

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

GREEN DAISY \$12

Jose Cuervo tequila, fresh mint and cucumber puree, Lime Juice, agave

MOJITO PERFECTO \$12

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

PAPI CHINGÓN \$14

Blanco + resp + mezcal, freshly squeezed lime juice, agave, orange liqueur, fresh mint leaves

BUBBLES, WINES & SPRITS

Champán (Champagne)	\$7.00
Rose	\$7.00
Jack Daniels	\$10.00
Tito's Vodka	\$10.00
Tanqueray Gin	\$10.00
Bullet Bourbon	\$10.00
Jose Cuervo Tradicional Silver Tequila	\$10.00
Johnnie Walker Scotch	\$10.00
Captain Morgan Run	\$10.00
Custom Cocktail	\$12.00

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

Non-ALC \$3.00

Coca-cola De Mexico Bottle
Jarritos: Orange, Pineapple, or Lime
Diet Coke
Fanta
Sprite
Dr. Pepper

Ginger Ale	\$3.00	Fiji Water	\$4.00
Perrier Water	\$4.00	Bottled Water	\$2.50
Topo Chico	\$4.00		



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 \$6.00

Corn tortillas with house-made fresca salsa

Add: Guacamole \$4.00, Queso Fundido

Macho Nacho \$13.00

Corn tortillas with queso cerveza by Bold Patriot brewery, mango pico de gallo, cilantro crème, black beans, street corn, green onions & jalapeños

Your choice of - chicken, pork, or steak

Fiesta Street Corn \$6.50

Corn on the cob, cilantro cream, queso cotija and house seasoning.

Chicken Taquitos \$9.00

Pulled chicken, diced bell peppers & onions, jack cheese blend, served with mango habanero salsa and salsa de la casa

Taco Chela's Tostada \$7.00

A crispy house-fried corn tortilla topped with Mexican rice, black beans, lettuce, queso fresco, sour cream, and flavorful pico de gallo.

Your choice of protein - Abodo Chicken, Steak, Pastor or Portabella Mushroom, Bangbang Shrimp \$2 | Crispy Fish (Cod) 2

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 \$11.00

House-fried tortilla bowl, spring mix, cilantro lime vinaigrette, mango pico de gallo, queso fresco, cocktail onions, roasted bell pepper, avocado, grilled street corn, and corn tortilla strips.

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

Taco Chela Bowl \$13.00

House-fried tortilla bowl, filled with spring mix and cilantro lime vinaigrette, accompanied by Mexican rice, black beans, grilled street corn, pico de gallo, queso cotija, avocado, roasted bell peppers, green onions, and corn tortilla strips.

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 Pollo \$14.00

Carne Asada \$14.00 Shrimp \$16.00

KID'S MENU

Cheese Quesadilla \$7.00

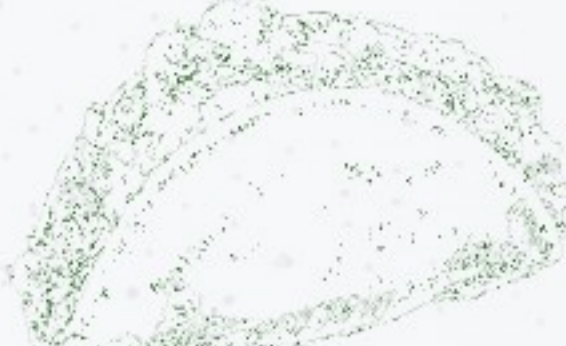
Served with rice and bean

Cheese and Beans Burrito \$8.00

Served with chips and salsa

Add: Guacamole \$4.00, Queso Fundido

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 \$5.00

Grilled seasoned shrimp paired with Bang Bang cream, red and green cabbage, Mango pico de gallo.

Crispy Fish \$5.00

Fried Cod, paired with chipotle cream, red cabbage, and house-made pico de gallo.

Portabella-Poblano \$4.00

Sauteed portabella mushrooms, kale, mango pico de gallo, roasted poblano peppers, avocado crème

Pork Belly \$4.00

Juicy pork belly paired with chipotle cream, red and green cabbage, Mango pico de gallo.

TACO CHELA EXCURSION \$34

► 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 Fundido

DESSERTS



Churros \$5.00

Served with chocolate sauce