

SPECIAL EVENT MENUS

EL REY

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.

FEATURES

- Available for dinner seven days a week.
- Extensive wine list.
- Private luncheons available upon request.
- Seating for up to 20 guests in the Main Dining Room.



2013 CHESTNUT ST,
PHILADELPHIA
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HORS D'OEUVRES

el rey



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

SALPICON DE JAIBA ON A TOSTADA
chopped blue crab meat, jalapenos, tomato- lime dressing

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
popcorn tossed with mexican chocolate and misted with mezcal

\$15 PER PERSON, PER HOUR, 2 HOUR MINIMUM*

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

LUNCH one

el rey

Served Family Style



ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

CHAYOTE SALAD
corn, pickled onion, avocado, lime vinaigrette

MAIN COURSE

CHICKEN TACOS
roasted tomato salsa, red onion, cilantro

SHORT RIB ENCHILADA
short rib, salsa roja

ZUCCHINI BLOSSOM AND CORN QUESADILLA
pico de gallo, chihuahua cheese

SIDES

REFRIED BEANS

RICE

\$18.00 PER PERSON*

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

LUNCH two

el rey

Served Family Style



ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

CHAYOTE SALAD
corn, pickled onion, avocado, lime vinaigrette

SALPICON DE JAIBA
lime marinated cobia, green olives, caper, tomato

MAIN COURSE

CHICKEN ENCHILADA
salsa verde, chihuahua cheese gratin

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

PESCADO TORTA

SIDES

REFRIED BEANS

RICE

\$25.00 PER PERSON*

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

DINNER one

el rey

Served Family Style



ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

CHAYOTE SALAD
corn, pickled onion, avocado, lime, vinaigrette

QUESO FUNDIDO
mushrooms, melted chihuahua cheese, shitake mushrooms

SALPICON DE JABIA
chopped blue crab meat, jalapenos, tomato- lime dressing

MAIN COURSE

CARNITAS TACOS
braised pork shoulder, cilantro, chipotle salsa

CHICKEN TACOS
roasted tomato salsa, red onion, cilantro

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

el rey

Served Family Style



ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

CAMPACHI CEVICHE

NACHOS CON POLLO

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

QUESO FUNDIDO

choizo, poblanos, chihuahua cheese

MAIN COURSE

BRISKET TACOS

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

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

(choice of chocolate or coconut)

COFFEE, DECAF COFFEE AND HOT TEA

\$40.00 PER PERSON*

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

DINNER three

el rey

Served Family Style



ON TABLES AS GUESTS ARE SEATED

GUACAMOLE

SALSA MEXICANA

FIRST COURSE

GORDITAS

corn masa bun, pork pibil, hardboiled egg

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

CAZUELA

steak, salsa, black beans, avocado, cactus

CAMARONES

shrimp, fried garlic, lime

SHORT RIB ENCHILADA

short rib, salsa roja

ARABES TACOS

roasted lamb shoulder, moritita salsa, fried artichoke

SIDES

ESQUITES

warm corn salad, habanero butter

RICE

DESSERT

TRES LECHES

COFFEE, DECAF COFFEE AND HOT TEA

\$45.00 PER PERSON*

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