



HISTORY

Mexican immigrants, Tomas & Maria Silva from Aguascalientes, Mexico expanded El Burrito Mercado into a family legacy with their three children, Milissa, Tomas and Suzanne, it is a St Paul mainstay offering a unique Mexican, Latino marketplace experience. El Burrito features specialty groceries, cooking spices & peppers including fresh produce, unique meats, full deli, restaurant, cantina, catering, food truck, imported gifts & home decor.

1979 El Burrito Mercado, take over a tiny 800sq ft market.

1983 Tomas and Maria Silva venture into a larger size market (about 2000sq ft) expanding a small kitchen to feature to go foods like burritos, carnitas, tamales, pan dulce (Mexican bakery).

1995 El Burrito Mercado remodels the 13,000sq ft historic Henly's Furniture Building, and is still their existing St. Paul location today. Adding a kitchen, cafeteria style restaurant, deli, bakery, butcher shop.

1996 Maria Silva opens "Maria's Imports", a specialty market importing Mexican gifts, home decor and furniture. Silva family still imports from Mexico and the items are featured in the mercado and restaurants.

2001 Silva's opened El Burrito Wholesale Foods, they were the first to introduce Goya food products to Minnesota and were pioneers in the distribution of Mexican groceries in the twin cities.

2002 Silva El Burrito opens in Shakopee, now closed.

2012 El Burrito Mercado expands cafeteria style restaurant to include a full service restaurant and cantina, adding 50seats.

2015 Tomas & Maria Silva retire and pass business to daughters Milissa, Suzanne and granddaughter Analita.

2016 Silva's expand restaurant again now seating additional 50, includes buffet, live music, private space, add an outdoor patio, seating an additional 50more customers. Full seating now almost 200.

2017 Silva's with brother Tomas Silva, jr. open El Burrito on Wheels Food Truck, co-owned and operated by Tomas Silva, jr.

2018 Silva's take over the former Pepito's Family Mexican Restaurant.



ENTRADAS

CHIPS Y SALSAS Homemade corn chips served with three salsas . \$1.99, refill chips \$.50/ basket, add Guacamole (\$seasonal price) gf

CHEESE DIP Our homemade white cheese dip with a little pico de gallo kick. \$8.99 gf

QUESO FUNDIDO A LA MEXICANA
Mexican style melted cheese with a mild green salsa, topped served with chips and street size corn or flour tortillas. \$9.99, add chorizo \$1.25

ALITAS DE POLLO Choose from our homemade spicy Mexican buffalo style sauce or dry rub wings. 6/\$10.99 gf

JALAPENOS RELLENOS DE QUESO
Jalapeños, cream cheese and wrapped in bacon, 8pc. \$11.50 gf

EMPANADAS (3) Savory filled turnover pastries filled with choice of chicken or cheese. \$10.50

QUESADILLA A quesadilla made with your filling choice of chorizo, chicken fiesta or cheese, sliced into shareable triangle pieces. \$9.75

NACHOS Homemade corn chips layered with our homemade fiesta queso, carne asada or chicken, pico de gallo and guacamole. \$11.25 gf

ELOTE FRITO CON TOCINO, A deep fried corn on the cob cut into scrumptious pieces coated with with bacon pieces, mayonnaise, crumbly queso cotija & mild powdered Chile. \$6.50 gf

*****FIESTA COMBO** Chicken Empanada (2), Quesadilla(4pc), Dry rub wings (4), chips & queso dip. \$19.99

SOPAS Y ENSALADAS

ENSALADA DE GARBANZO, a delicious mix of chick peas, onion, tomato, avocado, peppers tossed in lime & olive oil dressing. \$7.99

CEVICHE DE CAMARON Traditional lime cured and chopped shrimp, cucumber, onion, tomato, cilantro, jalapenos. \$11.99 gf

ENSALADA DE ELOTE This salad is prepared with roasted corn kernels mixed with black beans, queso cotija, red bell pepper, garnished with fresh avocado & roasted tomatillo and lime salsa. - \$7.99 gf

ENSALADA VERDE, Dinner salad with a light oil & cilantro vinaigrette garnished with cucumber and tomato. \$6.50 gf

TACO SALAD A large crispy tortilla shell filled with a generous portion of lettuce, carne asada or chicken fiesta, shredded cheese, pico de gallo, guacamole and creamy jalapeño sauce. \$10.99 (add shrimp \$3.25)

POZOLE ROJO Traditional hominy, pork in a red Chile base soup, garnished with cabbage, radish and limes. Friday-Sunday \$9.99 bowl/\$5.25 cup

*****AMIGOS, SU ATENCION PORFAVOR, NOTAS IMPORTANTES*****

- Groups of six or more are charged an 18% gratuity.
- SPLITTING CHECKS There is an ATM on premise and many PayCash apps for your convenience - we will gladly split your tab into three checks max.
- GF=GlutenFriendly).



