

Chula

www.chula.com.au @chulasydney

THIS MENU IS 100% GLUTEN FREE

Welcome to Chula. Our menu is designed mostly for sharing. However, we recommend keeping tacos and empanadas for yourself.

Raw & Crudo

OYSTERS

Just like that	4
Charcoal	4.5
Jalapeño mignonette	4.5

TUNA SASHIMI TOSTADAS { 4 }

Avocado, chipotle mayo, crispy leek

MARISCOS COCTEL TOSTADAS { 4 }

Prawn, octopus, clam, cilantro, tomato, red onion, avocado

AVO TOSTADAS {4}

Avo-hummus & corn-cucumber pico

CEVICHE CLASSIC

Fresco fish, lime-ginger juice, pico de gallo, avocado, jalapeño, radish, cilantro w/ Totopos

COLIFLOR CEVICHE

Cauliflower, lime-ginger juice, pico de gallo, avocado, jalapeño, radish, cilantro w/ Totopos

Salsas

All salsas are made in house

Jalapeño*	”
Tomatillo*	,”
Morita*	””
Habanero*	”””

ALL FOR 5 OR INDIVIDUAL FOR 3

Aguachile

{ THE MEXICAN CEVICHE }
Add totopos 1

All Aguachile served with Jalapeno-lime juice, cilantro, onion, cucumber.

CAMARON	18
Prawn	
SCALLOP	20
MIXTO	20
Scallop and prawn	
MARKET FISH	19

Botanas

GUACAMOLE* 12
Totopos

SALSA MOLCAJETE* 8
Totopos

CHARCOAL CORN* { 2 } 6
Chipotle mayo, queso fresco

CHORIZO EMPANADA { 1 } 6
Fried masa pastry, ground chorizo served with lettuce, crema, tomatillo, queso and pickled onion

BEAN EMPANADA { 1 } 6
Fried masa pastry, pinto beans, oaxacan cheese served with lettuce, crema, tomatillo, queso and pickled onion

HUITLACOCHES QUESADILLA* 16
Mexican truffle & flor de calabaza, salsa molcajete, crema and salad

ENCHILADAS {3} 18
Lamb barbacoa, salsa verde, crema, queso, onion and cilantro

CHULA ENSALADA* 17
Little gem lettuce, tomato, cucumber, charcoal corn, avocado, jicama, queso fresco, ancho chile-mango dressing

*10% service charge is added to the final bill for parties of 8 and more guests
1.5% CC fee to incur on credit card transactions*

** denotes vegetarian and also available vegan on request*

Tlayudas

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

Vegetariana* ”	16	Huitlacoche* ”	18
Chorizo ”	17	Prawn ”	18

Tacos

CARNE ASADA	7.5
Charcoal scotch fillet, red onion, cilantro, jalapeño salsa MAKE IT CAMPECHANO (GROUND CHORIZO)	8
PORK COCHINITA	7
Achiote pulled pork, tomatillo, pickled onion, coriander	
AL CARBON POLLO	7
Adobo grilled chicken, salsa molcajete, crema, salad	
BAJA	7
Crispy market fish, chipotle mayo, slaw	
CAMARON	7.5
Crispy prawn, cilantro mayo, slaw, pickled radish	
NOPALES*	6.5
Cactus, mushroom, onion, queso fresco	

Charcoal

BURRATA & SEASONAL GREENS*	22
Burrata, charcoaled seasonal vegetables, jalapeno salsa, pickles	
PULPO AL PASTOR	33
Octopus, pineapple, pico de gallo, cilantro	
PESCADO A LA TALLA 'CONTRAMAR'	35
Whole butterflied grilled snapper, green & red adobo salsa, tortilla	
PORK BELLY CARNITAS	28
Slow cooked free range pork belly, chorizo, slaw & pickled jalapeños	
500g DRY AGED RIB EYE [serves 3-4 person]	70
Seasonal greens, salsas, tortilla & whole smoked chorizo	
LAMB BIRRIA	32
Braised & charcoal lamb shanks, mole sauce, radish, pickled onion, cilantro	

Sides

Warm tortilla* { 4 }	3.5
Spiced beans*	6
Patatas bravas*	7
Mix Green Salad	7

Set Menu

{ 4 PERSON MIN }

POCO

45

Chef's selection Tostadas
Guacamole & Totopos
Bean Empanada
Chef's Selection Tlayudas
Charcoal corn
Choice of two tacos
Baja fish taco
Carne asada steak taco
Cactus & mozzarella
Pork Cochinita

MUCHO

60

Guacamole & Totopos
Snaper ceviche
Bean Empanada
Chef's Selection Tlayudas
Charcoal- Free range chicken & corn cobs
Baja fish taco
Crispy potatoes
Churros & Cajeta

Happy Hour

TUES-SUN 5PM-6PM

Taco Tuesdays

\$5 TACOS

Familia Wednesday

\$25 CHEF'S HOME STYLE MEAL AND A VINO

Tlayuda Sundays

\$10 TLAYUDAS

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