

Tallula's

catering



Our Food



Located just steps from the beach, our menu focuses on sustainably-caught seafood, alongside seasonal vegetables, a variety of tacos on organic, heirloom Masienda corn tortillas made with our own masa, and more. Executive Chef Juan Robles showcases different regions of his native Mexico through comforting dishes that showcase the very best, organic ingredients from the nearby Santa Monica Farmers' Market and from regional fishers, farmers and ranchers whose responsible practices give back to the ocean and land.

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 (serves 10-12)

guacamole, salsa & chips (vegan, gf) avocado, lime, cilantro, red onion, jalapeno . . .	60
spicy pickled vegetables (vegan, gf)	40
nachos 'sencillo' (v) cotija & fontina cheese, spicy giardiniera, crema, salsa	60
<i>add organic chicken or grass-fed beef +20</i>	
tallula's caesar (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino	80
seasonal market salad (vegan)	80
beef-pork meatballs (gf) creamy polenta, salsa veracruz, fresh herbs	80

tacos & tortillas (serves 12-15)

market veggie (vq, gf) crispy delicata squash, parsnip puree, braised kale, red onion	80
organic chicken amarillo (gf) red onion, cilantro, salsa verde	85
carne asada (gf) tomatillo, pickled red onion, avocado, house salsa macha, benne seeds . .	90
beer-battered fish pacific fish, crudito, cilantro, jalapeño crema	90
cheese quesadillas lots of cheese, flour tortillas, salsa	40
<i>add organic chicken or grass-fed beef +20</i>	
chicken enchiladas suizas (gf) creamy salsa verde, jack cheese, salsa semilla.	80

sides (serves 10-12)

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

desserts (serves 10-12)

rosario's flan seasonal market fruit, vanilla whipped cream	60
mini bunuelo bites crispy flour tortillas, peanut butter mousse, seasonal jam	50

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: Spiced Chocolate Mousse Cups OR Seasonal Flan Bites

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

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 events@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
