



» Appetizers «

Coogs' Dip (gf) - our famous chile con queso topped with seasoned ground beef, fresh guacamole, pico de gallo and a dollop of sour cream 10.99

Queso Blanco (v & gf) - creamy white cheese and spinach queso with a hint of jalapeño 9.99 add grilled shrimp 4.15

Guacamole (v & gf) - sm 5.24 lg 8.39 homemade with fresh avocados, roasted jalapeños, red onions and cilantro

Chile con Queso (gf) - sm 5.24 lg 8.39 seasoned ground beef sm 7.34 lg 10.49 fajita beef sm 9.44 lg 12.59

Nachos - seasoned ground beef, smoked chicken, fajita beef or fajita chicken half 9.44 full 14.69

Smoked Chicken Flautas - 7.86

Quesadillas - roasted poblano (v), smoked chicken, spinach (v), fajita beef, fajita chicken or pulled pork half 9.44 full 14.69

Tamale Skillet - 3 spicy pork tamales with chile con carne 8.39

Botanas Sampler - chicken quesadillas, seasoned ground beef nachos, flautas and queso 19.56

Queso Flameado w/ Chorizo (gf) - 9.26 substitute beef fajita add 4.15 substitute grilled shrimp add 5.19

Shrimp Campechana (gf) - chilled shrimp cocktail with avocado 13.99 add jumbo lump crab 4.15



!GOOD LARD!

LARD HAS HALF THE CHOLESTEROL of butter and one third the saturated fat. But not all lard is created equal. Hydrogenated lard sold in tubs or loaves contains unhealthy trans-fats and little flavor. That's why here at El Real we have brought back the old Tex-Mex tradition of rendering our own fresh lard. We use the very best pork fat, much of it from local free-ranging heritage pigs. Lard from free-range pigs contains beneficial Omega 3 fats so it's even better for you. But best of all, freshly rendered lard tastes great!

YOUR GRANDFATHER'S TEX-MEX

AT EL REAL TEX-MEX CAFÉ, we are bringing back vintage Tex-Mex. Back in the good old days, before there were pre-formed taco shells and canned enchilada sauces, restaurant Tex-Mex was just like homemade. At El Real Tex-Mex café you'll find the same homestyle flavors--and the same fresh-fried taco shells, house made chili powder, and made-from-scratch enchilada sauces that your grandparents once enjoyed.

» Soups & Salads «

Green Chile Posole (gf) - cup 5.24 bowl 8.91 pork and green chiles stewed to perfection

Chicken Tortilla Soup (gf) - cup 4.71 bowl 7.86

Shrimp Salad with Avocado (gf) - mixed salad with red onion, tomatoes, cheddar cheese and your choice of dressing 14.55

Taco Salad
seasoned ground beef 11.54
fajita chicken or fajita beef 13.51
grilled shrimp 14.55
add guacamole 1.56

Side Salad (v & gf) - 5.14

Dressings: honey-mustard, cilantro vinaigrette, jalapeño ranch

» Beverages «

Soda 2.29

Iced Tea 2.29

Coffee 2.50

Milk 2.50

Topo Chico 2.99

Mexican Coke 2.99

Topo Sabores Soda 2.99
(Grapefruit, Orange, Strawberry, Tamarind)

 Indicates New Item

 Indicates Spicy Item

(v) Indicates Vegetarian

(gf) Indicates Gluten Free - most items on the menu can be prepared gluten free with just a few changes made to the order

VEGETARIANS WELCOME

Look for the "V" on the menu next to our vegetarian dishes.





» Sizzling Fajitas «

with beans, rice, guacamole, pico de gallo and fresh tortillas

	Half Pound	Full Pound
Chicken Fajitas	17.84	33.59
Beef and Chicken Fajitas	19.41	35.69
Beef Fajitas	20.99	39.89
Vegetable Fajitas	14.99	23.99
Jumbo Shrimp Fajitas	21.62	40.16

» Comals «

with beans, rice, guacamole, pico de gallo and fresh tortillas

San Benito - 2 mesquite grilled quail and chicken fajitas 20.99
substitute beef add 4.19

La Grange - mesquite grilled quail and 4 palacios bacon wrapped shrimp 22.65

El Patron - palacios bacon wrapped shrimp with chicken fajitas 21.62
substitute beef add 4.19

Port Alto - jumbo grilled gulf shrimp with chicken fajitas 20.79
substitute beef add 4.19

"The Wholefish" - wood-roasted whole gulf snapper
(please allow 30 minutes) 26.69
Add jumbo grilled shrimp 6.29

» From the Grill «

Tampiqueño - mesquite grilled skirt steak with grilled onions served with a cheese enchilada topped with chili con carne, rice and refried beans 20.99

Pollo del Norte - grilled chicken breast, with ancho tomatillo sauce, rice and charro beans 15.21

El Real Burger - 2 ground beef patties with fritos, cheese, green chiles, grilled onions, lettuce, tomatoes, guacamole and refried beans 11.32
add a fried egg 1.25

