

Authentic Mexican cuisine, inspired by family recipes

Whether it's dining on savory seafood dishes or enjoying appetizers with a hint of spice, one thing is certain – when customers walk through the doors of **Charro Mexican Restaurant**, each dish is crafted based on a homemade recipe. In fact, owner Ezequiel



Ezequiel Camacho, owner

Camacho based the restaurant's dishes on recipes from his mother, Raquel, and his big sister, Dolores.

When Ezequiel couldn't find a restaurant that offered authentic Mexican cuisine with farm-fresh ingredients, he opened his own.

He began by working for other restaurants to start learning the management side of the industry, Ezequiel said.

By 2009, Charro was born. Since then, the restaurant has expanded to two restaurant locations managed by Ezequiel and his wife, Fan. Customers can sample a variety of popular dishes like the Charbroiled Shrimp or the tacos al pastor which feature marinated pork cooked on the grill and topped with cilantro, onions, fresh lime and the family recipe salsa. According to Ezequiel, the salsa is full-bodied with "just the right amount of spice."

The restaurant also features a fully stocked bar that carries American and Mexican brews and 30 types of tequila.

The restaurant's atmosphere can't be overlooked. From the cozy bar to the spacious patio to the private event space, customers of any taste will feel welcomed into the restaurant's family.

"We have a lot of customers that keep coming back," Ezequiel said. "I have a lot of friends here."



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