

AUTHENTIC MEXICAN AND SALVADORAN RECIPES
USING ONLY THE FRESHEST INGREDIENTS



Since 2009, El Guanaco Taqueria y Antojitos Restaurant, has been serving authentic Mexican and Salvadoran food. We pride ourselves on providing our guests with excellent service, reasonable prices, fresh ingredients and a family restaurant atmosphere. We strive to keep the same level of quality of food and service that has made El Guanaco a staple in the Oakland Park, Wilton Manor and Fort Lauderdale area

www.elguanacooaklandpark.com

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EL GUANACO

BREAKFAST

All breakfast dishes EXCEPT the breakfast burritos and tacos are served with refried beans, sweet plantains, cream, salvadoran cheese and 2 tortillas

Chorizo & Egg Burrito

A warm flour tortilla filled with 2 eggs scrambled with chorizo, onions, peppers, tomatoes and refried beans. 7.75

Steak & Egg Burrito

A warm flour tortilla filled with 3 eggs scrambled with steak, onions, peppers, tomatoes, cheese and refried beans. 8.95

Three Breakfast Tacos

3 hand made tortillas with scrambled eggs, refried beans, salsa and cheese. Served with our famous salsa verde 7.95

Ham & Eggs

2 eggs cooked your way with grilled ham 9.50

Chorizo & Eggs

2 scrambled eggs with Mexican chorizo 9.50

Huevos Rancheros

2 fried eggs topped with our made to order Ranchero sauce. 8.75

Salvadoran Breakfast

2 eggs cooked your way with choice of steak or grilled chicken 9.95

Chilaquiles with 2 Eggs

Crispy corn tortillas smothered in a green tomatillo sauce. Topped with 2 eggs cooked your way, Mexican crema and catija cheese. Served mild or spicy 8.95

Chilaquiles with 2 Eggs & Steak

9.95

Divorced Eggs/ Huevos Divorciados

Two fried eggs cooked your way. Garnished w/ red and green sauce side by side 9.95

SALVADORAN APPETIZERS

First basket of chips and salsa is complimentary

(2) Sweet Plantain Empanadas

6.50

Chicken Tamales (2)

6.5

Sweet Corn Tamales (2)

6

Sweet Fried Plantains with Salvadoran Creama

7.95

Salvadoran Combo #1

(1) Chicken tamale, (1) sweet corn tamale, (1) pupusa, Fried yucca, Salvadoran cream and cheese, pickled cabbage, red sauce and our spicy salsa verde on the side. 12.5

Add grilled steak, grilled chicken or fried pork chunks. 3.00

SALVADORAN APPETIZERS CONT.

Salvadoran Combo #2

(2) Crispy chicken tacos, (1) pupusa, fried yucca. Choice of steak or chicken or pork chunks. Served with Salvadoran cream and cheese, side of refried beans, pickled cabbage, red sauce and salsa verde sauce. 14

Yuca Con Chicharron

Fried or boiled yuca. Garnished with our pickled slaw, red tomato sauce, cotija cheese and fried pork chunks 8.00

Masa de Puerco

Fried pork chunks With sauteed onions w/ bitter orange, salt and pepper 8.50

PUPUSAS

What is a Pupusa?

A pupusa is a traditional Salvadoran dish made of a hand-made corn tortilla stuffed with your choice of shredded pork, chicken, steak or shrimp with melted cheese

Shrimp & Cheese 3.95 each

Pork Only/ Solo Chicharron 2.75 each

Cheese Only/ Solo Queso 2.85 each

Cheese with Pork, Chicken or Steak 2.95 each

Cheese & Beans 2.85 each

Loroco and Cheese

Loroco is a flower imported from El Salvador, chopped and mixed with cheese. 2.85 each

Pork with Beans & Cheese 2.95 each

Jalapeno & Cheese 2.85

MEXICAN APPETIZERS

First basket of chips and salsa is complimentary

Cheese Quesadilla/ Quesadilla de Queso 7.95

Steak & Vegetable Quesadilla

Sauteed green peppers, onions & tomato 9.5

Cheese Nachos/ Nachos de Queso 8.25

Super Nachos

Topped w/ refried beans, cheese. Garnished w/ lettuce, sour cream, pico de gallo, guacamole and pickled jalapenos 8.50

