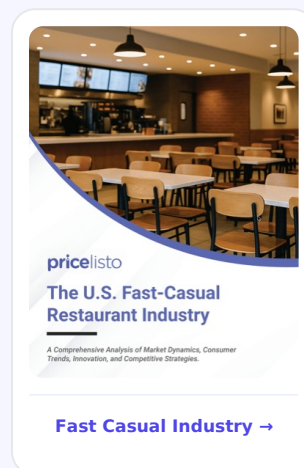




Chavela's

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Top Menu Items	
ITEM	PRICE
Sopa de Tortilla Chicken, tomatillos, tortilla strips and crema.	\$7.00
Guacamole Classic.	\$10.00
Tostada Avocado or chicken tinga with refried beans, lettuce, queso and crema or crabmeat with chipotle salsa, cabbage and pickl...	\$5.00
Bistec Sudado Taco Braised steak, cilantro, onions and salsa verde.	\$4.00
Pescado Taco Baja style fried tilapia, chipotle mayo, cabbage, pico del gallo and lime.	\$5.00
Camarones Taco Pan seared shrimp, pico de gallo with cabbage & chipotle mayo	\$5.50
Flautas Chicken or potato; served with rice, beans, lettuce, chipotle salsa, queso fresco and crema.	\$13.00
Enchiladas Chicken or cheese; with salsa verde or mole served with rice, beans, queso fresco and crema.	\$14.00
Arroz y Frijoles Rice and Beans	\$3.00
Churros Cinnamon churros with chocolate sauce.	\$7.00

Refrescos	
ITEM	PRICE
Jarritos Mexican Sodas	\$3.00
Mexican Coke	\$3.00
Limon Agua	\$3.00
Tamarind Agua Fresca	\$3.00
Jamaica Agua Fresca Hibiscus iced tea.	\$3.00
Orange Juice Fresh squeezed	\$5.00
Pepino Juice Fresh squeezed cucumber juice with celery and cilantro	\$5.00
Grapefruit Juice Fresh squeezed	\$5.00

Ensaladas y Sopas	
ITEM	PRICE
Ensalada Chavela's Mixed greens, tomatoes, tortilla strips, queso fresco and cilantro vinaigrette.	\$8.00
Ensalada del Mercado Roasted corn, sweet peppers, tomato, mushrooms, zucchini, avocado, mixed greens& roasted red pepper-lime vinaigrette.	\$9.00

ITEM	PRICE
Sopa de Frijoles Black bean soup with queso, crema and pico de gallo.	\$7.00
Sopa de Tortilla (Ensaladas y Sopas) Chicken, tomatillos, tortilla strips and crema.	\$7.00
Entradas	
Guacamole (Entradas) Classic.	\$10.00
Guacamole de Trucha With smoked trout, pico de gallo and morita chile salsa.	\$14.00
Trio of Salsas Salsa verde, chipotle and pico de gallo.	\$4.00
Taquitos de Cangrejo 4 crispy tacos filled with crab meat, served with salsa verde, pico de gallo and guacamole.	\$11.00
Queso Fundido Poblano peppers, black beans, onions and melted queso oxaca with soft tortillas (with chorizo or mushrooms).	\$10.00
Tostada (Entradas) Avocado or chicken tinga with refried beans, lettuce, queso and crema or crabmeat with chipotle salsa, cabbage and pickl...	\$5.00
Esquites Corn, epazote, jalapenos, onions, chipotle mayo and cotija cheese.	\$7.00
Camarones al Ajillo Garlic shrimp, guajillo peppers and toasted telera bread.	\$12.00
Ceviche Shrimp, Coconut, Jicama, Red Onion, Serrano Pepper, Cumin, Pico, Avocado	\$12.00
Empanadas filled with shrimp, crabmeat & baby spinach, with roasted tomato salsa	\$10.00
Tacos	
Hongos Taco Sauteed mushrooms, onions and poblano peppers with crema fresca.	\$4.00
Bistec Sudado Taco (Tacos) Braised steak, cilantro, onions and salsa verde.	\$4.00
Aguacate con Queso Taco Avocado, queso fresco, black beans, pico de gallo and salsa verde.	\$4.00
Pescado Taco (Tacos) Baja style fried tilapia, chipotle mayo, cabbage, pico del gallo and lime.	\$5.00
Carne Enchilada Taco Pork enchilado, cilantro, pineapple and salsa verde.	\$4.00
Chicken Tinga Taco Chipotle marinated chicken with pico de gallo and lettuce.	\$4.00
Camarones Taco (Tacos) Pan seared shrimp, pico de gallo with cabbage & chipotle mayo	\$5.50
Nopales Taco cactus, avocado, pico de gallo and queso fresco	\$4.00

