



CHULLA VIDA

RESTAURANT

TASTE OF ECUADOR AND MORE

MENU

BREAKFAST - CHULLA VIDA

Tigrillo Zarumeño * \$15.5
Mashed green plantain with chicharrón, cheese, eggs, heavy cream, and cilantro.

Bolón de Verde Clásicos *
Mashed green plantain dumpling balls served with cheese and two eggs.
De Queso \$14
De Chicharrón \$15
Mixto (Cheese & Chicharrón) \$16
Add Seco de Pollo, Seco de Carne, or Bistec +\$4



Desayuno Montubio \$17.5
Mashed green plantain with cheese, bistec, peppers, onions, tomatoes, and eggs.



APPETIZERS - ANTOJITOS

Maduros  \$6
Fried sweet plantain.
With Cheese Sauce. \$9

Morochito \$7
Traditional beverage with cinnamon, sweetened with sugar or honey.

Calamari & Yuca  \$14
Fried calamari and yuca, served with curtido and garlic aioli.

Chicharrón Picado  \$8
Crispy fried pork belly pieces, served with ají criollo on the side.

Empanadas de Carne & Pollo (3)  \$9
Turnovers served with curtido and ají criollo.
Beef \$9
Chicken \$9

Empanadas de Queso (3) \$9
Cheese turnover, dusted with sugar.

Humita (1) \$7.99
Traditional Ecuadorian corn and cheese, wrapped in corn husk and steamed.

Llapingacho  * \$12
2 stuffed potato patties served with eggs, avocado, sausage, and peanut sauce.

Mote Pillo  \$12
White corn with scrambled eggs and scallions.

Patacones con Queso  \$6.5
Green plantain. \$9
With Cheese.

Salchipapas  \$9
French fries with beef frankfurter.

Canastas de Camarón \$12
Green plantain baskets filled with shrimp, house sauce, and curtido.



El Parcero * \$24
Grilled steak with chicharrón, sausage, rice, beans, yuca cake, avocado, sweet plantain, and a sunny-side-up egg.

Guatita  \$18
Beef tripe stew with rice, sweet plantains, and curtido.

ENTRÉES

Churrasco * \$20.5
Grilled steak sautéed with tomatoes, peppers, and onions, served with rice, a sunny-side-up egg, French fries, avocado, and curtido.

Tonga Manaba  \$24
Free-range chicken in a rich peanut and plantain sauce, served with rice and sweet plantain wrapped in a banana leaf.





Moros Chulla Vida

Seasoned rice, stewed beans, cheese sauce, sweet plantains, and choice of meat:

Grilled Chicken	\$20.5
Grilled Pork chop	\$20.5
Carne Asada	\$21.5
Ecuadorian- Style fried pork (fritada)	\$20.5



Sartenazos Chulla Vida

Rice, beans, chorizo, fried plantains, choice of meat:

Grilled Chicken	\$21
Grilled Pork chop	\$21
Ecuadorian-Style Fried Pork (Fritada)	\$21
Carne Asada	\$21.5

Bandera Tri-Color  \$21
Guatita (beef tripe in peanut sauce), shrimp ceviche, and chicken stew, served with rice, avocado, and sweet plantain.

Carne Asada \$19.5
Carne asada with rice, beans, sweet plantain, and curtido.

Chaulafan \$20
Ecuadorian fried rice with chicken, shrimp, pork, green onion, and eggs.

Picada de Mariscos \$32
Fried tilapia chicharrón, calamari, grilled shrimp, breaded shrimp, fried yuca, fried plantain, and chimichurri sauce. (serves 2)

Picada de Carne \$27
Pork chop, grilled chicken, sausage, grilled steak, fried yuca, fried plantain, and chimichurri sauce. (serves 2)

Pollo al Grill \$18.5
Grilled chicken with rice, beans, curtido, and sweet plantain.

Fritada Nubecita \$20
Ecuadorian-style fried pork, llapingachos, white corn, toasted corn, and curtido criollo.

Seco de Chivo \$19.5
Goat stew served with rice, curtido, and sweet plantain.

Seco de Costilla (Res) \$20.5
Rib beef stew served with rice, and sweet plantain.

Seco de Pollo \$19
Chicken stew served with rice and sweet plantain.

Lomo Saltado Chamba \$22

Flambéed Ribeye steak, peppers, onions, and tomatoes served with rice and French fries.

+ Chicken \$3 | Shrimp \$5 all three \$27



SEAFOOD



Barquito Chulla Vida  \$69
Grilled shrimp, fried calamari, shrimp ceviche, whole fish, breaded shrimp, fried yuca, fried plantains, and chef's sauce. (Serves 2-3)

Encocado de Camarones  \$20.5
Shrimp in coconut sauce with rice, avocado, and green plantain.

Encocado de Pescado  \$19
Tilapia in coconut sauce with rice, avocado, and green plantain.

Encocado Mixto  \$24.5
Tilapia, shrimp, calamari, and clams in coconut sauce with rice, avocado, and green plantain.

