



APPETIZER*S*

NACHOS REALES\$1	
Nachos topped with steak or chicken strips, refried beans and	
cheese, served with lettuce, pico de gallo and sour cream	
NACHOS MEXICANOS \$1	6.00
Topped with shrimp, chicken strips, refried beans and cheese,	
served with lettuce, sour cream and tomatoes	
BEAN DIP	57.00
CHORIZO CON QUESO \$	8.50
GUACAMOLE DIP	4.50
CHEESE DIP	4.50
CHEESE QUESADILLA \$	4.50
CHICKEN DIP	7.50
HOMEMADE GUACAMOLE	7.50
SOUP	
El Camino's Tortilla Soup with shredded chicken and a slice	

NACHOS SUPREMOS\$13.00 Cheese nachos topped with beef, chicken and beans then covered

with lettuce, tomato and sour cream

NACHOS FAJITA \$15.00

Grilled chicken or steak, served with onions, peppers and tomatoes NACHOS WITH GRILLED CHICKEN OR STEAK.....\$12.00 NACHOS WITH CHEESE OR BEAN\$8.25

NACHOS WITH BEEF OR CHICKEN.....\$11.00 ARMANDO'S BROTHERS PIZZA.....\$16.00

Two tortillas grilled, then stuffed with shrimp, steak, chicken, refried beans, cheese, peppers, onions and tomatoes, served with sour cream, and pico de gallo

SALSA REFILLS

VEGETARIAN COMBINATION

of avocado......\$5.50

ALL ITEMS BELOW \$12.50

- One chalupa, one cheese enchilada and refried beans
- Two bean burritos and one cheese enchilada
- One bean burrito, a bean and cheese tostada and one cheese enchilada
- 4. Vegetarian fajita (bell peppers, onions, tomato and mushrooms) served with beans and guacamole salad

One bean burrito, a cheese quesadilla

and one chalupa One cheese enchilada and a cheese quesadilla, served with a side of beans

One mushroom quesadilla served with guacamole salad and beans





PICK TWO COMBO

Homemade guacamole

ALL COMBINATIONS \$12.50

Includes Mexican rice and beans

Substitute red sauce for cheese......add \$1.50

TACO CHIMICHANGA ENCHILADA CHALUPA BURRITO

TOSTADA TAMALE CHILE RELLENO CHILE CON QUESO

CHILD PLATES CHICKEN TENDERS.....\$7.50 ONE TACO, RICE AND BEANS\$6.50

ENCHILADA, RICE AND BEANS\$6.50 BURRITO, RICE AND BEANS \$6.50 CHEESE QUESADILLA, RICE AND BEANS\$8.00 CHILD TACO SALAD......\$6.50 CHEESE BURGER \$8.00

With fries



SIDE ORDERS SIDE OF SHRIMP \$8.00 **REFRIED BEANS** \$4.00 MEXICAN RICE \$4.00 TORTILLAS (CORN OR FLOUR)\$1.50 SOUR CREAM\$1.50 PICO DE GALLO\$2.50 ONIONS \$1.00

