



CHUPACABRA

LATIN KITCHEN + TAQUERIA

822 H Street NE Washington DC
20002

202-505-GOAT (4628)

Sun – Thurs 11am – 11pm

Friday 11am – 2am

Saturday 11am – 2am

Chef's Specials

| | | |
|---|---|------------------|
| <u>Sopa de Res</u> | 6 | (dairy free, GF) |
| <i>Beef soup with rice and hearty vegetables, garnished with lime and mint</i> | | |
| <u>Cocktail de Camarones</u> | 9 | (dairy free, GF) |
| <i>Chilled shrimp with avocado, onion, cilantro, and mango in a sweet gazpacho with plantain crisps</i> | | |
| <u>Cubano</u> – Cuban Sandwich | 7 | |
| <i>Herb roasted pork, ham, baby Swiss, and pickles on a toasted loaf with mustard</i> | | |
| <u>Plato de Cosecha</u> | 8 | (vegan) |
| <i>Corn cilantro rice, squash, eggplant, black beans, guacamole, pico de gallo, and tortillas.</i> | | |

Arepas South American Corn Cake

| | | |
|--|-----|--|
| <u>Usted</u> | 6 | |
| <i>Choose your filling (see tacos below)</i> | | |
| <u>Jamon con Queso</u> | 6.5 | |
| <i>Honey roasted ham and queso fresco</i> | | |
| <u>Queso Fresco</u> | 4 | |

Tacos

| | | |
|--|-----|------------------|
| <u>Pollo Sofrito</u> | 3.5 | (dairy free) |
| <i>Tender chicken simmered in sofrito and spices</i> | | |
| <u>Al Pastor</u> | 3.5 | (dairy free, GF) |
| <i>Guajillo and pineapple marinated pork, slow roasted on a spit</i> | | |
| <u>Chorizo con Hominy</u> | 3 | (dairy free) |
| <i>Annatto seasoned ground pork with fluffy hominy</i> | | |
| <u>Primavera</u> | 3 | (vegan, GF) |
| <i>Squash and eggplant with chipotle black beans</i> | | |
| <u>Pescado de Jamaica</u> | 3 | |
| <i>Marinated Tilapia, Panko crusted and fried golden brown</i> | | |
| <u>Beef Barbacoa</u> | 3 | (dairy free, GF) |
| <i>Shredded beef braised in herbs and Argentine Malbec.</i> | | |
| <u>Borrego del Fuego</u> | 4 | (dairy free, GF) |
| <i>***Very hot tender leg of lamb with habanero and spices.</i> | | |

*choice of flour or gluten free corn tortillas

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

Make it a Bowl 8

Cilantro corn rice and black beans topped with your choice of one or two fillings and garnished with cilantro, onion, and radish.

Make it a Salad 8

Mixed green salad topped with your choice of one or two fillings and garnished with cilantro, onion, and radish.

Appetizers

| | | |
|--|---|------------------|
| Chips with Salsas | 3 | (vegan, GF) |
| <i>Crispy, thin, corn tortilla chips with either of our house salsas</i> | | |
| <i>Add Pico de Gallo .75</i> | | |
| Guacamole with Chips | 5 | (vegan, GF) |
| <i>Cool, creamy mashed avocado studded with jalapenos and spices and served with crispy, thin tortilla chips</i> | | |
| Yuca con Chicharrones | 5 | (dairy free, GF) |
| <i>Yuca fried golden brown, served with seasoned crispy pork medallions and house salsa</i> | | |
| Jardin De Chupacabra | 3 | (vegan, GF) |
| <i>House pickled vegetables and hot peppers... the perfect snack!</i> | | |

Soup / Salad

| | | |
|---|---|------------------|
| <u>Chicken tortilla</u> | 5 | (dairy free, GF) |
| <i>Zesty chicken soup with rice, corn, fresh cilantro, onion, avocado, and corn chips</i> | | |
| <u>Ensalada Tropical</u> | 7 | (vegan, GF) |
| <i>Mixed green salad, tomatoes, onion, Jicama, Chayote, cucumber, fried plantain crisps</i> | | |
| <i>*Choice of dressings: Mojo Vinaigrette (vegan, GF) or Ranchero Picante</i> | | |

Sides

| | | |
|--|------|-------------|
| Habanero Salsa or Salsa Verde – Free with purchase | | (vegan, GF) |
| Nopales Pico de gallo | .75 | (vegan, GF) |
| <i>Tender cactus, garden tomatoes, cilantro, jalapenos, onion and lime juice</i> | | |
| Guacamole | 2.50 | (vegan, GF) |
| Pickled Jalapenos | .50 | (vegan, GF) |
| Arroz con frijoles | 4 | (vegan, GF) |
| <i>Black beans with our signature cilantro corn rice.</i> | | |
| Add Avocado | 2 | (vegan, GF) |
| <i>You might as well, it's good on everything</i> | | |
| Add Cheese | .75 | (GF) |

Desserts

| | | |
|--|---|--|
| Postre de Chocolate con Dulce de Leche | 6 | |
| Ice Cream con Dulce de Leche | 4 | |
| Ice Cream | 2 | |