



## CHILES HARAJUKU

Shibuya, Jingumae, 1 Chome-8-24, OZ  
Harajuku Building, 150-0001 Tokyo

## OPEN

Tuesday - Sunday **11:00 - 21:00**  
Lunch Menu **11:30 - 15:30**

## CHILES NISHIAZABU

1 - 4 - 10 Nishiazabu Minato-ku, Tokyo  
Daiyu Building 1F, 106-0031 Tokyo

## OPEN

Monday - Saturday **18:00 - 22:00**  
Lunch Menu **11:30 - 16:00**



## CHILES HARAJUKU

Shibuya, Jingumae, 1 Chome-8-24, OZ  
Harajuku Building, 150-0001 Tokyo

### OPEN

Tuesday - Sunday **11:00 - 21:00**  
Lunch Menu **11:30 - 15:30**

## CHILES NISHIAZABU

1 - 4 - 10 Nishiazabu Minato-ku, Tokyo  
Daiyu Building 1F, 106-0031 Tokyo

### OPEN

Monday - Saturday **18:00 - 22:00**  
Lunch Menu **11:30 - 16:00**

# OUR CHILES AUTHENTIC MEXICAN FLAVORS

---

## BEEF IN SALSA DE ARBOL

Beef marinated in our freshly made Arbol sauce. A smooth blend of Arbol peppers, crushed garlic, diced onions, fresh tomatoes, oregano and green peppers boiled down until the meat is tender and flaky, our frine beef cuts in a zesty hot sauce.

## JUICY GRILLED SHIO-KOJI STEAK

Shio-koji Beef is a CHILES special recipe giving a Japanese fusion kick to our traditional Mexican dish. Tender beef cuts marinated in a Shio-koji sauce for 24 hours, which is fermented seasonings made from rice malts and salt mix, a CHILES favorite, Grilled to order.

## PORK CARNITAS

Slow cooked pork, seasoned with, salt, cumin, oregano, bay leaf and coriander, boiled in soy milk and orange juice until the pork separates from the bone. A juicy feast for any day of the week. Seasoned and cooked the Real Mexican way, may differ from the American style.

## PORK PIBIL

Marinated for 24 hours before slow roasting until the tender pork falls from the bone. Marinated in a zesty mixture of acidic juices of orange and vinegar and seasoned with achiote paste which gives it its warm and vibrant color. The juices of this flavorsome dish pack a powerful punch.

## CHICKEN RANCHERO

A deep juicy sauce base, packed with a combination of zesty flavors including picante sauce, sugar, freshly squeezed lime juice, crushed garlic, cumin, dried oregano and fresh tomatoes, slow cooked with boneless chicken and mixed peppers for the tender juicy signature flavor of CHILES Mexican Grill.

## JUICY GRILLED CHICKEN ADOBO

Packed with flavors that will keep you coming back for more! A fiery and zesty sauce made with Guajillo and Arbol peppers, crushed garlic, cumin, lemon & lime juice, diced onions, tomato paste and boneless chicken slow cooked for that tender meat experience. One of our most flavorsome dishes here at CHILES.

## GRILLED VEGETARIAN

A selection of red, yellow and green paprika, mixed with corn and shimeji mushrooms, flavored with salt & pepper and grilled to order. All vegetarian fillings include guacamole.

 **VEGETARIAN (Not Vegan)**

# STARTERS & SIDES



## TORTILLA CHIPS



### REGULAR CHIPS V

Freshly made corn tortilla chips, fried to order, great as a snack but best as a side order.

¥350

### SALSA CHIPS V

Chips with Pico de gallo - A naturally made, fresh tasting tomato salsa made with, chopped tomatoes, onions, coriander, lime juice, garlic and salt & pepper.

¥500

### GUACAMOLE CHIPS V

Chips with guacamole - A deliciously creamy avocado dip made with fresh avocados, coriander, garlic, lime juice, salt and olive oil.

¥550

## SALAD BOWLS



### GREEN SALAD V

A fresh green Romain & Sunny leafy salad, topped with juicy tomatoes, guacamole, sprinkled with crushed corn chips, and glazed with Chiles salad dressing.

