

ANTOJITOS MEXICANOS

The food served at Lula is authentic Mexican Cuisine & tends to be spicy. Ask your server

PLATO DE BOTANO House Specialty with a Squash Blossom, stuffed Jalapeño, Duck Sopas, Tlacoyo, Vegetable Tostada, Cheese Corn Quesadilla, Guacamole & Crema Mexicana

Suggested Wine by the Glass: Chalone Cabernet Sauvignon berry aromas with a full body

LOBSTER TAQUITOS Spiced Lobster, Onions & Garlic with a Creamy Chipotle Sauce

CHICKEN TAQUITOS Served with Creamy Chipotle Sauce

GUACAMOLE Served in a Molcajete with Tortilla Chips

GORDITAS Crispy Two Corn Masa Cakes with Chicken, a Sweet Smoky Chipotle Glaze & Queso Añejo

QUESO FUNDIDO (Guadalajara) A blend of melted Mexican Cheeses with your choice of Mushrooms or Chorizo or Poblano Chile. Served with either Flour or Corn Tortillas

DUCK SOPES (Guadalajara) Fresh Corn Masa topped with Black Beans, Shredded Duck, Cotija Cheese, Lettuce and Tomatillo Chipotle Sauce **Suggested Wine by the Glass: Norton Malbec** fruit and smoke

TRIO OF SOPES (Guadalajara) One each Duck Carnitas, Chicken and Picadillo

POBLANO RELLENO (Puebla) Stuffed, roasted Poblano Chile with your choice of Jack Cheese or savory ground Beef, topped with roasted Tomato Sauce

STUFFED SPICY JALAPEÑOS (Veracruz) Jalapeño Chiles stuffed with Cheese. Served with Tomatillo Chipotle Sauce **Suggested Wine by the Glass: Chalone Merlot** complex and spicy aromas

CHILE RELLENOS TRADICIONAL (Michoacán) Ricotta, Cilantro and Onion stuffed Anaheim Chile, dipped in batter and fried crisp with Tomatillo Sauce

TLACOYOS (Hidalgo) Black Bean Masa Boats stuffed with Lima Bean purée & topped with Radishes, Queso Fresco and Avocado Tomatillo Sauce

FLOR DE CALABASA WITH ROASTED TOMATO SAUCE (Mexico City) Zucchini Blossoms stuffed with Mexican Fontina & Blue Cheeses then rolled in a Cornmeal Crust Seasonal

LULA TAMALES SAMPLER Choice of 2; Chicken, Green Corn, Oaxaqueno or Vegetable Tamal

TIJUANA STYLE CAESAR SALAD Half or Full Available with Chicken or Shrimp

SEAFOOD APPETIZERS

SHRIMP CEVICHE TOSTADA (Nayarit) Bay Shrimp, Red Onion, Lime Juice, Cilantro, Jalapeño & Avocado on a Crispy Corn Tortilla

CREPA DE CAMARONES (Contemporary) Blue Corn Griddle Cakes with Rock Shrimp in a Chipotle and Garlic Butter Sauce **Suggested Wine by the Glass: Lo Tengo Torrontes** nice floral overtones & acidity

CALAMARI TOSTADA (Veracruz) Crisp Tortilla coated with Guacamole and topped with Calamari marinated in Orange Juice, Jalapeño, Red Onion, Green Olives and Tomato

COCTEL DE CAMARONES (Guadalajara) Shrimp with Avocado, Onion, Cilantro and Jalapeño in Tomato Broth **Suggested Wine by the Glass: Chalone Chardonnay** fine fruit aromas

CALAMARI FRITO (Veracruz) Fried Calamari with a Creamy Chipotle Sauce

QUESADILLA MENU

NORTHERN QUESADILLA Flour Tortilla with Jack Cheese, Poblano Chile strips and Crema Mexicana Available with Chicken, Beef or Shrimp

CORN QUESADILLAS (Southern Mexico) These authentic Quesadillas are made with Tortilla Masa which is stuffed, folded & cooked on the Comal. One with Cheese and a sprig of Epazote and One with Potato and Chorizo **Suggested Wine by the Glass: Lo Tengo Torrontes** nice floral overtones & acidity

