a blend of cheeses and choice of
shredded beef or chicken. Served with sour cream and guacamole.
Grilled chipotle chicken or steak add 1.99 Grilled shrimp add 2.99*

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 15.45 **Two Item Combo 19.45**
Una Seleccion 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 guacamole.*

SOFT TACO
*Made with handmade tortillas. Your choice of
carnitas, grilled chipotle 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. 24.45
*Thin strips of marinated steak, grilled onions,
bell peppers and tomatoes.*

Chicken Fajitas 23.95
*Thin strips of marinated chicken, grilled
onions, bell peppers and tomatoes.*

Shrimp Fajitas 24.95
*Succulent shrimp, zest of fresh lemon juice,
tomatoes, onions and bell peppers.*

Vegetarian Fajitas 20.95
*Mushrooms, zucchini, bell peppers,
tomatoes and onions. Served with
♥ **Frijoles Frescos** and rice.*

Low Carb Fajitas 23.45
*Choice of Chicken or Steak. Sizzled with
mushrooms, zuchinni, bell peppers, tomato
and onions. Served with garden salad.
Add \$3.00 to substitute shrimp.*





A la Carte

BURRITOS	
Beans & Cheese	11.25
Chile Verde & Beans	11.75
Beef & Beans	11.75
Chicken & Rice	11.75
Carnitas	15.25
Carne Asada	15.75
<i>For all meat, add 5.25</i>	
<i>For enchilada style, add 5.75</i>	
ENCHILADA	
<i>Chicken, beef or cheese.</i>	
Roja - red sauce	8.95
Tomatillo with sour cream	9.95
Ranchera with sour cream	9.95
CRISPY TACO	7.75
<i>Your choice of shredded beef, ground beef or chicken.</i>	
Two Crispy Tacos - 13.95	
SOFT TACO	8.75
<i>Made with fresh handmade tortillas. Your choice of Carnitas, carne asada, grilled chicken, or fish.</i>	
CHILE RELLENO	12.75
<i>A fresh fire roasted chile stuffed with Monterey Jack cheese, dipped in egg batter and covered with Salsa Ranchera.</i>	
TAQUITOS	11.75
<i>Two chicken or shredded beef taquitos served with guacamole.</i>	
FLAUTAS	11.75
<i>Two crisp flour tortillas filled with chicken or beef and served with guacamole.</i>	
TAMALE	11.25
<i>Succulent beef or chicken tomatillo wrapped in corn masa. Handmade daily.</i>	
BURGER & PAPAS	15.45
<i>Traditional hamburger served with french fries</i>	
MEXICAN RICE	6.45
BEANS WITH CHEESE	6.45
GRILLED VEGETABLES	9.75
DINNER SALAD	7.95
SIDE CHEESE	2.95
HANDMADE TORTILLAS	3.75
SOUR CREAM TOPPING	2.45
GUACAMOLE TOPPING	3.95
SLICED AVOCADO	4.95

Desserts

FLAN	9.75
<i>Tia Rosa's recipe. Rich caramel custard freshly baked from scratch.</i>	
FRIED ICE CREAM	9.25
<i>Crispy coated ice cream topped with chocolate syrup and whipped cream.</i>	
KAHLUA NIEVE	10.75
<i>Vanilla ice cream drizzled with Kahlua, whipped cream and cinnamon.</i>	
EMPANADILLAS (Great to Share)	12.45
<i>Light Mexican pastry stuffed with cinnamon apple filling. Served with ice cream.</i>	

Non-Alcoholic Fruit Drinks

STRAWBERRY LEMONADE	
<i>Strawberries with fresh lime juice & agave nectar</i>	
PINA COLADA	
<i>A tropical blend of pineapple and coconut and cream. For a tasty change try it with strawberries!</i>	
STRAWBERRY DAQUIRI	
<i>An icy blend of strawberries, sweet & sour and a squeeze of lime.</i>	
Aguas Frescas	
<i>Refreshing fruit waters just like in Mexico!</i>	
Jamaica - Hibiscus flower tea.	
Horchata - Sweet rice water.	

Soft Drinks	4.75
Ice Tea	4.75
Hot Tea	4.75
Coffee	4.75
Milk	4.75
Bottled Water	4.75



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	Huntington Park 323-585-5055	Laguna Beach 949-376-7040
Laguna Niguel 949-349-9100	Santa Ana 714-547-9129	Seal Beach 562-493-8226
Newport Beach 949-675-6855	Lake Forest 949-855-4989	Orange 714-516-1000
Corona del Mar 949-644-8226	San Clemente 949-498-5000	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.

