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Las Chelitas Restaurant

Menu Prices — October 23, 2026

Las Chelitas Restaurant menu with prices in United States, updated October 2019: 124 items across 17 categories, prices from $2.00 to $22.00.

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Las Chelitas Restaurant Menu with Prices (United States)

Las Chelitas Restaurant menu with prices in United States, updated October 2019: 124 items across 17 categories, prices from $2.00 to $22.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/las-chelitas-restaurant

Menu categories: Nuestros Tacos · Lunch Tacos Combo · Lunch Bowl and Burrito · Lunch Quesadillas Combo · Lunch Mexican Tortas · Platos Fuertes Lunch Specials · Lunch Nuestras Enchiladas · Lunch Side Dishes · Botanas (Appetizers) · Quesadillas · Soup and Salads · Platos Fuertes · Bowl and Burrito · Mexican Tortas · Side Dishes · BEVERAGE · DESSERT

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**

ITEM	PRICE
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**
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

ITEM	PRICE
Quesadilla Flour tortillas with house cheese blend served with lettuce guacamole vt cabot sour cream and pico de gallo.	**$10.00**

Soup and Salads

ITEM	PRICE
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

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

Mexican Tortas

ITEM	PRICE
Mexican Tortas Traditional mexican sandwich served on mexican bread with refried beans spread lettuce oaxaca cheese guacamole spread an...	**$11.50**

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 Street snack crullers made out of crispy dough dusted with cinnamon sugar and served with warm Mexican chocolate dipping...	**$6.00**

ITEM	PRICE
TRES LECHES CAKE Three milk soaked vanilla sponge cake topped with whipped cream.	**$6.00**
MEXICAN FLAN Tres leches flan Spanish-style custard topped with caramel sauce.	**$6.00**

Nuestros Tacos

ITEM	PRICE
Negra Modelo Battered Fish Nuestros Tacos Smoky chipotle aioli sauce and cabbage slaw. Two tacos.	**$6.00**
Al Pastor Nuestros Tacos Fresh pineapple. Two tacos.	**$6.00**
Cochinita Pibil Nuestros Tacos Pork shoulder habanero. Two tacos.	**$6.00**
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**

Botanas (Appetizers)

ITEM	PRICE
Super Nachos Corn chips, topped with vegan refried beans, fresh mozzarella, Muenster cheese, pickled jalapenos, pico de gallo, sour c...	**$10.00**
Empanadas Home made turnover stuffed with chicken tinga and VT cheddar cheese served with avocado-aji Mexicano sauce. 3 Pieces.	**$7.00**
Guacamole Hass avocado mixed with tomato, white onion, cilantro, citrus juice served with natural corn tortilla chips.	**$10.00**
Flautas 3 crispy rolled tacos, Mexican farmer cheese, lettuce, pickled red onions, Cotija and guacamole.	**$7.00**
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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**
Sopa de Tortilla Creamy Chile and chicken broth, tortilla strips, braised chicken, queso fresco and crema nata avocado.	**$7.00**
Mex Chop Chop Salad Romaine lettuce hearts, pickled cabbage, crispy tortilla, Oaxaca cheese, tomato and organic beans salsita, jalapeno and...	**$9.00**
7 Mares Seafood Soup Spicy seafood broth and vegetable, mixed of seafood.	**$15.00**
Sopa de Camarones Spicy shrimp broth and vegetables.	**$12.00**

Platos Fuertes

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Camarones Costenos (Shrimp) Grilled jumbo prawns dry rubbed with smoky chipotle and Mexican chocolate served with mashed potato.	**$20.00**
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**
Side Guacamole	**$3.50**
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Warm Tortillas	**$3.50**
Neighborhood Market Seasonal Vegetables	**$3.50**
Fresh Avocado	**$3.50**
Chiles Toreados	**$3.50**

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