

El Rancho Restaurant

Fine Spanish & Latin American Cuisine



House Policy

*One Bill Per Table

*Have a Full course dinner per person - complimentary admission to club

430 College St. @ Bathurst 416 921 2752

www.elrancho.ca

APPETIZERS ~ APERITIVOS

- 1 Sopa o Ensalada del Día** **6.95**
Soup or salad of the day
- 2 Empanaditas de Maíz** **8.00**
Four corn flour patties filled with beef and potato
- 3 Calamares a la Romana** **10.95**
Calamari lightly coated in flour and fried *Delicioso!*
- 4 Camarones (gambas) al Ajillo** **10.95**
Sautéed shrimps in virgin olive oil, garlic, white wine & parsley
- 5 Ceviche de Camarones** **13.95**
Marinated shrimp in lemon juice, coriander, diced onions & spices
- 6 Pollo al Ajillo *Olé!*** **9.95**
Diced chicken breast Sautéed in virgin olive oil, garlic, white wine & parsley
- 7 Tapas Combo Plate (serves two) *goes well with Sangria !*** **29.95**
Breaded calamari, garlic shrimp, chorizo al vino, mushrooms & empanadas
- 8 Guacamole con Tortilla** **8.95**
Tortilla Chips with Guacamole dip

TYPICAL DISHES ~ PLATOS TIPÍCOS

- 9 Fajitas, De Carne o de Pollo** **18.95**
Grilled chicken or beef fajitas served hot & sizzling with sautéed onions & peppers. Side of sour cream, pico de gallo, cheese & flour tortillas
- 10 Picada Criolla: (Para Dos ~ Serves Two)** **45.95**
Diced and marinated combination of tender beef, sausages, pork belly and cassava. Garnished with fresh parsley & lemon.
- 11 Churrasco Ecuatoriano** **18.95**
Marinated and pan fried top sirloin served with fries, diced onions, tomatoes, lettuce and rice, topped with a fried egg
- 12 El Rancho Especial (Carne Asada)** **19.95**
A very lightly grilled top sirloin accompanied with salad, sweet plantain, fried cassava and gallo pinto (rice & beans)
- 13 Bandeja Típica** **19.95**
6 oz. AAA Marinated grilled strip loin, rice, beans, pork belly, fried plantain and topped with a fried egg

FROM THE GRILL ~ A LA PARRILLA MEATS & SEAFOOD ~ CARNES Y MARISCOS

- 14 Parrillada Especial (Para Dos ~ Serves Two) 55.95**
Mixed grilled special; grilled 8 oz. AAA strip loin, chicken breast and sausages in special seasoning served on a sizzling hot platter with a side of chimichurri
- 15 Pechuga a la Parrilla con Chimichurri 17.95**
Grilled boneless chicken breast delicately marinated with fresh herbs and seasonings (Chimichurri), Served with seasonal vegetables and potatoes or rice
- 16 New York Steak 27.95**
10 oz. AAA strip loin beef grilled to perfection, served with seasonal vegetables and potatoes or fries
- 17 Parrillada de Mariscos (Para Dos ~ Serves Two) 59.95**
Grilled Seafood Platter. A selection of seafood delicacies: Salmon, jumbo shrimp, calamari and grouper fillet, along with clams & mussels simmered with garlic & fresh herbs. Served with a side of its own light seasoning sauce & rice
- 18 Salmon Montemar 25.95**
Grilled salmon served with a light sauce, seasonable vegetables & a choice of potatoes or rice.

HOUSE SPECIALTIES ESPECIALIDADES DE LA CASA

- 19 Steak a la Pimienta 28.95**
10 oz. AAA strip loin steak in a peppercorn, shallot, au jus & red wine reduction sauce served with seasonal vegetables & potatoes.
- 20 Pechuga Valenciana 19.95**
Oven baked boneless chicken breast topped with mushrooms, white wine and light cream sauce, served with seasonal vegetables & potatoes or rice
- 21 Paella Marinera (Para Dos ~ Serves Two) 45.95**
The traditional Spanish dish! Oven baked and served in its authentic platter, a rich combination of rice, vegetables and mixed seafood,. **Delicioso!**
Note: Please allow 25 minutes preparation time
- 22 Paella Valenciana (Para Dos ~ Serves Two) 45.95**
The traditional Spanish dish! Oven baked and served in its authentic dish, a rich combination rice, chicken, sausage and seafood. **Delicioso!**
Note: Please allow 25 Minutes preparation time
- 23 Filete de Mero y Langostinos a la Plancha 27.95**
Griddled grouper fillet and shrimp seasoned with garlic & herbs served with fresh seasonal vegetables & potatoes or rice.

SIDE ORDERS - \$5.00
Hot Sauce - \$3.00
Chimichurri - \$3.00
Peppercorn Sauce - \$3.00