

## BREAKFAST

Plates are served with plantains • choice of rice, frijoles de seda or casamiento  
Choice of sour cream or queso fresco • toast or tortillas.

<b>OMELETTE</b>	8.99
Choice of bell pepper, onion, tomato, mozzarella cheese and ham.	
<b>VEGETARIANO</b>	8.50
Scrambled eggs with bell pepper, onion and tomato.	
<b>CHORIZO SALVADOREÑO</b>	9.25
Scrambled eggs made with chorizo, bell pepper, onion, and tomato.	
<b>JAMON</b>	8.75
Scrambled eggs, ham, bell pepper, onion and tomato.	
<b>HUEVOS ESTRELLADOS</b>	8.50
Sunny side up eggs served with choice of tomato sauce.	
Ranchero style, add 0.50	
<b>HUEVOS ESTRELLADOS / RANCHEROS CON CHORIZO</b>	9.25
Sunny side eggs served with tomato sauce and chorizo.	
Ranchero style, add 0.50	
Add Avocado 1.75	

## PUPUSAS

Our delicious pupusas in our various combinations: corn (Maiz) or rice flour (Arroz).

	maiz	arroz
<b>AYOTE</b>	2.65	2.95
<b>FRIJOL</b>	2.65	2.95
<b>JALAPEÑO</b>	2.65	2.95
<b>CHICHARRON</b>	2.65	2.95
<b>QUESO</b>	2.65	2.95
<b>QUESO CON FRIJOL</b>	2.65	2.95
<b>QUESO CON LOROCO</b>	2.75	2.99
<b>QUESO CON CHICHARRON</b>	2.65	2.95
<b>REVUELTA</b>	2.65	2.95

## SALVADOREAN DELICACIES

<b>PLATANOS FRITOS</b>	3.75
Order of fried plantains.	
<b>PLATANOS CON TODO</b>	7.75
Fried plantains served with frijoles de seda and sour cream.	
<b>EMPANADAS</b>	6.25
Plantains filled with a rice custard, lightly fried, and rolled in sugar.	
<b>CHILATE CON NUEGADOS</b>	7.99
Fried yuca fritters with caramelized plantains, battered sweet loaf, served in an unrefined sugar syrup with a toasted corn atole.	
<b>PASTELITOS</b>	6.25
Corn dumplings stuffed with carrot, potato, bell pepper, onion, and tomato.	
Served with pickled cabbage	
Choice of chicken or beef	
<b>YUCA FRITA</b>	8.50
Yuca and fried pork shoulder served with pickled cabbage and our house salsa.	
Choice of fried or steamed Yuca	
<b>ATOL DE ELOTE</b>	12 oz. 3.99 • 20 oz. 6.50
Salvadorean atole made from grounded fresh sweet corn and served hot.	

## SIDES

<b>AVOCADO</b>	1.75	<b>RICE PILAF</b>	2.25
<b>CHILES</b>	1.75	<b>FRIJOLE DE SEDA</b>	2.50
<b>CILANTRO &amp; CEBOLLA</b>	0.99	<b>CASAMIENTO</b>	2.75
<b>TORTILLAS</b>	1.75	<b>QUESO FRESCO</b>	2.50
<b>PAN FRANCES</b>	1.50	<b>SOUR CREAM</b>	1.99
<b>FRIES</b>	2.75	<b>CHIMOL</b>	1.99
<b>SALVADOREAN SAUSAGES</b>	4.99	<b>TOMATO SAUCE</b>	1.50
<b>EGGS (2)</b>	2.99	<b>CURTIDO</b>	3.99

## A LA CARTE

<b>CHURRASCO</b>	22.99
Meat sampler served with chorizo, longaniza, pork shoulder, and 8oz. steak. Served with avacado, queso fresco, chimol, and hand made tortillas.	
<b>CHORIZOS SALVADOREÑOS *</b>	10.99
Chorizo and longaniza.	
<b>CARNE GUISADA *</b>	11.50
Beef stew with potatoes and carrots in an herb infused tomato reduction.	
<b>CARNE ASADA *</b>	12.50
Marinated 8oz. steak.	
<b>CARNE ENCEBOLLADO *</b>	12.99
Grilled onions and house made tomato sauce served over 8oz. steak.	
<b>TILAPIA *</b>	12.50
Whole fried tilapia fish	
<b>POLLO ENCEBOLLADO *</b>	Pierna 10.50 • Pechuga 10.99
Grilled onions and house made tomato sauce served over ¼ fried chicken.	
<b>POLLO FRITO CON PAPAS</b>	Pierna 8.25 • Pechuga 8.75
¼ fried chicken served with fries and salad.	
<b>FRIED CHICKEN WITH FRIES</b>	5.99
Children's fried chicken served with fries and salad.	
<b>POLLO FRITO *</b>	Pierna 9.99 • Pechuga 10.50
¼ fried chicken.	
<b>GALLINA ASADA</b>	Pierna 7.25 • Pechuga 7.75
¼ fresh hen served with rice pilaf, salad and hand made tortillas.	

\* Served with frijoles de seda, rice pilaf, salad and hand made tortillas.

## SOUPS

<b>CALDO DE GALLINA (BROTH) *</b>	5.99
Fresh hen soup with vegetables and hen meat.	
<b>CALDO DE GALLINA INDIA *</b>	Pierna 10.75 • Pechuga 10.99
Fresh hen soup served with ¼ grilled hen, rice pilaf and salad	
<b>CALDO DE PATA *</b>	10.99
Hearty beef tripe and feet soup with cabbage, carrot, yuca, plantain, and corn cob.	
<b>CALDO DE RES *</b>	11.99
Beef short rib soup with cabbage, carrot, yuca, plantain, and corn cob. Served with rice pilaf.	

\* Served with hand made tortillas.

## DESSERTS

<b>QUESADILLA SALVADOREÑA</b>	3.50
Homemade rice pastry with artisan cheese and sesame seeds.	
<b>NUEGADOS</b>	4.50
Fried yuca fritters served in unrefined sugar syrup.	
<b>TORREJA</b>	3.99
Battered sweet loaf served in unrefined sugar syrup.	

## BEVERAGES

<b>HORCHATA</b> 16 oz 2.75 • 32 oz 5.50	<b>MILK</b>	2.25	
Made with roasted cacao, rice and cinnamon.		<b>CHOCOLATE MILK</b>	2.50
<b>ENSALADA</b> 16 oz 2.75 • 32 oz 5.50	<b>TEA</b>	1.99	
Fruit cocktail made with pineapple juice, orange juice, apple and cashew fruit.		<b>COFFEE</b>	2.50
<b>TAMARINDO</b> 16 oz 2.50 • 32 oz 4.99	<b>HOT CHOCOLATE</b>	2.50	
Made from sweet and tangy tamarind root.		<b>HOT CHOCOLATE W/ MILK</b>	2.99
<b>KOLASHAMPAN</b>	2.50	<b>SUPREMA</b>	4.25
<b>COCA COLA</b>	2.50	<b>PILSENER</b>	4.25
<b>7 UP</b>	1.50	<b>REGIA</b>	8.25
<b>DIET COKE</b>	1.50	<b>CORONA</b>	4.25
<b>ORANGE JUICE</b>	3.25	<b>BUDLIGHT</b>	3.99

• 14% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE





# LOS CHORROS

Salvadorean Cuisine

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