

# CHULITA

DINNER MENU

## SOPAS

Served in a cup or a bowl

**Creamy Vegan Tortilla Soup** 5/8  
Cashew, Poblano, Black Bean, Tortilla

## BOTANAS

**Guacamole** 15  
Hass Avocado, Pico De Gallo, Tostadas **Add House Salsa** +3

**Ensalada Gemito** 12  
The Garden of...Little Gem Lettuce, Mexican Ranch, Pepita Dukkah, Radish, Cotija

**Taquitos de Camote** 11  
Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion, Ninja Radish

**Coliflor Fundido** 14  
Cauliflower, Queso Oaxaca, Milliken Farms Shishito Peppers

**Ceviche** 17  
Hamachi, Weiser Family Farms Radish, Avocado, Cucumber, Red Onion, Citrus Aguachile

**Quesadilla** 14  
Queso Oaxaca, Pipián de Calabaza, Crema, Avocado Salsa  
**Add Vegan Chorizo, Chicken Tinga, Barbacoa or Mushrooms** +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

## ENTRADAS

**Pescado Zarandeado** 25  
Market Fish, Guajillo, Potato Puree, Radish, Fennel Escabeche, Tuscan Black Kale

**Arrachera** 28  
Creekstone Naturals Hanger Steak, Potato Puree, Pico de Gallo, Grilled Nopales

## ACOMPAÑAMIENTOS

**Brassicas** 9  
Milliken Farms Broccolini, 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** 7

**Heirloom Corn Tortillas/Cassava Flour Tortillas** 3/4

**House Salsa** 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.