

APPETIZERS

Guacamole	Reg \$5.00...Lg.....	\$8.00
Cheese & Chips (Tortilla Chips w Melted Shredded Cheese).....		\$9.35
Quesadilla - Made w/ Chile Ortega and House Made Taco Sauce, Served w/ Sour Cream & Guacamole. (Add meat \$3.50).....		\$9.25
Shrimp Ceviche - Raw Shrimp, Tomato, Cilantro, Red Onion & Avocado.....		\$17.00
Taquitos - Served w/ Lettuce, Guacamole, Sour Cream, Pico De Gallo & Choice of Protein (See Protein Choices under "COMBO PLATES")		\$8.25
Flautas - Served w/ Lettuce, Guacamole, Sour Cream, Pico De Gallo & Choice of Protein (See Protein Choices under "COMBO PLATES").....		\$8.85

Super Nachos - Beans, Pico De Gallo, Cheese, Guacamole, Jalapenos, Sour Cream & Protein.....		\$15.25
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French Fries		\$4.75
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Asada Fries - Carne Asada, Cheese, Pico de Gallo, Sour Cream & Guacamole.....		\$15.85
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Agua Chile - Raw Shrimp Cooked in Lime Juice, Topped with Spicy Salsa, Avocado, Cucumber & Red Onion		\$23.00
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Tarasco Fries - Ground Beef, Mole Sauce & Melted Cheese.....		\$13.00
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A LA CARTE

See Protein Choices Under “Combo Plates”

Sope - Fried Masa Bowl Topped with Beans, Lettuce, Queso Casique, Pico de Gallo, Salsa Verde, Sour Cream & Protein.....		\$6.10
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Enchilada - Stuffed w/ Protein & Smothered in Mole w/ Melted Cheese.....		\$5.00
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Homemade Tamale - Smothered in Mole w/ Melted Cheese (Chicken, Pork, Shredded Beef, Cheesy Jalapeno).....		\$6.10
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Crunchy Taco - Choice of Protein w/ Lettuce, Cheese & Taco Sauce.....		\$5.10
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Soft Taco - Choice of Protein w/ Guacamole & Pico de Gallo.....		\$6.35
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Soft El Tarasco Taco - Choice of Meat w/ Onions, Cilantro & Salsa Verde.....		\$6.35
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Street Taco - Small street style taco w/ Onion, Cilantro & Salsa Verde..... (Add Cheese \$.40, Add Lettuce \$.25, Add Tomato \$.35 Each Taco)		\$3.60
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Soft Seafood Taco (Fish or Shrimp) - Pico de Gallo, Lettuce & Mayo.....		\$7.10
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Baja Beer Battered Taco (Fish or Shrimp) - Cabbage, Tomato, Cilantro, Red Onion & Chipotle.....		\$8.00
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Chile Relleno Smothered in Mole w/ Melted Cheese.....		\$7.50
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(3) Corn or (1) Flour Tortillas		\$1.60
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Rice &/OR Beans (Pinto or Black).....		\$6.50
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DEL MAR

(**Please allow longer prep time)

#22. Shrimp Fajitas, Rice, Beans, Guacamole & Tortillas.....		\$23.25
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#24. (2) Fish Tacos (Pico de Gallo, Lettuce, Mayo or Chipotle), Rice & Beans.....		\$19.35
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#28. (2) Shrimp Enchiladas, Rice & Beans.....		\$19.85
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#29. (2) Baja Shrimp Tacos, Rice & Beans		\$21.65
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#30* Mojara, Served with Fries, Rice & Green Salad.....		\$23.35
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#31* Salmon a La Michoacan, Served with White Rice & Salad.....		\$21.35
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Shrimp Coctel - Tomato Juice, Cucumber, Cilantro, Tomato, Onion, Avocado, & Spices.....		\$18.25
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WET BURRITOS

