

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

Add: Chorizo +4

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

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. 20

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

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

MEXICAN STREET STYLE CHICHARRONES DF GF

Fried pork skins tossed in our house chile lime seasoning. Served with guacamole and Valentino. 15

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

BIRRIA EMPANADAS

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



Mango Habanero Aguachile

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

CHICKEN TINGA FLAUTA

Indulge in a delicious combination of shredded chicken tinga and Monterey cheese, all wrapped in a flour tortilla and deep-fried to perfection. This tasty treat is served alongside guacamole, pico de gallo, Mexican crema, and a side of chipotle aioli for dipping. 16

CAMARONES EMPANADAS*

Empanadas stuffed with shrimp, peppers, cheese and seasoning. Garnished with greens and pomegranate. Served with chipotle dipping sauce. 18

TOSTONES CARNITAS* GF

Fried plantains with guacamole, house carnitas, pickled onions, chipotle drizzle and cilantro. 19

CARNE ASADA FRIES*

Indulge in crispy seasoned fries, smothered in queso, then topped with melty Monterey cheese, pico de gallo, carne asada, Mexican crema, chipotle drizzle, fresh guacamole, spicy serrano and a sprinkle of cilantro. 24



Birria Enchiladas

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 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. Smothered in red sauce and 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 and verde rice. 27

TACOS El Special

All tacos are served with rice and beans. 23

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

All tacos are served on our homemade, hand-pressed pink corn tortillas unless stated otherwise.

GRILLED CAMARON TACOS (3)* GF

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

CHILE RELLENO TACOS (3) V GF

Grilled strips of poblano peppers, onions, sweet white corn and melty cheese. *Add:* Carne Asada +4 | Chorizo +3

CARNITAS TACOS (3)* GF

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

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.

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.

CHICKEN MOLE TACOS (3)*

Shredded chicken, house mole, pepitas, pomegranate, queso fresco and micro cilantro.

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

Our Verde Rice is Vegan.

*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

Instagram: @LACATRINACHINGONA
Facebook: @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

SEAFOOD BURRITO*

This burrito features a delightful combination of shrimp, scallops, and lobster sautéed with garlic, tomato and green onion, beans, verde rice, and cheese. It is generously topped with a creamy chipotle sauce, melty cheese, red onion, pomegranate and micro cilantro 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 classic roasted poblano pepper dipped in an egg batter and lightly fried then stuffed with melty cheese, all wrapped up in a large flour tortilla. 23

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

CHIKICHANGA*

Chicken tinga, generously stuffed inside a large flour tortilla and layered with cheddar cheese, then deep-fried to perfection. This delightful dish is served on a bed of rich red sauce and topped with shredded lettuce, pico de gallo, and a drizzle of Mexican crema. Served with rice and beans. 13

MAR Y TIERRA BURRITO*

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

VEGAN BURRITO vG

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

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 sauce, pomegranates and cilantro. 28

MOLE NEGRO OSSOBUCO* GF

Erica's homemade mole over slow cooked ossobuco, 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

POLLO CON CREMA POBLANA* 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

CHARRED POBLANO SKIRT STEAK PASTA*

Savor the rich, thick pappardelle noodles in a luscious poblano sauce crafted from roasted poblanos, garlic, cilantro, cream, serrano peppers, and white wine, topped with queso fresco and grilled skirt steak. 28

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 | Both Meats +5

TACO SALAD

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

POLLO AL CHIPOTLE* 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 Surf n Turf 35

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 Tinga +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

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 Verde or Rojo 5

TORTILLAS 5

Desserts

STRAWBERRY DOLCE CRUNCH

Crispy golden-fried strawberry ice cream with a warm, creamy center, finished with rich chocolate drizzle and silky dulce de leche. Hot and cold, crunchy and smooth—pure dessert decadence. 14

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

CAMARONES AL CHIPOTLE* 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

CHERRY BESOS EMPANADA

Buttery pastry stuffed with sweet-tart cherry filling, lightly fried and tossed in cinnamon cardamom sugar. Served with whipped cream. 12

Vegetarian **V** | Vegan **VG** | Gluten Friendly **GF** | Dairy Free **DF**
Our Verde Rice is Vegan.

We offer a variety of seafood and vegetarian dishes paired with verde rice, while our chicken, beef, and pork options come with red rice. Please keep in mind that all our products are made fresh daily in small batches, so there's a chance we might run out of some items.

*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.

20% gratuity may be added to parties of 6 or more. Checks will only be split 2 ways.

LOS MEJORES CHILAQUILES* GF

Features crispy tortilla chips tossed in your choice of delicious Rojo, Verde, or Mole sauce. They're generously topped with queso fresco, white onions, fresh cilantro, Mexican crema and avocado along with your choice of chicken, carnitas or chorizo. Served with refried beans and rice. 25

Add: Egg +2

CHEESY QUESADILLA

Large flour tortilla stuffed with Monterey cheese. Served with a side of pico de gallo guacamole and sour cream. Served with rice and beans. 17

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

CREAMY CHICKEN TINGA GNOCCHI *

Smoky chipotle cream sauce with tender shredded chicken tinga, grilled peppers and onions, tossed with soft potato gnocchi topped with parmesan cheese. 26



GOBERNADOR TACOS* GF

A delightful fusion of a taco and quesadilla, featuring three tacos stuffed with onions, peppers, shrimp, tomatoes and cilantro all stuffed with gooey cheese in warm tortillas. Served with rice and beans. 25

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

CINNAMON CARDAMOM CHURROS

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

SEASONAL TRES LECHES

A sweet cake soaked in three types of milk. Seasonal flavors ask your server. 12

