

Chula

Botanas Tacos

GUACAMOLE & TOTOPOS*	14	NOPALES *	7.5
Add salsas \$5 - (Tomatillo/jalapeño/morita)		Cactus, mushroom, onion, queso, morita salsa & cilantro	
CHARCOAL CORN * {2}	8	AVOCADO BAJA *	7.5
Chipotle mayo, queso fresco & cilantro		Crispy corn masa avocado, lettuce, burnt husk mayo, pickled onion & cilantro	
PASTOR PESCADILLAS {2}	14	BAJA	7.5
Al Pastor barramundi & queso empanada served with <i>Valentina</i> hot sauce		Crispy market fish, chipotle mayo, cabbage, pickled onion & cilantro	
TUNA SASHIMI TOSTADAS {4}	18	AL PASTOR BEETROOT *	7.5
Avocado, chipotle mayo & crispy leek		Beetroot, charred pineapple pico, arbol salsa & cilantro	
TUNA CARPACCIO	25	CAMARON	8
Chipotle mayo, avo mousse, onion, jalapeño, blood orange soy sauce, cilantro & totopos		Grilled prawn, guajillo oil, cabbage, chipotle mayo & crispy leek	
TAQUITOS DORADOS {3}	21	POLLO	7.5
Crispy tortillas filled with potato & chorizo, morita salsa, crema, queso & cilantro		4 hour chipotle braised chicken, morita salsa, pickled onion & cilantro	
AGUACHILE NEGRO	25	AL PASTOR	7.5
(Mexican Ceviche) Market fish, jalapeño-lime juice, onion, cilantro, cucumber & squid ink		Achiote pork, charred pineapple pico, arbol salsa & cilantro	
CEVICHE CLASICO	24	BIRRIA	7.5
Market fish, lime-ginger juice, pico de gallo, avocado, jalapeño, radish, cilantro & totopos		Slow cooked beef brisket, morita salsa, onion & cilantro	
VEGANO CEVICHE *	20		
Beetroot, jicama, cauliflower, hibiscus citrus, pico de gallo, avocado, jalapeño, cilantro & totopos			
TIJUANA CAESAR	16		
Add prawns \$9 - Kale, cos, anchovy dressing, crispy corn tortilla & queso			

ADD crispy cheese +2

Share Plates

PECADO AL MOJO	26		
Barramundi, Green pepita salsa, pickled vegetables, & cherry tomatoes			
CAMARONES A LA DIABLA "	28		
Spicy Qld prawns, cilantro rice, beans & warm tortillas			
PULPO A LAS BRASAS	32		
Octopus, guajillo-garlic oil, lime juice, papas & crispy parsley			
6 HOUR BEEF BARBACOA	34		
Slow braised beef, salsas, patatas bravas & warm tortillas			
ENCHILADAS {3}	18		
Choice of filling: Braised chicken or Huitlacoche & mushroom * with salsa verde or roja, crema, queso, onion & cilantro			
JALAPEÑOS EN NOGADA (Fri - Sun only)	26		
Jalapeños filled with pork mince, raisins, peach, walnut sauce, pomegranate & cilantro rice			

Quesadillas

HUITLACOCHÉ *	20
Flour tortilla, Mexican truffle, mushroom, queso, jalapeno salsa, avocado mousse & cilantro	
AL PASTOR GRINGA	20
Flour tortilla, roasted achiote pork, arbol salsa, queso, pineapple pico, avocado mousse & cilantro	
POLLO	20
Flour tortilla, braised chicken, queso, pickled onion, morita salsa, onion & cilantro	
CAMARON	22
Flour tortilla, guajillo & garlic prawns, queso, chipotle mayo, avocado mousse & cilantro	

Corn tortilla (GF) available on request

Sides

Warm tortillas* {4}	3.5
Cilantro rice	5
Beans from the Pot	4
Patatas Bravas (with aioli on top)*	7
Papas diablo * "	7.5

Desserts

CHOCOLATE CHURRO SANDWICH*	14
Chocolate ice cream, peanuts & triple chocolate sauce	

Match with
{Gran Corralejo Añejo} 17

HORCHATA PANNACOTTA	14
Berries and tequila coulis & raspberry sorbet	

Match with
{Arette Gran Clase Extra Añejo} 18

FLAN OF THE WEEK	12
Ask your server for the week's flavour	

Match with
{Earp Limoncello} 11

\$55/pp Set Menu

**GUACAMOLE & MOLCAJETE SALSA W/
TOTOPOS**

TUNA TOSTADA
** POTATO TAQUITO

BBQ CORN

POTATO & CHORIZO RED ENCHILADAS
** HUITLACOCHÉ ENCHILADAS

SELECTION OF TACOS (2P/P)
BAJA FISH & BRAISED CHICKEN 'POLLO'
** NOPALES & MUSHROOM & BAJA
AVOCADO

CHOCOLATE CHURROS

** Denotes Vegetarian/Vegan Replacements

DAIZY HAPPY HOUR 5 - 6PM

..... YOU'RE WELCOME

CEVICHE TOSTADA	10
VEGGIE TOSTADA*	10
POLLO TOSTADA	10
PRAWN CEVICHE TOSTADA	12

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

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

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

COCKTAILS	12
CHULA MARGARITA	
JALAPENO MARGARITA	
PALOMA	
BATANGA	

CERVEZA	6
HAWKES ON TAP	
TECATE CAN	

* denotes vegetarian and may also be vegan on request

1.5% CC fee to incur 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