¥800

### GRILLED VEGETARIAN SALAD V

A fresh green Romain & Sunny leafy salad, topped with grilled vegetables, tomatoes, guacamole, sprinkled with crushed corn chips and glazed with Chiles salad dressing.

¥950

### GRILLED CHICKEN SALAD

A fresh green Romain & Sunny leafy salad, topped with grilled ADOBO chicken, tomatoes, guacamole, sprinkled with corn chips, glazed with Chiles salad dressing.

¥1,050

## NACHOS BOWLS



### REGULAR NACHOS V

A bowl of freshly crisp nacho chips covered in pinto or red beans, melted cheese, jalapeño peppers, guacamole, salsa and sour cream.

¥900

### VEGETARIAN BEAN NACHOS V

A bowl of freshly crisp nacho chips topped with grilled vegetables and covered in pinto or red beans, melted cheese, jalapeño peppers, guacamole, salsa and cream cheese.

¥1,000

### MEAT NACHOS

A bowl of freshly crisp nacho chips topped with one meat filling from our menu and covered in pinto or red beans, melted cheese, jalapeño peppers, guacamole, salsa and sour cream.

¥1,100

### SHIO-KOJI STEAK NACHOS

A bowl of freshly crisp nacho chips topped with our special Shio-Koji Salted Steak, covered in pinto or red beans, melted cheese, jalapeño peppers, guacamole, salsa and sour cream.

¥1,200

## EXTRAS & SIDES



Jalapeño Peppers

¥200

Black/Pinto Beans

¥220

Guacamole

¥250

Sour Cream

¥220

Sala Pico De Gallo

¥220

Natural Cheese

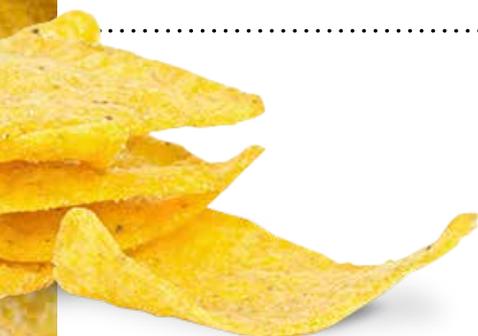
¥220

Salsa/Lime Rice

¥220

Big Size (11" Tortilla)

¥300



# BURRITOS

## BUILD YOUR OWN BURRITO



.....  
**CHOOSE YOUR FILLING:**  
**BEANS, RICE, CHEESE,**  
**AND HOT SAUCE.**  
 .....

### BLACK OR PINTO BEANS



### LIME OR SALSA RICE



### CHEESE OR SOUR CREAM



**MILD**  
Pico De Gallo



**MEDIUM**  
Salsa Chipotle



**HOT**  
Red Habenero



**SUPER HOT**  
Chilomate Habenero



### BEEF IN SALSA DE ARBOL

Marinated beef in our freshly made Arbol sauce. A smooth blend of Arbol peppers, spices and fine beef cuts in zesty, hot sauce.

**¥1,300**

### JUICY GRILLED SHIO-KOJI STEAK

Shio-koji Beef is a Japanese twist of our traditional Mexican dish. Fine beef cuts marinated in Shio-koji sauce, a mixture of fermented rice malts and salt mix, a special CHILES favorite.

**¥1,300**

### PORK CARNITAS

A juicy slow cooked pork, seasoned and cooked the authentic Mexican way, boiled in soy milk and orange juice until the pork is tender.

**¥1,100**

### PORK PIBIL

This juicy flavorsome dish is marinated in a zesty mixture of acidic juices and seasoned with achiote paste giving it a warm and vibrant color. Marinated for 24 hours before slow roasting until the meat is tender.

**¥1,100**

### CHICKEN RANCHERO

Juicy zesty flavors including picante sauce, freshly squeezed lime juice, slow cooked with boneless chicken and mixed peppers for our signature CHILES flavor.

**¥1,100**

### JUICY GRILLED CHICKEN ADOBO

Packed with mouth watering flavors, zesty juices, fiery Guajillo and Arbol peppers sauce, boneless chicken slow cooked for that tender meat experience.

**¥1,100**

### GRILLED VEGETARIAN V

A selection of red, yellow and green paprika, mixed with corn and shimeji mushrooms, onions, and flavored with salt & pepper, grilled to order.

