

# EL REY

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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](http://ELREYRESTAURANT.COM)



## FEATURES

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- 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](mailto:MARJORIE@STARR-RESTAURANTS.COM) | 267-886-1401

\*menus subject to change

# HORS D'OEUVRES

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## 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

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### **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

HUITLACOCHÉ EMPANADA

### **SIDES DISHES**

REFRIED BEANS

RICE

**\$20.00 PER PERSON\***

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

## **LUNCH TWO** served family style

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### **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

blue corn tostada, sliced avocado, cucumber, radish, mixed peppers, fried egg

### **MAIN COURSE**

**(PRE-SELECT THREE)**

CHICKEN TACOS

CHICKEN ENCHILADAS

SHORT RIB ENCHILADAS

EGGPLANT ENCHILADAS

ZUCCHINI BLOSSOM AND CORN QUESADILLA

HUITLACOCHÉ EMPANADA

### **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

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### **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

blue corn tostada, sliced avocado, cucumber, radish, mixed peppers, fried egg

### **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

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### **ON TABLES AS GUESTS ARE SEATED**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE**

CEVICHE TRADICIONAL

cobia, avocado tomatillo puree, watermelon, jalapeno, onion chipotle mayo

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

mole verde

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

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### **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

potatoes, sautéed spinach and mushrooms, ajillo sauce

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

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**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

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### 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

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### 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.

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