

LA CHARRITA'S VEGAN MENU

BREAKFAST

- "Veganos" Chilaquiles (Rojos -o- Verdes)** **\$14**
Fried corn tortillas cooked in your choice of Red or Green salsa (spicy). Topped w/ melted veg cheese, organic tofu egg, Pico de-Gallo & guacamole. Served with a side of rice & beans
+ upon request can make red option less-spicy
- "Vegano" Breakfast Burrito** **\$12**
Organic Soyrizo, organic tofu-egg & potatoes cooked with tomatoes, onions, cilantro
+ Add avocado \$3
- "Vegano" Charrita Muffin Sandwich** **\$11**
One English muffin filled with organic tofu-egg, jalapeños, organic Soyrizo & veg cheese. Served with a side of Mexican potatoes
+ Make it a pair (2) \$3
- "Vegano" Omelette** **\$15**
Seasonal grilled veggies inside a "Chickpea-egg" omelette. Served with a side of Mexican potatoes

LUNCH

- 3 Tacos "Veganos" Combo** **\$13**
Three (street) tacos with pico de-gallo, cabbage & chipotle sauce
Choice of one "Vegano meat" option. Served with rice and beans
+ Add avocado \$3
■ Single individual Taco "vegano" \$3.5 ea
- 2 Sopos "Veganos" Combo** **\$14**
Two thick home made fried Masa-shells topped w/ beans, cabbage, Pico de-Gallo, chipotle sauce & Choice of one "Vegano meat" option. Served with rice and beans
+ Add avocado \$3
■ Single individual Sope "vegano" \$5.5 ea
- Tostada Bowl "Vegana"** **\$14**
Loaded crispy flour tostada bowl with rice, beans, lettuce, pico-ge gallo, Ranchera sauce (non-spicy), vegan cheese and guacamole
Choice of one "Vegano meat"

*Different "Vegano" meat options in combo plates will be charged as single/ a la-Carte items + Rice and Beans

Chimichanga	\$16
Deep-fried flour tortilla filled with your choice of one "Vegano meat" . Served with rice, beans and guacamole	
Burrito "Vegano"	\$12
Burrito with your choice of one "Vegano meat", rice, beans cilantro & onions. + ■ Make it "Charrita style" wet w/ Ranchera sauce (non-spicy) and melted veg cheese +\$2	
Torta "Vegana"	\$12
Mexican sandwich with your choice of one "Vegano meat", lettuce, tomato, cilantro, onions, avocado with veg mayo and beans.	
Nachos "Veganos"	\$13
Nachos topped with beans, veg cheese, pico de gallo, jalapeños, guacamole & your choice of one "Vegano meat"	
Chile Rellenos "Veganos" Combo	\$16
Two Poblano Chili peppers filled with your choice of one "Vegano meat" and topped with Ranchera sauce (non-spicy) and veg cheese. Served with rice and beans & (corn or flour) tortillas + ■ Single individual Chile Relleno "vegano" \$6.5 ea	

"Vegano meat" options for Lunch menu:

- Soy-Coliflor: Sautéed organic soyriso & cauliflower
- Nopalitos: Cactus sautéed w/ onions, cilantro, tomatoes
- 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

DINNER

Flautas "Veganas" Combo	\$13
Three fried taquitos (corn tortillas) filled with organic Jackfruit meat topped w/ cabbage Pico de-Gallo & our special Chipotle sauce. Served with rice & beans + Add Guacamole \$3	
Enchiladas de Mole "Vegano"	\$13
Two corn tortilla, organic-Jackfruit meat enchiladas covered in Mole sauce. Served with rice and beans	
Carne en Jugo "Vegana"	\$15
Simmered non GMO-soy curls with a spicy jalapeño tomatillo sauce, onions & tempeh-bacon. Served with rice, beans & (corn or flour) tortillas	
Birria "Vegana"	\$15
A blend of dried chili peppers and spices simmered in a stew with organic Jackfruit meat. Served with rice cilantro onions, lime & (corn or flour) tortillas	

Burrito de Mole "Vegano" \$14

Wet burrito w/ mole sauce, jackfruit meat, rice, beans, cilantro, onions & topped w/ melted veg cheese
+ Add avocado \$3

Las Fajitas "Veganas" \$15

Chick'n (Non-GMO soy) Fajitas cooked w/ bell-peppers, onions & a hint of fresh orange juice. Served with rice, beans & (corn or flour) tortillas
+ Add Guacamole \$3

Pozole "Vegano" \$13

Pozole soup with Jackfruit meat, hominy, cabbage, onions, cilantro, lime & avocado

Tostada de Ceviche-Coliflor "Vegana" \$7

Vegan style "Fish ceviche" made out of cauliflower, tomatoes, cilantro, lime, onions, avocado & spices on top of a crispy corn tortilla.

Chile-Verde "Vegano" Wet Burrito \$14

Wet burrito filled with spicy Jackfruit-meat potatoes, cilantro, onions, rice & beans. Topped with tomatillo green salsa and melted veg cheese.
+ Add avocado +3

DRINKS

▣Horchata \$3

Homemade sweet organic almond/coconut milk, rice water, cinnamon and hints of vanilla.
+ Large size +2.00

▣Agua de Tamarindo \$3

Homemade sweet iced- Tamarind tea
+ Large size +2.00

▣Agua de Jamaica \$3

Homemade sweet iced- Hibiscus flower tea
+ Large size +2.00

▣Kombucha \$5.00

Fermented tea

▣Agua de Pepino y Limon \$3

Homemade cucumber lemonade made with organic cane sugar

▣Fresh home-made Juice

Please ask for the daily options of veggies/fruits that are available for juicing

*No refills on drinks

We strive to use organic ingredients when possible. The water used in our cooking and homemade drinks is filtered water. We don't use lard for any of our cooking, instead we use vegetable oil and when requested we can also use organic coconut oil. Please let us know if you are allergic to any ingredient/seasoning we will do our best to accommodate. *For parties of 8 or more a 15% tip will be added to bill.