



El Barco

2024 Latino Restaurant Week Menu

Lunch

2 for \$25

Quesabirria Tacos

Start off with our fresh made to order guacamole, birria beef stew tacos served with consome (broth), cilantro, onions, lime and salsas.

End with our delicious made from scratch flan.

Taquiza

Start off with our delicious made to order guacamole dip, followed by our Charro Beans, six tacos, 2 steak, 2 al pastor and 2 carnitas on your choice of flour or corn tortillas.

Dinner

2 for \$50

Chicken Trio

Try our top 3 selling chicken specialties! Choripollo, Pollo Loco and Chicken Chipotle. Served with a refreshing salad, fresh avocado slices and our tasty queso dip with your choice of flour or corn tortillas.

Parrillada

A soulful traditional Mexican dish that starts with chips, salsa and our made-to-order guacamole dip. Our parrillada comes with carne asada, marinated chicken breast, a la cucaracha shrimp, grilled chorizo, our famous queso asado, stuffed banana peppers, and grilled spring onions with your choice of flour or corn tortillas.

Mariscada

Start off with our fresh made to order guacamole dip followed by 2lbs of seafood including octopus, scallops, whole shrimp, mussels, clams, cray fish and crab legs sauteed in butter and a delicious cajun style medium sauce. Served with corn on the cob and steamed potatoes.

End with our delicious creamy cheesecake.

An exploration of
LATINO  **CUISINE**

Iowa
Latino 
Restaurant Week