Super Deluxe - Ground Beef, Lettuce, Rice, Beans. Wet with Melted Cheese & Guacamole. (Our Biggest Burrito!).....		\$16.45
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Jr. Super Deluxe - Ground Beef, Lettuce, Rice, Beans. Wet with Melted Cheese, Guacamole & Sour Cream(<i>The Famous Original Jr!</i>).....		\$14.85
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Deluxe - Chunky Beef, Beans, Wet with Melted Cheese		\$13.25
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Protein Choices for Wet Burritos		
N/C - Shredded Chicken, Ground Beef, Potato, Carnitas, Adobada, Grilled Chicken, Chunky Beef or Shredded Beef, Grilled Veggies.		
Add \$3.00 - Carne Asada, Chorizo, Lengua, Grilled Fish, or Shrimp.		
Add \$2 - Add Fries Inside Burrito		

DRY BURRITOS

Make it Wet-Add Mole Sauce or Salsa Verde & Melted Cheese- \$2.00

Taco Burrito - Ground beef, Lettuce, & Taco Sauce.....		\$10.20
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Chile Relleno - Cheese, Beans & Mole Sauce.....		\$11.25
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Bean & Cheese		\$6.30
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Shredded Chicken - Lettuce, Cheese & Taco Sauce		\$10.85
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Carnitas - Beans, Guacamole & Pico de Gallo.....		\$12.40
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Carne Asada - Beans, Guacamole & Pico de Gallo.....		\$14.65
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El Tarasco Burrito - Protein, Onion, Cilantro & Salsa Verde		\$12.25
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Shrimp Fajitas Burrito - with Fajita Vegetables, Rice, Beans & Lettuce..... (Add Chipotle Sauce N/C)		\$14.55
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Fish Burrito - Grilled Fish, Pico de Gallo, Rice, Mayo & Lettuce.....		\$13.85
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Steak Green Chile		\$13.65
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California Burrito - Carne Asada, Fries, Cheese, Guacamole, Sour Cream & Pico de Gallo.....		\$14.85
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Veggie Burrito - Grilled Vegetables, Beans, Cheese, Lettuce & Guacamole.....		\$12.30
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Grilled Chicken Burrito - Rice, Beans, Cheese, Salsa Verde & Pico de Gallo.....		\$14.00
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Add Guacamole \$2.25 // Add Fries \$2 // Add Cheese \$1.15 // Add Rice \$1 / Add Beans \$1

BREAKFAST

Served all day

#10 Two Large Eggs Your Way, Rice, Beans, Guacamole & Pico de Gallo (Sub Huevos a la Mexicana \$1.50).....		\$14.85
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#11 Two Large Eggs Scrambled With Pork Chorizo , Rice, Beans, Guacamole & Tortillas.....		\$16.35
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#21. Machaca Scrambled eggs W/ Shredded Beef, Pico de Gallo, Rice, Beans, Guacamole & Tortillas (Sub for Carne Asada \$2).....		\$17.85
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#34. Huevos Rancheros , Rice, Beans, Guacamole & Pico de Gallo.....		\$15.85
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#35. Chilaquiles - Scrambled Eggs, Salsa, Rice, Beans, & Crema.....		\$15.85
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Breakfast Burrito - Eggs, Sausage, Bacon, Cheese & Potato (Sub Fries \$2).....		\$13.35
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Chorizo & Eggs Burrito - (Add IN - Rice & Bean \$2 // Add Cheese \$2.35).....		\$11.25
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Breakfast Fries - Cheese, Bacon, Sausage, Crema, Pico de gallo & Eggs.....		\$12.55
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Machaca Burrito - Shredded Beef cooked with Tomato, Onions, Cilantro & Eggs..... (Substitute for Carne Asada add \$2.00)		\$12.25
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Breakfast Torta - Ham or Chorizo, Eggs, Queso Fresco, Lettuce, Beans, Mayo, Guacamole, Pico de Gallo.....		\$13.00
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HOUSE FAVORITE

Most Items Vegetarian Friendly * Absolutely No Lard
Modifications & Splitting Subject to Charge

MENU PRICES SUBJECT TO CHANGE W/ CURRENT MARKET PRICES WITH OUT NOTICE

COMBO PLATE

Protein Choices

N/C- Cheese, Shredded Chicken, Ground Beef, Potato, Pinto Bean or Carnitas Shredded Bf, Chunky Bf, Grilled Veggies, Adobada, Grilled Chicken.
Add \$1.50 each item - Asada, Chorizo, Lengua, Grilled Fish or Shrimp.

