

TACOS

SKIRT STEAK 5

pineapple pico, avocado verde, radish

BAJA SHRIMP 5

avocado verde, white cabbage, cilantro crema, radish

DRUNKEN FISH 5

avocado verde, white cabbage, cilantro crema, radish

CRISPY PORK BELLY 4.5

pineapple pico, avocado verde, radish

CHORIZO POTATO 4

pickled red onion, crema, queso fresco

BEEF BRISKET 4

roasted guajillo sauce, onion, cilantro

PORK CARNITAS 4

grilled pineapple, pickled red onion, crispy pork skin, adobo aioli

CHIPOTLE CHICKEN 4

avocado verde, lettuce, queso fresco, crema

GROUND BEEF 3.5

tortilla crisp, queso, lettuce, crema, pico

MUSHROOM & POBLANO 3.5

grilled portobello, poblano & onion, lettuce, red pepper, tortilla crisp, crema, queso

PINTO BEAN 3.5

tortilla crisp, queso, lettuce, crema, pico

FRIED CHEESE 3

queso blanco, seasonal fruit preserve

TACO TUESDAYS

5PM - 11PM ALL YOU CAN EAT TACOS

*Dine-in only. Modification restrictions may apply.

CHELA

TEQUILA & TACOS

SHARES

Bottomless

CHIPS & SALSA 3

served with salsa verde & roja

CHIPS & DIPS 8

pinto bean dip, garlic aioli & queso; served with yuca fries

GUACAMOLE 10

pico, chili powder, smoked paprika

CASA CORN 7

queso fresco, parmesan, smoked paprika, chili powder, garlic aioli

PICADA FRITA 12

pork belly, chorizo, yuca, tostones; served with cilantro aioli & garlic aioli

BRISKET NACHOS 9

queso, black beans, pico, pickled jalapeño & red onion, crema

CHICKEN FLAUTAS 9

rolled fried corn tortillas, cilantro aioli, guacamole, radish, guajillo sauce

GRILLED VEGGIE QUESADILLA 8

portobello, poblano, bell pepper, chihuahua cheese, crema, pico
*add chicken or brisket 2

CALAMARI 9

chili powder, smoked paprika, jalapeno, lime zest, cilantro crema

FOUR CHEESE FUNDIDO 8

4 cheese blend, cilantro; served with grilled tortilla & chips
*add chorizo 2

CRISPY CAULIFLOWER 9

lemon, curry spice blend, toasted almonds, cilantro, garlic aioli

SHRIMP CEVICHE 11

red & green pepper, red onion, diced tomatoes, garlic, serrano, avocado; served with tostones

MAINS

CHICKEN & JICAMA SLAW 9

cabbage, red onion, carrot, grilled corn, fried tortilla, honey chipotle vinaigrette

CHELA SEAFOOD "PAELLA" 15

crispy rice, chorizo, cape shark, shrimp, calamari, charred corn; served with cilantro crema

FAJITAS

CHICKEN 13 | STEAK 15 | SHRIMP 15

red & green pepper, onion, mushroom, pineapple pico, avocado verde; served with rice & beans

FISH & CHIPS 15

modelo negra beer batter, yuca fries, jicama slaw, pickled tomatillo, cilantro lime aioli

TORTILLA BOWL

VEGGIE 9 | CHICKEN 10 | STEAK 12

black beans, queso fresco, crema, guacamole, seasoned rice, pico

STEAK & YUCA 16

7oz NY strip with adobo truffle cream, fried yuca fries, charred romaine wedge, honey chipotle vinaigrette, pickled onion

SIDES

RICE & BLACK BEANS 3

queso fresco, pico, crema

ROASTED CORN 5

smoked paprika, queso fresco, pico, garlic aioli

GUACAMOLE 3

QUESO 3

SOUP 4

rotating recipe

YUCA FRIES 3

adobo aioli with truffle

DESSERTS

TRÉS LECHES CAKE 7

served with whipped cream, toasted coconut, pineapple

CHURRO DONUTS 7

cinnamon sugar, vanilla ice cream, caramel & seasonal fruit preserve, spicy Mexican chocolate

  ChelaTacos | ChelaTacos.com

EXECUTIVE CHEF Michael Collantes

Some restrictions and charges may apply to menu changes. Due to certain menu limitations, we cannot accommodate all allergy requests.

18% gratuity added to parties of six or more.

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