Chicken or Beef Nachos

Topped w/ cheese. Garnished w/ lettuce, pico de gallo, sour cream and pickled Jalapenos 9.25

Guacamole & Chips 6

Melted Cheese with Chorizo Dip/ Queso Fundido con Chorizo

Chorizo and cheese dip made to order, served with chips 6.75

Authentic Mexican Quesadillas (3)/ Quesadillas Mexicanas

Fried corn tortillas stuffed with cheese, steak or chicken. Garnished with lettuce, pico de gallo, cotija cheese and Mexican crema 9.50

Tostadas

*Fried corn tortilla layered from the bottom up with refried beans, chicken, steak, al pastor or chorizo, lettuce, pico de gallo, cotija cheese and Mexican crema 3.95 each
Shrimp or Mahi \$4.75 each Avocado \$1.00*

SOUPS & SALADS

ENSALADAS Y SOPAS

Served on Monday, Tuesday and Thursday

Chicken Soup/ Sopa de Pollo

small 6.75

large 8.75

Served on Friday, Saturday and Sunday

Short Rib & Vegetable Soup

small 7.5

large 9.50

Beef Tripe Soup/ Mondongo

small 7.95

large 10.00

Seafood Soup/ Sopa de Mariscos

small 12.50

large 16.95

El Guanaco Salad

Mixed iceberg lettuce with romaine lettuce, tomatoes, green peppers, red onion, cucumber, avocado slices, Mexican blend cheese and crispy corn tortilla chips. 8.95 with chicken 10.50 with shrimp, mahi mahi or grilled steak 12.50

Caesar Salad 8.95

with chicken 10.50

with grilled shrimp or mahi 12.50

SIZZLING FAJITAS

Our fajitas are served with corn or flour tortillas with sauteed green peppers, onions and tomatoes. Served with a side of pico de gallo, sour cream, guacamole, lettuce tomatoes and cheese.

Vegetable Fajitas 10.50

Chicken Fajitas 11.95

Steak Fajitas 12.75

Steak & Chicken Fajita 13.95

Seafood Fajitas

Shrimp & Mahi Mahi 15.95

Supreme Fajitas

Chicken, Steak & shrimp 16.95

MEXICAN ENTREES

Served with refried beans, rice and our famous salsa verde/ green tomatillos and avocado sauce (spicy)

Three Chicken Tacos

Garnished with onions and cilantro 8.75

Three steak, chorizo, al pastor or carnitas tacos

Garnished with onions and cilantro 9.50

Three Mahi Mahi or Grilled Shrimp Tacos

Garnished with pico de gallo, lettuce, avocado, onions and cilantro 12.50

Three Beef Tongue Tacos

Garnished with onions & cilantro 13.75

BURRITOS

Our signature burritos start with a 12" flour tortilla filled with sauteed onions, peppers, sour cream, cheese & pico de gallo. Then grilled until golden.

Signature Burritos

Chipotle Chicken 9.50 Steak 10.95

Carnitas 10.95

Grilled Shrimp or Mahi 13.50

El Guanaco Mexican Combination

(1) Taco, (1) Tostada and (1) cheese Enchilada 10.95

Chicken or Steak Milanese

Pounded thin and breaded. Deep fried and served w/ rice, black beans and plantains 12.95

Mexican Torta/ Torta Mexicana

Choice of steak, grilled chicken, chorizo or al pastor on a telera bread roll with mayo, refried beans, lettuce, tomatoes, avocado slices, onions and pickled jalapenos. Served with french fries. 10.50

MEXICAN ENTREES CONT.