#1. (1) Enchilada, (1) Taco, Rice & Beans		\$15.60
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#2. (1) Enchilada, Rice & Beans.....		\$12.50
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#3. (2) Enchiladas (1) Taco, Rice & Beans.....		\$17.75
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#4. (1) Chile Relleno (1) Enchilada, Rice & Beans.....		\$17.05
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#5. (2) Enchiladas, Rice & Beans.....		\$14.25
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#6. (3) Street Tacos (Choice of Protein) Rice & Beans.....		\$16.25
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#7. (2) Tacos, Rice & Beans		\$15.70
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#8. Chile Colorado, Rice, Beans, Guacamole and Tortillas (Flour or Corn).....		\$15.50
#9. (2) Taquitos, Rice, Beans, Pico de Gallo & Guacamole (Flautas add \$1.75).....		\$15.50

#12. Carnitas, Rice, Beans Guacamole, Pico de Gallo & Tortillas (Flour or Corn)		\$16.45
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#13. (1) Taco, Rice & Beans.....		\$12.75
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#14. Carne Asada, Rice, Beans, Guacamole, Pico de Gallo & Tortillas (Flour or Corn).....		\$18.75
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#15. Steak Green Chile, Rice, Beans, Guacamole & Tortillas (Flour or Corn).....		\$18.50
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#16. (1) Tamale (Beef, Chicken, Pork or Cheesy Jalapeno) Rice & Beans.....		\$14.75
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#17. (1) Enchilada (1) Taco, (1) Chile Relleno, Rice & Beans.....		\$21.35
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#18. (1) Chile Relleno, Rice & Beans.....		\$13.50
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#19. Steak Fajitas, Rice, Beans, Guacamole & Tortillas (Flour or Corn) (Add 4oz Grilled Chicken \$4.50, Add 4pcs Shrimp \$7).....		\$19.35
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#20. Chicken Fajitas, Rice, Beans, Guacamole & Tortillas (Flour or Corn).....		\$17.35
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#23. (2) Carne Asada Tacos topped w/ Guacamole & Pico De Gallo, Rice & Beans		\$20.00
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#25. (2) Potato Enchiladas, Rice & Beans.....		\$13.50
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#26. (2) Enchiladas "Ranchera" style, Rice & Beans.....		\$16.85
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#27. (1) Sope (Choice of meat) Rice & Beans.....		\$12.50
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TOSTADAS & TORTAS

See Protein Choices Under “Combo Plates”

Tostada Topped w/ Beans, Protein, Cheese, Lettuce, Taco Sauce , Guacamole & Pico de Gallo..... (Add Fish or Shrimp \$2.25)		\$13.85
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Taco Salad Flour Tortilla Bowl, Protein, Rice, Beans, Lettuce, Cheese, Taco Sauce, Guacamole, Sour Cream & Pico de Gallo..... (Add Fish or Shrimp \$2.25)		\$16.00
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Torta Stuffed w/ Beans, Cheese, Guacamole, Pico de Gallo, Mayo, Lettuce & Protein.....		\$13.75
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Protein Bowl Grilled Chicken, Black Beans, Cilantro, Red Onion, Tomato, Avocado, Lettuce & Creamy Cilantro Dressing..... (Sub Asada \$1.95 // Sub Fish or Shrimp \$2.25 // Add Cheese \$1.99)		\$14.00
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Caldos

Chicken Vegetable - Made w/ Carrots, Squash, Potato, Corn, Celery & Chicken Breast. Served w/ Cilantro, Onion, Rice & Limes (Add Tortillas \$1.60).....Small \$8.00...Large \$13.35

Caldo de Res (Beef Stew) - Made w/ Carrots, Squash, Potato, Corn, Celery, Chayote, & Green Beans. Served w/cilantro, onion, rice and limes (Add Tortillas \$1.60).....\$16.50

Bebidas

Soft Drinks (free refills).....\$3.85
Pepsi, Diet Pepsi, Starry, Lemonade, UnSweet Tea, Mug Rootbeer, Dr. Pepper, Orange Crush.
Soda Water.....\$2.50
Agua Frescas- Jaimaica | Horchata | Orange Bang (free refill).....\$3.75
Mexican Coke Bottle\$5.00
Jarritos\$5.00
Lime, Pineapple, Mandarina, Sparkling Water.

