

Tallula's

catering



Our Food



Our kitchen is overseen by Executive Chef Brad Long and Chef Jeremy Fox, whose shared love for great ingredients and passion for homestyle cooking is translated into a menu full of rich, bold flavors and imaginative takes on Mexican dishes. Our team cooks with the freshest, organic ingredients from the local Santa Monica Farmers' Market, as well as regional farmers, fishers, ranchers and other purveyors with sustainable practices.

Order your favorite Tallula's dishes, available in party-friendly hot and cold plates, for your next gathering. Pick from appetizers like Nachos "Sencillo" or Chicken Taquitos, to a variety of Tacos and Quesadillas for a D.I.Y. taco bar, plus more. Catering Orders require at least 48 hours-notice and can be placed by e-mailing events@tallulasrestaurant.com or calling 310-526-0027.

Catering Menu

starters & snacks

guacamole, salsa & chips (v) shallot, cilantro, lime, olive oil	60
spicy pickled vegetables (vegan, gf)	40
nachos 'sencillo' (v) cotija & fontina cheese, spicy giardiniera, crema, salsa	60
add organic chicken or grass-fed beef	80
tallula's caesar anchovy, garlic, lemon, pumpkin seeds, pecorino	75
seasonal market salad (vegan)	75
beef-pork meatballs creamy polenta, salsa veracruz, fresh herbs	80

tacos & tortillas

veggie (vq) crispy potatoes, mojo picon, grilled nopales and jalapeno salsa, queso fresco.	70
organic chicken adobo pickled jicama, jalapeño, onion, crema, cilantro	75
carne asada tomatillo, pickled red onion, avocado, house salsa macha, benne seeds . . .	82
sauteed shrimp salsa macha, pico de gallo, spicy crema, fresh slaw	82
beer-battered fish pacific fish, crudito, cilantro, jalapeño crema	82
cheese quesadillas lots of cheese, flour tortillas, salsa	42
add organic chicken or grass-fed beef	75
chicken enchiladas suizas creamy salsa verde, jack cheese, salsa semilla.	80

sides

organic pinto beans	36
organic red rice	36
fresh handmade corn tortillas	20
flour tortillas	20

desserts

rosario's flan seasonal market fruit, vanilla whipped cream	60
spiced chocolate mousse cups vanilla whipped cream, cocoa powder	60
organic rice pudding cups cardamom, coconut	60

drinks (non-alcoholic & 21+)

soft drinks mexican coke diet coke sprite topo chico	4 per bottle
seasonal agua fresca	35
bottle of house, seasonal, or spicy margarita (5)	50
bottle of paloma blanco (5)	50

A 4% health charge and 3% service fee will be added to all catering orders.
Don't forget to ask us about our seasonal specials. Thank you for supporting Tallula's!



Taco Cart



Hosting a fun, outdoor event? Our Taco Cart is extra special, because we make our own masa from heirloom, non-GMO corn for our fresh tortillas and cook with organic vegetables, grass-fed meats and sustainably-fished seafood. Ideal for dinner parties, corporate off-sites, block parties, birthday celebrations and more, our team serves up a variety of tacos and quesadillas, while our bartenders shake up margaritas. Taco Cart requests should be placed within 2 weeks-notice by e-mailing events@tallulasrestaurant.com or calling 310-526-0027.

Taco Cart Menu: Off-Site

\$55 per person for food (+ labor, tax, 21% service fee)

Chips, Salsa, Guacamole, Pickled Vegetables

Salad

Choice of: Gem Caesar OR Seasonal Market Lettuces Salad

Tacos & Quesadillas

Choice of Three: Organic Chicken, Grass-Fed Ground Beef or Carne Asade,
Pork Carnitas, or Market Veggies

Dessert

Choice of: Organic Rice Pudding Cups, Spiced Chocolate Mousse Cups
OR Seasonal Flan Bites

Ask us about our seasonal canapes to add on for light bites as

Beverage Package

\$50 per person for 3 hours of service: includes Tallula's Margaritas, Beer & Wine
\$15 per person for each additional hour
+\$5 per person per hour for a second specialty cocktail

Food & Beverage Minimum

\$3,500 and all prices subject to labor, transportation charge, tax and gratuity

Labor

\$350 for parties of up to 30 guests, \$100 for each bartender.
Groups over 30, please inquire for additional labor charges.

Contact Us



E-mail our Events Manager Brittany Deptula at brittany@tallulasrestaurant.com with the date, number of people in your party and what kind of menu you'd like.

We look forward to cooking you a delicious and memorable meal for your event!

118 Entrada Drive, Santa Monica, CA 90402

310.526.0027

www.tallulasrestaurant.com

HECHO CON AMOR
