



CHABELA

Food Menu

Antojitos

Elotes | \$10

*Marrow poached corn with queso fresco and chipotle mayo
(gf, vegetarian option available)*

Quesadilla Placera | \$12

*Folded corn tortilla filled with cheese and mushrooms with epazote
(gf, vegan option available)*

Tostada de Tinga | \$14

*Shredded chicken breast cooked in chipotle and caramelized onions, served
with cream and a touch of guacamole (gf)*

Tostada de Aguachile | \$17

Prawn aguachile with a touch of guacamole (gf) (Australian prawns)

Tacos y Huaraches

Tacos | \$9 each

Huaraches | \$15 each

Please choose from the following:

Suadero: Slow cooked skirt steak (gf)

Costilla de Barbacoa: Slow cooked lamb rib barbacoa (gf)

Cochinita Pibil: Achiote marinated slow cooked pork, escabeche onions and beans (gf)

Rib Eye: Thin sliced rib eye, pico de gallo (gf)

Carnitas: Confit pork belly, guacamole (gf)

*Champiñón: Grilled mushrooms with epazote, queso fresco and beans (v, gf, vegan
option available)*

*Nopales: Grilled cactus strips with epazote, onion, coriander, queso fresco and beans
(v, gf, vegan option available)*

Platos Fuertes

Enchiladas de Pipián | \$33

*3 chicken enchiladas served with pipián sauce, dash of cream and escabeche onions
(contains nuts and sesame seeds) (gf)*

Enfrijoladas de Cochinita Pibil \$30

*3 tortillas filled with cochinita pibil topped with black bean sauce, escabeche
onions and a dash of cream (gf, vegetarian and vegan option available)*

Postre

Chocoflan | \$16

The impossible cake: flan and chocolate cake with caramel glaze

While we take care to avoid cross contamination, we cannot
guarantee that our food is completely free of allergens!