**¥1,200**

## EXTRAS & SIDES

**Jalapeño Peppers**

**¥200**

**Plain Chips**

**¥350**

**Salsa Chips**

**¥500**

**Guacamole Chips**

**¥550**

**Leafy Salad**

**¥800**

**Vegetarian Salad**

**¥950**

**Chicken Salad**

**¥1,050**

**Guacamole**

**¥250**

**Sala Pico De Gallo**

**¥220**

**Salsa/Lime Rice**

**¥220**

**Black/Pinto Beans**

**¥220**

**Sour Cream**

**¥220**

**Natural Cheese**

**¥220**

**Big Size (11" Tortilla)**

**¥300**



# MAIN DISH

## A FAJITAS



## B DOS TACOS



## C QUESA DILLAS



## D CHIMI CHANGAS



## CHOOSE YOUR FILLING

### BEEF IN SALSA DE ARBOL

Marinated beef in our freshly made Arbol sauce. A smooth blend of Arbol peppers, spices and fine beef cuts in zesty, hot sauce.

¥1,300 ¥1,150 ¥1,250

### JUICY GRILLED SHIO-KOJI STEAK

Shio-koji Beef is a Japanese twist of our traditional Mexican dish. Fine beef cuts marinated in Shio-koji sauce, a mixture of fermented rice malts and salt mix, a special CHILES favorite.

¥1,300 ¥1,150 ¥1,250 ¥1,200

### PORK CARNITAS

A juicy slow cooked pork, seasoned and cooked the authentic Mexican way, boiled in soy milk and orange juice until the pork is tender.

¥1,100 ¥900 ¥1,100

### PORK PIBIL

This juicy flavorsome dish is marinated in a zesty mixture of acidic juices and seasoned with achiote paste giving it a warm and vibrant color. Marinated for 24 hours before slow roasting until the meat is tender.

¥1,100 ¥900 ¥1,100

### CHICKEN RANCHERO

Juicy zesty flavors including picante sauce, freshly squeezed lime juice, slow cooked with boneless chicken and mixed peppers for our signature CHILES flavor.

¥1,100 ¥900 ¥1,100

### JUICY GRILLED CHICKEN ADOBO

Packed with mouth watering flavors, zesty juices, fiery Guajillo and Arbol peppers sauce, boneless chicken slow cooked for that tender meat experience.

¥1,100 ¥1,000 ¥1,150 ¥1,000

### GRILLED VEGETARIAN V

A selection of red, yellow and green paprika, mixed with corn and shimeji mushrooms, onions, and flavored with salt & pepper, grilled to order.

¥1,100 ¥1,000 ¥1,100 ¥1,000

### HAM & CHEESE

Ham & cheese sandwiched together between flour tortillas, covered in natural cheese and onions served with salsa, guacamole and sour cream.

¥900

### CHEESE & CHORIZO

Mexican cilli pork chorizo sausage, natural cheese, onions, all sandwiched together between tortillas, served with salsa, guacamole and sour cream.

¥1,000

### CHEESE & MUSHROOM V

Deep filled Cheese & Shimeji mushroom quesadillas, Sandwiched together between tortillas served with salsa, guacamole and sour cream.

¥900

### CHEESE V

Deep filled cheese and onion quesadilla served with a side order of salsa, guacamole and sour cream.

¥800

# MAIN DISH

## A BURRITO BOWL



## B TACOS SALAD



## C ENCHILADA PLATE



ADD A FRIED EGG TO YOUR MEAL + ¥80



## CHOOSE YOUR FILLING

A

B

C

### BEEF IN SALSA DE ARBOL

Marinated beef in our freshly made Arbol sauce. A smooth blend of Arbol peppers, spices and fine beef cuts in zesty, hot sauce.

¥1,300 ¥1,500

### JUICY GRILLED SHIO-KOJI STEAK

Shio-koji Beef is a Japanese twist of our traditional Mexican dish. Fine beef cuts marinated in Shio-koji sauce, a mixture of fermented rice malts and salt mix, a special CHILES favorite.

