

FULL BAR AVAILABLE ~ MARGARITAS OUR SPECIALTY
ALL OUR MARGARITAS ARE MADE WITH
TEQUILA DE ORO REPOSADO

ROCKS (BEST)/BLENDED: STRAWBERRY, PEACH, BANANA, MELON & MANGO

JUICE (Orange, grapefruit, pineapple, cranberry & tomato) ... 3.00
 COFFEE, HOT TEA, ICED TEA OR MILK 2.00
 COKE, 7UP, GINGER ALE (free refills) 2.25
 HOT MEXICAN CHOCOLATE 3.00

ICE COLD CERVEZAS (BEER) – 4.75

DOMESTIC

BUDWEISER
 BUD LITE
 MGD
 MILLER LITE

IMPORTED

BOHEMIA ~ CORONA ~ PACIFICO
 DOS XX (AMBER OR LAGER)
 NEGRA MODELO ~ MODELO ESPECIAL
 HEINEKEN ~ TECATE

NON-ALCOHOL - 3.00

O'DOUL'S
 SHARPS

SELECTED WHITES & REDS ~ GLASS 7.00 BOTTLE 18.00

CHARDONNAY A fresh, fruity, medium bodied white wine
 WHITE ZINFANDEL A popular favorite fruity blush white wine
 CABERNET SAUVIGNON A medium bodied red wine
 MERLOT A full bodied red wine with ripe berry bouquet
 ZINFANDEL A smooth-bodied red wine with hint of berries
 KORBEL A fine, festive champagne, Brut or extra dry

HOUSE WINES: BURGUNDY - CHABLIS - SANGRIA
 GLASS – 6.00 ½ CARAFE – 10.00 CARAFE – 15.00

EL CONQUISTADOR

COCINA MEXICANA – A Silver Lake Original Since 1973

Lunch Tue – Sun @ 11am
Dinner 7 days @ 4 pm

Happy Hour Monday – Thursday 4pm – 6:30pm
 “Best Margarita” – CitySearch.com / Zagat rated

(323) 666-5136

3701 W. Sunset Blvd @ Edgecliffe
 PARKING ON STREET & SMALL LOT IN REAR

Jesse Welcomes You to El Conquistador

APPETIZERS

GUACAMOLE 8.50 NACHOS: SPANISH SAUCE, CHORIZO & MELTED JACK CHEESE 7.00

QUESADILLAS DE RAJAS O HONGOS 9.50
 FLOUR TORTILLAS GRILLED WITH JACK CHEESE & STUFFED WITH PASILLA CHILE STRIPS OR MUSHROOMS. SERVED WITH SIDE OF GUACAMOLE & SOUR CREAM

QUESADILLAS DE POLLO 10.00
 FLOUR TORTILLAS GRILLED WITH JACK CHEESE & STUFFED WITH SAUTÉED SHREDDED CHICKEN. SERVED WITH SIDE OF GUACAMOLE & SOUR CREAM

LA BIG BOTANA COMBO 14.00
 FOR TWO OR A MEAL IN ITSELF! NACHOS, CRISPY SHREDDED BEEF TAQUITOS & JACK CHEESE QUESADILLAS, SERVED WITH GUACAMOLE & SOUR CREAM

FAVORITE TWOSOMES 11.00

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

ENCHILADAS DE HONGOS Y ESPINACAS
 FRESH SAUTÉED SPINACH & MUSHROOM ENCHILADAS TOPPED WITH A TANGY TOMATILLO SAUCE AND MELTED JACK CHEESE

ENCHILADAS ROJAS O VERDES
 CUBED BEEF, SHREDDED CHICKEN OR CHEESE ENCHILADAS IN A TRADITIONAL RED SAUCE OR VERDES IN AN AVOCADO CREAM SAUCE

VERACRUZANAS
 CHICKEN OR CHEESE ENCHILADAS SMOTHERED IN A DELICIOUS MOLE SAUCE

RANCHERAS
 BEEF, CHICKEN OR CHEESE ENCHILADAS IN TRADITIONAL RED SAUCE TOPPED WITH A LIGHT CREAM SAUCE, PASILLA CHILE STRIPS & MELTED JACK CHEESE

TACOS DE CARNE O POLLO
 TWO CRISPY (OR SOFT) SHREDDED BEEF OR CHICKEN TACOS

TACOS DE PAPA
 TWO CRISPY TACOS STUFFED WITH MASHED POTATO & CHEESE OR MASHED POTATO & CHORIZO TOPPED WITH RED & GREEN SHREDDED CABBAGE

TAQUITOS RANCHEROS
 THREE CRISPY BEEF OR CHICKEN TAQUITOS TOPPED WITH MILD RED SAUCE

TOSTADAS DE CARNE O POLLO
 TWO BEEF OR CHICKEN TOSTADAS TOPPED WITH GUACAMOLE & SOUR CREAM

BURRITOS
 TWO BURRITOS WITH CHOICE OF BEEF (CHILE COLORADO), PORK (CHILE VERDE), SHREDDED CHICKEN OR VEGETARIAN (SAUTÉED VEGGIES)

