

The History of El Encanto

The original El Encanto Restaurant and Cantina is located in the center of Cave Creek. In 1989, Bill Nelson purchased a vacant building, and with a love of Mexico and Mexican food, opened the first El Encanto. He brought a chef he'd known for twenty years from Mexico. Using the finest, freshest ingredients, they put together a menu that people quickly called "the best Mexican food in the Valley."

Also having a love of old, Mexican architecture, Bill made many trips across the border, bringing back ideas and materials to incorporate into El Encanto. The patio and restaurant's colors and style aim to bring the look and feel of Mexico to your dining experience.

El Encanto became a favorite for its enchanting setting and great food. The business grew rapidly and eventually needed a more developed and improved infrastructure. In 2003, Bill's daughter Christine, a lawyer living in Washington, came back to join and run the business. Christine developed new operating systems to manage the increased volume and built a management team to implement them. They focus on improving consistency and enhancing the level of service. Christine and Chef Hernandez also developed a new menu, maintaining many of the old favorites, while adding more fresh seafood and several of Chef Hernandez's specialties from his hometown Mazatlan.

In 2005, the restaurant had grown to such a success that Bill and Christine decided it was time to expand. Bill made several of his customary trips to Mexico. Christine and the staff continued to work on improving service and consistency, trying to create the complete experience for each and every guest. The second location, El Encanto Dos, opened in January of 2006.

Thank you for joining us at El Encanto today. We hope everything was perfect for you and that you'll come to share our love of Mexican food and culture.

AWARDS

2001 "#1 Choice for Mexican Food" by *Phoenix Magazine* readers

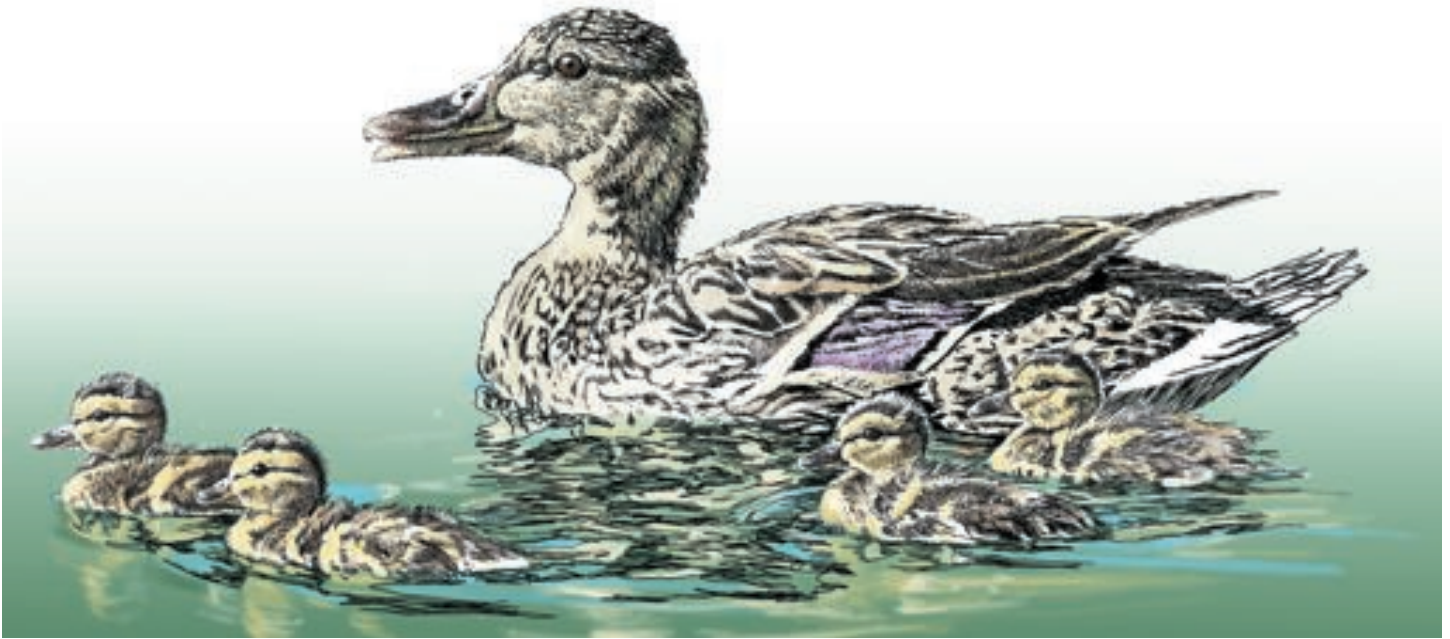
The New Times voted El Encanto's Margaritas "The Best in the Valley"

2000 El Encanto was voted "Most Romantic" by Channel 3's *Good Morning Arizona*

2002 El Encanto was selected as the "Best Place to Pop the Question" by *The New Times*

El Encanto Restaurants are the perfect spot for a romantic wedding, a company party, or a family reunion. Our parties are professionally hosted and fun for everyone who attends. Featuring our delicious Mexican food, a party at El Encanto is enhanced by white linen tablecloths, colorful cloth napkins, candlelight, and crystal water goblets. Make your next occasion a special one at El Encanto. For more information, please ask to speak to the Special Events Manager.





BOTANAS

Guacamole

We make our authentic and delicious guacamole daily with fresh avocados, tomatoes, peppers, onions and fresh herbs. Served with hot fresh corn tortilla chips. 6.95

Cocktail de Camarones

Our traditional Mexican version.

