

MARGARITA BAR MENU

CHELA'S FRESCA ORIGINAL MARGARITA \$10

Jose Cuervo silver tequila, fresh squeezed lime juice, agave syrup, Cointreau

PATRÓN MARGARITA \$12

Fresh strawberries, patron tequila, freshly squeezed lime juice, honey, Cointreau.

GHOST PEPPER MARGARITA \$10

Ghost blanco tequila, Patrón Citrónge, Agave syrup, fresh lime juice and fresh jalapeños.

ORANGE-ARITA \$11

fresh-squeezed orange juice, Teremana 100% agave tequila, Cointreau, fresh squeezed lime juice.

VODKARITA \$10

Tito's handmade vodka, Cointreau, fresh sour, strawberry, or mango.

SUNNY DAY MARGARITA \$10

Hornitos reposado tequila, fresh orange Juice, pineapple juice, cranberry, fresh squeezed lime.

MEXICAN MULE \$10

Hornitos reposado tequila, Cointreau, ginger beer, lime juice

DAIQUIRI \$10

(Strawberry, Mango, or peach)
Captain Morgan spiced rum, Agave, squeeze of fresh lime

MOJITO PERFECTO \$12

Fresh mint leaves, house simple syrup, fresh lime wedges, Captain Morgan spiced Rum, splash of soda water.

BUBBLY AND MIXED DRINKS

Champán (Champagne)	\$7.00
Rose	\$7.00
Jack Daniels	\$9.00
Tito's Vodka	\$9.00
Tanqueray Gin	\$9.00
Bullet Bourbon	\$9.00
Jose Cuervo Tequila	\$9.00
Johnnie Walker Scotch	\$9.00
Captain Morgan Run	\$9.00
Cocktail	\$10.00

Ask our awesome bartenders for any cocktail you would like to drink we will be happy to make that for you! Cheers.

BOTTLED BEER \$6

Corona Extra	Dos Equis
Modelo	Miller Light

SOFT DRINKS \$2.50

Coca-Cola de Mexico bottle
Jarritos: Orange, pineapple, or lime
Diet coke
Fanta
Sprite
Dr. Pepper
Water bottle

Coca-Cola de Mexico bottle	\$3.00
Ginger ale	\$3.00
Perrier water	\$3.50
Orange juice	\$3.00
Cranberry juice	\$3.00



**I FOLLOWED MY HEART AND
IT LED ME TO TACO CHELA!**

Fresh, locally sourced products,
we're TACO-BOUT delicious tacos
paired with refreshing margaritas
for you to enjoy. Cheers!

Happy Hour


Monday to Thursday 10% Off


On Our Full Menu


From 2:00 pm - 5:00 pm

 @tacocheleaeats

 @tacocheleaeats

 www.tacocheleaeats.com

 tacocheleaeats@gmail.com

 615-750-5035

 3820 Charlotte Ave suite 140-B
Nashville, TN 37209

APPETIZERS



Taco Chela Chips & Salsa \$5.00
Corn tortillas with house-made fresca salsa
Add: Guacamole \$4.00,
Queso cerveza by Bold Patriot Brewery \$3.00

Macho Nacho \$10.00
Corn tortillas with queso cerveza by Bold Patriot Brewery, Mango pico de gallo, cilantro crème, Black beans, Street corn, green onions and Jalapeños

Your choice of- chicken, pork, or steak

Fiesta Street Corn \$6.50
Corn cobettes, cilantro crème, southwest seasonings, queso fresco and cilantro

Chicken Taquitos \$9.00
Pulled chicken, diced bell peppers & onions, jack cheese blend, served with Mango habanero salsa and salsa de la casa

SALADS



OPTIONS BELOW

Your choice of: Adobo Chicken (extra \$2), Baja Shrimp (extra \$3), Carne Asada (extra \$2), Pastor / Pork Belly (extra \$2)

Taco Chela Signature Salad \$10.00
Romaine and spring mix salad blend with street corn, avocado, queso fresco, kale, Mango pico de gallo, heirloom peppers, confit pearl onions, house-fried tortilla strips

