



TAKE OUT

**245 US ROUTE 1
SCARBOROUGH
FREE PARKING**

**OPEN 7 DAYS A WEEK FROM 11AM
HAPPY HOUR MON-FRI 4-6PM**

207-494-1000

**elrayotaqueria.com · twitter.com/tacotweet
facebook.com/ElRayoScarborough**

★ ★ ★ **GRANDE BURRITO BOX** ★ ★ ★
10 fresh & hot burritos to-go.
Your choice of any of our burrito fillings \$85

ANTOJITOS (APPETIZERS)

GOLDEN JET PINEAPPLE – 3.95

on a stick dusted with chile powder, salt & lime

FUNDIDO – 6.95

warm cheese dip with cilantro, rajas & your choice of **mushrooms** or **housemade chorizo**. Served with corn chips

MEXICO CITY STYLE CORN ON THE COB – 4.95

basted with chipotle mayonnaise & dusted with cotija cheese

CHILE FRITAS – 7.95

an El Rayo favorite! Fried shishito peppers dusted with sea salt

PAPAS FRITAS – 3.95

fried Maine potatoes drizzled with garlic aioli

FRIED PLANTAINS – 4.95

with chipotle mayo

SWEET & SPICY PEPITAS – 2.95

pumpkin seeds roasted with chile pepper, toasted cumin, cinnamon & sugar

CORN-JALAPEÑO FRITTERS – 5.95

with jalapeño jelly

DAILY SOUP – 4.95

CHIPS – 1.25

w/ salsa – **3.75**

w/ guacamole – **5.75**

w/ salsa & guacamole – **8.25**

CHEESE NACHOS – 4.95

with chorizo, shredded pork, grilled chicken, ground beef, or organic black beans & grilled veggies – **5.95**

Turn your nachos into a **GRANDE** meal by adding guacamole, shredded lettuce, housemade crema, radishes, pickled jalapeños, cilantro & taquerera salsa **add 4.95**

Did you know much of Mexican cuisine is gluten free?

We have used this symbol to denote menu items that **CONTAIN** gluten.



**Despite our best efforts, we are unable to guarantee that any menu item is completely free of gluten. Even our “gluten-free” items may contain trace elements of gluten resulting from shared prep areas and cooking oils.*

TACOS

all tacos served on corn tortillas warmed on the griddle and garnished with fresh cilantro

PESCADO – 3.95

grilled achiote seasoned fish fillet, sliced avocado, chipotle mayo & crunchy veggie slaw

AL CARBON – 3.95

char grilled chicken with pico de gallo salsa, cotija cheese, shredded lettuce & radish

BBQ PULLED PORK – 3.95

with coleslaw, cotija cheese & red onion escabeche

MACHACA BEEF – 3.95

shredded braised beef & rajas, crema, diced white onion and red cabbage slaw

AL PASTOR – 3.95

slow braised pork with grilled pineapple salsa & shredded lettuce

SETA – 3.95

portobello & crimini mushrooms, monterey jack cheese, crema, rajas, grilled corn salsa & shredded lettuce

CRISPY TACO AMERICANO – 3.95

seasoned ground beef & pico de gallo salsa in a crispy taco shell topped with cotija cheese & shredded lettuce

FRIJOLES – 3.50

organic black beans & monterey jack cheese with pico de gallo salsa & shredded lettuce

VERDURAS – 3.95

chile dusted grilled vegetables with taquerera salsa, red onion escabeche & shredded lettuce

TACO PLATE – 10.95

choice of any two tacos served with rice, organic black beans & cilantro

At **El Rayo** we are committed to flavorful and healthy cooking. We go to great lengths searching the region for the highest quality produce and other ingredients. Aside from the jalapeños we preserve ourselves, cans and jars are rare in the **El Rayo** kitchens. **Our staff spends their days chopping, dicing, marinating, braising & simmering.**

**Real food made with fresh ingredients...
We hope you can taste the difference!**

BURRITOS

all natural flour tortilla filled with rice, organic black beans, monterey jack cheese & housemade crema fresca.

POLLO – 8.95

citrus & cumin marinated chicken with guacamole & smokey chipotle-tomato sauce

YUCATÁN – 9.50

grilled achiote seasoned fish fillet, crunchy veggie slaw, avocado, rice (no beans & no crema), our famous chipotle mayo & cilantro

CARNITAS – 8.95

slow braised pork & caramelized onions with ranchero sauce

MACHACA – 9.75

shredded braised beef & rajás, salsa verde

CHAMPIÑÓN – 8.95

portobello & crimini mushrooms, rajás & taquerera salsa

FRIJOLES – 8.50

organic black beans & cheese with caramelized onions, taquerera salsa, shredded lettuce & cilantro

VERDURAS – 8.95

chile dusted grilled vegetables with sweet plantains & taquerera salsa

QUESADILLAS

all natural flour tortilla filled with monterey jack cheese & crisped on the griddle. Served with pico de gallo salsa.

