

las TAPAS

FRESH GUACAMOLE VG GF DF

Avocado, tomato, cilantro, onion, serrano pepper, lime juice, and a blend of seasonings. Served with crispy tortilla chips. 16

QUESO BLANCO V GF

A creamy jalapeño white queso accompanied by pico de gallo. Served with crispy tortilla chips. 12

BIRRIA EMPANADAS

Two flaky pastries filled with shredded beef and melty Oaxaca cheese, served with consommé, white onion and cilantro. 22

EXQUISITE DIP V GF

This Mexican style street corn dip features sweet white corn, savory crumbled Mexican cheese, and a drizzle of Valentino sauce. Served chilled and accompanied by crispy tortilla chips. 13

YUZU LOBSTER TOSTADAS* DF

Crispy wontons are topped with a yuzu lobster medley, creamy sriracha drizzle, cabbage, cilantro, mango, pomegranate, Serrano and sesame seeds. 22

CLASSICO CEVICHE* GF DF

Poached shrimp, avocado, tomato, serrano peppers, fresh squeezed lime, fresh pressed orange, onion, tomatoes and spices. Served with house tortilla chips. 18

LLEVAME A LA PLAYA* GF DF

A Thai style ceviche with fresh shrimp, fresh citrus, coconut milk, Fresno chilis, sliced red onion, avocado, cilantro, pomegranate and Maldron sea salt flakes. Served with house tortilla chips. 21

MANGO HABANERO

AGUACHILE* GF DF

Citrus poached shrimp tossed in a spicy mango habanero sauce with avocado, sliced red onion, cilantro, fresh mango, pomegranate, black sesame and Maldron sea salt flakes. Served with house tortilla chips. 23

BOURSIN SCALLOPS* GF

Four scallops pan seared with garlic and butter. Topped with creamy Boursin cheese, a chipotle reduction and micro cilantro. 22

SAKU AHI TOSTADA* DF

Premium Saku Ahi tuna, serrano, onion, cilantro, lime juice and avocado on top of wonton tostadas. Chipotle drizzle and black sesame seeds. 24

PAPI CHULO NACHOS GF

This dish features a combination of refried black beans, a variety of cheeses, and carnitas, all topped with fresh pico de gallo and fresh guacamole. Drizzled with zesty chipotle sauce and Mexican crema and garnished with cilantro. 18

CHICHARRONES GF

Fried seasoned pork skin with lime, guacamole and Valentino. 15

ENCHILADAS

Served with rice and beans.

HOUSE ENCHILADAS GF

Indulge in our homemade authentic tortillas filled with your choice of chicken, carnitas or ground beef and melty cheese. Topped with your choice of any of our house made enchilada sauces. Mole, rojo or verde. We finish it off with an extra layer of melty cheese, a drizzle of Mexican crema and fresh cilantro. 24

SEAFOOD ENCHILADAS*

Scallops, shrimp, lobster, green onion, tomatoes and mushrooms are sautéed with garlic and white wine and stuffed in flour tortillas topped with a creamy white sauce, Monterey jack cheese and a drizzle of Mexican crema. 32
Make it gluten free by switching to corn tortillas.

BIRRIA STACKED ENCHILADAS GF

Three house made corn tortillas layered with shredded beef, then layered with Monterey jack cheese, topped with house red enchilada sauce, cilantro, onions and Mexican crema. 25

VEGETARIAN ENCHILADAS V GF

Spinach, mushrooms, tomatoes and onions are sautéed with garlic, stuffed in corn tortillas and topped with a creamy white sauce and Monterey jack cheese. 22

Add: Vegan Chorizo +5

CHINGARITO

A cross between an enchilada and burrito. A large flour tortilla filled with seasoned ground beef, refried pinto beans, onions, cheddar cheese and zesty black olives. Topped with melted cheddar cheese. 22

VEGAN CHORIZO ENCHILADA VG GF

Vegan chorizo, grilled onions and corn wrapped in corn tortillas, topped with house vegan red enchilada sauce, vegan cheese, pico de gallo and fresh cilantro. Served with whole black beans.
*no rice. 27

TACOS *El Special*

All tacos are served with rice and beans. 23

Add: Vegan Chorizo +2 *Sub:* Vegan Gouda Cheese +2

GRILLED CAMARON TACOS (3)* GF

Grilled and seasoned shrimp, pico de gallo, avocado, chipotle aioli and cilantro.

CHILE RELLENO TACOS (3) GF

Grilled strips of poblano peppers, onions, sweet white corn and melty cheese.

Add: Carne Asada +4

CARNITAS TACOS (3) GF

House fried carnitas. Topped with white onion and cilantro. Served with lime and salsa verde. 16

AL PASTOR TACOS (3) GF

Three marinated pork tacos with grilled pineapple and onions. Topped with micro cilantro and served with a spicy chili de árbol salsa.

CARNE ASADA TACOS (3)* GF

Three cooked to order skirt steak tacos seasoned well. Served with cilantro, white onions and salsa verde.

QUESABIRRIA TACOS (3) GF

Shredded beef in adobo, Monterey jack, cilantro and onions served with a rich consommé.

Vegetarian V | Vegan VG | Gluten Friendly GF | Dairy Free DF

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. While we take caution to minimize cross contamination, we can't guarantee that any of our products are safe to consume for people with specific allergies.

