

CHULITA

LUNCH MENU

SOPAS

Served in a cup or a bowl

- Creamy Vegan Tortilla Soup** 5/8
Cashew, Poblano, Black Bean, Tortilla
- Chicken Pozole** 5/8
Shredded Chicken, Winter Vegetables, Hominy

BOTANAS

- Guacamole** 15
Hass Avocado, Pico De Gallo, Tostadas **Add House Salsa** +3
- Ceviche** 17
Hamachi, Weiser Family Farms Radish, Avocado, Cucumber, Red Onion, Citrus Aguachile
- Taquitos de Camote** 11
Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion, Ninja Radish
- Quesadilla** 14
Queso Oaxaca, Pipián de Calabaza, Crema, Avocado Salsa **Add Vegan Chorizo, Chicken Tinga, Barbacoa or Mushrooms** +3
- Ensalada Gemito** 12
The Garden Of...Little Gem Lettuce, Cilantro Dressing, Pepita Dukkah, Radish, Cotija **Add Grilled Fish/Steak** +9
- Chulita Bowl*** 15
Borracho Black Beans, Green Cauliflower Rice, Little Gem Lettuce, Radish, Heirloom Cherry Tomato, Grilled Corn, Vegan Charred Onion Aioli, Avocado Salsa
Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Fried Egg* **Add Avocado +3
- Beach Burrito*** 14
Borracho Black Beans, Cauliflower Rice, Queso Oaxaca, Vegan Charred Onion Aioli, Avocado Salsa, Pico de Gallo
Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Scrambled Egg* **Add Avocado +3

TACOS - 7

Choice of Masienda Heirloom Corn or Housemade Cassava Flour Tortillas

- Barbacoa**
Beef Cheek, Weiser Family Farms Radish, Avocado Salsa, Hibiscus Onion, Mexican Furikake
- Coliflor Al Pastor**
Roasted Cauliflower, Minced Onion, Avocado Salsa, Grilled Pineapple
- Pescado**
Market Fish, Weiser Family Farms Radish, Cabbage Escabeche, Salsa Picante, Fermented Jalapeño Aioli
- Grilled Nopales**
Grilled Cactus, Cotija, Blistered Tomatoes, Avocado Salsa
- Tinga de Pollo**
Mary's Free Range Chicken, Chile Morita, Cotija, Hibiscus Onion
- Vegan Mushroom Carnitas**
Marinated Mushrooms, Radish Pico de Gallo, Vegan Yuzu Crema
- Steak Taco**
Creekstone Naturals Hanger Steak, Guacamole, Pico de Gallo

ACOMPAÑAMIENTOS

- Brassicas** 9
Milliken Farms Broccoli, Kale, Orange Chile de Arbol Vinaigrette
- Esquites** 9
Underwood Farms Corn, Chipotle Butter, Cotija
- Borracho Black Beans** 5
Heirloom Black Beans, Jalapeño, Micro Cilantro
- Arroz Verde** 8
Cauliflower Rice, Poblano, Micro Cilantro, Serrano, Vegan Charred Onion Aioli
- Vegan Queso and Chips** 7
- Heirloom Corn Tortillas / Cassava Flour Tortillas** 3/4
- House Salsa** 3
- Sliced Avocado** 3

DESSERTS

- Vegan Chocolate Pudding** 10
Dark Chocolate Pudding, Blackberry Sauce, Gluten Free Almond Crumble
- Prickly Pear Cheesecake** 10
Maria Cookie Crust, Blackberry and Prickly Pear Sauce

Due to limited size, we cannot accommodate modifications or substitutions.

Chulita offers a free 90 minute validation for parking across the street.

Chulita offers limited complimentary parking. Please see attendant inside for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.