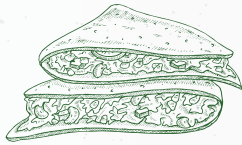
Your choice of- Chipotle sauce, Avocado creme, cilantro-lime vinaigrette, Balsamic, spicy ranch, roasted poblano crème

Taco Chela Bowl \$12.00
Your choice of- Adobo Chicken (extra \$2), Baja Shrimp (extra \$3), Carne Asada (extra \$2), Pastor / Pork Belly (extra \$2)

House-fried flour tortilla bowl with cilantro-lime rice, salsa fresca, house-made black beans, mango pico de gallo, cotija cheese, Grilled street corn, heirloom peppers, avocado, green onion.

Your choice of- Chipotle sauce, Avocado creme, cilantro-lime vinaigrette, Balsamic, spicy ranch, roasted poblano crème

QUESADILLAS



Served with side salad or chips and salsa.

Dipping Sauces:

Chipotle sauce, chimichurri sauce, cilantro crème, spicy ranch, bang-bang sauce, poblano crème, verde, Rojo.

Cheese Blend \$10.00
Carne Asada \$14.00
Pollo \$14.00
Shrimp \$16.00

KID'S MENU

Cheese Quesadilla \$7.00
Served with rice and bean

Cheese and Beans Burrito \$8.00
Served with chips and salsa

Add: Guacamole \$4.00,
Queso cerveza by Bold Patriot Brewery \$3.00

STREET TACOS



Flour, Corn Tortillas or Lettuce Cup (Minimum 2 Tacos)

Pollo Rojo \$4.00
Marinated chicken breast, lettuce, avocado, cotija cheese, chipotle crème

Pollo Verde \$4.00
Marinated chicken breast, pickled onions, white onions, fresco queso, roasted poblano crème

Carne Asada \$4.00
Marinated flank steak, heirloom peppers, , pico de gallo, roasted poblano crème

Pastor \$4.00
Marinated pork, onion, cilantro, pineapple

Bang-Bang Shrimp \$4.00
Grilled shrimp, red cabbage, mango pico de gallo, cotija cheese, bang-bang sauce

Crispy Fish \$4.00
Beer battered Crispy fried fish, red cabbage, jalapeno, cotija cheese, spicy ranch

Portabella-Poblano \$4.00
Sauteed portabella mushrooms, kale, mango pico de gallo, roasted poblano peppers, avocado crème

Pork Belly \$4.00
Pork belly slabs, Mango pico de gallo, coleslaw, chipotle sauce

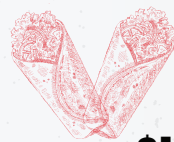
TACO CHELA EXCURSION \$30

► Get a tasting tour of all our delicious Tacos 8 different flavors

► Served with tortilla chips & homemade Salsa.

Add: Guacamole \$4.00,
Queso cerveza by Bold Patriot Brewery \$3.00

BURRITOS



Big Roll-Up Stuffed Burrito \$14.00
House-made refried beans, cilantro-lime rice, heirloom peppers, Lettuce, cheddar jack cheese, Avocado

Your choice of- Steak, Chicken, Pastor, Pork belly, Shrimp or Beer battered crispy fish

Sauces: Chipotle sauce, chimichurri sauce, cilantro crème, bang-bang sauce, spicy ranch, poblano crème, verde, Rojo.

All Burritos are served with tortilla chips and homemade salsa

Chela's Chimichanga \$15.00
Refried beans, Rice, Cheese blend. Fried and topped with Queso, served with side Salad, Guacamole, Sour cream & House Pico de gallo.

Your choice of- Chicken, Steak, Pastor or Shrimp (Extra \$2.00 For Shrimp)

Add: Guacamole \$4.00,
Queso cerveza by Bold Patriot Brewery \$3.00

DESSERTS



Churros \$4.00
Served with chocolate sauce