La Catrina Chingona

 @LACATRINACHINGONA
 @LA-CATRINA-CHINGONA

BURRITOS

MOLE BURRITO

A delicious combination of Mexican rice, refried beans, melty cheese, your choice of chicken or carnitas wrapped in a large flour tortilla. Topped with Erica's mole sauce. Garnished with Mexican crema, pomegranate, pepitas and micro cilantro. 26

MAR Y TIERRA BURRITO V

This Surf & turf burrito features a delightful combination of shrimp, skirt steak, Mexican rice, beans, cheese, bell peppers, and onions. It is generously topped with a creamy chipotle sauce, Monterey Jack cheese, Mexican crema, black sesame seeds, pico de gallo, and guacamole, creating a rich and flavorful experience. 32

CHILE RELLENO BURRITO V

A combination of rice, refried beans, melted cheese, sweet white corn, grilled onions and a whole roasted poblano pepper all wrapped up in a large flour tortilla. 23

Add: Carne Asada +4

VAQUERO WET BURRITO*

A large flour tortilla is filled with rice, refried beans, your choice of carnitas, chicken, or carne asada, along with Monterey jack cheese and pico de gallo. It is then topped with a blend of house red and verde sauces, additional Monterey jack cheese, and a drizzle of Mexican crema for a delicious finish. 26

VEGAN BURRITO VG

Large flour tortilla stuffed with whole black beans, roasted poblano pepper, vegan chorizo, corn, sautéed onions and vegan cheese. Topped with our vegan enchilada sauce, guacamole and pico de gallo. 28

SIDES

BEANS whole black beans or refried pinto beans 5

SIDE SALSA Red or Green Salsa 2

SIDE SPICY SALSA

Side Spicy Habanero or Spicy Chili de Árbol 2

SIDE GUACAMOLE 8

RICE 5

Some of our plates may be garnished with banana leaves.

Specialty DISHES

AGAVE CHILI RELLENO GF

A savory and sweet dish made of pork and ground beef mixture with fresh pears, apples, apricots and pecans, seasoned and stuffed in a roasted poblano pepper. Topped with a house creamy cheese sauce, pomegranates and cilantro. 28

MOLE NEGRO OSSOBUCCO

Erica's homemade mole over slow cooked ossobucco, cilantro, white sesame. Mole sauce is a complex, traditional Mexican sauce known for its rich and varied flavor profiles, often featuring a combination of sweet, spicy, and bitter notes. Served with rice, beans and house corn tortillas. 33

POBLANO CON CREMA GF

Indulge in the delightful combination of sweet white corn, poblanos, chicken and onions, all enveloped in a rich creamy sauce. This dish is perfectly complemented by a side of fluffy Mexican rice, hearty beans and warm tortillas. 26

TACO ENSALADA

A deep-fried flour tortilla stuffed with your choice of tender shredded chicken or savory ground beef, refried pinto beans, melted cheddar cheese, crisp shredded lettuce, cilantro, fresh pico de gallo, a drizzle of Mexican crema, and a generous scoop of creamy guacamole. 24

SEAFOOD

SEAFOOD CHILI RELLENO GF

A roasted poblano pepper stuffed with scallops, shrimp and lobster sautéed with garlic, tomato, green onion and Oaxaca cheese. Topped with a creamy chipotle sauce and a drizzle of Mexican crema. Served with rice and beans. 32

Desserts

STRAWBERRY DOLE WHIP VG DF GF

Strawberry topped with mango, chamoy and Tajín. Non GMO 10

CINNAMON SUGAR CHURROS

Cinnamon and sugar churros, topped with a drizzle of dulce de leche and whipped cream. 12

CARNE PLATE* GF

Your choice of tender skirt steak or juicy carnitas served alongside pico de gallo, fried jalapeño, rice, beans, guacamole and fresh handmade corn tortillas. 27

POLLO CHIPOTLE CON CREMA GF

Indulge in a rich and creamy chipotle sauce paired with tender chicken, mushrooms, and onions. This delightful dish is accompanied with rice and beans. 26

ALAMBRES GF

A fajita style dish. Onions, mushrooms, pineapple and seasoning topped with Monterey jack cheese, Mexican crema and pico de gallo. Served with rice beans and tortillas. Your choice of Chicken, Carnitas, Al Pastor 28 | Steak or Shrimp 30

CASA POWER BOWL V GF

A delicious combination of Mexican rice, pico de gallo, elote salad, black beans, guacamole and Mexican crema. 20

Add: Vegan Chorizo +5 | Carnitas +6 | Chicken +6 | Carne Asada +8 | Shrimp +8

CLASSIC CHILE RELLENO

An authentic chili relleno. A roasted poblano pepper stuffed with Monterey jack cheese, dipped in fluffy egg batter and fried golden brown smothered in our house rojo sauce. Topped with Mexican crema and served with rice and beans. 23

CAMARONES CHIPOTLE CON CREMA GF

Indulge in a rich and creamy chipotle sauce paired with succulent shrimp, mushrooms, and onions. This delightful dish is accompanied rice and beans. 28

CAMARONES A LA DIABLA GF

An intense, fiery flavor featuring grilled onions, mushrooms and shrimp drenched in a spicy, smoky, garlicky and subtly sweet red chile sauce that really packs a punch. Topped with fresh cilantro and served with rice and beans. 28

SPICED PUMPKIN TRES LECHES

Vanilla tres leches cake soaked in three types of milk complemented by our house made spiced pumpkin leche. 12

STRAWBERRY VANILLA CONCHA

Vanilla concha, vanilla soft serve ice cream, whipped cream and strawberry drizzle. 12

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Checks will only be split 2 ways. 18% Gratuity will be added to parties of 6 or more.

