

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

Botanas Chula Tacos

SYDNEY ROCK OYSTERS (per piece)	
Natural	5.5
Aguachile salsa 	6
Charcoal Mezcal butter	6
GUACAMOLE & TOTOPOS*	16
Add trio of salsas \$5	
MANGO & JALAPENO SALSA & TOTOPOS* 	15
CHARCOAL ELOTES* {2}	9
Grilled Corn, chipotle mayo, queso fresco & cilantro	
CUATRO QUESO JALAPENO POPPERS-* (2)	14
Crumbed peppers filled with ricotta, goats cheese, feta & mozzarella with tomatillo salsa 	
TUNA SASHIMI TOSTADAS {4}	18
Chipotle mayo, avocado & crispy leek	
COCONUT CURADO KINGFISH 	26
Cured kingfish & coconut dressing, chilli oil, lime, micro herbs	
CLASSICO CEVICHE	26
Lime cured snapper with onion, cilantro, tomato & avocado with totopos	
VEGANO CEVICHE	20
Cauliflower, pico de gallo, avocado, lime & ginger juice, jalapeno, radish, cilantro, totopos	
LAMB EMPANADAS	16
Braised lamb, raisin + mint green verde	

Quesadilla

HUITLACOCHES* 	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.

NOPALES*	8
Cactus & mushroom, queso, morita salsa, onion & cilantro 	
AVOCADO BAJA*	8
Crispy corn masa avocado, jalapeno salsa, cabbage, pickled onion & cilantro	
PESCADO	8
Grilled fish taco, cabbage, chipotle mayo & avo mousse	
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	

Main

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	
ENCHILADAS ROJAS *(3)	24
Choice of braised chicken, pork or huitlacoche served with queso, crema, white onion & cilantro	

Sides

- TIJUANA CAESAR SALAD** *** 16
Crunchy baby cos, vegan jalapeno mayo, toasted pepitas
- PATATA BRAVAS** with aioli & morita salsa. 10
- WARM TORTILLAS** * {4} 3.5

Desserts

- CHURROS SANDWICH *** 16
Salted caramel ice cream, peanuts, dulce de leche
- TRES LECHES** 16
Three milk sponge with coconut chantilly cream

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, jalapeno 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 & MANGO/JALAPENO SALSA
W/TOTOPOS

SNAPPER CLASSICO CEVICHE
**VEGANO 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 & MANGO/JALAPENO
SALSA W/TOTOPOS

COCONUT CURADO KINGFISH
**VEGANO 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

&



BRAISED BEEF BIRRIA
PICO DE GALLO,WARM TORTILLAS
PATATA BRAVAS, SALSAS

TIJUANA COS CAESAR SALAD

CHURRITOS WITH DULCE DE LECHE

Margaritas

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

CHULA MARGARITA Tequila Repo, 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
WATERMELON MARGARITA Tequila Repo, Fresh Watermelon, Citrus, Sugar (up)	Jugs (Serves 4) \$75 Single \$20
PINA MEZCAL MARGARITA Mezcal Union, Pineapple Juice, Habanera Lime Syrup	Single \$22
PEACHY FROZEN MARGARITA Altos Plata, Orgeat Syrup, Citrus, Peach (blended)	Single \$21
JALAPENO MARGARITA SHOTS (4)  CHULA MARGARITA SHOTS (4)	4 shots- \$20
MEZCAL TEQUILA PUNCH SHOTS (3) Mezcal Union, Altos Plata, Pomegranate Juice, Jamaica, Lime	3 shots \$21

Coteles / Cocktails

PALOMA El Jimador Repo, Pink Grapefruit Soda, Citrus, Salt (tall)	\$19
MANGO COLADA El Jimador Repo, Malibu, Mango, Coconut Syrup, Lime(coconut bowl)	\$22
LA MAESTRA Mezcal Union, Ancho Ryes Verde, Watermelon Juice, Habanero Lime Syrup (tajin rim, coupe)	\$22
ANGEL ON THE BEACH Sloe Gin, Lychee Liquor, St Germain, Lychee Syrup, Lime (coupe)	\$22
APRICOT SCREAMS SUMMER Mezcal Union, Apricot Brandy, Limoncello, Lime, Peychaud's Bitters, Lemon Zest (martini)	\$22
RUSSIAN SPY IN JALISCO Tequila Repo, Vodka, Passionfruit Puree, Citrus, Passionfruit Soda (tall)	\$20
ELECTRICA Sloe Gin, Apricot Brandy, Blackberry Liquor, Lime, Blackberry & Lime Muddle, Eldeflower Tonic (bulb)	\$22
MINT MEZCAL OLD FASHIONED Mezcal Union, Mint Bitters, Agave Syrup, Lemon Zest (rocks)	\$22
DROWNING GRAPEFRUIT IN MEZCAL BLOOD Mezcal Union, Grapefruit Muddle, Blood Orange Syrup, Lime (rocks)	\$22

Mocoteles / 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 and Sundays. 15% surcharge is added to the final bill on public
holidays*