

EL REY

GROUP DINING MENUS

AUTHENTIC MEXICAN

Home-style cuisine from Puebla to Veracruz and a well-worn roadside diner vibe come together to create this Mexican haven. Authentic dishes like ceviches, tortas, enchiladas and sopes, as well as tequilas, mescals and cervezas make for an upbeat meal at this local cantina.

2013 CHESTNUT STREET, PHILADELPHIA | ELREYRESTAURANT.COM



FEATURES

- Available for Lunch, Brunch and Dinner
- Seating for up to 30 guests in the Main Dining Room

FOR MORE INFORMATION CONTACT MARJORIE@STARR-RESTAURANTS.COM | 267-886-1401

*menus subject to change

HORS D'OEUVRES

PLEASE PRE-SELECT 6 PASSED ITEMS

GUACAMOLE

served in a bowl with tortilla chips for dipping

SALSA MEXICANA

served in a bowl with tortilla chips for dipping

TUNA CEVICHE

tuna, diced avocado, radish, mixed peppers, red onion, raspberry vinaigrette, micro mix

CHICKEN QUESADILLA

chicken tinga with chihuahua cheese

ZUCCHINI BLOSSOM AND CORN QUESADILLA

pico de gallo, chihuahua cheese

ROPA VIEJA TOSTADA

masa tostada, room temperature short rib, tomato, onion, avocado, cilantro, and jalapeno

CHICKEN TINGA TOSTADA

masa tostada, marinated chicken, crema, and cotija cheese

CHICKEN TORTA

seared chicken, chipotle mayo, pickled jalapeno, refried black beans, lettuce, and tomato on a torta roll

PESCADO TORTA

seared fish filet, chipotle mayo, pickled jalapeno, refried black beans, lettuce, and tomato on a torta roll

CHICKEN TACO

chipotle cream cheese salsa, pickled red onion, pumpkin seed gremolata, black garlic plantain chips, cilantro

CARNITAS TACO

braised pork shoulder, chipotle salsa

BRISKET TACO

arbol salsa, torredas (poblano, jalapeno, onion, lime), jicama and manzano pepper slaw

ARABES TACO

roasted lamb shoulder, morita salsa, fried artichoke

SOPES

masa shells, skirt steaks, salsa, onion, crema

GORDITAS

corn masa bun, pork pibil, hard boiled egg

MINI ALBONDIGAS

meatballs in guajillo salsa

CAMARONES

shrimp, fried garlic, lime

HOUSE MARINATED OLIVES

BUTTERED POPCORN

JAMAICA-MORITA POPCORN popcorn dusted with hibiscus flowers and morita chiles

MEXICAN CHOCOLATE-MEZCAL POPCORN

tossed with mexican chocolate and misted with mezcal

\$15.00 PER PERSON, PER HOUR*, 2 HOUR MINIMUM

*Amount does not include taxes, gratuity or special events fee.

LUNCH ONE served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

(PRE-SELECT ONE)

CHAYOTE SALAD

corn, pickled onion, avocado, lime vinaigrette

NOPALES SALAD

cactus, pumpkin seed, avocado, tomato

MAIN COURSE

(PRE-SELECT THREE)

CHICKEN TACOS

CHICKEN ENCHILADAS

SHORT RIB ENCHILADAS

EGGPLANT ENCHILADAS

ZUCCHINI BLOSSOM AND CORN QUESADILLA

HUITLACOCHES QUESADILLA

SIDES DISHES

REFRIED BEANS

RICE

\$20.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

LUNCH TWO served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

(PRE-SELECT ONE)

CHAYOTE SALAD

corn, pickled onion, avocado, lime vinaigrette

NOPALES SALAD

cactus, pumpkin seed, avocado, tomato

TUNA CEVICHE

tuna, diced avocado, radish, mixed peppers, red onion, raspberry vinaigrette, micro mix

MAIN COURSE

(PRE-SELECT THREE)

CHICKEN TACOS

CHICKEN ENCHILADAS

SHORT RIB ENCHILADAS

EGGPLANT ENCHILADAS

ZUCCHINI BLOSSOM AND CORN QUESADILLA

HUITLACOCHES QUESADILLA

SIDES DISHES

REFRIED BEANS

ESQUITES

RICE

DESSERT

CHURROS

COFFEE, DECAF COFFEE AND HOT TEA

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER ONE served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

