

LA CHARRITA'S VEGAN MENU

***Important:**

Please make sure to specify VEGAN when ordering from this menu.

BREAKFAST

V Breakfast Burrito

Soyrizo, tofu-egg, hashbrowns and Pico de-Gallo. ... \$13

Add avocado \$3

V Chilaquiles (Rojos -o- Verdes) plate

Fried corn tortillas cooked in your choice of Red or Green salsa (spicy). Topped with melted cheese, tofu-egg, Pico de-Gallo, Mex-sour cream and guacamole. Served with rice and beans. ... \$14

▣ Upon request you can make red option mild

V Loaded Breakfast Burrito

Tofu-egg, mushrooms, whole beans, rice, avocado, hashbrowns, creamy chipotle sauce and Pico de-Gallo. ... \$16

V 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

V Mushroom, Spinach Omelet Vegano

Mushrooms, spinach, onions & veg cheese inside a "Chickpea-egg" omelet. Served with a side of rice, beans and tortillas. ... \$16

V Mexican Potatoes

Sautéed potatoes with onions and bell peppers ... \$7

LUNCH

Vegan protein/meat 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 spicy mushroom-meat
- Chicharron: Marinated and fried crunchy Non-GMO soy curls
 - Soy-Coliflor: Sautéed Soyrizo & cauliflower
- Nopalitos: Cactus sautéed with onions, cilantro, tomatoes & spices

V 3 Tacos plate

Three (street) tacos with cilantro, onions, cabbage & creamy chipotle sauce.

Choice of one "Vegan meat" option. Served with rice and beans ... \$15

Add avocado \$3

▣ Single Vegan soft Taco \$3.5 ea

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

V 2 Sopes Veganos plate

Two thick home-made organic 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 ... \$15

Add avocado \$3

▣Single Vegan Sope \$5.5 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" ... \$15

V Chimichangas plate

Deep-fried flour tortilla filled with your choice of one "Vegan meat". Served with rice, beans, guacamole and creamy chipotle sauce ... \$16

V Burrito Vegano

Burrito with your choice of one "Vegan meat", rice, whole beans, cilantro, onions and creamy chipotle sauce. ... \$14

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 ... \$14

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

*no substitutions

V 2 Hard-Shell Veganos Tacos

Seasoned ground beef and potatoes inside a (fried) hard shell corn tortilla. Topped with lettuce, Pico de-Gallo, veg cheese. ... \$15

Add avocado +3

▣Single hard-shell taco "vegano" \$4.5 ea

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 seasoned ground beef, potatoes. Topped with Ranchera sauce and veg cheese. Served with rice, beans and corn or flour tortillas ... \$15

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 ... \$15

Add Guacamole \$3

V Enchiladas de Mole Vegano

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 ... \$16

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 ... \$17

V Chile-Verde Wet Burrito

Wet burrito filled with spicy Jackfruit-meat potatoes, cilantro, onions, rice & whole beans. Topped with tomatillo green salsa and melted veg cheese. ... \$15

Add avocado +3

V Las Fajitas "Veganas"

Seasoned Chick'n strips grilled with bell-peppers, onions. Served with rice, beans and corn or flour tortillas ... \$18

Add Guacamole \$3

V 2 Tacos de Papa Dorados plate

Two hard-shell tacos filled with potatoes, veg cheese, cabbage, Pico de-Gallo, and non-spicy Ranchera sauce. Served with rice and beans ... \$14

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 ... \$15

Add avocado \$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 Birria "Vegana"

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, avocado and corn or flour tortillas ... \$17

V Pozole

Pozole soup with jackfruit meat, hominy, cabbage, onions, cilantro, lime & avocado ... \$15

V Caldo sin-Pollo con Vegetales

Chik'n soup with veggies ... \$15

V Caldo de Albondigas

Mexican meatball soup with veggies ... \$15

AGUAS FRESCAS

Sweetened with organic cane sugar

*No refills

Horchata

Homemade sweet almond/coconut milk, rice water, cinnamon and a hint of vanilla. ... \$4

Jamaica

Homemade sweet iced Hibiscus flower tea ... \$4

Pepino y Limon

Homemade cucumber lemonade ... \$4

SIDES

Chips

Complimentary first chips when dining-in ... \$3

Fries

\$5

Vegan chipotle sauce

Small portion ... \$2

Pico de Gallo

Small portion ... \$2

Rice or Beans

A single side ... \$4

Guacamole (full size)

\$8

Adding Avocado or Guacamole to plate

Small portion ... \$3