

Chula

www.chula.com.au @chulasydney

THIS MENU IS 100% GLUTEN FREE

Raw & Crudo

OYSTERS

Just like that	4
Charcoal	4.5
Jalapeño mignonette	4.5

TUNA SASHIMI TOSTADA

Avocado, chipotle mayo, crispy leek	10
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MARISCOS COCTEL TOSTADA

Prawn, octopus, clam, cilantro, red onion, avocado	12
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CEVICHE CLASSIC

Fresco fish, lime-ginger juice, pico de gallo, avocado, jalapeño, radish	18
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Aguachile

{ THE MEXICAN CEVICHE }

PRAWN

Jalapeño-lime juice, cucumber, red onion	18
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SCALLOP

Jalapeño-lime juice, cucumber, red onion	20
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SCALLOP & PRAWN

Jalapeño-lime juice, cucumber, red onion	20
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MARKET FISH AGUACHILE

Jalapeño-lime juice, cucumber, red onion	19
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DE FRUTAS*

Classic lime broth, seasonal fruits, salsa chamoy, goat cheese, jicama	15
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Salsas

All salsas are made in house

Jalapeño*	3
Tomatillo*	3
Morita**	3
Habanero***	4

SALSA TASTING FLIGHT

Totopos	15
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Botanas

GUACAMOLE*

Totopos	12
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CHARCOAL CORN* { 2 }

Chipotle mayo, queso fresco, fresh lime	6
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COCHINITA POLLO TOSTADA

Braised chicken, ancho, guajillo, pasilla chillies, pickled onion, crema	10
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CHORIZO EMPANADA { 1 }

Fried masa pastry, ground chorizo	7
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BEAN EMPANADA { 1 }

Fried masa pastry, pinto beans, Oaxaca cheese	7
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CHULA ENSALADA*

Little gem lettuce, tomato, cucumber, charcoal corn, avocado, queso fresco, pickled onion, smoked jalapeño vinaigrette	17
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Tlayudas

Traditional Oaxacan street food, thin & crunchy tortilla base. All our tlayuda are topped with pinto bean purée & Oaxacan cheese.

Roasted veggies*	18	Huitlacoche*	18
Chorizo*	20	Prawn*	20

10% service charge is added to the final bill for parties of 8 and more guests

Tacos

CARNE ASADA { 2 }

Charcoal scotch fillet, red onion, cilantro, jalapeño salsa	15
MAKE IT CAMPECHANO	1

BAJA { 2 }

Crispy market fish, chipotle mayo, cabbage	15
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CAMARON { 2 }

Crispy prawn, cilantro mayo, slaw, pickled radish	15
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NOPALES* { 2 }

Cactus, mushroom, onion, queso fresco	13
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Charcoal

PULPO AL PASTOR

Octopus, pineapple, pico de gallo, cilantro	28
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PESCADO A LA TALLA 'CONTRAMAR'

Whole butterflied grilled snapper, green & red adobo salsa	35
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POLLO AL CARBÓN

Guajillo marinated whole free range spatchcock	28
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PORK BELLY CARNITAS

Slow cooked free range pork belly, chorizo, slaw & pickled jalapeños	28
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SHORT RIB BIRRIA

Braised & charcoal, mole sauce, radish, pickled onion, cilantro	32
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BURRATA & SEASONAL GREENS*

Burrata, charcoaled seasonal vegetables, jalapeno salsa, pickles	22
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Sides

Warm tortilla* { 4 }

Spiced beans*	6
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Patatas bravas*	7
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* denotes vegetarian and also available vegan on request