¥1,300 ¥1,500

### PORK CARNITAS

A juicy slow cooked pork, seasoned and cooked the authentic Mexican way, boiled in soy milk and orange juice until the pork is tender.

¥1,100 ¥1,500

### PORK PIBIL

This juicy flavorsome dish is marinated in a zesty mixture of acidic juices and seasoned with achiote paste giving it a warm and vibrant color. Marinated for 24 hours before slow roasting until the meat is tender.

¥1,100 ¥1,500

### CHICKEN RANCHERO

Juicy zesty flavors including picante sauce, freshly squeezed lime juice, slow cooked with boneless chicken and mixed peppers for our signature CHILES flavor.

¥1,100 ¥1,500 ¥1,400

### JUICY GRILLED CHICKEN ADOBO

Packed with mouth watering flavors, zesty juices, fiery Guajillo and Arbol peppers sauce, boneless chicken slow cooked for that tender meat experience.

¥1,100 ¥1,500 ¥1,600

### GRILLED VEGETARIAN V

A selection of red, yellow and green paprika, mixed with corn and shimeji mushrooms, onions, and flavored with salt & pepper, grilled to order.

¥1,200 ¥1,500

## FAJITA PLATE



### CHILES FAJITA PLATE

Our special Chiles Fajita Plate is the best combination of our finest cuts of meat and marinades. Served with our very popular Shio-Koji steak and Grilled Chicken Adobo, making your own fajita wraps is the best way to experience our authentic Mexican menu. Our Fajita plate is also served with a choice of Black or Pinto beans, Salsa or Lime rice, Grilled vegetables, Fresh lettuce leaves, grated cheese and a choice of salsa to make this meal complete. It is a CHILES Grill favourite!

¥1,850

6.5" EXTRA FLOUR FAJITA WRAPS ¥50 EACH

# DESSERTS & SMOOTHIES

## CHILES APPLE PIE



### CHILES APPLE PIE

CHILES apple pie, is a smooth blend of fresh apples and cinnamon, wrapped together in a flour tortilla and deep fried for that crisp, fresh and crunchy finish. Always served warm, with creamy vanilla ice cream.

**¥550**

## BANANA BUNUELO



### BANANA BUNUELO

CHILES banana buñuelo is a blend of banana and diced walnut puree, wrapped in a deep fried tortilla parcel and lashed with chocolate sauce or caramel. Also served warm with ice cream.

**¥550**

## CHEESE FLAN



### CHEESE FLAN

CHILES cheese flan is a HARAJUKU favorite. People come especially for our 'Mama's secret recipe' dessert. A smooth creamy mix of fresh cream cheese, soy milk and secret mexican magic.

**¥550**

## DESSERT & DRINK SET ¥750 HOT COFFEE OR TEA

## FRESHLY MADE TO ORDER

CHOCOLATE, BANANA, STRAWBERRY  
BLUEBERRY, MIXED FRUITS OR SODA FLOAT



### MILKSHAKE

**¥650**

(+ ¥50 ICECREAM)

### SOY SMOOTHIES

**¥650**

(+ ¥50 ICECREAM)

### HORCHATA

**¥650**

### SODA FLOATS

**¥650**

Made with Agave syrup + ¥80

# CHILES DRINK MENU

## REFILL

COCA-COLA	¥500
COCA-COLA ZERO	¥500
GINGERALE	¥500
SPRITE	¥500
ICE TEA	¥500
APPLE JUICE	¥500

---

## SOFT DRINKS

COCA-COLA	¥350
COCA-COLA ZERO	¥350
GINGERALE	¥350
SPRITE	¥350
INCA-COLA	¥450
SPARKLING WATER	¥450
APPLETIZER	¥500
PEARTIZER	¥500
GRAPETIZER	¥500
GUAVA JUICE	¥450
PINEAPPLE JUICE	¥450
APPLE JUICE	¥350
ORANGE JUICE	¥450
CRANBERRY JUICE	¥450
MANGO JUICE	¥450
COFFEE HOT/ICE	¥350
TEA HOT/ICE	¥350
CAPPUCCINO	¥380
HOT CHOCLOATE	¥380

