

La Chabelita TAQUERIA

13375 SW Henry Street, Beaverton, OR 97005 503-352-5134

TACOS

Served on corn tortillas with onion, cilantro, lime, radish and your choice of salsa

Pollo (grilled chicken)	Carne Asada (grilled steak)	\$2.75 each
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Birria (braised beef)		
Chorizo (pork sausage)		
Lengua (beef tongue), Tripa (beef tripe), Choriqueso (chorizo & cheese)		\$3.00 each
Camarones (shrimp)		2 for \$8.00
Pescado (battered and fried cod on a flour tortilla with shredded cabbage, avocado, pico de gallo, special sauce and lime)		\$4.50 each
Plato Combo (any 3 tacos, except shrimp/fish, with rice and beans)		\$11.00
Flautas de Pollo ó Papa (4 crunchy rolled chicken or potato tacos, topped with lettuce, sour cream and cotija cheese, plus rice, beans)		\$10.00

BURRITOS

Your choice of meat, with rice, refried beans, mozzarella cheese, sour cream and pico de gallo wrapped in a huge flour tortilla and finished on the grill

Pollo (grilled chicken)	Carne Asada (grilled steak)	\$11.00 regular
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	\$8.50 junior
Chorizo (pork sausage)		
Lengua (beef tongue)	Tripa (beef tripe)	\$11.50 reg, \$9 jr
Camarones (shrimp)		\$13.00 regular \$10.00 junior
Vegetariano (avocado and lettuce added instead of meat)		\$9.50 regular \$7.50 junior
Breakfast Burrito (ham or chorizo, and scrambled eggs)		\$11.00 regular \$8.50 junior
California Burrito (any meat except shrimp, plus French fried potatoes)		\$11.50 regular \$9.00 junior

QUESADILLAS

Meat and mozzarella cheese grilled in a huge flour tortilla, served with rice and beans

Pollo (chicken)	Carne Asada (grilled steak)	\$10.00
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Chorizo (pork sausage)		
Camarones (shrimp)		\$12.00
Queso (cheese only)		\$8.00

GRINGAS

Marinated pork, pineapple and caramelized onion, plus mozzarella cheese, grilled between two flour tortillas and served with onion, cilantro, lime and red or green salsa

Gringa	\$5.00 each
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EMPANADAS

Thick, homemade corn tortillas stuffed with meat and mozzarella cheese, then deep-fried and topped with lettuce, sour cream and cotija cheese, served with salsa

Pollo (grilled chicken)	Carne Asada (grilled steak)	\$5.00 each
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Birria (braised beef)		
Chorizo (pork sausage)		
Queso (cheese only)		\$4.50 each

ENCHILADAS

4 corn tortillas stuffed with shredded chicken breast and smothered in sauce, served with rice and refried beans

Enchiladas Verdes (smothered in green sauce and mozzarella cheese, topped with lettuce, sour cream and cotija cheese)	\$13.50
Enchiladas Michoacanas (smothered in red sauce, topped with lettuce, sour cream and cotija cheese)	\$13.50
Enchiladas de Mole (smothered in mole poblano and mozzarella cheese, topped with sour cream, cotija cheese and sliced onion)	\$13.50

FAJITAS

Sizzling meat, bell peppers, mushrooms and onions, served with rice, refried beans, pico de gallo, lettuce, sour cream, lime and flour or corn tortillas

Pollo (chicken)	Carne Asada (steak)	\$14.50
Camarones (shrimp)		\$16.00
Vegetarianas (no meat)		\$10.00

MARISCOS (SEAFOOD)

Fish tacos and shrimp tacos, burritos, quesadillas and fajitas are listed under those sections

Mojarra Frita (deep-fried whole tilapia, with lime, rice and salad)	\$16.00
Camarones a la Crema (shrimp, bell peppers, mushrooms and onions in a chipotle cream sauce, served with avocado, rice, beans and corn tortillas)	\$16.00
Camarones a la Diabla (shrimp, bell peppers, mushrooms and onions in a sauce so spicy it's named after the Devil, served with avocado, rice, beans and corn tortillas)	\$16.00
Tostadas de Ceviche (shrimp and tilapia marinated in lime, tomato, onion, cilantro and jalapeño, served on a crispy corn tostada with sliced avocado - served in warm weather months only)	\$4.50 each

TORTAS

Grilled sandwiches on traditional telera rolls filled with meat, melted mozzarella cheese, avocado, tomato, lettuce, onions, pickled jalapeños and mayonnaise

Jamón (ham)	Carne Asada (grilled steak)	\$11.00 each
Pollo Milanesa (breaded chicken)	Pollo Asado (grilled chicken)	
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Chorizo (pork sausage)		
Lengua (beef tongue)		
Torta Cubana (chicken milanesa, ham, hot dog and a fried egg)		\$13.50