Palacios Shrimp - 6 wood-grilled shrimp wrapped in bacon, stuffed with jack cheese, slice of jalapeño on a bed of rice with charro beans 22.65

» A La Familia «

with refried or charro beans and rice served family style for all to share

Parrilla Platter - chicken fajitas, 2 mesquite grilled quail and 6 palacios bacon wrapped shrimp served with guacamole, pico de gallo (serves 3-4) 62.99 substitute beef add 8.39

Pescador Grande - whole gulf snapper, 15 jumbo grilled shrimp and 6 palacios bacon wrapped shrimp served with guacamole, pico de gallo (serves 3-4) (please allow 30 minutes) 73.49

STATEWIDE PRIDE

FAJITAS HAVE LONG BEEN Houston's favorite Tex-Mex dish and El Real is proud of our version--but we are also serving dishes from Tex-Mex restaurants in other parts of the state. Try some green chile sauces from West Texas, shrimp dishes from Brownsville, and San Antonio-style puffy tacos. You'll also find some vintage dishes here like chili con carne with eggs.

» Desserts «

🌟 **Sopapillas** - with warm honey 5.61

Tres Leches - with meringue 6.29

Chocolate Brownie - with homemade vanilla ice cream 6.17

Milkshake "No Minors" (gf) - 6.23

Fresh Churros - with vanilla ice cream 5.99



» Enchiladas «



🔥 **El Gallo Verde (gf)** - smoked chicken with spicy salsa verde (2) 12.47 (3) 15.59

Enchiladas Carne Doble - seasoned ground beef with chili con carne (2) 12.47 (3) 15.59

🔥 **Enchiladas Suizas** - smoked chicken with rich sour cream sauce (2) 12.47 (3) 15.59

Crab and Avocado Enchiladas - avocado and pico de gallo smothered in sour cream sauce and topped with jumbo lump crab tossed in herb butter with refried black beans (2) 19.56

Enchiladas Borunda (gf) - West Texas stacked enchiladas, tender pork cooked in a guajillo chile sauce (2) 12.35 (3) 15.44 add a fried egg 1.25

Three Amigos - smoked chicken with spicy salsa verde, beef and cheese with chile con carne (2) 12.59 (3) 15.74

🔥 **Avocado Enchiladas** - avocado and pico de gallo with rich sour cream sauce with refried black beans (2) 10.29 (3) 13.38

Spinach Enchiladas (v) - spinach and roasted poblano topped with vegetarian Friday Sauce with refried black beans (2) 11.99 (3) 14.99
add jumbo lump crab 7.27

🔥 **Enchiladas Puerco (gf)** - pulled pork with spicy salsa verde topped with cilantro (2) 12.59 (3) 15.74

Enchiladas # 7 - cheese with chili con carne (2) 11.54 (3) 14.69
add a fried egg 1.25

Enchiladas # 10 - cheese with chili con carne topped with chile con queso (2) 12.47 (3) 15.59

Friday Enchiladas (v) - cheese with roasted vegetable Friday sauce with refried black beans (2) 11.32 (3) 14.41



» Taco Plates «

Suave Tacos - soft tacos with lettuce, tomatoes, grated cheese, smoked chicken, seasoned ground beef or pulled pork (2) 10.49 (3) 14.69

Tacos al Carbon - rolled soft tacos served with pico de gallo and guacamole, fajita chicken (2) 14.69
substitute beef add 4.19
add chile con queso 1.56

“**Tin Can**” **Crispy Tacos (gf)** - crunchy tacos with lettuce, tomatoes, grated cheese, smoked chicken, seasoned ground beef or pulled pork (2) 10.49 (3) 14.69

San Antonio Puffy Tacos (gf) - puffy tacos with pulled pork, smoked chicken, seasoned ground beef or guacamole and black beans (v) (2) 13.64

Shrimp Puffy Tacos (gf) - puffy tacos with grilled shrimp, coleslaw, tomatoes and jalapeño ranch (2) 15.74

» Combo Plates «

🔥 **Chingo Bling** - smoked chicken relleno, chicken enchilada with salsa verde, pork tamale 15.99

The Big Chile - smoked chicken stuffed poblano chile relleno (1) 10.79 (2) 15.44

Flaco Jimenez (gf) - 2 chicken flautas, refried bean chalupa, guacamole and sour cream 12.59

Veggie Relleno (v) - cheese stuffed anaheim chile relleno (1) 9.26 (2) 11.32

Leo's Deluxe Platter - 2 beef enchiladas, chicken puffy taco, pork tamale 17.50

Roosevelt Special - 2 cheese enchiladas with a fried egg, refried bean chalupa, beef crispy taco 15.44

SAN ANTONIO-STYLE PUFFY TACOS

BE FOREWARNED! We do not serve hard-shell Houston-style puffy tacos. We serve soft-shell San Antonio-style puffy tacos. These are made with raw tortillas, so they come out crispy on the outside, but they are still pliable. They are not undercooked--that's the way they are supposed to be. These are two napkin tacos!