## MEXICAN BEERS

CORONA	¥750
SOL	¥750
TECATE	¥750
MODELO ESPECIAL	¥800
NEGRA MODELO	¥800
DOS EQUIS AMBAR	¥750
DOS EQUIS LARGER	¥750
HEFEWEIZEN (Day of the Dead)	¥800
BROOKLYN LARGER	¥800
DRAFT BEER (HEINEKEN)	¥650

---

## WINE MENU

Chile & California Robert mondavi (Chardonnay)	¥750
Red Spanish Tempranillo and Red Chilean Cabernet Syrah	¥750
BOTTLE	
White wine Robert Mondavi Chardonnay	¥3,750
Red Spanish wine Tempranillo	¥3,750

# CHILES DRINK MENU

## TEQUILA BASE

MARGARITA (LIME)	¥800
FROZEN MARGARITA STRAWBERRY, LIME, SPICY MANGO	¥880
TEQUILA SUNRISE	¥750
TEQUILA BACK (GINGER ALE)	¥750
TEQUILA COKE	¥750
TEQUILA SHOT	¥550



## MEXICAT TEQUILA & MEZCAL

STRAIGHT/ON THE ROCKS

MEXICAT RINGS BLANCO	¥650
MEXICAT RINGS REPOSADO	¥800
OINK AÑEJO	¥1,100
MEZCAL MEXICAT JOVEN	¥650
MEZCAL MEXICAT AÑEJO 28 MONTHS	¥850
MEXICAT AÑEJO SPECIAL BLEND 60/28 MONTHS	¥1,350

## RUM BASE

BACARDI RUM	¥550
BACARDI AÑEJO RUM	¥650
MALIBU RUM	¥650

## OTHER

CAMPARI	¥550
GIN	¥550
CASSIS	¥550
ABSOLUTE VODKA	¥550
WHISKEY BOURBON	¥500

## COCKTAIL MIXERS

SODA	+¥200
JUICE ORANGE, CRANBERRY, PINEAPPLE, MANGO	+¥250

## CHILES COCKTAILS

VAMPRINO OINK	¥1,300
PIÑA COLADA	¥900
KAHLUA MILK	¥850
KAHLUA COFFEE	¥850
SEX ON THE BEACH	¥850
GIN RICKEY	¥750
COPY CAT (ABSOLUTE)	¥850



# CHILES LUNCH

TUESDAY - FRIDAY / 火-金  
11:30 - 15:30

INCLUDES CHIPS WITH SALSA OR SIDE SALAD AND SOFT DRINK!  
全てのセットにドリンクとサルサチップスもしくはサラダが付いてきます!



## SET A - DOS TACOS

¥1,100

ランチセット A ドスタコス



## SET B - QUESADILLA/ GRILL CHICKEN SALAD

¥1,200

ランチセット B ケサディーヤ・グリルチキンサラダ



## SET C - BURRITO/BURRITO BOWL/FAJITA/TACO SALAD

¥1,300

ランチセット C ブリトー・ブリトーボウル  
ファヒータ・タコサラダ

## CHOOSE YOUR FILLING



### BEEF IN SALSA DE ARBOL

ビーフ・イン・チレ・デ・  
アルボル・サルサ



### CARNITAS /PORK PIBIL

ポークカーニタス  
/ピビール



### CHICKEN RANCHERO

チキンランチェロ  
サルサ



### VEGETARIAN GRILL

ベジタリアン  
グリル

### BLACK OR PINTO BEANS

ブラックビーンズ・ピントービーンズ



### LIME OR SALSA RICE

ライムライス・ソルサーライス



### CHEESE OR SOUR CREAM

チーズ・サワークリーム



### CHIPS OR SALAD

チップス・サラダ



## HOT SAUCE

 **MILD** マイルド  
Pico De Gallo

 **MEDIUM** 中辛  
Salsa Chipotle

 **HOT** 辛口  
Red Habanero

 **SUPERHOT** 激辛  
Chilomate Habanero

## HOW ABOUT A DRINK?

COCA-COLA/ COCA-COLA  
ZERO/GINGER ALE/SPRITE/  
SPARKLING WATER/TEA/  
COFFEE/JUICE

コカ・コーラ・コカ・コーラゼロ  
ジンジャーエール・スプライト  
コーヒー / ティー (ホット or アイス)  
・ジュース