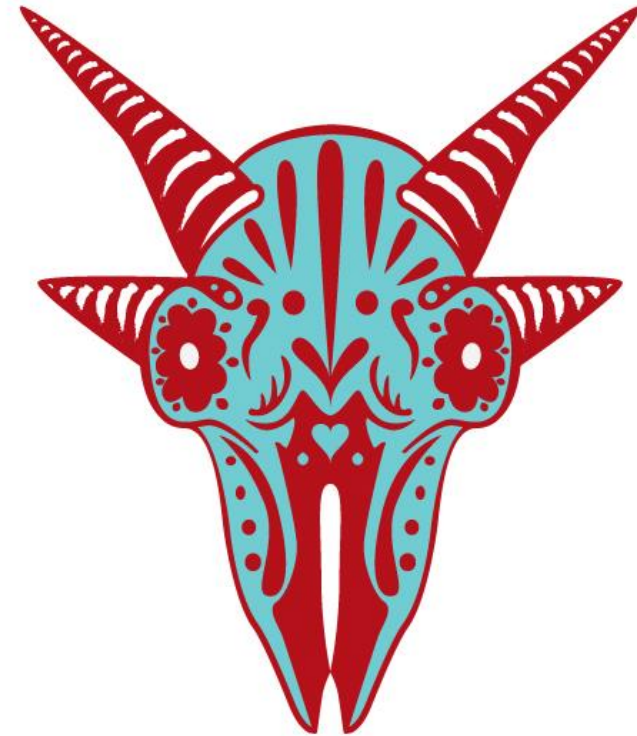


Delivery



Takeout



CHUPACABRA

LATIN KITCHEN + TAQUERIA

EL **HAPPY HOUR**

\$2 off Margaritas

\$1 off Beer

Mon – Fri 4 – 6:30pm

Sat – Sun 1 – 3:30pm

Everyday 10pm to close

Awning covered sidewalk café and summer garden.

Tequila Tuesday every Tuesday!

Yes We Cater!

info@chupacabradc.com

Discounts for police, military, and teachers.
Thank you for all you do!

822 H Street NE Washington DC
20002

202-505-GOAT (4628)

Sunday – Thursday

11:30am – 10pm

Friday – Saturday

11:30am – midnight

Soup / Salad

Chicken tortilla (1/2 gallon and gallon) (dairy free, GF)

Zesty chicken soup with rice, corn, cilantro, onion, avocado, and corn chips

1/4 tray portions	1/4 tray price	1/2 tray portions	1/2 tray price	Full tray portions	Full tray price
		6	\$25.00	12	\$50.00

Ensalada Tropical (vegan, GF)

Mixed salad, tomatoes, onion, Jicama, Chayote, cucumber, plantain crisps

**Choice of dressings: Mojo Vinaigrette (vegan, GF)*

	\$10.00		\$20.00		\$40.00
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Appetizers

Chips with Salsa (pint per 1/2 tray included) (dairy free, vegan, GF)

Crispy, thin, corn tortilla chips with either of our house salsas

Habanero Salsa or Salsa Verde (dairy free, vegan, GF)

	\$5.00		\$10.00		\$20.00
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Guacamole (per pint) (dairy free, vegan, GF)

Creamy mashed avocado with jalapenos and spices

			\$18.00		
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Queso (per pint) (dairy free, vegan, GF)

Cheese for dipping chips

			\$15.00		
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Tacos

Pollo Sofrito (dairy free)

Tender chicken simmered in sofrito and spices

Al Pastor (dairy free, GF)

Guajillo and pineapple marinated pork, slow roasted on a spit

Chorizo con Hominy (dairy free)

Annatto seasoned ground pork with fluffy hominy

Ropa Vieja (dairy free, GF)

Shredded beef, peppers, onions, sofrito, with plantain.

Beef Barbacoa (dairy free, GF)

Shredded beef braised in herbs.

Borrego del Fuego (dairy free, GF)

****Very hot tender leg of lamb with habanero and spices.*

Huevos Rumberos (veg, GF)

Scrambled egg, avocado, pico de gallo, cheese.

Primavera (dairy free, vegan, GF)

Squash and eggplant with chipotle black beans

Pescado de Jamaica (dairy free, GF)

Marinated Tilapia and fried golden brown

Cuban Lechon delicioso (dairy free, GF)

Roasted pulled pork in mojo

15 tacos	\$43.00	30 tacos	\$87.00	60 tacos	\$175.00
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*choice of flour or gluten free corn tortillas

*all tacos are garnished with cilantro, onion, and radish unless otherwise specified

Arroz con frijoles (dairy free, vegan, GF)

Black beans with our signature cilantro corn rice.

1/4 tray portions	1/4 tray price	1/2 tray portions	1/2 tray price	Full tray portions	Full tray price
	\$16.00		\$32		\$64

Chef's Specials

Cubano – Cuban Sandwich

Herb roasted pork, ham, Swiss, and pickles on a toasted loaf with mustard

		each	\$7.00		
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Pan con Lechon

Roasted pulled pork with potato sticks on toasted Cuban bread

		each	\$7.00		
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Yuca con Chicharrones (dairy free, GF)

Yuca fried golden brown, served with seasoned crispy pork medallions

	\$17.50		\$35.00		\$70.00
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Arepas South American Corn Cake

Jamon con Queso

Honey roasted ham and queso fresco

		each	\$6.50		
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Queso Fresco

Cheese

		each	\$4.00		
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Desserts

Postre de Chocolate con Dulce de Leche

Chocolate brownie drizzled with dulce de leche

			\$50.00		\$100.00
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Beverages

Water, Sprite, Coke, Diet Coke, Jarritos (multiple flavors)

		each	\$2.00		
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Sides

Add Avocado (dairy free, vegan, GF)

		10	\$20.00		
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Add Cheese (GF)

		pint	\$10.00		
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Extra Tortilla

		30	\$10.00		
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Sour Cream

		pint	\$6.00		
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Pico de gallo

		pint	\$8.00		
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