TACOS, BURRITOS, QUESADILLAS

Includes side of Mexican rice and White rice with seafood plates, Frijoles de la Olla or Black Beans. (our rice is not vegan, contains chicken bouillon)
For your filling choice:

BEEF: Carne Asada (tender, chopped beef filet) OR Barbacoa (shredded beef)

CHICKEN: Chicken Tinga(spicy) OR Fiesta Chicken (mild)

PORK: Pork in Chipotle(spicy), Chorizo OR Pork al Pastor.

VEGETARIAN: Mushroom, onion & peppers mix OR Nopalitos (sautéed cactus)

TACOS DINNER (3) Choose corn or flour tortillas and your meat or vegetarian choice, garnished with lime wedge, cilantro and onion and traditional avocado salsa on the side. - \$11.89
GF Add a shrimp taco \$1.99

TACOS AMERICANOS Two deep fried tacos made with flour tortillas filled with picadillo (seasoned ground beef), garnished with cheese, lettuce, pico de gallo, and sour cream. \$11.89

TACOS DE CAMARON O PESCADO FRITO Grilled shrimp or breaded & fried fish tacos garnished with cabbage, drizzled with creamy jalapeño, chipotle sauce, and crumbled queso fresco. \$14.50 gf

TACOS GOBERNADOR (2) A homemade tortilla taco cooked on the griddle until almost toasty with melting cheese, savory shrimp, onion, and tomato saute. \$14.50 GF

FLAUTAS Rolled chicken taquitos, garnished with cabbage, creamy jalapeno salsa, pico de gallo & queso fresco. - \$10.99

QUESADILLA A gooey, quesadilla made with your filling choice. \$12.99 Add shrimp \$1.99

BURRITO OR BURRITO BOWL Big and beautiful burritos! Filled with your choice of meat or vegetarian filling, rice, beans, cheese, sour cream, cilantro, and onion. \$15.50 Skip the tortilla and make it a burrito bowl, gf (Add sauce on top any burrito for \$.99) Shrimp Burrito \$16.99

NACHO BURRITO A burrito filled with your meat choice of beef asada or pork pastor crunched up corn chips inside the burrito, pinto beans, queso fiesta, sour cream, and guacamole then slightly charred on the grill. \$15.99 (no substitutions)

BURRITO EXTRAVAGANZA

A MUY grande shareable burrito! Choose up to THREE filling options, included in the fillings is beans, rice, lettuce, cheese, and sour cream! \$23.00 (shrimp add \$6.25)



ESPECIALIDADES

***MOLE CASERO CON POLLO** Señora Silva's traditional home style mole sauce created with over 32 unique ingredients including nuts, peppers, spices, herbs, and chocolate cooked to gravy style perfection and a deep, beautiful rich deep red color, served over shredded chicken pieces. \$15.75

TAMALES Since the 1980s, the Silva family's tamales have been an all-time favorite of our customers. Your choice of pork in a traditional red sauce or chicken in a green tomatillo sauce filling. \$11.99

ENCHILADAS CASERAS (3) Choose from our two traditional enchiladas styles with filling option of chicken or cheese. Enchiladas Verdes - \$13.89 gf or Enmoladas, enchiladas served with our popular mole sauce - \$15.99

VOLCAN Homemade corn tortillas heaped generously with beef, grilled chile, onion and carne asada, then layered again with another homemade tortilla cooked until toasty. \$17.99 Warning: an eruption of flavors, you could share with your friend or take leftovers? gf

CARNE TAMPIQUENA, Thinly sliced beef, cheese enchilada with mole or green sauce, grilled onion, grilled jalapeños, slices of queso fresco, guacamole and tortilla choice. \$19.99 gf (add shrimp \$1.99)

MAR Y TIERRA ASADA "Turf & surf" Thinly sliced beef and grilled shrimp zarandeado, onion and peppers all cooked on the grill. \$21.50

CHORI-POLLO Tender chicken breast cooked on the grill, topped with our flavorful pork chorizo and cheese then broiled until golden brown, garnished with a mild salsa verde. \$13.99

SOPES TRADICIONALES, Three small, round thick corn-like tortillas layered with beans with choice up to three toppings, queso fresco & sour cream. \$15.50 (veg: cactus, mushroom or shrimp gobernador \$1.99ea).