Trio Mexican Enchiladas with Red Sauce or Salsa Verde

One steak, one chicken & one cheese enchilada. Served with side of guacamole & pico de gallo 12.25

Stuffed Poblano Pepper/ Chile Relleno

A poblano pepper stuffed with steak, vegetables and cheese. Topped with ranchero sauce and cotija cheese. Served w/ rice, black beans, salad or fried plantains. 10.95

Steak or Chicken Sopes

Three thick corn tortillas topped with refried beans, steak or chicken, lettuce, tomatoes, cotija cheese and crema. 11.95

Two Chipotle Chicken Enchiladas 8.95

Mole Chicken Enchiladas

(3) chicken enchiladas smothered w/ our mole sauce. Garnished with diced onions, cotija cheese, crema and pico de gallo. 12.50

Crispy Tacos/ Tacos Dorados

Four crispy tortillas filled with chicken or steak. Topped with refried beans, crema, lettuce and cotija cheese 9

Chimichanga

*Our signature chipotle chicken, steak or carnitas burrito deep fried then smothered w/ red or green tomatillo sauce and cheese. Garnished w/ sour cream and pico de gallo 12.95
Add side of guacamole 1.00*

YOUNG AMIGOS

Kids menu for kids 10 & under. All served with rice & beans or french fries.

Aunt - Chilada

(2) Cheese enchiladas 6.50

Queso - Dias

(1) Flour tortilla filled with cheese 6.50

Cha - Cha Chicken

Grilled chicken breast 7.95

Baby Carne Asada

Grilled steak 7.95

Chicken Fingers 7.50

Bean & Cheese Burrito 6.50

SPANISH ENTREES

All Spanish entrees are served with rice, black beans, sweet plantains or small salad with one corn tortilla. Each additional tortilla 25¢

Grilled Chicken Breast/ Pollo Ala Plancha

Grilled chicken garnished with grilled onions 11.95

Fried Chicken Chunks/ Chicharones de Pollo

Chicken chunks marinated in bitter orange, black pepper & spices 11.50

Grilled Salvadoran Steak/ Carne Asada

Grilled steak served with pico de gallo 12.75

Salvadoran Steak in Red Sauce/ Bistec de Res

*Steak with sauteed onions, peppers and tomatoes in a red sauce. 13
Add serano peppers 1.00*

Grilled Steak with Sauteed Onions/ Bistec de Encebollado

Grilled steak with sauteed onions 12.75

SPANISH ENTREES CONT.

Beef Tongue Steak/ Bistec de Lengua

Beef tongue steak sauteed with onions, peppers & tomatoes 15.95

Grilled Pork Chops/ Chuletas de Puerco

Garnished w/ grilled onions 11.50

Churrasco Steak

Steak with cilantro chimichurri sauce 17.50

Surf & Turf/ Mar y Tierra

Grilled NY steak with grilled jumbo shrimp 18.50

Masas de puerco/ Fried pork chunks

Sauteed in bitter orange w/ salt and pepper. Garnished w/ grilled onions. 11.95

SEAFOOD

Three Mahi Mahi Fish Tacos 12.50

Three Crab Enchiladas

Topped with red or green tomatillo sauce and melted cheese 15.75

Crab & Shrimp Burrito

12" flour tortilla stuffed with real crab & shrimp sauteed in our special sauce. Topped with green tomatillo sauce, sour cream & guacamole. Served with rice and refried beans. 18.50

Shrimp or Mahi Mahi Fish Burrito

12" flour tortilla filled with shrimp or Mahi Mahi, sauteed onions, peppers, tomatoes, lettuce, sour cream, pico de gallo, cheese & a side of guacamole. Served with rice & refried beans 13.50

SEAFOOD CONT.

Shrimp or Mahi Mahi Fish Quesadilla

with vegetables 12.75

Deviled Shrimp/ Camarones Ala Diabla

Shrimp grilled with chili flakes 14.95

Creole Shrimp/ Camarones Criollos

Sauteed shrimp simmered in white wine, garlic, butter, onions, peppers & tomatoes Served with rice, black beans, sweet plantains or side salad 14.95

Garlic Shrimp/ Camarones Al Ajillo

Sauteed shrimp simmered in a white wine, garlic, butter sauce. Served with rice, black beans, sweet plantains or side salad. 14.95

Pan Sauteed Tilapia/ Filete de Tilapia

Served with rice, black beans, plantains or side salad. Garnished w/ pico de gallo. 12.50

Whole Fried Tilapia/ Mojarro Entera Frita

Served with rice, black beans, sweet plantains, tostones or side salad 16.50

VEGETARIAN

Served with refried beans & rice and our spicy green tomatillos sauce.

