

### about Us

Tallula's is a vibrant, coastal Mexican restaurant and bar that's like a hidden oasis with a huge patio, tucked between the beach and mountains in Santa Monica Canyon. It's a neighborhood spot where the aroma of handmade corn tortillas emanates from the kitchen, everyone's digging into platters of freshly-shucked oysters, heaps of cheesy nachos and large molcajetes, and the margaritas are always flowing in Felix's Bar (a drinking destination in and of itself, with a separate snack menu). Open for Happy Hour, Taco Tuesday, Dinner and Weekend Brunch, the comforting, seasonal menu draws influences from various regions throughout Mexico and features responsibly-caught seafood, a variety of tacos on heirloom corn tortillas showcasing our housemade masa, organic produce from the nearby farmers' market, and an incredible selection of small-batch agave spirits.





### Catering Menu

#### starters & snacks (serves 10-12)

guacamole, salsa & chips (vegan, gf) avocado, lime, cilantro, red onion, jalapeno 60
spicy pickled vegetables (vegan, gf)
nachos "sencillo" (v) cotija & fontina cheese, spicy giardiniera, crema, salsa
tallula's caesar (gf) romaine, kale, radicchio, shaved carrots, pepitas, pecorino 80
farmers market lettuces (v, gf) seasonal fruit, avocado, red onion, bergamot &
chile vinaigrette, tortilla strip
beef-pork meatballs (gf) creamy polenta, tomato chipotle, fresh herbs 80
tacos & tortillas (serves 12–15)  market veggie (vq, gf) black beans, onions, zucchini, squash, chipotle crema
cheese quesadillas lots of cheese, flour tortillas, salsa
chicken enchiladas suizas (gf) creamy salsa verde, jack cheese, salsa semilla 80

v = vegetarian vq = available vegan vq = available vegan vq = vq =

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
black beans (v) jalapeño, onion, garlic, thyme, crema, queso fresco
organic pinto beans (vegan, gf)
organic red rice (vegan, gf)
fresh handmade corn tortillas (vegan, gf)
flour tortillas (vegan, gf)
desserts (serves 10-12)
rosario's flan seasonal market fruit, vanilla whipped cream
mini bunuelo bites crispy flour tortillas, peanut butter mousse, seasonal jam 50
churros cinnamon sugar, abuelita chocolate sauce
drinks (non-alcoholic & 21+)
soft drinks mexican coke   diet coke   sprite   topo chico 4 per bottle
seasonal agua fresca
bottle of house, seasonal, or spicy margarita (4)
bottle of paloma blanco (4)

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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.

<u>Click here to place your order online</u> or email events@tallulasrestaurant.com

# HECHO CON AMOR