POBLANO RELLENO Roasted poblano pepper stuffed with choice of barbacoa, chicken tinga, chicken fiesta, vegetarian, dressed with a mild ranchera sauce, served with salad & sides. \$13.99, shrimp add \$1.99

TEX-MEX FAJITAS Choose beef or chicken, or mix \$15.25, or shrimp \$17.25, or super combo (beef, chicken, & shrimp) \$19.99 Includes guacamole, pico de gallo, sour cream and tortilla choice.

Mexican style 'sandwich' on a French bread like roll toasted on the griddle, served with french fries, \$13.50

TORTA MEXICO: tender beef carne asada, ham, beans, guacamole, chipotle mayo, lettuce, cheese, tomato, grilled onion.

TORTA MINNESOTA beans, meat or vegetarian choice, chipotle mayo, lettuce, cheese, tomato, grilled onion & avocado.



ESPECIALIDADES continued:

TILAPIA VERACRUZANA A coastal favorite from the state of Veracruz, pan sautéed tilapia with a tasty tomato broth base with onion and olives. - \$12.99 gf

CAMARONES A LA DIABLA This traditional spicy shrimp dish is a spicy food lovers favorite! Shrimp cooked in a traditional, very flavorful chile arbol sauce. \$15.50gf

CAMARONES ZARANDEADO Seasoned shrimp coated with a mild tasty sauce, then grilled until slightly charred. \$15.50 gf

POSTRES

CHURROS Tasty, traditional churros filled with cajeta (a caramel like filling) \$6.25

CHEESECAKE Vanilla cheesecake with choice of chocolate or mango syrup. \$6.25

FLAN Traditional custard style dessert. \$6.25

CARLOTA Layers of shortbread cookies, lechera and lime filling. \$6.25

MENU PARA NINOS

10years & under, includes french fries and choice of fountain soda, \$6.25

CHICKEN TENDERS, two pieces breaded, fried chicken tenders.

TACO PLATE One taco (chicken, beef or beans & cheese) GF

QUESADILLA Choose cheese, chicken, or beef.

BURRITO Choose beef, chicken, or beans and cheese, includes cheese and sour cream.

FLAUTA PLATE Two chicken, crispy rolled taquitos includes rice. GF

*****Kids Eat Free on Tuesdays 10yr and under, one child per adult entree purchase, and kids that eat their meal get to choose a treat from the CAJA DE LA FORTUNA*****

**Amigos! WE CATER! Big or small we can help.
And join us for Brunch Buffet every Saturday & Sunday**

Check our Cantina cocktail menu for unique & traditional craft drinks, cervezas, sangrias, & wines!



In 2015, our parents made the decision to retire and entrust and pass the family business over to us, their daughters Milissa, Suzanne and granddaughter Analita. We are so grateful to our family, staff, community, and friends that have encouraged, prayed and supported us in our family's journey!

Thank you for visiting us, we hope you enjoy your experience and please let us know how we can better serve you!

Milissa I over see general operations for both locations, marketing and advertising, and I am a proud mother of two adult daughters, Alejandra & Julia (you'll often see Julia hostessing). I enjoy volunteering on local boards and community organizations, and what most inspired me to take over the former Pepito's was the opportunity to build our family legacy, to inspire the next generation in our family and to be a part of Latina entrepreneur growth in MN.

Suzanne I oversee all administrative sides of both business', I am a busy mother of five kids, my oldest daughter Analita (is also our business partner), my son Jorge-Luis (also works with us in the restaurant), Karina, and twin daughters Catalina & Cecilia. I love camping with my kids and riding, and what motivated me most about taking over Pepito's is the future opportunities for our kids plus there's sentimental value that we could expand our family's legacy into another established and respected family's Mexican restaurant.

Analita I am the oldest grand-daughter, an owner, second generation, and I focus primarily on the St. Paul location deli, restaurant, cantina, head of catering and general management support. I'm a very happy first time mother to daughter Laila, the first Silva great-grand-daughter, born February 2019. Our venturing into a new restaurant gave me the opportunity to take on additional leadership roles in the business, a challenge I'm readily embracing and it's inspiring to be a part of our own her-story making in the family business.

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