

BREAKFAST - CHULLA VIDA

El Guayaco

Mashed green plantain with chicharrón, cheese, Colombian sausage, chesse sauce, and two eggs.

Bolón de Verde Clásicos *

Mashed green plantain dumpling balls served with cheese and two eggs.

	9-
De Queso	\$15
De Chicharrón	\$16
Mixto (Cheese & Chicharrón)	\$17
Add Seco de Pollo o Chivo	+\$4.5
Add Seco de Costilla de res	+\$5



\$20 Desayuno Montubio Mashed green plantain with cheese, bistec, peppers, onions, tomatoes, and eggs.



APPETIZERS - ANTOJITOS

Maduros 🐼 Fried sweet plantain.

\$6 With Cheese

Sauce. \$9

Salchipapas 🛞 \$9.5 French fries with beef frankfurter.

Calamari & Yuca \$14 Fried calamari and yuca, served with

curtido and tartar sauce

Chicharrón Picado 🐼 \$9

Crispy fried pork belly pieces, served with ají criollo on the side.

Empanadas de Carne & Pollo (3) 🕸

Turnovers served with curtido and ají criollo.

Beef Chicken

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

Patacones (8) \$7.5 With Cheese.

Humita (1)

Traditional Ecuadorian corn and cheese,

wrapped in corn husk and steamed.

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

\$19

Chicharrón con guacamole y **Patacones** Crispy fried pork belly pieces, with

guacamole and fried plantain

Canastas Encocado de Camarón \$13.5 Green plantain baskets filled with shrimp, house sauce, and curtido.

Canastas de Camarón \$13 Green plantain baskets filled with shrimp, house sauce, and curtido.





ENTRÉES

Churrasco *

\$21

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

Tonga Manaba 🧬 Free-range chicken in a rich peanut \$24.5 and plantain sauce, served with rice and sweet plantain wrapped in a banana leaf.

El Parcero *

Grilled steak with chicharrón, sausage, rice, beans, yuca cake, avocado, sweet plantain, and a sunny-side-up egg.

Guatita 💞

\$19

Beef tripe stew with rice, sweet plantains, and curtido.



Moros Chulla Vida

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

Grilled Chicken	\$21
Grilled Pork chop	\$21
NY Steak	\$22.5
Ecuadorian- Style pork (fritada)	\$21

Sartenazos Chulla Vida

Rice, beans, sausage. fried plantain, choice of meat:

Grilled Chicken	\$21.5
Grilled Pork chop	\$21.5
Ecuadorian-Style	
Fried Pork (Fritada)	\$21
NY Steak	\$22.5

Bandera Tri-Color 🧬 \$21.5

Guatita (beef tripe in peanut sauce), shrimp ceviche, and chicken stew, served with rice, avocado, and sweet plantain.

Carne Asada \$21.5

NY Steak, with rice, beans, sweet plantain, and curtido.

Chaulafan \$21

Ecuadorian fried rice with chicken, shrimp, pork, green onion, and eggs.

Picada de Mariscos

Fried tilapia chicharrón, calamari, grilled shrimp, breaded shrimp, fried yuca, fried plantain, and chimichurri sauce. (serves 2)

Picada de Carne

\$29 Pork chop, grilled chicken, sausage, NY Steak, fried yuca, fried plantain, and chimichurri sauce. (serves 2)

Pollo al Grill

\$20

\$34

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

\$20.5

Goat stew served with rice, curtido, and sweet plantain.

Seco de Costilla (Res)

Rib beef stew served with rice, and sweet plantain.

Seco de Pollo

\$20

Chicken stew served with rice and sweet plantain.

Lomo Saltado Chamba \$22.5

Flambéed Sirloin 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**



\$21

Shrimp in coconut sauce with rice, avocado, and green plantain.

Encocado de Pescado 🛞



\$20

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) 🛞



\$24.5

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



Ceviche Peruano 🥸 😘

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

Mixed (add shrimp) \$26

Camarones al Ajillo 🏽 🍪

\$21

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



Ceviche Ecuatoriano

\$20 Traditional Ecuadorian ceviche with toasted corn, rice, and fried chifles.

Arroz Marinero

\$27

\$22

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



Tilapia Frita 🛚 🕸

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

\$21

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

SOUPS

Caldo de Patas

Traditional Ecuadorian soup made with cow feet, chickpeas, yuca, and hominy. Caldo Costilla de Res 🍪

\$21

Rib beef stew, yuca, corn, plantain, and rice

Encebollado 🕸

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

Mixed (add shrimp) \$26

Caldo de Gallina Criolla

\$16

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

SALADS & VEGETARIAN DISHES

Chulla Vida Ensalada

Fresca 🞉

\$13

Vegetariano Vida Rice, beans, llapingachos, sweet

plantain, yuca cake, and curtido.

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

+ Chicken \$15 | Shrimp \$18 | Steak \$18.5

KIDS MENU

Arroz con Huevo & Beans * Sunny-side-up egg with rice and beans.

\$10

Chicken Tenders Served with fries.

\$10

Jared's Cheeseburger Served with fries.

Salchipapas

Fries with beef frankfurter.

\$8

DESSERTS

Pastel Tres Leches Volcán de Chocolate \$8

Chimborazo Ice Cream

\$11

WEEKEND SPECIALS

Friday-Sunday Only

Sopa Marinera \$27

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





Cazuela de Pescado 🌯 💲 \$24

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

+ Mixto (add shrimp) \$27

Ceviche Jipijapa 🦸 \$22

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



Mar y Tierra 🦸 💲 \$27

NY steak, grilled shrimp, rice, bean, guacamole & curtido.

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		

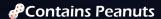
Almuerzos (Lunch) Lunes a Viernes 11am - 3pm



Smoothies With Water Milk	\$5.5 \$6.5
Passion Fruit (Maracuyá)	
Blackberry (Mora)	-11
Tree Tomato (Tomate de Árbo Mango	Jij
Coffee & Tea	
Morocho	\$7
Coffee Hot Tea	\$3.99
Milk	\$4 \$3
	40
Soda (Fountain Drinks)	\$3.75
Coca-Cola	(free refill)
Diet Coca-Cola	
Fanta Sprite	
Limonada	
Té Helado	
luico E Water	
Juice & Water	
Apple Orange Juice Guitig Water	\$4.8
Bottled Water	\$3.5 \$2
Latin Bottle Beverages	\$4.5
Manzana Tropical	
Inca Kola	\$4.5
Fioravanti	
Colombiana Pony Malta	
Postobon (colombiana)	
Jarritos	\$4.25
Naranja Tamarindo	
Limón	
Piña	
Sangría Coca mexicana	\$4.5
	C.FÇ
Agua de Jamaica	\$5
Avena	\$6.5

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

Hot oatmeal drink (available hot or cold)





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