

Tallula's  
catering



# Tallula's

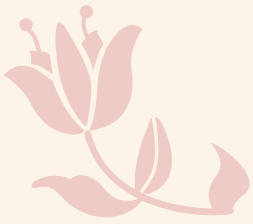
## About Us



Tallula's is an ingredient-driven, neighborhood Mexican restaurant located in Santa Monica Canyon just a few hundred feet from the beach. Co-Owners Josh Loeb and Zoe Nathan both grew up going to this location in its former incarnation as Marix Tex Mex, and long thought of doing their own personal project in the space. When the opportunity came up, they partnered with Rustic Canyon Chef/Co-Owner Jeremy Fox, and they're now fulfilling that dream.

The kitchen at Tallula's is overseen by Executive Chef Saw Naing and Jeremy, whose shared love for great ingredients and passion for cooking is translated into a menu full of rich, bold flavors and imaginative takes on familiar Mexican dishes. The seasonally-inspired menu sources ingredients from the Santa Monica Farmers' Market and other local purveyors the chef knows and trusts. The Mexican-inspired dessert menu was created by Zoe, a celebrated baker, and is run by the Tallula's team. We also have a great bar focused on agave-based spirits and fresh market produce, plus well-curated wine and beer lists paired to match the flavors of the food.

Tallula's is a place to gather with friends and loved ones, and enjoy wonderful flavors and great drinks.



# Tallula's

*Catering & On-The-Go*



Bring Tallula's to your next dinner or event!

Our Catering Menu features party-friendly appetizers and hearty entrées, like a variety of tacos for a build-your-own taco bar, empanadas, roasted organic chicken with mole, grilled carne asada and more.

Hosting a fun, outdoor event? We can bring our cart to cook up tacos, flautas and quesadillas, with our bar team shaking up margaritas and specialty cocktails.

Catering Orders and On-The-Go Requests should be placed within 48-hours notice by e-mailing [info@tallulasrestaurant.com](mailto:info@tallulasrestaurant.com) or calling 310-526-0027



# Tallula's



## Catering Menu

serves 10-12

### starters

<b>guacamole, salsa &amp; chips</b> shallot, cilantro, lime, olive oil . . . . .	59
<b>radishes</b> crema, lime, green chile salt . . . . .	59
<b>spicy pickled vegetables</b> . . . . .	59
<b>mushroom &amp; pepperjack empanadas</b> cotija, cilantro, hoja santa chimichurri . . . . .	64
<b>nachos 'sencillo'</b> cotija & fontina cheese, spicy giardiniera, crema, salsa . . . . .	80
with organic chicken or grass-fed beef . . . . .	120

### salads & soups

<b>tallula's caesar</b> anchovy, garlic, lemon, pumpkin seeds, parmesan . . . . .	120
<b>seasonal market salad</b> . . . . .	120
<b>menudo</b> . . . . .	78
<b>organic turkey soup</b> . . . . .	78

### sides

<b>organic pinto beans</b> shallot oil, epazote, chives . . . . .	36
<b>organic rice</b> tomato stock . . . . .	36
<b>fresh handmade corn tortillas</b> . . . . .	20
<b>flour tortillas</b> . . . . .	40

### tacos & tortillas

<b>grilled fish-of-the-day tacos</b> . . . . .	72
<b>organic chicken tacos</b> cabbage, radish, cilantro, salsa . . . . .	65
<b>grass-fed beef tacos</b> radish, mint, salsa mixta . . . . .	65
<b>vegetarian tacos</b> seasonal selection of market vegetables . . . . .	56
<b>spicy cheese tamales</b> . . . . .	48
<b>cheese quesadillas</b> lots of cheese, flour tortillas, salsa . . . . .	42
with organic chicken or grass-fed beef . . . . .	75

### large plates

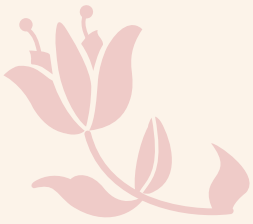
<b>arroz poblano</b> toasted green rice, market vegetables, herbs, aji amarillo aioli . . . . .	85
<b>albondigas</b> grass-fed beef-rice meatballs, chile verde, cilantro, queso fresco . . . . .	95
<b>roasted organic chicken mole</b> market vegetables, mole . . . . .	155
<b>grilled carne asada</b> grass-fed hanger steak, shaved vegetables, chipotle sauce . . . . .	165
<b>yucatan style pork stew</b> spicy cabbage, onion, jalapeno, cilantro . . . . .	155

### desserts

<b>tres leches cake</b> honey, chamomile, fresh berries . . . . .	99
<b>sweet rose creamery ice cream</b> ask about having a sundae bar . . . . .	MP

### drinks

<b>hibiscus agua fresca</b> . . . . .	35
<b>agua fresca del dia</b> . . . . .	35
<b>organic iced tea</b> . . . . .	30
<b>fresh squeezed lemonade</b> . . . . .	35
<b>soft drinks</b> mexican coke   diet coke   sprite   ginger beer . . . . .	3.75



# Tallula's

*On-The-Go*



## *Off-Site Menu*

\$48 per person for food (+labor, tax, gratuity)

### **Chips, Salsa, Guacamole, Pickled Vegetables**

#### **Salad**

Choice of: Caesar or Seasonal Market Salad

#### **Tacos, Flautas, Quesadillas**

Choose ONE +\$12 | Choose TWO +\$15 | Add all THREE +\$20

Choice of: Beef, Chicken, Veggie, Swordfish, Shrimp, NY Strip

#### **Dessert**

Churros & Tres Leches Cake

## *Beverage Package*

\$26 per person for 2 hours of service: includes Tallula's Margaritas, Beer & Wine

\$13 per person for each additional hour

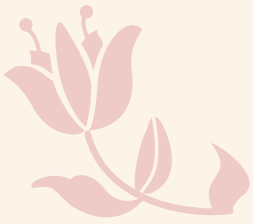
+\$5 per person per hour for a second specialty cocktail

## *Food & Beverage Minimum*

\$2,500 and all prices subject to labor, transportation charge, tax and gratuity

## *Labor*

\$500 for parties up to 100 guests (includes Supervisor, 2 Chefs and Server)



# Tallula's

Contact Us



## HOURS

Opens 4pm Daily | Happy Hour: Mon 4pm-Close, Tue-Fri 4-6pm | Brunch: Fri 12pm, Sat & Sun 11am  
Dinner starts Mon-Fri at 5pm and Sat-Sun at 4pm

## VISIT

118 Entrada Drive, Santa Monica CA 90402  
310.526.0027 | [info@tallulasrestaurant.com](mailto:info@tallulasrestaurant.com) | [www.tallulasrestaurant.com](http://www.tallulasrestaurant.com)