Alcohol

Bottle Beer.....\$5.00
Corona, Corona Light, XX Lager, Negra Modelo, Victoria, Michelob Ultra.
Draft.....Pint \$7..Pitcher \$27.00
Modelo Especial, Pacifico.
Michelada.....\$10.00
Margaritas (Made with agave wine).....\$11.00
Lime, Mango
Wine.....\$10.00
Chardonay, Cabernet, Merlot

DESSERTS

Creamy Caramel Flan...\$6.00 | Churro \$3.50

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Lunch Specials 10am - 5pm

(Soft Drink included // Sub Beer Bottle \$3 - Limit one)

Monday - Jr Wet Burrito \$13.35

Tuesday- Three Crunchy Tacos \$12.85

Wednesday- Tostada Salad \$12.45

Thursday - Carne Asada Plate \$18.00

Friday - Two Enchilada Plate \$14.25

Saturday - Super Deluxe Burrito \$14.45

Sunday - Taco Burrito / Small Rice & Beans \$13.00

Burrito & Tostada Protein Choices: Potato, Chicken, Ground Beef, Chunky Beef, Shredded Beef, Carnitas, Adobada, Grilled Veggies. // Sub Carne Asada, Lengua \$1.85 // Sub Shrimp or Fish \$2.99

Taco & Enchilada Protein Choices: Potato, Chicken, Ground Beef, Chunky Beef, Shredded Beef, Carnitas, Adobada, Grilled Veggies. // Sub Carne Asada, Lengua \$.75 // Sub Shrimp or Fish \$1.25



The Story Of El Tarasco Begins with an elopement back in the early 1960's in the Mexican state of Michoacan. Despite the wishes of her family, a young woman named Celia saw something special in the poor but industrious Moises Palomo and married him. Moises worked hard picking strawberries, avocados, or whatever needed to be harvested, until he was able to send for his wife. When Celia arrived, she began working at a factory while Moises worked a number of jobs.

Moises and his wife had saved up enough money over time to buy a little house, but decided to buy a restaurant, despite everyone telling them it would be a bad idea. They stayed in their one bedroom apartment and invested the money in a small restaurant (formally known as The Galley nothing more than a grill and counter). This all happened in 1969, but that first restaurant is the very same El Tarasco still standing on Rosecrans Ave in the heart of Manhattan Beach known to us as "El Porto".

Little by little, Celia (who did the cooking) added to the menu. The success of their first little restaurant was in large part due to location, location, location. The second El Tarasco opened up 8 years later in El Segundo. There are now 12 locations: 1 in far away Michoacan and 11 in Southern California, including Redondo Beach and Lomita. El Tarasco provided a place where people could go and get filled up for a reasonable price and commit to the "Mi Casa Es Su Casa" slogan so when you visit us your Familia.

The item which first distinguished El Tarasco from other restaurants, and really made a name for them, is the Jr. Super Deluxe Burrito. This burrito was created by Moises daughter around 1970. She walked into the kitchen one day with the intention of creating her own burrito. When she was finished, her father asked for a bite. He said, "You know what, you've got something there. Let's put that on the menu!" It took off from there and is today the most popular plate.

In choosing 'El Tarasco', Moises and Celia wanted to associate the Native Indian tribe of the Palomo's homeland and the authentic Michoacan flavor.

The Palomo family invested early on in an avocado ranch down south (which supplies their restaurant with the green fruit). Moises went from picking avocados as a migrant worker to owning a whole plantation of the trees for use in his restaurants.

Moises and Celia Palomo were two individuals destined to make an impossible dream a reality. With all odds against the couple, they successfully raised 5 children and lived the true American dream. In 1997 Celia passed away and less than a year later, her husband Moises loined her, continuing their love eternally.



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