SHRIMP, GOAT CHEESE & RED ONION QUESADILLA with Mexican Papaya Lime Salsa

Add Chicken **Suggested Wine by the Glass: Cedar Brook Sauvignon Blanc** apple and tropical fruits

MUSHROOM & GRILLED EGGPLANT QUESADILLAS Sautéed Mushrooms, Garlic, Green Onions, Tomatillos, Serranos and Epazote served with Guacamole and Crema Mexicana

CORN QUESADILLAS TRIO NORTHERN STYLE One cheese, One Beef and One Chicken

PLATILLOS TIPICOS

LULA SAMPLER Green Corn Tamal, Cheese Chile Relleno & Duck Enchilada

RICARDO SAMPLER Chicken Tamal, Chile Relleno stuffed with savory Ground Beef, Cheese Enchilada and Potato & Chorizo Quesadilla

Suggested Wine by the Glass: Coastal Vines Pinot Noir well balanced, soft finish

PLATO DE CARNITAS (Michoacán) Fresh flavorful roast Pork with a Cheese stuffed Anaheim Chile, handmade Tortillas, Guacamole & Salsa Verde Cruda

CHILE RELLENOS IN ROASTED TOMATO SAUCE (Puebla) Two Poblano Chiles;

One with Jack Cheese, the other with Savory Ground Beef

Suggested Wine by the Glass: Casa Lapostolle Merlot mixed spicy notes and fine fruits

CARNE ASADA A LA TAMPIQUENA (Mexico City) Marinated & grilled Beef served with Guacamole, Poblano Rajas, Black Beans, Tortillas & Enchiladas Verdes

Suggested Wine by the Glass: Chalone Cabernet Sauvignon Full bodied, rich tannins, medium finish

PAPAS MIXTO (Baja California Norte) Baked Potato stuffed with Jack Cheese, Crema Mexicana, Salsa Mexicana. Choice of Beef, Chicken or Vegetables with Tomatillo Chipotle Sauce

Suggested Wine by the Glass: Casa Lapostolle Chardonnay aromatic, complex, tropical and fresh fruit

PECHUGA DE POLLO (Contemporary) Chicken Breast stuffed with Goat Cheese, topped with Jalapeño Pepper Jelly glaze

Suggested Wine by the Glass: Lo Tengo Torrontes nice floral overtones and acidity

LULA TOSTADA (Jalisco) Topped with shredded Lettuce, Black Beans, choice of Chicken, Carnitas or grilled Vegetables. Served with a side of Guacamole, Crema Mexicana and spicy Salsa also available with Shrimp or Carne Asada

TUNA TOSTADA (Contemporary) Topped with fresh grilled Tuna, Black Beans, shredded Lettuce, Salsa Mexicana and a side of Guacamole, Crema Mexicana and Salsa Verde Cruda

Suggested Wine by the Glass: Lo Tengo Torrontes nice floral overtones and acidity

MOLE NEGRO OAXAQUENO Chicken in a sweet black highly complex Mole Sauce and served with White Rice & Corn Tortillas

COCHINITA PIBIL (Yucatan) Pork roasted with Achiote Seeds, Orange Juice and Mexican Spices. Served on Banana Leaves with sliced Avocado, Tomato, Onion and Pickled Red Onions

Suggested Wine by the Glass: Coastal Vines Pinot Noir berries and spice, well balanced, soft finish

All Platillos Tipicos are served with Black Beans and Rice except the Tuna Tostada

TAMALES

Our Tamales Are Made Traditionally By Hand without Lard

TAMALES OAXAQUENOS (Oaxaca) Chicken in Mole Negro wrapped in Banana Leaves

GREEN CORN TAMALES (Michoacán) Stuffed with Cheese and Poblano Chile strips

CHICKEN TAMALES (Mexico City) Black Bean Masa stuffed with Chicken in Red Chile Sauce

VEGETABLE TAMALES Corn Masa, stuffed with Corn, Zucchini & Squash in a Tomatillo Sauce

Suggested Wine by the Glass for all Tamales: Lo Tengo Torrontes nice floral overtones and acidity

Please note if you have an allergic reaction to any food types please check with your server before ordering.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.