Shrimp, avocado, cucumbers and spices are served marinating in a mouth-watering tomato broth cocktail. 10.95

Tamales

One each of our famous handmade tamales. One green chile corn tamale and one red beef tamale. Served in the husk with a drizzle of sauce. 8.95

Queso Guillermo

Hot bubbling cheeses blended with yellow chiles, onions and tomatoes. Served sizzling at your table, with pico de gallo, limes and fresh corn tortillas. 8.95

Add chargrilled scallions 3.00

Add Machomos (specially seasoned, crispy beef), or grilled chicken 3.75

Quesadilla

A fresh flour tortilla topped with cheddar and Monterrey Jack cheese, lightly grilled. 4.95
Add chile strips or green onions. 1.50
Add guacamole or Pico de Gallo. 1.95

Tacos

Two crispy beef or chicken tacos. 7.95

Plato de Chile Verde

Our famous Chile Verde served hot in a bowl with a tortilla. 7.95

Sopa Albondigas

Mexican meatballs in a savory beef broth with fresh vegetables. 6.95

Fajita Taco Salad

Sizzling steak or chicken fajitas served over a bed of greens, topped with fresh tomatoes, green onion and jack and cheddar cheese. Served with guacamole and sour cream on the side. 9.95

First basket of chips and salsa complementary.
Each Add'l basket 1.95

ESPECIALES

Enchiladas de Queso

Corn tortillas stuffed with two cheeses and topped with red or green chile sauces. Served with beans and rice. 9.95

Add chicken or beef. 11.95

Enchiladas de Pollo con Mole

Our chicken enchiladas topped with our authentic mole sauce. Served with black beans and corn rice. 12.95

Pollo Ranchero

A perfectly grilled chicken breast covered with a very spicy tomato and jalapeno sauce w/ black beans and rice. 11.95

Pollo Fundido

El Encanto's fresh roasted chicken breast, blended with spices, onions and peppers, rolled in a crispy hot flour tortilla and covered with our famous jalapeno cream cheese sauce and cheddar cheese. Served with Rice. 11.95

Pescado con Salsa Veracruz

Chef's seafood selection served with our authentic Veracruz sauce – tomatoes, olives, Caribbean peppers, onions, wine and spices. Served with corn rice and vegetables. 16.95

Plato Burro

A fresh flour tortilla filled with green chile, shredded chicken or beef. Served with rice and beans. 10.95

Camarones de Tequila con Limon

Five large shrimp, marinated in fresh garlic, cilantro, olive oil, citrus juices and Sauza Gold Tequila, then grilled to perfection. Served with corn rice and vegetables. 15.95

Plato de Carnitas

Our slow roasted pork, served with Tomatillo Chipotle sauce, cabbage, cilantro, black beans and fresh corn tortillas. 14.95

Lamb Barbacoa

Lamb shank roasted in chef's special barbacoa sauce with carrots and potatoes. Served with fresh corn tortillas. 16.95

Chile Relleno con Pollo

A large fresh roasted Anaheim chile stuffed with refried beans and our grilled chicken, then topped with entomatada sauce and jack cheese. Served with black beans and corn rice. 14.95

Carne Asada

A tender ribeye steak, mesquite grilled to perfection.** Served with a cheese enchilada, rice and beans. 15.95

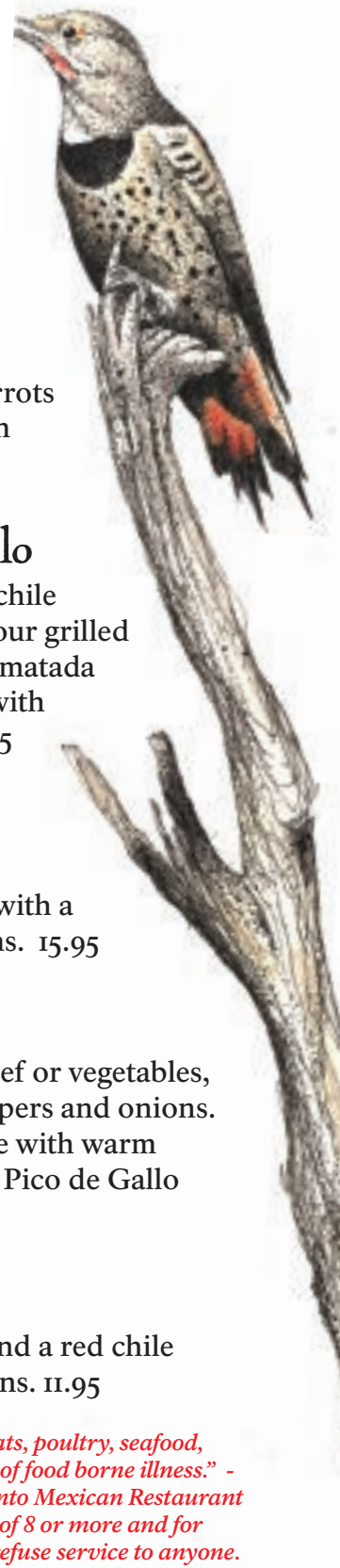
Fajitas

Marinated strips of chicken, beef or vegetables, mesquite grilled with fresh peppers and onions. Served sizzling hot at your table with warm tortillas, guacamole, beans and Pico de Gallo salsa. 14.95

Plato de Mexicano

A cheese enchilada, beef taco and a red chile tamale. Served with refried beans. 11.95

**** "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness." - Food and Drug Administration/El Encanto Mexican Restaurant
A 20% gratuity may be added to parties of 8 or more and for separate checks. We reserve the right to refuse service to anyone.**





Bienvenidos á El Encanto

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