CHEESE – 6.50

SHREDDED PORK – 8.50

CHEESE & BEAN – 7.50

CHAR GRILLED CHICKEN – 8.50

MACHACA BEEF – 9.25

HOUSEMADE CHORIZO – 8.50

SEASONED GROUND BEEF – 8.50

VERDURAS – 8.50

BRAISED MUSHROOMS – 8.50

add rajás to any quesadilla – 1.95

ENSALADAS (SALADS)

EL MERCADO SALAD – 8.95

spinach, jicama, orange slices & toasted almonds tossed with sweet peppers, red onion escabeche & chile vinaigrette

FIESTA SALAD – 8.95

romaine lettuce, red onion escabeche, jicama, sweet peppers, corn, tomatoes, cilantro, pepitas & radish. Garnished with avocado, chips with melted cheese

TURN YOUR SALAD INTO A MEAL

with grilled chicken, shredded beef or fish **add 4.00**

SIDE SALAD – 3.95

romaine lettuce, tomatoes, cucumbers & agave vinaigrette

RICE & BEAN BOWLS

topped with housemade crema fresca, cotija cheese, cilantro, shredded lettuce & radish

VERDURAS – 8.95

chile dusted vegetables & taquerera salsa

MACHACA – 9.75

shredded braised beef & rajás, salsa verde

POLLO – 8.95

grilled chicken with smokey chipotle-tomato sauce & avocado

PESCADO – 9.50

grilled achiote seasoned fish fillet, coleslaw, avocado & chipotle mayo

CARNITAS – 8.95

our slow braised pork, caramelized onions & ranchero sauce

CHAMPIÑÓN – 8.95

portobello & crimini mushrooms, rajás & taquerera salsa

PLATAS

BBQ PORK TORTA – 8.95

crunchy veggie slaw, grilled pineapple & chipotle mayo on a ciabatta bun, served with warm corn chips

FRIED FISH SANDWICH – 10.95

achiote seasoned fish fillet, avocado sauce, chipotle mayo & crunchy veggie slaw on a ciabatta bun, served with warm corn chips

DAILY EMPANADA – 11.95

a delicious pastry dough filled with savory or sweet ingredients served with rice and beans

MAINE LOBSTER ROLL – MKT PRICE

fresh Maine lobster, lemon epazote aioli on toasted hot dog bun served with a side salad

PARA LOS NIÑOS (KIDS MENU)

for little children - made with an 8" flour tortilla

CHEESE QUESADILLA – 2.50

WITH chicken, ground beef, or black beans – 3.50

BEAN, CHEESE & RICE BURRITO – 2.50

WITH chicken or ground beef – 3.50

GROUND BEEF & JACK CHEESE TACO – 3.75

(crispy or soft shell)

PINEAPPLE SKEWERS – 3.95

HOUSEMADE APPLE SAUCE – 2.75

ACOMPANAR (SIDES)

RICE & BEANS – 3.95

with crema fresca, cilantro & cotija cheese

SWISS CHARD SAUTÉED WITH GARLIC – 3.95

CORN CHIPS – 1.25

HOUSE PICKLED JALAPEÑOS – .75 / 1.50

GUACAMOLE – 4.50

CREMA FRESCA – .95 / 1.95

WARM CORN TORTILLAS – 3 FOR 1.50

WARM FLOUR TORTILLAS – 3 FOR 1.50

RED ONION ESCABECHE – 1.50

SALSAS

PICO DE GALLO SALSA

TAQUERERA SALSA

GRILLED PINEAPPLE SALSITA

OUR FAMOUS CHIPOTLE DIPPING SAUCE

CORN SALSA

*RANCHERO SAUCE

*SMOKEY CHIPOTLE-TOMATO SAUCE

*SALSA VERDE

SMALL 1.25
LARGE 2.50

**Served warm*

POSTRES (DESSERTS)

PEPITA & RICE KRISPIE SQUARE – 2.95

layered with housemade cajeta

KEY LIME PIE – 3.95

COCONUT CUPCAKE – 3.25

MEXICAN CHOCOLATE PUDDING – 3.95