



**TAKE OUT**

**PORTLAND, ME  
26 FREE STREET**

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

**207-780-TACO**

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**FRESH ★ LOCAL ★ SUSTAINABLE**

## **ANTOJITOS (APPETIZERS)**

### **GOLDEN JET PINEAPPLE – 3.95**

on a stick dusted with chile powder, salt & lime

### **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

### **FRIED PLANTAINS – 4.95**

with chipotle mayo

### **SWEET & SPICY PEPITAS – 2.95**

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

### **QUESO DIP – 5.95**

warm cheddar cheese dip topped with diced pickled jalapeños and served with warm corn chips

w/ housemade chorizo – **6.95**

### **CHIPS – 1.25**

w/ salsa – **3.75**

w/ guacamole – **5.75**

w/ salsa & guacamole – **8.25**

### **CHEESE NACHOS – 4.95**

w/ 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**

## **DAILY SPECIALS**

### **DAILY SOUP**

### **DAILY ENCHILADA – 11.95**

served with rice and beans

### **DAILY FRITTATA**

## **★ ★ ★ GRANDE BURRITO BOX ★ ★ ★**

10 fresh & hot burritos to-go.

Your choice of any of our burrito fillings \$85

## **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

### **CARNE ASADA – 3.95**

char grilled steak with rajas, pico de gallo, shredded lettuce & lime

### **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

### **FRIED SHRIMP – 4.95**

fried shrimp, lime cilantro remoulade, lettuce & red onion escabeche

### **FRIJOLETS – 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

### VERDURAS – 8.95

chile dusted grilled vegetables with sweet plantains & taquerera salsa

### CARNITAS – 8.95

slow braised pork & caramelized onions with ranchero sauce

### BISTEC – 9.75

grilled steak with rajas & ranchero sauce

### CHAMPIÑÓN – 8.95

portobello & crimini mushrooms, rajas & taquerera salsa

### FRIJOLES – 8.50

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

## 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 – 8.50 CHICKEN

### GRILLED STEAK – 9.25

### HOUSEMADE – 8.50 CHORIZO

### SEASONED GROUND – 8.50 BEEF

### VERDURAS – 8.50

### BRAISED – 8.50 MUSHROOMS

add rajas to any quesadilla (sauteed peppers & onions) – **1.95**

## 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.*

## RICE & BEAN BOWLS

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

### VERDURAS – 8.95

chile dusted vegetables & taquerera salsa

### BISTEC – 9.75

grilled steak with rajas & ranchero sauce

### 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, rajas & taquerera salsa

## 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, cucumbers, cilantro, pepitas & radish. Garnished with avocado, chips with melted cheese

### TURN YOUR SALAD INTO A MEAL

with grilled chicken, grilled steak or fish **add 4.00**

### SIDE SALAD – 3.95

romaine lettuce, tomatoes, cucumbers & agave vinaigrette

## PARA LOS NIÑOS (KIDS MENU)

*for little children - made with an 8" flour tortilla*

### CHEESE QUESADILLA – 2.95

**WITH** chicken, ground beef, or black beans – **3.95**

### BEAN, CHEESE & RICE BURRITO – 2.95

**WITH** chicken or ground beef – **3.95**

### GROUND BEEF & JACK CHEESE TACO – 3.75

(crispy or soft shell)

### PINEAPPLE SKEWERS – 3.95

### HOUSEMADE APPLE SAUCE – 2.75

## ACOMPañAR (SIDES)

### RICE & BEANS – 3.95

with crema fresca, cilantro & cotija cheese

### 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

### OUR FAMOUS CHIPOTLE DIPPING SAUCE

### \*SMOKEY CHIPOTLE- TOMATO SAUCE

### PICO DE GALLO SALSA

### \*RANCHERO SAUCE

### TAQUERERA SALSA

### GRILLED PINEAPPLE SALSITA

**SMALL 1.25**  
**LARGE 2.50**

### CORN SALSA

*\*Served warm*

## POSTRES (DESSERTS)

### KEY LIME PIE – 3.95

### COCONUT CUPCAKE – 3.25

### DAILY DESSERT SPECIAL – MKT PRICE

## BREAKFAST SERVED DAILY

### BREAKFAST BURRITOS – 5.95

### FRESH FRUIT CUP – 2.95

### DAILY FRITTATA – MKT PRICE