Vegetable Quesadilla

Sauteed onions, tomatoes, peppers and zucchini with a side of sour cream & pico de gallo 9.95

Prices subject to change without notice. Must be 21 and over to consume alcoholic beverages

VEGETARIAN CONT.

Vegetable Burrito

12" flour tortilla filled with sauteed onions, peppers, tomatoes, zucchini & cheese. Served with pico de gallo & sour cream 9.95

Two Cheese Enchiladas 8.75

Vegetarian Sopes

Three thick corn tortillas deep fried & topped with refried beans, sauteed vegetables, lettuce, tomatoes, cotija cheese & crema 10.95

Two Cheese Pupusas

Served with pickled cabbage and red sauce. 8.25

Two Vegetarian Tostadas

Two fried & crispy corn tortillas topped with vegetables, refried beans, cotija cheese, lettuce & crema 9.95

SIDE ORDERS/ ALA CARTE

Steak, Chicken, Chorizo, Carnitas or Al Pastor Tacos 2.50 each

Beef Tongue Taco 3.75 each

Shrimp or Mahi Mahi Taco 4.75

Chicken Tostada 3.95

Steak Tostada 4.25

Shrimp or Mahi Mahi Tostada 4.75

Chicken Tamale 3.25

Sweet Corn Tamale 3

Yuca (Fried or boiled) 3

Rice 2.50

Black Beans 2.50

Refried Beans 2.50

Guacamole 4

French Fries 2.75

Fresh Hand Made Tortillas (3) 1

Fried Plantains 3.50

Tostones 2.75

Sour Cream 1

Cheese 2

Extra Salsa (Fresh) 2

Extra Chips 2.50

Guacamole & Chips 6

Chorizo & Cheese Dip 6.75

DESSERTS

Flan 3.75

Coconut Flan 3.75

Tres Leches 3.75

Sweet Plantain Empanadas (2)
6,75

BEVERAGES

Fresh homemade juices. All flavors may not be available everyday. Please ask your server for daily juice availability. For (no ice) add 50¢

Horchata, Pineapple, Cantaloupe, Tamarind, Passion Fruit & Chia Seed

Small 2.75

Large 3.75

Can Soda 2

Mexican Bottled Soda 2.5

Bottled Water 1.5

Sparkling Water 2.75

SPECIALTY COFFEES

Cappuchino 2.85

Cafe con Leche 2.75

Espresso 2.25

Cortadito 2.25

American Coffee (one free refill)
1.75

Fresh Brewed Iced Tea (free refills) 2.75

MARGARITA

House Margarita 6

Passion Fruit Margarita 6

Sangria

glass 4

1/2 carafe 9.5 Full Carafe 16



\$10 LUNCH SPECIALS (DINE IN ONLY)

MON - FRI 11AM - 3PM ONLY

Includes a non-alcoholic beverage. Sweet or unsweetened iced tea, can of coke, sprite, diet coke or bottle water. All specials are served w/ 2 sides. Rice, refried beans, black beans or salad.

Pollo Ala Plancha

Grilled chicken breast. Garnished with sauteed onions.

Tilapia Filet

Tilapia grilled. Garnished with pico de gallo.

Steak or Chipotle Chicken Burrito

Served with a side of our homemade green tomatillo sauce

3 Steak, Chipotle Chicken, Carnitas or Al Pastor Tacos

Served with a side of our homemade green tomatillo sauce.

3 Mahi Mahi Fish Tacos

Garnished with lettuce, pico de gallo and a side of avocado. Served with a side of tomatillo sauce.

El Guanaco Combo #1

1 taco, 1 tostada with your choice of meat & 1 cheese enchilada. Served with a side of our spicy tomatillo sauce.

Chile Relleno

Stuffed poblano pepper with chopped beef & cheese. Garnished with our homemade red sauce, cotija cheese & crema.

Bistec Encebollado

Grilled steak with sauteed onions.

2 Chicken, Steak or Cheese Enchiladas

Topped with red or green sauce. Garnished with lettuce, cotija cheese, crema & tomato.

Chicharones de Pollo

Fried chicken chunks.

Fried Pork chunks/ Masa de Puerco

w/ sauteed grilled onions

Advisory: Raw or undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness.

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