

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

TACO TUESDAYS

11:30AM - 2:30PM **\$3 TACOS**

**Dine-in only.*

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.

EXECUTIVE CHEF Michael Collantes

SHARES

CHIPS & SALSA 2

served with salsa verde & roja
*add queso or guac 3

PICADA FRITA 12

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

CHIPS & DIPS 8

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

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

BRISKET NACHOS 9

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

GUACAMOLE 10

pico, chili powder, smoked paprika

CRISPY CAULIFLOWER 9

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

FOUR CHEESE FUNDIDO 8

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

CHICKEN FLAUTAS 9

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

MAINS

CHICKEN & JICAMA SLAW 9

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

TORTILLA BOWL

VEGGIE 9 | CHICKEN 10 | STEAK 12

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

FISH & CHIPS 15

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

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

TORTAS *Mexican sandwich*

served with chips & salsa add soup +2

CHEF SPECIAL 8

VEGGIE 7.5

grilled portobello, onion & poblano, avocado, queso

PORK CARNITAS 8

lettuce, pickled red onion, garlic aioli, avocado

GRILLED CHICKEN 8

jicama slaw, black bean salsa, crema, honey chipotle vinaigrette

BUILD A BOWL \$9

Served in a fried flour tortilla bowl

CHOOSE UP TO 2 BASES

rice black beans
salad greens pinto beans *VEGAN*

CHOOSE A PROTEIN

chipotle chicken mushroom & poblano
beef brisket baja shrimp (+\$2)
skirt steak (+\$2) fried fish (+\$2)
pork carnitas chorizo potato

CHOOSE UP TO 3 TOPPINGS

pico de gallo pineapple salsa
roasted corn pickled red onion
shredded cheese queso fresco
pickled jalapeños sour cream
guac (+\$1) queso (+\$1)

CHOOSE A SAUCE

avocado verde cilantro crema
roja salsa garlic aioli
honey chipotle vinaigrette adobo aioli

SIDES

GUACAMOLE 3

QUESO 3

SOUP 4 *rotating recipe*

YUCA FRIES 3

adobo aioli with truffle

RICE & BLACK BEANS 3

queso fresco, pico, crema

ROASTED CORN 5

smoked paprika, queso fresco, pico, garlic aioli

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