

# La Charrita's Vegan Menu

\*Important please specify VEGAN when ordering from this menu.

## Breakfast

Served all day!

- ❖ **Breakfast Burrito** – Soyrizo, tofu-egg, hashbrowns, creamy chipotle sauce and Pico de-Gallo. \$13  
» Add avocado \$3
- ❖ **Chilaquiles (Rojos -o- Verdes) plate** – Fried corn tortillas cooked in your choice of Red (spicy) or Green salsa (spicy). Topped with melted cheese, tofu-egg, Pico de-Gallo, Mex-sour cream and guacamole. Served with rice and beans. \$15  
» ■ Upon request you can make red option mild
- ❖ **Loaded Breakfast Burrito** – Tofu-egg, mushrooms, whole beans, rice, guacamole, hashbrowns, creamy chipotle sauce and Pico de-Gallo. \$16
- ❖ **Breakfast Sopes plate** – Two thick home-made organic fried corn masa-shells topped with beans, soyrizo and potatoes, Pico de-Gallo, Mex- sour cream and grated cheese. Served with rice and beans. \$15  
» Add avocado \$3
- ❖ **Mexican Potatoes** – Sautéed potatoes with onions and bell peppers. \$8

## Lunch

Vegan meat/protein options for \*Lunch\* section:

- Adobada: Non-GMO soy curls marinated in red adobo sauce
- Alpastor-Jack: Marinated organic jackfruit meat in traditional Al-pastor spices and seasonings
- Mushroom-Asada: Sautéed mushroom-meat with Pico de-Gallo
- Chicharron: Marinated and fried crunchy Non-GMO soy curls
- Soy-Coliflor: Sautéed Soyrizo & cauliflower
- Nopalitos: Cactus sautéed with onions, cilantro, tomatoes & spices

- ❖ **3 Tacos plate** – Three (street) tacos with cilantro, onions, cabbage & creamy chipotle sauce. Choice of one "Vegan meat" option. Served with rice and beans \$16  
» Add avocado \$3

■ Single Vegan soft Taco \$3.75 ea

\*Different "Vegan meat" options in Lunch plates will be charged as single items + rice and beans

- V 2 Sopos plate** – Two thick home-made fried masa-shells topped with a spread of beans, cabbage, Pico de-Gallo, creamy chipotle sauce, grated cheese, Mex-sour cream and choice of one "Vegan meat" option. Served with rice and beans. \$16  
 » Add avocado \$3 ▣Single Vegan Sope \$6 ea.
- V Tostada Bowl** – Loaded crispy flour tostada bowl with rice, beans, lettuce, Pico de-Gallo, veg cheese, creamy chipotle sauce, guacamole and choice of one "Vegan meat". \$16
- V Chimichangas plate** – Deep-fried flour tortilla filled with your choice of one "Vegan meat". Served with rice, beans, guacamole and creamy chipotle sauce \$17
- V Burrito Vegano** – Burrito with your choice of one "Vegan meat", rice, whole beans, cilantro, onions and creamy chipotle sauce. \$15  
 » Upgrade to "Charrita" burrito covered with Ranchera sauce (non-spicy) and melted veg cheese +\$2
- V Torta** – Mexican sandwich with your choice of one "Vegan meat", lettuce, Pico de-Gallo, cheese, jalapenos, creamy chipotle sauce, guacamole and a spread of refried beans. \$15
- V Nachos** – Crispy fried home-made corn tortilla chips, topped with beans, cheese, guacamole creamy chipotle sauce, Pico de-Gallo, jalapeños, Mex-sour cream and your choice of one "Vegan meat". \$15  
 » Upgrade to "Nacho Fries" +2

## Specialty Plates

These plates are made with specific vegan meat \*no substitutions\* please

- V Enchiladas de Mole** – Two corn tortillas filled with organic-jackfruit meat, covered in our home-made Mole sauce (variety of mild-spicy chili peppers, nuts, seeds & spices) topped with veg cheese. Served with rice and beans. \$17
- V Flautas Veganas** – Three fried corn tortilla taquitos, filled with organic Jackfruit meat topped with lettuce/cabbage, Pico de-Gallo Mex-sour cream and creamy chipotle sauce. Served with rice & beans. \$16  
 » Add Guacamole \$3
- V 2 Ground-beef' Hard Shell Tacos** – Seasoned vegan ground beef' and potatoes inside a (fried) hard shell corn tortilla. Topped with lettuce, Pico de-Gallo, veg cheese. \$16  
 » Add avocado +3 ▣Single hard-shell taco "vegano" \$5 ea
- V 2 Tacos de Papa Dorados** – Two hard-shell tacos filled with potatoes, veg cheese, cabbage, Pico de-Gallo, and non-spicy Ranchera sauce. Served with rice and beans \$15
- V Enchiladas Suizas** – Two corn tortillas filled with organic-Jackfruit meat sautéed with onions and potatoes, covered in our home-made creamy tomatillo green salsa (spicy). Topped with Mex-sour cream and grated cheese. Served with rice and beans. \$16
- V Chile Relleno Vegano** – One Poblano Chili Pepper (possibly mild/spicy) filled with veg cheese. Topped with Ranchera sauce. Served with rice, beans and corn or flour tortillas. \$16

- V Chile-Verde Wet Burrito** – Wet burrito filled with spicy Jackfruit-meat potatoes, cilantro, onions, rice & whole beans. Topped with tomatillo green salsa, melted veg cheese and avocado. \$17
- V Burrito de Mole** – Wet burrito with our home-made Mole sauce (variety of mild-spicy chili peppers, nuts, seeds & spices), jackfruit meat, rice, whole beans, and topped with melted veg cheese. \$17  
» Add avocado \$3
- V Carne en Jugo** – Non GMO-soy curls simmered in a spicy jalapeño tomatillo salsa, onions and tempeh-bacon. Served with rice, whole beans, avocado and corn or flour tortillas. \$18
- V Birria** – A blend of dried chili peppers and spices simmered in a stew with organic Jackfruit meat. Served with rice and whole beans, cilantro, onions, lime and corn or flour tortillas \$17
- V Las Fajitas** – Seasoned Chick'n strips grilled with bell-peppers, onions. Served with rice, beans and corn or flour tortillas. \$18  
» Add Guacamole \$3
- V Tostada de Ceviche-Coliflor** – Cauliflower-fish ceviche, Pico de-Gallo, lime, cucumber, avocado and spices on top of a crispy corn tortilla shell. \$7
- V Pozole** – Pozole soup with jackfruit meat, hominy, cabbage, onions, cilantro and lime. \$16  
» Add avocado \$3
- V Caldo de Albondigas** – Mexican meatball soup with veggies. \$16

## Aguas Frescas

\*No refills

### **Horchata** –

Homemade sweet rice milk drink with a hint of cinnamon and vanilla flavors. \$5

### **Jamaica** –

Homemade sweet iced Hibiscus flower tea \$5

### **Pepino y Limon** –

Homemade cucumber lemonade \$5

## Sides

**Chips** – Complimentary first set of chips when dining-in \$3

**Vegan chipotle sauce**  
– Small portion \$2

**Fries** \$5

**Pico de Gallo** –  
Small portion \$3

**Rice or Beans** –  
A single side \$4

**Guacamole (full size)** \$8

**Adding Avocado or Guacamole to plate** –  
Small portion \$3