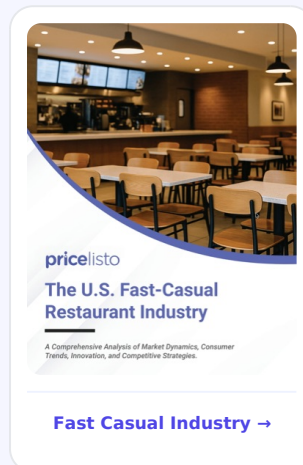




Chela

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Quesadilla (GF, V) Handmade corn tortilla, chihuahua cheese, huitlacoche, epazote, cabbage, salsa verde	\$18.00
Guacamole Verde (Vegan) Fresh Tarragon, dill, chervil, cilantro, Chile serrano, green tomatillo, olive oil	\$17.00
Street Corn (GF) Chile manzano aioli, queso cotija, chili pikin paddle fish roe. Vegetarian without the roe.	\$18.00
Shrimp Agua Chile (GF, DF) Jalapeno cucumber jus, poached shrimp, chiltepin pepper dust, avocado, chia made tostada	\$22.00
Chela Salad (GF, V) Watermelon, baby arugula, onions, jicama, queso fresco, toasted corn, cilantro vinaigrette. Can be made vegan by leaving...	\$17.00
Picada Crispy pork belly, chorizo, yuca croquettes, guajillo vinegar salsa	\$17.00
Fried Tamale (GF, V) Crispy cheese filled tamale, chipotle roasted tomatillo sauce, crema, queso fresco, avocado	\$15.00
Guacamole Rojo (V) Tomato, red onions, chipotle, queso fresco , cilantro, papalo	\$17.00
Coho Salmon Gordita (GF) Salmon tartar, Salsa macha , black tobiko, Chipotle aioli. 2 per order.	\$16.00

Entrees

ITEM	PRICE
Enchiladas Verdes (GF) Roasted chicken, house made corn tortillas, tomatillo salsa, queso fresco, crema, chihuahua cheese, avocado	\$28.00
Chela Ribs (DF) Baby back ribs, agave chipotle glaze, spicy slaw, yucca croquettes. GF except for the croquettes. Dairy free.	\$36.00
Ny Strip Steak Grilled, confit mushroom, pickled onions, sikil pak	\$48.00
Roasted Chicken (GF, DF) Half roasted Yucatan style chicken, plantain, pickled red onions, Chile manzano, avocado salsa verde, fresh tortillas	\$26.00
Pescado Veracruzana	\$38.00

Sides

ITEM	PRICE
Platanitos (V) Plantains, Salsa Verde, queso fresco	\$12.00
Rice and Beans (GF, Vegan)	\$8.00
Cacao Flower Salt Fries (Vegan)	\$12.00
SIDE Roasted Cauliflower (GF, Vegan) Roasted cauliflower, sigil pak (Mayan salsa)	\$12.00
Yucca Croquettes (V) 5 pieces in an order. Chipotle aioli dipping sauce. (Vegetarian- cannot be made vegan)	\$12.00
Side Guacamole	\$7.00

ITEM	PRICE
Side Pico de Gallo	\$5.00
Dessert	
Orange Flan	\$10.00
Churros	\$11.00
Na Beverages	
Sparkling Water	\$8.00
Virgin Rum and Coke	\$8.00
Virgin Paloma	\$8.00
Hibiscus Aqua Fresca	\$8.00
Condiments And Hot Sauces	
Side Cream	\$0.50
Side Salsa Verde	\$0.50
Side de Mole	\$0.75
Side queso fresco	\$0.50
Side de Valentina sauce	\$0.75
Side the salsa Macha	\$0.75
Side Manzano salsa	\$0.75
Hot Sauce flight - Macha - Manzano - Valentina	\$5.00
2oz guacamole side	\$4.00
Side Chipotle Alioli	\$0.50
Side Avocado Salsa Verde	\$0.50
Side Pickled Jalapeños	\$0.50
Side Pico de Gallo (Condiments And Hot Sauces)	\$0.50
Side Salsa Taquera	\$0.50
Side Habanero	\$0.50
Coffee	
Cappuccino	\$4.50
Americano	\$4.00

ITEM	PRICE
Iced Coffee	\$4.00
Tea	
English Breakfast	\$2.50
Chamomile	\$2.50
Orange and Spice	\$2.50
Green Tea	\$2.50
Cinnamon	\$2.50
California Burritos	
Chicken Cali-Style Burrito	\$10.00
Mexican jerk chicken, crispy french fries and chipotle aioli	
Vegan Cali-Style Burrito	\$10.00
Spinach, rajas and corn, crispy french fries and chipotle aioli (ask for no aioli to make it vegan. Fryer has cross cont...	
Brisket Cali-Style Burrito	\$12.00
Mezcal marinated brisket, crispy french fries and chipotle aioli	
Pork Cali-Style Burrito	\$12.00
Chipotle maple caramelized pork, crispy french fries and chipotle aioli	
Shrimp Cali-Style Burrito	\$13.00
BYO Cali-Style Burrito	\$6.00
French fries and chipotle aioli as a base, the rest is up to you!	
Traditional Burritos	
Chicken Burrito	\$11.00
Mexican jerk chicken, Mexican rice and beans, chipotle aioli	
Pork Burrito	\$13.00
Chipotle maple caramelized pork, Mexican rice and beans, chipotle aioli	
Veggie Burrito	\$11.00
Spinach, rajas and corn, Mexican rice and beans, chipotle aioli. Ask for no aioli to make it vegan.	
Shrimp Burrito	\$14.00
Sautee guajillo marinated Shrimp, Mexican rice and beans, chipotle aioli	
Brisket Burrito	\$13.00
Mezcal marinated brisket, Mexican rice and chipotle aioli	
BYO Burrito	\$6.00
Mexican rice and beans, chipotle aioli	