

Chula

*DENOTES VEGETARIAN
OPTIONS
10% APPLIES TO PARTIES
WITH 8 MORE

Zotanas



GUACAMOLE & TOTOPOS*	16
Add salsas \$5 (Tomatillo/jalapeno/morita)	
CHARCOAL ELOTES* {2}	9
Grilled Corn, chipotle mayo, queso fresco & cilantro	
CUATRO QUESO CRUMBED JALAPENO POPPERS-* (2)  	13
Crumbed peppers filled with ricotta, goats cheese, feta & mozzarella with tomatillo salsa	
TUNA SASHIMI TOSTADAS { 4 }	18
Chipotle mayo, avocado & crispy leek	
CEVICHE CLASICO	24
Fresco fish, pico de gallo, lime-ginger juice, avocado, jalapeno, cilantro & totopos	
CAMARON AGUACHILE	26
Prawn, red onion, cucumber, jalapeno-lime juice & cilantro	
VEGANO CEVICHE*	20
Persimmon, pico de gallo, avocado, lime juice, jalapeno, cilantro & totopos	
TIJUANA CAESAR SALAD*	16
Baby cos, vegan jalapeno mayo, toasted pepitas	

Quesadilla

HUITLACOCHÉ* 	22
Mexican truffle & mushroom, queso, jalapeno salsa, avo mousse & cilantro	
COCHINITA PIBIL	22
Slow cooked Achiote-marinated pork, queso, tomatillo salsa, pickled onion, avo mousse & cilantro	
POLLO 	22
Braised chicken, queso, morita salsa, pickled onion, avo mousse & cilantro	
CAMARON 	24
Guajillo & garlic prawns, queso, chipotle mayo, avocado mousse & cilantro	

All our Quesadillas are made with flour tortilla.
Corn tortilla (GF) available upon request.

Tacos

NOPALES* 	8	Add crispy cheese \$2
Cactus & mushroom, queso, morita salsa, onion & cilantro		
AVOCADO BAJA*	8	
Crispy corn mas a avocado, jalapeño salsa, cabbage, pickled onion & cilantro		
BAJA	8	
Crispy Barramundi fish, chipotle mayo, cabbage, pickled onion & cilantro		
CANGREJO	8.5	
Spiced Soft shell crab, chipotle mayo, cabbage, onion & cilantro		
POLLO 	8	
4 hour guajillo braised chicken, morita salsa, pickled onion & cilantro		
COCHINITA PIBIL	8	
Slow cooked Achiote-marinated pork, tomatillo sauce, pickled onion & cilantro		
BIRRIA	8	
Slow cooked beef brisket, morita salsa, onion & cilantro - Add Consomme +\$1.5		

Mains

PULPO A LAS BRASAS	36
Octopus in guajillo-garlic oil, papas, crispy parsley & lime juice	
CHAR-GRILLED SIRLOIN [250g]	32
Grain fed Sirloin served with patatas bravas & warm tortillas, pico de gallo, morita and tomatillo salsas & cilantro	
BEEF BIRRIA	34
Slow braised beef, patatas bravas & warm tortillas, morita and tomatillo salsas, & Consomme	
ROAST ACHIOTE CHICKEN (1/2)	29
Spiced rubbed roast chicken, with pico de gallo, jalapeno salsa, warm tortillas	
BONELESS LAMB SHOULDER	30
Roast & sliced lamb shoulder, morita salsa, caramelised onions, warm tortillas	

Main s, continued

ROAST CHIPOTLE PUMPKIN. 24

Roast pumpkin with chipotle, pepitas, jalapeño salsa, feta, warm tortillas

ENCHILADAS ROJAS * (3) 24

Choice of braised chicken, pork, huitlacoche and served with queso, crema, white onion & cilantro

Sides

Patata Bravas with aioli & morita salsa 9

Warm tortillas* {4} 3.5


Desserts

CHURROS SANDWICH * 16
Salted caramel ice cream, peanuts, dulce de leche


HORCHATA FLAN 15
Creamy rice & cinnamon flavoured flan with pineapple, mint & agave

Taco Tuesday

BAJA TACO 5
Crispy Barramundi fish, chipotle mayo, cabbage, pickled onion & cilantro

NOPALES TACO*  5
Cactus & mushroom, queso, morita salsa, onion & cilantro

COCHINITA TACO 5
Achiote-marinated pork, tomatillo, pickled onion & cilantro

POLLO TACO  5
4 hour guajillo braised chicken, morita salsa, pickled onion & cilantro

AVOCADO BAJA* 5
Crispy corn masa avocado, jalapeño salsa, cabbage, pickled onion & cilantro