CHAYOTE SALAD

corn, pickled onion, avocado, lime vinaigrette

QUESO FUNDIDO

melted chihuahua cheese, shitake mushrooms

TUNA CEVICHE

tuna, diced avocado, radish, mixed peppers, red onion, raspberry vinaigrette, micro mix

MAIN COURSE

CARNITAS TACOS

braised pork shoulder, cilantro, chipotle salsa

CHICKEN TACOS

chipotle cheese, plantains, pumpkin seed gremolata, red onion

BLACK BEAN ENCHILADA

black bean, salsa pipian

ZUCCHINI BLOSSOM AND CORN QUESADILLA

pico de gallo, chihuahua cheese

DESSERT

CHURROS

COFFEE, DECAF COFFEE AND HOT TEA

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER TWO served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

COCONUT CAMPECHANA CEVICHE

mixed seafood (shrimp, campachi, crab) red and yellow peppers, poblano, red onion, cherry tomato, coconut, lime juice, arbol oil, micro cilantro

NACHOS CON POLLO

tortilla chips with melted chihuahua cheese, refritos, onion, tomato, pickled jalapeno, habanero-mint salsa, crema, cilantro

QUESO FUNDIDO

chorizo, poblanos, chihuahua cheese

MAIN COURSE

BRISKET TACOS

arbol salsa, jicama slaw, mixed peppers, onion

CHICKEN ENCHILADA

salsa verde, chihuahua cheese gratin

LOS MOLES

mole negro with lamb, poblano with chicken, pipian rojo with pork

CHILE EN NOGADA

stuffed poblano pepper, ground beef, almonds, dried fruit, walnut sauce

DESSERT

FLAN

COFFEE, DECAF COFFEE AND HOT TEA

\$40.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER THREE served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

QUESO FUNDIDO

braised short rib, onion, chihuahua cheese

NOPALES SALAD

cactus, pumpkin seeds, avocado, tomato

NACHOS CON CHORIZO

tortilla chips with melted chihuahua cheese, refritos, onion, tomato, pickled jalapeno, habanero-mint salsa, crema, cilantro

MAIN COURSE

CARNE ASADA

steak, pinto beans, sautéed swiss chard, achiote chimichurri and mole glaze garnished with pickled chard stems

CAMARONES

head-on shrimp, fried garlic, lime

SHORT RIB ENCHILADA

short rib, salsa roja

ARABES TACOS

roasted lamb, morita salsa, English pea salad

DESSERT

TRES LECHES

COFFEE, DECAF COFFEE AND HOT TEA

\$45.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BRUNCH served family style

ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

(PRE-SELECT ONE)

CHAYOTE SALAD

NOPALES SALAD

PAPAS BRAVAS

SHORT RIB FUNDIDO

TUNA CEVICHE

MAIN COURSE

(PRE-SELECT THREE)

MEXICAN FRENCH TOAST

GRINGAS

BREAKFAST BURRITO

SHORT RIB ENCHILADAS

BRUCHETAS

CHALUPAS

DESSERT

CHURROS

COFFEE, DECAF COFFEE AND HOT TEA

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE ONE

PITCHERS

CLASSIC MARGARITAS

FROZEN MARGARITAS (SEASONAL FLAVOR)

WINE

HOUSE WHITE

HOUSE RED

BEER

YUENGLING LAGER DRAFT

CORONA LIGHT DRAFT

TECATE CANS

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Available to groups in the dining room only with a 2.5 hour maximum.

The beverage package cannot be purchased for individuals.

BEVERAGE TWO

PITCHERS

CLASSIC MARGARITAS

FROZEN MARGARITAS (SEASONAL FLAVOR)

SANGRIA

SANGRIA BLANCO

SANGRIA ROJA

WINE

HOUSE WHITE

HOUSE RED

BEER

YUENGLING LAGER DRAFT

CORONA LIGHT DRAFT

YARDS PHILLY PALE ALE DRAFT

SEASONAL DRAFT

TECATE CANS

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Available to groups in the dining room only with a 2.5 hour maximum.

The beverage package cannot be purchased for individuals.