



About Us

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.

Born in Cuernavaca, 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. He and the team also make fresh chile pastes, spice blends and salsas from scratch, and our corn tortillas were one of the top two in KCRW's 2021 Annual Tortilla Tournament.

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, and more!





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) romaine, kale, radicchio, shaved carrots, pepitas, pecorino	80
farmers market lettuces (v, gf)	80
beef-pork meatballs (gf) creamy polenta, tomato chipotle, fresh herbs	80

tacos & tortillas (serves 10-12)

market veggie (vq, gf) black beans, onions, zucchini, squash, chipotle crema	80
pollo rojo (gf) red onion, cilantro, salsa verde	80
carne asada (gf) tomatillo, pickled red onion, avocado, house salsa macha, benne seeds . .	90
shrimp diablo (gf) guajillo & chile de arbol sauce, lime, onion, cilantro	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

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

Please note, a 3% service fee and 4% healthcare charge will be added to all catering orders. The 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff!

sides (serves 10-12)

papas machas (v) garlic confit fingerling potatoes, lime juice, cilantro, salsa macha 40
black beans (v) jalapeño, onion, garlic, thyme, crema, queso fresco 36
organic pinto beans (vegan, gf) 36
organic red rice (vegan, gf) 36
fresh handmade corn tortillas (vegan, gf) 20
flour tortillas (vegan, gf) 20

desserts (serves 10-12)

rosario's flan seasonal market fruit, vanilla whipped cream 60
mini bunuelo bites crispy flour tortillas, whipped cream, seasonal fruit 50
churros cinnamon sugar, abuelita chocolate sauce 50

drinks (non-alcoholic & 21+)

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

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Ready To Order?

Pick-up and delivery is available 11 a.m.- 9 p.m.
Most orders require 48-hour notice.

[Click here to place your order online](#)
or email events@tallulasrestaurant.com

HECHO CON AMOR