EVERY TUESDAY FROM 5PM
UNTIL 930PM FOR ALL PARTIES
OF 7 OR LESS

Set-\$59

*Denotes Vegetarian options

-Min 2 guests-

GUACAMOLE & MOLCAJETE SALSA
W/TOTOPOS

CEVICHE BARRAMUNDI CLASICO
**PERSIMMON CEVICHE

BBQ CORN COB, QUESO, CHIPOTLE POTATO

CHORIZO TAQUITO
**VEGGIE TAQUITO

CRISPY BAJA FISH TACO
** BAJA AVOCADO TACO

ROAST RUBBED CHICKEN, TORTILLAS, PATATA
BRAVAS, PICO DE GALLO
**ROAST SPICED PUMPKIN, PEPITAS, QUESO,
TORTILLA, JALAPENO SALSA

CHURRITOS WITH DULCE DE LECHE

**Denotes Vegetarian/Vegan Replacements

Set-\$69

-Min 4 guests-

GUACAMOLE & MOLCAJETE SALSA
W/TOTOPOS

CEVICHE SNAPPER CLASICO
**PERSIMMON CEVICHE

BBQ CORN COB, QUESO, CHIPOTLE

CRUMBED JALAPENO PEPPERS FILLED WITH
RICOTTA, GOATS CHEESE, FETA & MOZZARELLA
WITH TOMATILLO SALSA

CRISPY BAJA FISH TACO
** BAJA AVOCADO TACO



ROAST RUBBED CHICKEN **OR**
ROAST BONELESS LAMB
PICO DE GALLO, WARM TORTILLAS
PATATA BRAVAS, SALSAS

TIJUANA COS CAESAR SALAD

CHURRITOS WITH DULCE DE LECHE

Change to mezcal - add \$3
Change to overproof - add \$3

Margaritas

CHULA MARGARITA Tequila Blanco, Lime, Fino Agave (rocks)	Jugs (Serves 4) \$72 Single \$19
JALAPENO MARGARITA  Jalapeno infused Tequila, Lime, Agave, Tajin Salt (rocks)	Jugs (Serves 4) \$72 Single \$19
TAMARINDO MARGARITA Tequila, agave, tamarindo, tajin (frozen)	Single \$20
WATERMELON MARGARITA Tequila Blanco, Fresh Watermelon, Citrus, Sugar (up)	Jugs (Serves 4) \$75 Single \$20
PINA & SAGE MARGARITA Arquitecto, Fresh Pineapple, Sage, Citrus	Single \$22
PEACHY MARGARITA Herradura Repo, Orgeat Syrup, Citrus, Peach Juice (rocks)	Single \$21
JALAPENO MARGARITA SHOTS (4)  CHULA MARGARITA SHOTS (4)	4 shots- \$20

Coteles / Cocktails

PALOMA Tequila Repo, Pink Grapefruit, Citrus, Salt (tall)	\$18
MULA Mezcal, Ginger Beer, Citrus, Bitters (tall)	\$18
BLOODY MARIA Tequila, Clamato, Maria Mix, Citrus (tall)	\$18
MEZCALSOUR Mezcal Alipus, Oleo, Aquafaba, Citrus, bitters (up)	\$20
HABANITO Mezcal Ilegal, Creme du mure, habanero, Arbol salt(rocks)	\$20
RUSSIAN SPY IN JALISCO Tequila Repo, Vodka, Passionfruit Puree, Citrus, Passion fruit soda (tall)	\$20
EL JEFE SOUR Glenlivet Whiskey, Apricot Brandy, Havana Rum, Citrus, Falernum syrup (rocks)	\$21

Mojitos / Mocktails

LA VIRGEN Seedlip Grove 42, Orange, Citrus, Oleo (rocks)	16
ROSITA Seedlip Spice 94, Hibiscus, Citrus, Agave (rocks)	16
MALVERDE Seedlip Garden 108, Cucumber, Ginger, Citrus (rocks)	16
CHULA VIRGEN MARGARITA Seedlip Spice 94, lime, agave (rocks)	17

SPIKE WITH TEQUILA, MEZCAL OR RAICILLA- ADD \$6

Happy Hour

TACOS BELOW ALL \$6
5PM UNTIL 6PM SUNDAY TO
FRIDAY

POLLO CHICKEN

AVOCADO BAJA*

COCHINITA PORK

NOPALES & MUSHROOM

BAJA FISH

COCKTAILS

CHULA MARGARITA 14

JALAPENO MARGARITA 15

PALOMA 14

CERVEZA

LORD NELSON '3 SHEETS
PALE ALE' ON TAP 7

TECATE CAN 7

1.5% CC fee to incurs on credit card transactions
10% service charge is added to the final bill for parties of 8 and more
guests . 15% surcharge is added to the final bill on public holidays