Please consult your physician or public health official for further information.

TACOS, ENCHILADAS & BURRITOS MEXICAN STYLE

Served with Mexican Rice and Black Beans (Inside Burritos)
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TACOS AL CARBON

Tacos are made in the Authentic Mexican Tradition with Corn Tortillas, Avocado, Mexican Rice, Black Beans, & Hot Salsa

TACOS TRIO #1 One each Pork Cochinita, Picadillo Beef and Duck Carnitas

TACOS TRIO #2 One each Grilled Fish of the Day, Chicken Adobado and Vegetable

BAJA FISH TACOS Three Beer Battered Crispy Fish Tacos Cabo San Lucas Style with Lime Marinated Cabbage, Cilantro, Radishes and Avocado

Suggested Wine by the Glass: Lo Tengo Torrontes nice floral overtones and acidity

CHICKEN TACOS GORDITA STYLE with Chicken, Cabbage, Smoky Chipotle Sauce & Queso

RAJAS DE POBLANO Poblano Chile Strips with a touch of Crema Mexicana

GRILLED VEGETABLES Cooked in Tomatillo Sauce

LOBSTER TACOS with spiced Onions & Garlic in creamy Chipotle Sauce

POLLO ADOBADO Marinated Chicken with Ancho & Guajillo Chiles

CARNITAS Mexican style roasted fresh Pork, full of flavor

ROCK SHRIMP Seasoned with Chipotle Chile & Garlic

FISH TACOS Fresh Fish fillet of the Day with Lime

CARNE ASADA Grilled Beef **Suggested Wine by the Glass: Chalone Cabernet Sauvignon**

ENCHILADAS

ENCHILADAS DE LANGOSTA (Veracruz) Lobster Enchiladas with Tomatillo Salsa Verde and Crema Mexicana **Suggested Wine by the Glass: Salmon Creek Pinot Grigio** anise and fruit flavors

ENCHILADAS DE PATO COLORADITO (Oaxaca) Duck filled Enchiladas with Red Mole Coloradito

Suggested Wine by the Glass: Norton Malbec sweet and spicy aromas with good fruit

ENCHILADAS SUIZAS Chicken filled Enchiladas with a creamy Tomatillo Sauce and topped with melted Jack Cheese

ENCHILADAS DE POLLO (Morelia) Chicken filled Enchiladas with a tangy Tomatillo Sauce or Red Mole Coloradito **Suggested Wine by the Glass: Chalone Chardonnay** fine fruit aromas

CHEESE ENCHILADAS (San Luis Potosi) Ricotta and Jack Cheeses with choice of Red Mole Coloradito or Tomatillo Sauce **Suggested Wine by the Glass: Norton Malbec** sweet and spicy aromas

EGGPLANT ENCHILADAS (Contemporary) Stuffed with Basil-rubbed grilled Eggplant and a hot spicy New Mexico Chile Sauce topped with aged Cheese

TRIO OF ENCHILADAS: CHICKEN, CHEESE, AND DUCK (Contemporary) Chicken and Cheese with Tomatillo Sauce; Duck with Red Mole Coloradito. Served with Guacamole & Salsa

Suggested Wine by the Glass: Chalone Cabernet Sauvignon good body and fruit

BURRITOS

ROCK SHRIMP Spicy Rock Shrimp in Chipotle with Tomato, Garlic and Chile

POLLO ADOBADO Marinated Chicken with Ancho and Guajillo Chiles

CARNITAS Mexican style roasted fresh Pork, full of flavor with Tomatillo Salsa

CARNE ASADA with Poblano Chile and roasted Tomato Sauce

CHEESE AND AVOCADO Cheese, Avocado, Poblano Rajas and Tomatillo Chipotle

CHILI RELLENO BURRITO Poblano Chile stuffed with your choice of Cheese or Savory Ground Beef. Served with Red Rice, Lettuce, sliced Avocado & roasted Tomato Sauce