Full Bar Available – All Margaritas with Gold Tequila

COMBINATIONS

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

PAREJA 12.00
ENCHILADA & CHILE RELLENO

DAMA 12.00
ENCHILADA & TACO

CABALLERO 14.00
CHILE RELLENO, TACO & ENCHILADA

LA PALOMA 14.00
ENCHILADA, TAQUITO & PETITE SPENCER STEAK

CARNES (MEATS)

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

MILANESA 14.00
TENDER TOP SIRLOIN STEAK, SEASONED, BREADED & GRILLED WITH STEAK FRIES

FAJITAS (BEEF, CHICKEN OR COMBO) 15.50
A HEARTY MEAL OR ALMOST FOR TWO! CUBED CHICKEN OR BEEF STRIPS GRILLED
IN A SMOKY WORCESTERSHIRE SAUCE WITH FRESH MUSHROOMS, ONIONS,
TOMATOES & BELL PEPPERS

EL CONQUISTADOR 15.00
CHOICE TOP SIRLOIN STEAK COOKED & SIMMERED IN SPANISH SAUCE, FRESH
TOMATOES, ONIONS, BELL PEPPERS & STEAK CUT POTATOES

CARNE ASADA 15.00
DELICIOUSLY SIMPLE! A GENEROUSLY CUT GRILLED USDA CHOICE SPENCER STEAK &
INCLUDES A SHREDDED BEEF TAQUITO

CHULETAS DE PUERCO 15.00
TWO PORK CHOPS, SEASONED, MARINATED & GRILLED & SIDE OF CACTUS SALAD

SORPRESA 14.00
TENDER CHUNKS OF TOP SIRLOIN SIMMERED WITH WHOLE BEANS, FRESH ONIONS,
TOMATOES, CACTUS STRIPS & TOPPED WITH AVOCADO SLICES

ADELA'S GRILLED BEEF OR CHICKEN SALAD 13.00
FRESH MIXED GREENS WITH SLICED MUSHROOMS, BELL PEPPERS, TOMATOES,
AVOCADO & TOPPED WITH CHUNKS OF GRILLED BEEF OR CHICKEN BREAST

PARKING AVAILABLE IN REAR

NOT RESPONSIBLE FOR ANY LOST ITEMS. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

CHICKEN (POLLO)

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

SONORENSE 14.00
CHUNKS OF POACHED CHICKEN BREAST SAUTÉED WITH BACON, ONIONS, FRESH
BELL PEPPERS, TOMATOES & BLACK OLIVES, TOPPED WITH FRESH CILANTRO

POLLO A LA PLANCHA 14.00
A SEASONED & GRILLED WHOLE TENDER BONELESS CHICKEN BREAST

ARROZ CON POLLO 14.00
SHREDDED CHICKEN SAUTÉED WITH FRESH ONIONS, TOMATOES & BELL PEPPERS
SERVED ON A BED OF MEXICAN RICE & TOPPED WITH MELTED JACK CHEESE

GALLINA EN MOLE 14.00
OUR SPECIALTY! CHICKEN SMOTHERED IN MOLE SAUCE (PLEASE SPECIFY BREAST
MEAT OR WHOLE PARTS)

EL CONQUISTADOR MEXICAN SPECIALTIES

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

CHILES RELLENOS 12.00
ROASTED CALIFORNIA PEPPERS STUFFED WITH CHEESE, EGG BATTERED & FRIED

LENGUA ESPECIAL 14.00
TENDER SLICES OF POACHED BEEF TONGUE IN SPANISH OR MOLE SAUCE

CARNE DE RES EN CHILE COLORADO 14.00
CUBED BEEF COOKED IN A MILD & TASTY CHILE COLORADO SAUCE

CARNE DE PUERCO EN CHILE VERDE 14.00
CUBED PORK COOKED IN A TANGY GREEN TOMATILLO SAUCE

MACHACA CON HUEVO 13.00
TENDER SHREDDED BEEF SCRAMBLED WITH EGGS FRESH ONIONS & TOMATOES

ROPA VIEJA 13.00
TENDER SHREDDED BEEF SAUTÉED WITH ONIONS, TOMATOES & BELL PEPPERS

PESCADO (FISH)

SERVED WITH SOUP OR MIXED GREEN SALAD, RICE, REFRIED BEANS, GUACAMOLE & SOUR CREAM

CAMARONES RANCHEROS OR MOJO DE AJO 16.50
JUMBO SHRIMP SAUTÉED IN RED SAUCE WITH PEPPERS, TOMATOES, ONIONS &
TOPPED WITH CILANTRO; OR SCAMPI STYLE SAUTÉED IN OLIVE OIL & GARLIC

JUMBO SHRIMP FAJITAS 16.50
SAUTÉED WITH MUSHROOMS, BELL PEPPERS, TOMATOES & OLIVES

HALIBUT 15.50
A SEASONED HALIBUT STEAK SAUTÉED IN A BUTTER SAUCE & TOPPED WITH CAPERS.
SERVED WITH STEAK CUT FRIES & GRILLED SEASONAL VEGETABLES