ESPECIALIDADES CAMINO REAL	SEAFOOD (
CHILE COLORADO\$15.00	Mojarra
Served with beef chunks drenched in Mexican sauce, beans, rice and	MOJARRA\$15.00
warm tortillas	A whole crispy tilapia fish served with avocado, salad and rice
TAQUITOS MEXICANOS\$13.00	ANGEL SEAFOOD SENSATION \$21.00
Four corn tortillas, stuffed with chicken or beef fillings, topped	Old Grandma's recipe of unpeeled fried shrimp or fish cooked
with lettuce, sour cream and pico de gallo, served with Mexican	in a red sauce, garnished with salad and rice
rice and beans	HOT SHRIMP\$17.00
CARNITAS\$15.00	Shrimp soaked in our home-made spicy sauce, served with Mexican
Fried pork served with Mexican rice and beans, and salad	rice, beans and warm tortillas
SPECIAL DINNER\$17.00	SHRIMP AL MOJO\$15.00
One tamale, enchilada, chile relleno, taco and chalupa, served with	Shrimp fried with butter, garlic and lime, served with Mexican rice,
Mexican rice, and beans	beans and tossed salad
CHIMICHANGA\$14.00	SHRIMP QUESADILLA RELLENA \$13.00
Stuffed flour tortilla with a choice of beef chunks or spiced chicken	Large flour tortilla filled with shrimp, beans, onions, peppers and
deep fried to a golden brown, topped with cheese sauce, lettuce,	tomato. Served with rice and salad
sour cream, and pico de gallo, served with Mexican rice and beans	FISH TACOS DINNER\$14.00
CHIMICHANGA PANCHO\$18.00	Two grilled tilapia with rice, lettuce, avocado and special sauce
Stuffed flour tortilla with cooked shrimp, sautéed onions, tomatoes	COCKTAIL DE CAMARONES\$14.00
and green peppers, deep fried to golden brown, topped with	Our special home made juice with shrimp, pico de gallo and avocado
cheese sauce, lettuce, sour cream, and pico de gallo, served	GRILLED TILAPIA \$15.00
with rice and beans	Two grilled fresh tilapia, served with tortillas, rice and salad
QUESADILLA RELLENA\$12.00	3
Large flour tortilla filled with beans and beef or chicken, served with	A STATE OF THE STA
Mexican rice and salad	
BURGER REAL\$9.50	
·	Grilled tilapia
Add bacon \$1.00	
A freshly made juicy burger, grilled and served on a bun, with lettuce,	
onion and tomato, pickles, mayonnaise, and mustard, served with	
french fries	SALADS 5
ENCHILADAS SUPREMAS\$12.00 Four rolled corn tortillas, one of each, beef, bean, chicken and	<u>o propogato populationo de la constanta de la</u>
· · · · ·	TACO SALAD\$9.00
cheese, topped with enchilada sauce, lettuce, tomatoes and	A crispy flour tortilla filled with chicken or beef, lettuce, tomatoes,
sour cream ENCHILADA RANCHERAS\$12.50	cheese, and sour cream
Three cheese enchiladas, topped with cooked shredded pork,	FAJITA STYLE
	GRILLED CHICKEN OR STRIP STEAK\$13.00
tomatoes, onions, bell peppers, lettuce and sour cream	GUACAMOLE SALAD\$7.00
ENCHILADAS VERDES \$13.50	Fresh guacamole, served with crisp lettuce, tomatoes and cheese
Three cheese enchiladas, topped with shredded beef and green	GRILLED CHICKEN SALAD\$12.00
tomatillo sauce, served with rice and beans With obvien and fish	Juicy marinated chicken, served atop crisp lettuce with tomatoes,
With shrimp and fish\$16.00	cucumbers, croutons, cheese and a dressing of your choice
	A LA CART ORDERS
DESSERTS 5	
FRIED ICE CREAM\$5.00	BURRITO, chicken or beef
Special, fried vanilla ice cream, covered with raisins, coconut and	CHALUPA, corn tortilla/beans \$4.00 (2) \$7.00
corn flakes, topped with strawberry puree, whipped cream, chocolate	TOSTAGUAC \$4.25 (2) \$8.00
syrup and a cherry on top	TOSTAGUAC \$4.50 (2) \$8.00
FLAN\$3.00	ENCHILADA
Traditional Mexico City style cream caramel	CHILE RELLENO, stuffed pepper\$6.00 (2) \$11.00
SEASONAL CHEESE CAKE\$6.00	(cheese, ground beef and peppers)
Fried ice cream	TAMOLE \$3.25 (3) \$8.00
Cheesecake	TAMALE \$4.00 (3) \$11.00
Cheesecake	QUESADILLA, beef or shredded chicken\$6.00 (2) \$11.00
	QUESADILLA FAJITA GRILLED \$8.00
	Add cheese on top \$2.00
	Pepper, tomato, onion or plain
	CHIMICHANGA, chicken or beef\$7.00



melted cheese and guacamole





CARNE ASADA......\$15.00 Thin grilled seasoned steak with Mexican rice, refried beans, and salad

TACOS DE CARNE ASADA\$15.00

Our delicious seasoned grilled thin cut steak, served with Mexican rice and beans, pico de gallo and tortillas

MOLCAJETE\$20.00

A traditional hot stone (molcajete) steak, chicken strips, shrimp, onions, bell peppers, chorizo, nopales, rice and beans, cheese

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



al pastor

EL TAPATIO......\$15.00



fried to a golden brown, topped with cheese sauce,

rice and beans

lettuce, pico de gallo, and sour cream, served with Mexican



OPPRED TACOS

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Served on a flour or corn shell

TILAPIA	\$5.00
Tilapia served with lettuce, cheese, avocado on a flour tortilla	
SHRIMP	\$5.00
Served with lettuce, cheese, avocado on a flour tortilla	
CARNITAS PORK	\$4.00
Cilantro, onion on a corn tortilla	
BARBACOA	\$4.00
Shredded beef, cilantro, onion on a corn tortilla	
CARNE ASADA	\$4.00
Taco, cilantro, onion on a corn tortilla	
TACO AL PASTOR	\$4.00
Al Pastor pork, cilantro, onion on a corn tortilla	
TACO SUPREME	\$4.00
Chicken or beef, cheese, lettuce, tomato, and sour cream	





WINE BY THE GLASS \$5.25

White: Chardonnay, Moscato, Pinot Grigio, and White Zinfandel

Red: Cabernet, Merlot, and Sangria

BEVERAGES B
DOMESTIC BEER\$2.75
Budweiser, Bud Light, Bud Light Lime, Coors Light,
Michelob (Light and Ultra), Miller Lite, Rolling Rock, and Yuengling
IMPORTED BEER\$4.00
Corona, Corona Light, Corona Premier, Dos XX (Lager and Amber),
Heineken, Labatt Blue, Labatt Blue Light, Modelo Special, Negra
Modelo, Pacifico, Tecate and Victoria
NON-ALCOHOLIC, O'Doul's\$3.50
MICHELADA \$7.00
HOMEMADE SANGRIA \$6.00
Pitcher \$20.00
SELTZERS\$3.00
Black Cherry, Mango, and Raspberry
TWISTED TEA



GRACIAS

Thanks so much for choosing our restaurant!

Established in 2001 • Birthplace: Bowling Green, OH • Moved to Toledo, OH in 2002

With over 10 years of tradition, we create real authentic Mexican cuisine. Freshly prepared salsas and old family recipes are just the beginning of your experience.

Enjoy the pleasure of good food, served with a colorful and relaxing environment. Be sure to tell your family and friends about your exquisite dining experience.

We are looking forward to seeing you again in the future.

Yours truly,

Jesus Angel, Owner









We accept these major credit cards and travelers' checks. Personal checks not accepted. Add \$1.00 for each take-out order.

Gratuity automatically included for parties of 7 guests or more.