



Pupusas

Pupusas Clásicas \$3.25

Corn or rice dough

Cerdo Frijoles Queso Ayote Loroco
Pork Beans Cheese Zucchini

Estas opciones se sirven con repollo y salsa.
These pupusas are served with cabbage and sauce

Pupusas Modernas \$3.75

Corn or rice dough

Camarones Pollo Espinacas Jalapeño Birria
Shrimp Chicken Spinach Brisket

Estas opciones se sirven con guacamole y pico de gallo
These pupusas are served with guacamole and pico de gallo

Aperitivos

Appetizers

Tamal de Elote \$6

SWEET CORN TAMALES

Fried or steam served with sour cream

Papas locas \$7.50

CRAZY FRIES

Homemade fries drizzled with ketchup, mayo, mustard and Salvadoran grated cheese

Chips y Guacamole \$9

Corn fried tortilla chips served with home-made guacamole

Yuca con Chicharon \$12

FRIED OR STEAM CASSAVA

Yuca only with cabbage and tomato sauce \$6

Baleada

Home-made flour tortilla stuffed with refried beans, egg, avocado, cheese and Salvadoran cream

Sencilla \$7 Pollo \$8.5 Carne \$8.5 Chorizo \$8.5
Plain Chicken Steak Brisket

Otros Antojos

Cravings

Burritos/ Bowls

Flour tortilla filled with beans, rice, pico de gallo, guacamole, green sauce, sour cream, cheese and lettuce

Pollo \$13 Carne \$15 Birria \$15 Camarones \$15.50
Chicken Steak Brisket Shrimp

Quesadillas

Hand-made corn or flour tortillas filled with cheese and a protein of your choice

Vegetariana \$12.25 Carne \$14.25
Veggie Steak
Pollo \$12.50 Camarones \$15.50
Chicken Shrimp

Birria Sandwich \$15.00
Brisket sandwich served with fries

Sopas

Soups

CONSULTE NUESTRA SOPA DEL DÍA
Please ask for the soup of the day

Nachos

Crispy corn tortilla chips topped with melted cheese, red beans, sour cream, pico de gallo, guacamole and jalapeño

Sencillo \$11.50 Carne \$15
Plain Steak
Pollo \$13.50 Camarones \$15.50
Chicken Shrimp

Tacos

Flour or Corn tortillas

3 per order - served with pico de gallo and green sauce

Pollo \$12.00 Carne \$13.00 Camarones \$14.00 Birria \$15.5
Chicken Steak Shrimp Brisket

Desayuno Tipico

Traditional Breakfast \$15.00
2 eggs, fried plantain, refried beans and cream

Platos Principales

Main Dishes

Fajita Mixta

Sautéed beef, chicken and shrimp mixed with grilled peppers and onions \$19.75

Carne Deshilada

Shredded flap meat, onions, peppers, tomatoes and egg \$17.75

Carne Asada

Grilled flap meat steak \$18
Add Salvadoran sausage \$1

Steak & Cheese

San Alejo style, angus steak, mayo, lettuce, tomatoes, onions, peppers, and cheese. Served with home-made fries \$15

Pechuga de Pollo

Chicken breast \$16.50
Marinated grilled chicken breast

Pescado Frito

Whole market fish 22
Deep-fried
Grilled Fish fillet (ask server)

Camarones Entomatados

Pan-cooked shrimp with homemade tomato sauce \$17.25
A la crema +\$2 (add cream)

Salmón a la Plancha

GRILLED SALMON \$19.75
Seared salmon and then cooked in the oven
Add Shrimp \$2.25

Empanadas del Sur

South American Empanadas \$15
3 per order served with fresh salad
Pollo Carne
Chicken Beef

Parrillada San Alejo

Grilled steak, chicken, shrimp, sausage, roasted peppers onions and fried eggs \$22.00

Sides

Arroz \$4

Rice

Frijoles \$4

Beans

Platanos \$4

Plantains

Vegetales \$4

Veggies

Ensalada \$4

Salad

Papas \$ 4

Fries

Business Commitment

For us, community is at the heart of everything we do.

That's why we've always worked closely together, funding social projects in schools, churches, clinics, and sports teams. We're proud that 95% of our team members are women, a reflection of our commitment.

Thank you for allowing us to share our food, made with love, with your families. In doing so, you become part of our own family.

Our Identity

San Alejo was born with the vision of recreating the vibrant and informal atmosphere of Salvadoran market halls.

Since opening in June 2016, it has experienced significant growth, establishing itself as a benchmark for authentic Salvadoran cuisine in Hyattsville, MD, thanks to its high quality and unparalleled flavor.

Mission

We strive to recreate the home-style cooking of our country's countryside: our ancestral cuisine passed down from generation to generation. We use unique spices and ingredients to create authentic, high-quality food.

Many of them are imported directly from El Salvador, such as morro seeds, loroco, cashews, red beans, and dairy products.

Vision

It is becoming one of the best Salvadoran restaurants outside of El Salvador.



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