

ALERO'S GUADALAJARA FAJITA PLATTER
\$ 39.99
Fajita combination for two with grilled steak, chicken, shrimp and pork ribs
(Ask server for details)





\$10⁹⁹

Homemade
TABLESIDE GUACAMOLE

Mexican Entrees.

BURRITO

Large flour tortilla, filled with Jack cheese, Mexican rice and refried beans. Topped with melted Jack cheese. Served with lettuce, guacamole, sour cream and pico de gallo.

Bean 	\$9.99	Vegetables 	\$9.99
Spinach 	\$10.99	Shredded Chicken 	\$11.99
Grilled Chicken	\$12.99	Shredded Beef	\$12.99
Steak *	\$13.99	Shrimp	\$14.99
Seafood	\$15.99	Combination (2)	\$15.99





ENCHILADAS

Two corn tortillas, topped with melted Jack cheese. Served with Mexican rice, refried beans, lettuce, guacamole, sour cream and pico de gallo

Cheese 	\$9.99	Vegetable 	\$9.99
Spinach 	\$10.99	Shredded Chicken	\$11.99
Shredded Beef	\$12.99	Shrimp	\$14.99
Seafood	\$15.99	Combination (2)	\$15.99

CHIMICHANGA

Large fried flour tortilla, filled with Jack cheese, Mexican rice and refried beans. Served with lettuce, guacamole, sour cream and pico de gallo

Bean 	\$9.99	Vegetables 	\$9.99
Spinach 	\$10.99	Shredded Chicken 	\$11.99
Grilled Chicken	\$12.99	Shredded Beef	\$12.99
Steak *	\$13.99	Shrimp	\$14.99
Seafood	\$15.99	Combination (2)	\$15.99

CHICKEN TAMALES

Soft corn meal chicken tamales topped with tomatillo sauce and melted Jack cheese. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo

\$11.99

Poultry and Meat

POLLO SALTADO

Grilled chicken strips sautéed with vegetables and french fries in Mexican spices. Served with white rice and black beans

\$15.99



POLLO PRIMAVERA

Mesquite chicken breast filet, topped with vegetables in cream adobo sauce. Served with white rice, black beans and rapido salad

\$15.99

POLLO A LA PLANCHA

Marinated grilled chicken breast, topped with a butter lime juice garlic and cilantro sauce. Served with white rice, and steamed vegetables

\$15.99



POLLO ACAPULCO

Mesquite chicken breast filet and shrimp, topped with Acapulco sauce. Served with white rice, black beans and steamed vegetables

\$16.99

Seafood.



FISH TACOS

Two soft corn tortillas, filled with seasoned crispy fish of your choice and coleslaw pineapple vinaigrette, topped with fresh cilantro. Served with Mexican rice, refried beans, lettuce, guacamole, sour cream and pico de gallo on the side

Flounder	\$12.99	Salmon	\$15.99
----------	---------	--------	---------



SALMON MEXICANO *

Grilled salmon fillet, shrimp and scallops seasoned with Mexican spices topped with a creamy seafood sauce. Served with white rice, black beans and mixed vegetables

\$18.99


TACO SALAD

Crispy flour tortilla shell, filled with romaine lettuce, tomatoes, refried beans, Jack cheese, guacamole, and sour cream. Served with Alero's house dressing on the side

Shredded Chicken	\$11.99	Grilled Chicken	\$12.99
Shredded Beef	\$12.99	Steak *	\$13.99
Shrimp	\$14.99		

TACOS JUAREZ

Three crispy tacos filled with lettuce, pico de gallo and Jack cheese. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo

Vegetable 	\$10.99	Ground Beef	\$10.99
Shredded Chicken	\$11.99	Shredded Beef	\$12.99
Shrimp	\$14.99	Combination (2)	\$15.99



TACOS AL CARBON

Two flour tortillas with the filling of your choice. Served with Mexican rice and refried beans, guacamole, sour cream and pico de gallo.

Grilled Chicken	\$12.99	Steak *	\$13.99
Shrimp	\$15.99	Combination	\$15.99



TACOS DE COCHINITA PIBIL

\$13.99

Three corn tortillas filled with pulled braised pork, onions, cilantro and pineapple. Drizzled with orange achiote sauce and Tampiqueña sauce. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo

TACOS AL PASTOR

\$13.99

Three corn tortillas, filled with pulled pork, onions, cilantro, pineapple, Acapulco and Alero sauce. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo

LOMO SALTADO *

\$17.99

Sirloin steak strips sautéed with vegetables and french fries in Mexican spices. Served with white rice and black beans



CARNE ASADA "ALERO STYLE" *

\$17.99

Outside skirt, seasoned with Mexican spices. Topped with sautéed onions. Served with white rice, black beans and rapido salad



CARNE AL PASO *

\$18.99

N.Y. steak, topped with Al Paso garlic brown sauce. Served with white rice, fried yucca and rapido salad



CHIPOTLE CHURRASCO *

\$18.99

N.Y. Strip, seasoned with rosemary and thyme butter. Topped with our steak chipotle sauce and chorizo. Served with fingerling potatoes, rice and steamed vegetables



MARISCADA VERACRUZ

\$18.99

Shrimp, scallops, calamari, clams and salmon, cooked in a seafood broth with vegetables. Served with a side of white rice and black beans



MEXICAN SEAFOOD PAELLA

\$18.99

Mixed seafood, grilled chicken, vegetables and chorizo, cooked paella style, seasoned with saffron and spices. Served on a sizzling fajita platter.



alerorva

Dupont Circle
1724 Connecticut Ave NW
Washington, DC 20009
(202) 234-8100

Art District
417 W. Grace ST
Richmond VA 23220
(804)588-9015

U Street
1301 U St. NW Suite 113
Washington, DC 20009
(202) 462-2322

18% service charge will be included for parties of 6 or more and/or when checks exceed \$100

SATURDAY AND SUNDAY BRUNCH
served from 11 a.m. - 4 p.m.



www.alerorestaurant.com



We are committed to excellence; therefore we offer well-prepared, fresh food. When available we use local farmer's products to bring the healthiest food to your table. Please advise your server of any special dietary requirements. Vegetarian, vegan and gluten-free options are available, ask your server for details.