Pescado Frito Pompano (Carita)  \$24
Pan-fried Pompano with rice, beans, green plantains, and salad.
+ Garlic sauce \$3



Ceviche Peruano 🌿 \$22

A Peruvian signature dish, fresh fish marinated in lime juice, accompanied by sweet potato, onions, choclo, and fried corn.

+ Mixed (add shrimp) \$26

Ceviche Ecuatoriano 🌿 \$16.5

Traditional Ecuadorian ceviche with toasted corn, rice, and fried chifles.

Tilapia Frita 🌿 \$21

Pan-fried tilapia with rice, beans, green plantains, and salad.

+ Garlic sauce \$3

Camarones Empanizados \$20.5

Breaded shrimp with rice, beans, green plantains, and curtido.

Camarones al Ajillo 🌿 \$20.5

Shrimp in garlic sauce with wine, onions, heavy cream, fresh parsley, curtido, and green plantains.



Arroz Marinero 🌿 \$27

Classic coastal Ecuadorian dish with yellow rice, vegetables, shrimp, snow crab, calamari, mussels, clams, langoustine, and baby octopus.



SOUPS

Caldo de Patas \$20

Traditional Ecuadorian soup made with cow feet, chickpeas, yuca, and hominy.



Encebollado 🌿 \$21

Traditional Ecuadorian tuna fish soup with onions, tomatoes, toasted corn, served with chifles or rice.

+ Mixed (add shrimp) \$25

Locrito de Papas 🌿 \$16.5

Classic Ecuadorian potato soup with garlic, milk, queso fresco, cilantro, and avocado.

Caldo de Gallina Criolla \$19.5

Ecuadorian farm-fresh hen soup with boiled egg, yuca, and cilantro (free-range).



SALADS & VEGETARIAN DISHES

Chulla Vida Ensalada Fresca 🌿 \$13

Traditional fresh salad featuring tomatoes, red peppers, red onions, avocado, and cheese, served with a fresh lime vinaigrette.

+ Chicken \$15 | Shrimp \$18 | Steak \$16.5

Vegetariano Vida \$16

Rice, beans, llapingachos, sweet plantain, yuca cake, and curtido.

KIDS MENU



Arroz con Huevo & Beans * \$10

Sunny-side-up egg with rice and beans.

Chicken Tenders \$10

Served with fries.

Jared's Cheeseburger \$10

Served with fries.

Salchipapas \$8

Fries with beef frankfurter.



DESSERTS

Pastel Tres Leches \$8

Volcán de Chocolate \$8

Flan Chulla Vida \$8

WEEKEND SPECIALS

Friday-Sunday Only

Sopa Marinera \$27

Seafood soup with calamari, shrimp, tilapia, octopus, clams, crab legs, rice & fried plantain.



Cazuela de Pescado 🎲 \$23

From the coast Manabi, tilapia fish casserole made from green plantains in peanut sauce with rice & curtido.

+ Mixto (add shrimp) \$26

Ceviche Jipijapa 🎲 \$22

Fresh fish marinated in lime juice with peanut sauce, red onions, green peppers, cucumber, tomatoes, avocado & green plantain.



Caldo de Bola de Verde 🎲 \$20

Green plantain dumpling soup with meat & vegetables in peanut broth with corn & yuca.

SIDES

PATACONES	\$6.5	COLOMBIA SAUSAGE	\$7
CAMARONES	\$7.99	FRENCH FRIES	\$4.99
SECO DE POLLO	\$7.5	MADURO	\$4.5
PAN	\$2.25	MOTE	\$6
SECO DE CHIVO	\$8.5	BEANS	\$4
SECO DE CARNE	\$8.5	YUCA FRITA	\$8
GUATITA	\$8	RICE	\$4
MOTE CHOCLO	\$5.99	1 EGG	\$3
AVOCADO	\$5		



DRINKS

Smoothies With Water \$4.99
Milk \$6
Passion Fruit (Maracuyá)
Blackberry (Mora)
Tree Tomato (Tomate de Árbol)
Mango

Coffee & Tea
Morocho \$7
Coffee \$3.99
Hot Tea \$4
Milk \$3

Soda (Fountain Drinks) \$3.75
(free refill)
Coca-Cola
Diet Coca-Cola
Fanta
Sprite
Limonada
Té Helado

Juice & Water
Apple | Orange Juice \$4.8
Guitig Water \$3.5
Bottled Water \$2

Latin Bottle Beverages \$4.25
Manzana
Tropical
Inca Kola \$4.5
Fioravanti
Colombiana
Pony Malta
Postobon (colombiana)

Jarritos \$4.25
Naranja
Tamarindo
Limón
Piña
Sangría
Coca mexicana \$4.5

Agua De Sabores \$4.8

Avena \$6.5

Hot oatmeal drink (available hot or cold)

Thank you for dining at **Chulla Vida Restaurant!** For parties of 6 or more, an 18% gratuity will be added. We appreciate your support!



Contains Peanuts



GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

¡Celebra tu cumpleaños con nosotros!
Invita a 6 amigos y, si cada uno ordena un platillo, todas tus bebidas serán gratis.
Ven y disfruta tu cumpleaños con Chulla Vida
(Promoción válida solo para el cumpleaños).