

Tallula's

DineLA \$29

snacks for the table

guacamole, salsa & chips

lime, cilantro, red onion, jalapeno

spicy pickled vegetables

jalapenos, carrots, onions, epazote cucumbers

small plates (choose 1)

garden of lettuces

cucumbers, apples, oregano-lime vinaigrette

little gem caesar

anchovy, lemon, garlic, pumpkin seeds, parmesan

hamachi & shrimp ceviche

squid ink-pasilla aguachile, jalapeno, red onion, cilantro, radish, cucumber, avocado

large plates (choose 1)

mushroom adobo tacos

green garlic, radish, avocado, guajillo chile

local rock cod tacos

curtido, epazote, malt tartar sauce, pickled onion, masa crisp

organic chicken verde tacos

roasted tomatillo-apple salsa, slaw

slow-braised beef barbacoa tacos

pickled jalapeno, onion, queso fresco, cilantro, lime

potato flauta

flour tortilla, black beans, caramelized onion, avocado-tomatillo sauce, queso fresco, crema

stewed chicken tamale

spicy cabbage, chile verde

* all dishes served with organic tomato rice & beans

desserts (choose 1)

churros

mexican dipping chocolate

tres leches cake

honey, chamomile, fresh berries

passion fruit sorbet

guava, candied coconut

DrinkLA

the loft & bear

leopold orange liqueur, agave, lime

the mulholland

leopold orange liqueur, grapefruit, pineapple, lime

the amass

cucumber, elderflower, lime, simple syrup

\$14 each or \$21 for a flight

Tallula's

DineLA \$39

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guacamole, salsa & chips

lime, cilantro, red onion, jalapeno

spicy pickled vegetables

jalapenos, carrots, onions, epazote cucumbers

small plates (choose 1)

garden of lettuces

cucumbers, apples, oregano-lime vinaigrette

little gem caesar

anchovy, lemon, garlic, pumpkin seeds, parmesan

hamachi & shrimp ceviche

squid ink-pasilla aguachile, jalapeno, red onion, cilantro, radish, cucumber, avocado

large plates (choose 1)

rainbow trout

guajillo chile-garlic butter, romanesco, blistered shishitos, red onion, cilantro

roasted organic chicken mole

cilantro-coconut rice, butternut squash, ancho chile-squash puree, salsa de semilla

grilled carne asada

grass-fed hanger steak, red onion, beets, chipotle-tamarind sauce, handmade tortillas

* all dishes served with organic tomato rice & beans

desserts (choose 1)

churros

mexican dipping chocolate

tres leches cake

honey, chamomile, fresh berries

passion fruit sorbet

guava, candied coconut

DrinkLA

the loft & bear

leopold orange liqueur, agave, lime

the mulholland

leopold orange liqueur, grapefruit, pineapple, lime

the amass

cucumber, elderflower, lime, simple syrup

\$14 each or \$21 for a flight