

CHULITA

LUNCH MENU

SOPAS

Served in a cup or a bowl

Creamy Vegan Tortilla Soup

Cashew, Poblano, Black Bean, Tortilla

5/8

BOTANAS

Guacamole

Hass Avocado, Pico De Gallo, Tostadas

Add House Salsa

15+3

Ceviche

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

17

Taquitos de Camote

Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion, Ninja Radish

11

Quesadilla

Queso Oaxaca, Pipián de Calabaza, Crema, Avocado Salsa

Add Vegan Chorizo, Chicken Tinga, Barbacoa or Mushrooms

14+3

Ensalada Gemito

The Garden Of...Little Gem Lettuce, Cilantro Dressing, Pepita Dukkah, Radish, Cotija

Add Grilled Fish/Steak

12+9

Chulita Bowl*

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

15+3

Beach Burrito*

Borracho Black Beans, Queso Oaxaca, Vegan Charred Onion Aioli, Avocado Salsa, Pico de Gallo

*Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Scrambled Egg

Add Avocado

14+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

Esquites

Underwood Farms Corn, Chipotle Butter, Cotija

9

Borracho Black Beans

Heirloom Black Beans, Jalapeño, Micro Cilantro

5

Arroz Verde

Cauliflower Rice, Poblano, Micro Cilantro, Serrano, Vegan Charred Onion Aioli

8

Vegan Queso and Chips

7

Heirloom Corn Tortillas / Cassava Flour Tortillas

3/4

House Salsa

3

Sliced Avocado

3

DESSERTS

Vegan Chocolate Pudding

Dark Chocolate Pudding, Blackberry Sauce, Gluten Free Almond Crumble

10

Vegan Churros

Vegan and Gluten Free Cinnamon Sugar Churros, Salted Coconut Caramel Sauce

10

Due to limited size, we cannot accommodate modifications or substitutions.
Chulita offers a free 90 minute validation for parking across the street.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.

In order to support our dedicated kitchen team and to help provide benefits for all eligible team members, a 4% surcharge is added to all in house guest checks. Please note: the surcharge is not for service and not distributed to the service staff. Gracias! From Chulita Team