



LULA COCINA MEXICANA VEGETARIAN DISHES



#1 ANTOJITO VEGETARIANO Cheese Enchilada, Vegetable Tostada & Black Bean Tlacoyo, Rice, and Black Beans

#2 ANTOJITO VEGETARIANO Vegetable Taco, Chile Relleno with Cheese, Red Rice, & Beans

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

LULA VEGETARIAN SAMPLER Green Corn Tamal, Cheese Chile Relleno and Cheese Enchilada

LULA TOSTADA VEGETARIANO Topped with Assorted fresh Grilled Vegetables, Avocado, Black Beans, Crema Mexicana and Salsa.

GREEN CORN TAMALES Stuffed with Cheese & Poblano Chile Strips. Served with Rice and Black Beans

VEGETABLE TAMALES Made with fresh Corn Masa stuffed with grilled Vegetables in Tomatillo Sauce. Served with Rice and Black Beans

TACOS AL CARBON

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

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

GRILLED VEGETABLES Cooked in Tomatillo Sauce

CHILE RELLENO WITH ROASTED TOMATO SAUCE Poblano Chiles stuffed with Jack Cheese. Served with Rice and Black Beans

CHILI RELLENOS TRADICIONAL (Michoacán) Ricotta, Cilantro and Onion stuffed Anaheim Chile, dipped in batter and fried crisp with Tomatillo Sauce. Served with Rice and Black Beans

MEXICAN TORTA Grilled Vegetables with Lettuce, Black Beans, Avocado, Tomato, Onion and Chipotle Mayonnaise. Served on a Mexican Bolillo with French Fries or Salad

STUFFED SPICY JALAPEÑOS (Veracruz) Jalapeño Chiles stuffed with Cheese. Served with Tomatillo Chipotle Sauce 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)

TIJUANA STYLE CAESAR SALAD Half or Full - ask for no anchovy

NORTHERN QUESADILLA Flour Tortilla with Jack Cheese, Poblano Chile strips and Crema

CORN QUESADILLAS (Southern Mexico) These authentic Quesadillas are made with Tortilla Masa which is stuffed, folded & cooked on the Comal with Cheese and a sprig of Epazote

GOAT CHEESE & RED ONION QUESADILLA with Mexican Papaya Lime Salsa

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

PAPAS MIXTO VEGETARIANO (Baja California Norte) Baked Potato stuffed with Jack Cheese, Crema Mexicana, Salsa Mexicana & Grilled Vegetables with Tomatillo Chipotle Sauce

CHEESE ENCHILADAS (San Luis Potosi) Ricotta and Jack Cheeses with choice of Red Mole Coloradito or Tomatillo Sauce

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

BURRITOS

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

CHILI RELLENO BURRITO Poblano Chile stuffed with Cheese & served with Red Rice, Lettuce, sliced Avocado & roasted Tomato Sauce

Several Items can be made Vegan Style with no Dairy or Egg - Please ask your Server