Appetizers.

NACHO PLATTER

Corn tortilla chips, topped with refried beans, melted Jack cheese, jalapeños, guacamole and sour cream.

Regular	\$5.99	Ground Beef	\$6.99
Grilled Chicken	\$7.99	Steak	\$8.99
Combination (2)	\$9.99		

QUESADILLAS

Flour tortillas, stuffed with melted Jack cheese. Served with lettuce, guacamole, sour cream and pico de gallo.

Cheese	\$4.99	Vegetable	\$5.99
Spinach	\$6.99	Mushroom	\$6.99
Grilled Chicken	\$7.99	Steak	\$8.99
Shrimp	\$9.99	Combination (2)	\$10.99

EMPANADAS

Our delicious gluten free empanadas (turnovers) stuffed with your choice of cheese, chicken, beef, pork or vegan black beans.

\$2.99

TAMAL CAMPESINO

Sweet corn cake, served with a side of sour cream

\$4.99

PLATANOS FRITOS

Sweet fried plantains, served with a side of sour cream

\$4.99

TOSTONES MEXICANOS

Smashed green fried plantains. Topped with cilantro and pink sauce.

Vegetariano: Onions,tomatoes, avocado and cilantro

Zapata: Ham and cheese.

Pancho Villa:Ham, cheese and shredded chicken

Diego Rivera: Ham,cheese and shredded beef

Frida Kahlo: Ham,cheese, shredded chicken and beef

\$3.99

\$4.99

\$5.99

\$6.99

\$7.99

QUESO FUNDIDO

Melted Oaxaca cheese, Poblano peppers, sauteed veggies and chorizo. Served with flour tortillas.

\$8.99

CHEESE DIP

Golden velvet cheese, served with crispy flour tortillas

\$6.99

Ground Beef

\$7.99

GUACAMOLE DIP

Freshly homemade guacamole, served with crispy flour tortilla chips

\$7.99

GRILLED PORTOBELLO

Portobello mushroom, marinated in balsamic vinegar, topped with sautéed vegetables, roasted tomatoes and queso fresco

\$7.99

TRES CHILES CALAMARI

Golden fried calamari, seasoned with three chili blend and served with chipotle mayo and cilantro sauce.

\$8.99

TAQUITOS VERACRUZ

Crispy fried corn tortilla with the filling of your choice. Served with lettuce, guacamole, sour cream and pico de gallo

Shredded Chicken \$7.99

Shredded Beef \$8.99

CAMARONES MEXICANOS

Shrimp sautéed in Spanish garlic butter, white wine and parsley. Served with bread on the side

\$ 9.99

MEJILLONES A LA DIABLA

Sautéed mussels in olive oil and roasted garlic over a spicy diablo sauce.

\$ 9.99

CEVICHE *

Cooked in fresh squeezed lemon juice, marinated with cilantro, red onions, fresh jalapeno peppers, mango, jicama and ginger

Flounder \$9.99

Seafood \$12.99

Soups.

	CUP	BOWL
Chicken	\$4.99	\$7.99
Black Beans	\$4.99	\$7.99
Black Beans Vegan	\$4.99	\$7.99

	CUP	BOWL
Lentils	\$4.99	\$7.99
Tortilla	\$4.99	\$7.99
Seafood		\$10.99

Salads.

Add Grilled Chicken	\$2.99	Steak *	\$3.99
Shrimp	\$4.99	Salmon *	\$6.99

RAPIDO SALAD

Romaine lettuce, tomatoes, avocado. Served with Alero's house dressing on the side

\$5.99

ALERO SALAD

Romaine lettuce, avocado, green peppers, red onions, cucumbers, tomatoes. Served with Alero's house dressing on the side

\$6.99

CAESAR SALAD

Romaine lettuce, chili dusted croutons and parmesan cheese. Served in a tortilla bowl with Caesar dressing on the side

\$6.99

REVUELTO SALAD

Mixed greens, tomatoes, hard boiled eggs, cucumbers and corn. Served with roasted tomato dressing on the side.

\$7.99

APPLE ALMOND SALAD

Mixed greens, tomatoes, almonds, pecans, raisins, and green apples. Served with balsamic vinaigrette dressing on the side

\$9.99

SEAFOOD SALAD

Sautéed shrimp, calamari and scallops over a bed of coleslaw vinaigrette, romaine lettuce, green peppers, red onions, tomatoes and celery. Served with Alero's house dressing on the side

\$12.99

Fajitas .

All fajitas are served on a sizzling platter with vegetables, with a side of lettuce, rice, refried beans, cheese, guacamole, sour cream, pico de gallo and three flour tortillas.

Vegetable	\$9.99	Portobello	\$9.99
Pork Ribs	\$11.99	Chicken	\$12.99
Steak *	\$13.99	Shrimp	\$15.99
Combination (2or3)	\$17.99	Guadalajara (serves 2)	\$39.99

CARNITAS FAJITAS

Seasoned Mexican style braised pork. Served fajita style

\$14.99

CHEF FAJITAS

Grilled chicken breast and jumbo shrimp. Served fajita style

\$16.99

HAWAIIAN FAJITAS

Grilled chicken and pineapple served on a pineapple shell. Served fajita style

\$16.99



Options available. Ask your server for details.

No separate checks for parties of 6 or more
* Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness . DOH

