

Chavela's

MEXICAN RESTAURANT • CROWN HEIGHTS, BROOKLYN

Chavela's

736 Franklin Ave, Brooklyn, NY 11238 • (718) 622-3100

Open daily 11am-11pm • Brunch daily 11am-3:30pm

★ House favorite **SPICY**  Vegetarian

Entradas

Guacamole Classic	\$13
pico de gallo, lime, cilantro	
Smoked Trout Guacamole	\$16
trout, chili de arbol, pico de gallo	
Trio of Salsas	\$4
pico de gallo, salsa verde, salsa roja	
Tamal con Rajas	\$6
rajas con queso, tomato, onion	
Esquites	\$8
corn, epazote, jalapeños, onions, chipotle mayo, cotija cheese	
Empanadas de Pollo con Chipotle	\$10
filled with chicken braised with tomato & chipotle, garlic, onion served with chipotle salsa	
Tostada	\$6
Avocado or Chicken Tinga Refried beans, lettuce, queso, crema	
Crab Tostada	\$8
chipotle mayo, cabbage, pickled jalapeno	
Aguachile Ceviche	\$14
shrimp, pico de gallo, olive oil, lime, salsa macha, micro cilantro, charred tortillas	
Ceviche de Tuna	\$14
yellow fin tuna, pico de gallo, chile de arbol, chipotle mayo, micro cilantro, chives	



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Camarones al Ajillo	\$15
garlic shrimp, guajillo peppers toasted telera bread	

Ensalada y Sopas

Caesar Salad	\$12
black garlic, anchovies, breadcrumbs, grano padano	

Sopa de Frijoles	\$8
black bean soup with queso, crema, pico de gallo	

Sopa Azteca	\$8
chicken, guajillo broth, queso, avocado, tortilla strips	

Gringa Quesadillas

Gringa Quesabirria quesadilla	\$14
beef brisket birria style, queso oaxaca & monterrey	

Gringa de Hongos quesadilla	\$12
roasted mushrooms, caramelized onions, garlic, jalapeño, oil, queso oaxaca & monterrey	

Gringa Tinga quesadilla	\$12
braised chicken with tomato, chipotle	

Gringa Camarones al Pastor quesadilla	\$14
shrimp al pastor style, monterrey jack, onions, cilantro	

Tacos

Tinga	\$5
chicken braised with tomato & chipotle, pico de gallo, lettuce	

Aguacate con Queso	\$5
avocado, queso fresco, black beans, pico de gallo, salsa verde	

Mole	\$5
chicken simmered in mole sauce, rice	

★ Birria	\$5
beef brisket birria style, cilantro, onion	

Carnitas	\$5
slow roasted pork, pickled onions & jalapenos	



Camarones	\$6
pan seared shrimp, pico de gallo with cabbage, chipotle mayo	
Pescado	\$6
fried pollock, pico de gallo with cabbage, chipotle mayo	
Hongos	\$5
roasted mushrooms, caramelized onions, garlic, jalapeño, oil	
Salmon al Pastor	\$6
salmon al pastor style, grilled pineapple, cilantro, onion, lime	

Platos Fuertes

★ Molcajete de Carnitas	\$22
slow roasted pork, cactus salad, avocado, refried beans served in a molcajete dish with corn tortillas and salsa borracha	
Camarones a la Mexicana	\$25
shrimp simmered with tomatoes, jalapenos and onions, served with rice	
★ Aurelia's Mole	\$21
chicken slowly simmered in mole poblano served with rice, black beans, tortillas	
Pescado a la Veracruzana	\$26
salmon baked with olives, capers, tomatoes, sweet peppers, rice	
Bistec Tampiquena	\$28
sirloin steak with roasted poblanos, onions, guacamole, queso quesadilla, refried beans, salsa verde	
Pastel Azteca	\$20
corn tortillas layered with roasted poblano peppers, corn, squash blossom, mushrooms, caramelized onions, queso oaxaca and crema topped with roasted tomato sauce, pickled onions	
Plato Don Carne	\$24
With chipotle chicken and beef birria. Served with rice, beans, guacamole, pico de gallo, queso fresco and soft tortillas.	
Plato Don Pescado	\$29
With shrimp and salmon al pastor. Served with rice, beans, guacamole, pico de gallo, queso fresco and soft tortillas.	
Camarones al Chipotle	\$24
shrimp, coconut rice, sweet plantains, chipotle salsa	
Flautas	\$17
chicken or potato; served with rice, beans, salsa verde, queso fresco, crema	



Chile Relleno	\$20
roasted poblano pepper stuffed with queso fresco, served in a light tomato sauce with rice and beans	
Costillas	\$19
braised pork short ribs in salsa verde served with rice, refried beans, corn tortillas	
Enchiladas	\$17
Chicken or cheese , choice of salsa verde or mole served with rice, black beans, queso fresco, crema	
Mariscos Enchiladas SPICY	\$22
shrimp, salmon, crabmeat, spicy tomato sauce, onions, avocado, rice, refried beans	
Fajitas Mixtas	\$24
shrimp, chorizo, sirloin steak, sweet peppers, onions, served with refried beans, rice, corn tortillas	

Brunch

Huevos Rancheros	\$20
3 fried eggs over corn tortillas, refried beans, served in salsa verde	
Huevos con Rajas	\$18
roasted poblano peppers, caramelized onions, crema, melted queso Oaxaca, refried beans, 2 over easy eggs	
Torrejas	\$18
tres leches french toast, berry compote, house made panela syrup	
Huarache	\$19
handmade corn masa huarache topped with refried beans, lettuce, queso fresco, crema, fried eggs, and a choice of carnitas, hongos or chicken tinga	
Chilaquiles	
Chicken 24 chorizo 23 Sirloin steak 31	
tortillas simmered in salsa verde, salsa roja or mole 2 fried eggs, queso fresco, crema, refried	
Huevos Divorciados	\$22
sirloin steak, 2 over easy eggs, corn tortillas, refried beans, salsa roja & salsa verde	
Plato Don Brunch	\$22
chilaquiles in salsa verde, roja or mole, scrambled eggs, refried beans, guacamole, pico de gallo, queso, roasted mushrooms, caramelized onions, served with corn tortillas	
Pollo a la Plancha	\$19
pan seared chicken breast, avocado salad with cherry tomatoes, red onions, radish salad, cilantro, lime olive oil	
Alambres	\$20
sliced sirloin steak, onions, sweet peppers, guajillo sauce, melted oaxaca cheese, refried beans, corn tortillas	



Burrito de Pollo Mole	\$17
chicken mole, rice, refried beans, pico de gallo, flour tortilla, topped with crema, queso fresco and pickled onions covered in mole salsa	
Burrito de Bistec	\$18
sirloin steak, caramelized onions, monterrey cheese, rice, refried beans, pico de gallo, flour tortilla, topped with crema and pickled onion, covered in salsa roja and salsa verde	
Enchiladas Suizas	\$19
egg, chorizo, corn tortillas, creamy salsa verde, monterrey cheese, queso, rice and refried beans	
Milanesa	\$15
breaded chicken, avocado, lettuce, tomato, jalapeño mayo, pinto bean spread	
Torta Mañanera	\$15
chorizo and scrambled egg sandwich, with jalapeño, onion, tomato, avocado	
Aguacate con Queso	\$15
avocado, queso Oaxaca, lettuce, tomato, chipotle mayo, pinto bean spread	

Prices and availability subject to change. Please ask your server about daily specials.

