



Las Chelitas Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Nuestros Tacos

ITEM	PRICE
Negra Modelo Battered Fish Nuestros Tacos Smoky chipotle aioli sauce and cabbage slaw. Two tacos.	\$7.00
Al Pastor Nuestros Tacos Fresh pineapple. Two tacos.	\$7.00
Chicken Tinga Nuestros Tacos Chipotle braised chicken. Two tacos.	\$7.00
Cochinita Pibil Nuestros Tacos Pork shoulder habanero. Two tacos.	\$7.00
Grilled Steak Nuestros Tacos Pico de gallo and queso. Two tacos.	\$8.00
Roasted Vegetables Nuestros Tacos Queso fresco and crema nata. Two tacos.	\$7.00

Lunch Tacos Combo

ITEM	PRICE
Negra Modelo Battered Fish Tacos Combo Lunch Smoky chipotle aioli sauce and cabbage slaw. Two tacos.	\$10.00
Al Pastor Tacos Combo Lunch Fresh pineapple. Two tacos.	\$11.00
Chicken Tinga Tacos Combo Lunch Chipotle braised chicken. Two tacos.	\$11.00
Cochinita Pibil Tacos Combo Lunch Pork shoulder habanero. Two tacos.	\$10.00
Roasted Vegetables Tacos Combo Lunch Queso fresco and crema nata. Two tacos.	\$10.00

Lunch Bowl and Burrito

ITEM	PRICE
Burrito Bowl Lunch Mexican rice pico de gallo sour cream black beans salsa and house melted cheese. served with a side salad.	\$11.00
Burrito Lunch Mexican rice pico de gallo sour cream black beans salsa and house melted cheese. served with a side salad.	\$11.00

Lunch Quesadillas Combo

ITEM	PRICE
Quesadilla Combo Lunch	\$12.00

Lunch Mexican Tortas

ITEM	PRICE
Lunch Tortas	\$11.00

Platos Fuertes Lunch Specials

ITEM	PRICE
Pollo Adobado Lunch Special Bone-in, roasted half chicken and brushed with adobo rojo, served with Mexican rice, refried beans and seasonal salad.	\$12.00
Chile Relleno Lunch Special Fire roasted Chile poblano, stuffed with vegetables or chicken, topped with cheese and crema nata served with salsa ranc...	\$11.95
Pescado Azteca Lunch Special Pan roasted catfish, habanero glaze, guajillo salsa chilaquiles, guacamole and charro beans.	\$12.00
Vegetales De Casa Lunch Special Seasonal grilled vegetables brushed with Chile de arbol served with Mexican rice, beans, guacamole and queso fresco.	\$11.00

Lunch Nuestras Enchiladas

ITEM	PRICE
Nuestras Enchiladas Lunch Two tacos.	\$13.00

Lunch Side Dishes

ITEM	PRICE
Side Guacamole Lunch	\$3.50
Rice and Beans Lunch	\$3.50
Chipotle Sweet Plantain Lunch	\$3.50
Neighborhood Market Seasonal Vegetables Lunch	\$3.50
Fresh Avocado Lunch	\$3.50
Warm Tortillas Lunch	\$3.00
Chiles Toreados Lunch	\$3.00

Botanas (Appetizers)

ITEM	PRICE
Super Nachos Corn chips, topped with vegan refried beans, fresh mozzarella, Muenster cheese, pickled jalapenos, pico de gallo, sour c...	\$11.00
Empanadas Home made turnover stuffed with chicken tinga and VT cheddar cheese served with avocado-aji Mexicano sauce. 3 Pieces.	\$8.00
Guacamole Hass avocado mixed with tomato, white onion, cilantro, citrus juice served with natural corn tortilla chips.	\$12.00
Crispy Calamari Fresh crispy calamari and cole slaw with spicy lemon aioli.	\$12.00
Flautas 3 crispy rolled tacos, Mexican farmer cheese, lettuce, pickled red onions, Cotija and guacamole.	\$7.00
Queso Fundido Melted El trio cheese blend, pico de gallo and served with natural corn tortilla.	\$11.00
Shrimp Ceviche Gulf coast shrimp marinated with fresh lime-orange citrus juice mixed with tomato-aji sauce, cilantro, avocado and red o...	\$12.00

ITEM	PRICE
Chips and Salsa	\$4.00
Tostadas Two flat hard shell, home made natural corn tostadas. Served with beans, lettuce, sour cream, Cotija cheese and tomatoes...	\$7.00
CORN ON THE COB	\$4.50
Quesadillas	
Quesadilla Flour tortillas with house cheese blend served with lettuce guacamole vt cabot sour cream and pico de gallo.	\$10.00
Soup and Salads	
Chelitas Salad Peppery greens, queso fresco, pickled red onions, heirloom beans salsita and Mexican Chile balsamic vinaigrette. Vegetar...	\$10.00
Sopa de Tortilla Creamy Chile and chicken broth, tortilla strips, braised chicken, queso fresco and crema nata avocado.	\$8.00
Sopa de Camarones Spicy shrimp broth and vegetables.	\$13.50
7 Mares Seafood Soup Spicy seafood broth and vegetable, mixed of seafood.	\$17.00
Mex Chop Chop Salad Romaine lettuce hearts, pickled cabbage, crispy tortilla, Oaxaca cheese, tomato and organic beans salsita, jalapeno and...	\$10.00
Platos Fuertes	
Churrasco (Steak) Seven Chiles rubbed hanger steak, served with Mexican rice and beans, guacamole, pico de gallo and sour cream.	\$22.00
Fajita Sauteed with onions, peppers and tomatoes served with Mexican rice and beans, flour tortillas on a sizzling platter.	\$13.00
Baked Enchiladas Two all natural corn tortillas rolled with your choice of stuffing, topped with melted cheese, sour cream, lettuce, pico...	\$14.00
Baby Back Ribs Mexican guajillo Chile rubbed pork ribs, passion fruit glaze, served with mashed potatoes.	\$19.00
Chile Relleno Fire roasted poblano Chile, stuffed with vegetables or chicken, topped with cheese and crema nata served with salsa ranc...	\$14.00
Pollo Adobado Bone-in, roasted half chicken and brushed with adobo rojo, served with Mexican rice and refried beans and seasonal salad...	\$19.00
Pescado Azteca Pan roasted tilapia, habanero glaze, over chilaquiles in salsa ranchera, served with guacamole and charro beans.	\$18.00
Camarones Costenos (Shrimp) Grilled jumbo prawns dry rubbed with smoky chipotle and Mexican chocolate served with mashed potato.	\$22.00
Bowl and Burrito	
ITEM	PRICE