ITEM	PRICE
Cochinita Pibil Taco pork cochinita pibil, avocado, cabbage and pickled habanero	\$4.50
Quesadillas	
ITEM	PRICE
Huitlcoche Quesadilla Mexican corn truffle. Handmade and topped with lettuce, queso fresco and crema.	\$7.00
Tinga Quesadilla Chicken braised with tomato and chipotle. Handmade and topped with lettuce, queso fresco and crema.	\$5.00
Queso Quesadilla Queso oaxaca and epazote. Handmade and topped with lettuce, queso fresco and crema.	\$5.00
Tortas	
ITEM	PRICE
Agucate con Queso Torta Avocado and queso oaxaca, lettuce, tomato and chipotle mayo. Traditional Mexican street sandwiches served on telera brea...	\$10.00
Chile Relleno Torta Roasted poblano pepper stuffed with queso,topped with a light tomato sauce.	\$12.00
Milanesa Torta Traditional Mexican street sandwich served on telera bread with refried bean spread. Breaded chicken cutlet, avocado, l...	\$10.00
Platos Fuertes	
ITEM	PRICE
Flautas (Platos Fuertes) Chicken or potato; served with rice, beans, lettuce, chipotle salsa, queso fresco and crema.	\$13.00
Chile Relleno con Queso Roasted poblano pepper stuffed with queso fresco, served in a light tomato sauce with rice and beans.	\$16.00
Molcajete de Carnitas Pork slow roasted and served in a molcajete dish with cactus salad, avocado, refried beans, soft tortillas and salsa bor...	\$18.00
Enchiladas (Platos Fuertes) Chicken or cheese; with salsa verde or mole served with rice, beans, queso fresco and crema.	\$14.00
Enchiladas Camarones Shrimp enchiladas with tomatoes, lettuce, onions and salsa verde.	\$17.00
Camarones a la Mexicana Shrimp simmered with tomatoes, jalapenos and onions, served with rice.	\$21.00
Pescado a la Veracruzana Tilapia baked in a banana leaf with olives, capers, tomatoes, sweet peppers and rice.	\$19.00
Plato Don Vegetariano With roasted vegetables and corn. Served with rice, beans, guacamole, pico de gallo,queso fresco and soft tortillas.	\$17.00
Plato Don Carne With chipotle chicken and marinated steak. Served with rice, beans, guacamole, pico de gallo,queso fresco and soft torti...	\$20.00
Plato Don Pescado With shrimp and tilapia. Served with rice, beans, guacamole, pico de gallo,queso fresco and soft tortillas.	\$24.00
Bistec Tampiquena Sirloin steak with roasted poblanos, onions,guacamole, queso quesadilla, refried beans and salsa verde.	\$23.00

ITEM	PRICE
Aurelia's Mole Chicken slowly simmered in a traditional mole sauce, served with rice, black beans and tortillas	\$17.00
Pastel Azteca Tortillas layered with roasted poblano peppers, corn, squash blossom, mushrooms, caramelized onions, queso oxaca, crema...	\$16.00
Costillas Con Nopales Braised pork short ribs with cactus and salsa verde. Served with rice, black beans, and tortillas.	\$16.00
Refuerzos	
ITEM	PRICE
Guacamole Side	\$3.00
Pico de Gallo	\$1.25
Salsa Chipotle	\$1.00
Salsa Verde	\$1.00
Crema	\$1.00
Queso Fresco	\$1.00
Arroz y Frijoles (Refuerzos) Rice and Beans	\$3.00
Frijoles Black beans	\$3.00
Frijoles Refritos Refried beans	\$2.00
Soft Tortilla	\$1.50
Crispy Tortilla	\$1.00
Verduras	\$3.00
Platanos sweet plantains	\$4.00
Nopales cactus with pico de gallo	\$4.00
Lunch Special	
ITEM	PRICE
Carne Enchilada Torta Lunch Special Roasted pork, chipotle tomato sauce, cilantro, pineapple.	\$9.95
Pescado Torta Lunch Special Breaded tilapia, avocado pure, tomato, lettuce,pickled jalapeno and chipotle mayo .	\$9.95
Desserts	
ITEM	PRICE
Flan Rich vanilla custard in caramelized sugar.	\$7.00
Churros (Desserts) Cinnamon churros with chocolate sauce.	\$7.00

Tres Leches Bread Pudding

\$7.00

Mezcal infused chocolate bread pudding with raisins.