PAMBAZOS

Meat, lettuce, sour cream and cotija cheese in a telera roll drenched in guajillo sauce and grilled

Pambazo Tradicional (traditional pambazo with chorizo and potato)	\$10.00
Pambazo de Pollo (shredded chicken)	\$10.00

GORDITAS

Thick, handmade, deep-fried corn tortillas, split and stuffed with meat, mozzarella and cotija cheeses, lettuce and sour cream, served with your choice of red or green salsa

Pollo (chicken)	Carne Asada (grilled steak)	\$5.00 each
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Chorizo (pork sausage)		
Lengua (beef tongue)		
Vegetariana (potato)		\$4.00 each

SOPES

Thick, handmade, pan-fried corn tortillas, topped with refried beans, your choice of meat, lettuce, sour cream and cotija cheese, served with your choice of red or green salsa

Pollo (chicken)	Carne Asada (grilled steak)	\$5.00 each
Carnitas (pulled pork)	al Pastor (marinated pork, pineapple and caramelized onion)	
Chorizo (pork sausage)		
Lengua (beef tongue)		
Vegetariano (no meat)		\$4.00 each

BIRRIA Y QUESABIRRIA

Quesabirria (a corn tortilla dipped in consomé, filled with slow-braised beef, mozzarella cheese, onion and cilantro, then grilled, served with lime)	\$4.00 each
Quesabirrias con Consomé (3 quesabirrias and a cup of consomé)	\$13.00
Birria Seca (slow-braised beef, served with rice, refried beans, onion, cilantro, lime and corn tortillas)	\$13.00

CALDOS (SOUPS)

Birria (slow-braised beef in a guajillo chile consomé, served with onion and cilantro, lime and corn tortillas) Available daily	\$13.00
Pozole (pork and hominy stew served with shredded cabbage, radishes, diced onion, lime and tortilla chips) Thursday - Sunday only	\$13.00
Menudo/Pancita (traditional tripe stew in a chile-based broth, served with jalapeño, onion, lime and corn tortillas) Thursday - Sunday only	\$13.00

CHILAQUILES

Fried corn tortilla strips sautéed in salsa verde, topped with lettuce, sour cream and cotija cheese, served with refried beans and your choice of meat or eggs

Pollo Asado (grilled chicken)	Pollo Milanesa (breaded chicken)	\$12.00
Carne Asada (grilled steak)	Huevos Estrellados (fried eggs)	
Huevos Revueltos (scrambled eggs)		
Chilaquiles Solos (no meat or eggs)		\$9.00

HUEVOS (EGGS)

Huevos Rancheros a la Chabela (tostadas topped with refried beans, fried eggs, salsa ranchera, sour cream and avocado)	\$12.00 (3 eggs) \$10.00 (2 eggs)
Huevos Rancheros a la Michoacana (tostadas topped with fried eggs, salsa verde, diced onion and cotija cheese, served with rice and beans)	
Huevos Mexicanos (3 fried eggs served with pico de gallo, rice, refried beans, corn tortillas and your choice of red or green salsa)	\$12.00
Huevos y Jamón (ham, scrambled eggs, rice, beans and corn tortillas)	\$12.00
Chilaquiles con Huevos (chilaquiles with fried or scrambled eggs)	\$12.00
Breakfast Burrito (ham or chorizo, with scrambled eggs, mozzarella cheese, rice, refried beans, pico de gallo and sour cream, wrapped in a huge flour tortilla, finished on the grill and served with red or green salsa)	\$11.00 regular \$8.50 junior

TAMALES

Corn masa wrapped around various fillings and steamed in a corn husk

Verde (chicken with green sauce)	Rojo (pork with red sauce)	\$2.50 each
Rajas (chiles and cheese)	Dulce (sweet corn)	

NACHOS

Corn tortilla chips, refried beans, your choice of meat, melted mozzarella cheese, pico de gallo salsa, lettuce, sour cream, cotija cheese and your choice of red or green salsa

Pollo (grilled chicken)	Carne Asada (grilled steak)	\$11.50
Carnitas (pulled pork)	al Pastor (marinated pork with pineapple and caramelized onion)	
Birria (braised beef)		
Chorizo (pork sausage)		
Vegetarianos (without meat)		\$8.00

EXTRAS (SIDES & EXTRAS)

Chiles Tostados (lightly salted fire-roasted jalapeños, served with lime)	3 for \$2.00	
Crema (side of sour cream)	\$1.00	
Aguacate (avocado slices)	\$1.50	
Chips and Salsa	\$3.50	
Arroz (Mexican rice)	Frijoles (refried pinto beans - vegetarian and vegan)	\$4.50 large \$2.50 medium
Salsas (salsas to go; extra salsa for your meal is always complimentary)	\$4.50 large	
Verde (mild green salsa)	Roja (red salsa, medium heat)	\$2.50 medium

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www.lachabelita.com
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