Burrito	\$11.00
Mexican rice pico de gallo sour cream black beans salsa and house melted cheese. served with a side salad.	
Burrito Bowl	\$11.00
Mexican rice pico de gallo sour cream black beans salsa and house melted cheese. served with a side salad.	
Mexican Tortas	
ITEM	PRICE
Mexican Tortas	\$11.50
Traditional mexican sandwich served on mexican bread with refried beans spread lettuce oxaca cheese guacamole spread an...	
Side Dishes	
ITEM	PRICE
Chipotle Sweet Plantain	\$4.00
Side Guacamole	\$4.00
Mashed Potatoes	\$4.00
Rice and Beans	\$4.00
Fresh Avocado	\$4.00
Warm Tortillas	\$4.00
Chiles Toreados	\$4.00
Neighborhood Market Seasonal Vegetables	\$4.00
BEVERAGE	
ITEM	PRICE
Coke can	\$2.00
Mexican Jarrito Pineapple	\$3.00
Ginger Ale can	\$2.00
Mexican jarritos mandarin	\$3.00
Diet Coke can	\$2.00
Mexican Jarrito Lime	\$3.00
Mexican jarrito tamarind	\$3.00
Seltzer can	\$2.00
DESSERT	
ITEM	PRICE
MEXICAN CHURROS	\$6.00
Street snack crullers made out of crispy dough dusted with cinnamon sugar and served with warm Mexican chocolate dipping...	
TRES LECHES CAKE	\$6.00
Three milk soaked vanilla sponge cake topped with whipped cream.	
MEXICAN FLAN	\$6.00
Tres leches flan Spanish-style custard topped with caramel sauce.	

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Grilled Steak Nuestros Tacos Pico de gallo and queso. Two tacos.	\$6.00
Chicken Tinga Nuestros Tacos Chipotle braised chicken. Two tacos.	\$6.00
Roasted Vegetables Nuestros Tacos Queso fresco and crema nata. Two tacos.	\$6.00

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Crispy Calamari Fresh crispy calamari and cole slaw with spicy lemon aioli.	\$10.00
Queso Fundido Melted El trio cheese blend, pico de gallo and served with natural corn tortilla.	\$10.00
Chips and Salsa	\$3.00
Tostadas Two flat hard shell, home made natural corn tostadas. Served with beans, lettuce, sour cream, Cotija cheese and tomatoes...	\$6.00

Quesadillas	
ITEM	PRICE
Quesadilla Flour tortillas with house cheese blend served with lettuce, guacamole, VT Cabot sour cream & pico de gallo.(Add Just Ch...	\$8.00

Soup and Salads	
ITEM	PRICE
Chelitas Salad Peppery greens, queso fresco, pickled red onions, heirloom beans salsita and Mexican Chile balsamic vinaigrette. Vegetar...	\$9.00

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Sopa de Tortilla Creamy Chile and chicken broth, tortilla strips, braised chicken, queso fresco and crema nata avocado.	\$7.00
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7 Mares Seafood Soup Spicy seafood broth and vegetable, mixed of seafood.	\$15.00
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Pescado Azteca Pan roasted tilapia, habanero glaze, over chilaquiles in salsa ranchera, served with guacamole and charro beans.	\$16.00

Bowl and Burrito

ITEM	PRICE
Burrito Mexican rice, pico de gallo, sour cream, black bean salsa, house melted cheese, served with side salad.	\$10.95
Burrito Bowl Mexican rice, pico de gallo, sour cream, black bean salsita, house melted cheese, served with side salad.	\$10.95

Mexican Tortas

ITEM	PRICE
Mexican Tortas Traditional Mexican sandwich served on Mexican bread with refried beans spread, lettuce, oaxaca cheese & guacamole sprea...	\$10.00

Side Dishes

ITEM	PRICE
Chipotle Sweet Plantain	\$3.50
Rice and Beans	\$3.50

ITEM	PRICE
Side Guacamole	\$3.50
Mashed Potatoes	\$3.50
Warm Tortillas	\$3.50
Neighborhood Market Seasonal Vegetables	\$3.50
Fresh Avocado	\$3.50
Chiles Toreados	\$3.50

BEVERAGE

ITEM	PRICE
Coke can	\$2.00
Mexican Jarrito Pineapple	\$3.00
Mexican jarritos mandarin	\$3.00
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Ginger Ale can	\$2.00
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Seltzer can	\$2.00

DESSERT

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