

COFFEE	Small	Medium	Large
Drip	1.80	2.25	2.55
Iced	2.25	2.65	3.15
Cappuccino/ Latte	3.50	4.00	4.50
Specialty Latte	4.05	4.50	5.00
Iced Latte	3.90	4.40	4.90
Iced Specialty Latte	4.25	4.75	5.20
Caramel Macchiato	4.05	4.50	5.00
Mocha	4.05	4.50	5.00
Au Lait	2.35	2.85	3.35
Hot Chocolate	1.95	2.25	2.55

Soy milk, almond milk, hazelnut milk, or extra shot 0.75

HOUSE DRINKS one size

Espresso 3.05	Cortado Condensada 4.05
Americano 3.15	Caribbean 4.05
Cubano 3.15	Viennese 2.75
Cortadito 3.35	Vietnamese 2.75

TEA one size 3.50 hot / 3.65 iced

All Kilogram Teas are organic

- Black** Earl Grey, English Breakfast, Masala Chai
- Green** Emerald Spring, Jasmine Green
- White** Jasmine Peach
- Herbal** King Crimson, Blend 333

TEA LATTES one size

- Chai, Mate, Rooibos, London Fog 3.85
- Dirty Chai 4.25

COLD DRINKS	Small	Medium	Large
Papelón con limón	2.75	3.15	3.65
Horchata	2.75	3.15	3.65
Limonada	2.75	3.15	3.65
Limonana	2.95	3.35	3.85
Dragon Limonada	3.25	3.65	4.05

FROZEN DRINKS	Small	Medium	Large
Frozen Caramel	3.95	4.25	4.75
Frozen Mocha	3.95	4.25	4.75



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(781) 662-5555

TAKE-OUT MENU

OPEN FOR BREAKFAST, BRUNCH,
LUNCH, DINNER

Modern, Lively, Friendly Location.
 Fresh & Flavorful Food.
 Delicious Hot & Cold Drinks.

ENSALADAS

Add grilled chicken 2.95

La Remolacha **GF** **V**

Beets, carrots, scallions, tomato, hearts of palm, guava balsamic vinaigrette 6.75

La Cortada **GF** **V**

Romaine lettuce, apples, black beans, corn, queso fresco, onion, kalamata olives, crispy tortillas, toasted sesame vinaigrette 6.75

Cobb Salad **GF**

Romaine lettuce, corn, chicken, cheese, tomato, bacon, onions, sherry sesame vinaigrette 7.25

La Verde **GF** **V**

Spinach, cranberries, beets, Oaxaca cheese, toasted almonds, cilantro lime vinaigrette 6.75

QUINOA BOWLS 7.95

Add roasted vegetables, chipotle chicken, pork, shredded beef 1.75

Peru **GF** **V**

Garbanzo beans, scallions, corn salsa, avocado, cilantro lime vinaigrette

Ecuador **GF** **V**

Lettuce, black beans, queso seco, salsa, sliced avocado, spicy ranchera sauce

Bolivia **GF** **V**

Red and green peppers, onions, beets, corn, cilantro, tomatillo sauce

Colombia **GF** **V**

Hearts of palm, carrots, kalamata olives, scallions, crispy tortillas, chipotle sauce

Chile **GF** **V**

Roasted squash, cranberries, red and green peppers, queso seco, cilantro lime vinaigrette

AREPAS 100% Homemade corn flour buns

Catira Arepa **GF** **V**

Yellow cheddar filling 5.75

Domino **GF** **V**

Black beans, sweet plantains, queso fresco 5.95

Pernil **GF**

Roasted pork, cheese, sliced tomato 6.50

Choriqueso **GF**

Oaxaca cheese, chorizo, onions, sliced tomato 6.95

Reina Pepiada **GF**

Cilantro lime avocado chicken salad 7.00

Carne Mechada **GF**

Venezuelan seasoned shredded beef, queso seco, black beans 6.95

Caprese Arepa **GF**

Sliced tomato, ham, oaxaca cheese, basil pesto 6.95

CACHAPAS Venezuelan sweet corn pancakes served with curtido salad

Hamon y Queso **GF**

Ham and cheese 9.95

Mechada **GF** **V**

Queso Blanco and shredded beef 9.95

Traditional **GF** **V**

Queso Blanco (white cheese) 8.75

DESAYUNO Breakfast

Chilaquiles **GF**

Crispy tortillas tossed with your choice of green or red sauce, queso seco, chipotle shredded chicken, drizzled crema fresca and two over easy eggs 9.95

Desayuno Criollo **GF**

Scrambled eggs, pico de gallo, cheese, served with two thin arepas and grilled chorizo 9.95

Tostadas Francesas **V**

Cinnamon swirl challah bread topped with toasted almonds, sliced bananas and panela syrup 8.95

Venezuelan Benedicts **GF**

Crispy thin arepas topped with chorizo, Chihuahua cheese, poached eggs, guasacaca cream sauce, served with yuca fries 9.95 (make it florentino 0.75)

Huevos Tanpiqueños **GF**

Sliced grilled skirt steak, two eggs, arepas, salsa, cheese enchilada, black beans 11.95

El Cerdo Omelet **GF**

Queso blanco, chorizo, scallions, served with black beans and yuca fries 9.95

El Periquero Omelet **GF** **V**

Spinach, salsa, cheese, chipotle aioli, served with black beans and yuca fries 8.95 (add chorizo 1.00)

La Qchara Pancakes **V**

Three buttermilk pancakes with panela syrup 6.95

Centro American Breakfast **GF**

Two over easy eggs, cheese enchilada, ranchera sauce, served with bacon and sweet plantains 9.95

Perico Arepa **GF**

Scrambled eggs, salsa, cheese, chipotle sauce 5.75

Empanadas **V**

Two flour empanadas stuffed with sweet plantains, cheese, served with black beans, chipotle aioli 8.95

GF Gluten Free

V Vegetarian

During normal kitchen operations, there is a possibility for food items to come into contact with gluten proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

Huevos Rancheros **GF**

Two crispy corn tortillas with a black bean spread, two eggs, salsa, queso fresco, served with sweet plantains and black beans 9.95

Breakfast Quesadilla

Scrambled eggs, Chihuahua cheese, bacon, served with yuca fries 8.95

Mexican Burrito

Scrambled eggs, pico de gallo, spinach, cheddar cheese, Mexican mayo, served with yuca fries 8.95 (add bacon or chorizo for an extra 1.75)

Breakfast Torta

Scrambled eggs, bacon, Chihuahua cheese, sliced avocado, chipotle aioli, served with yuca fries 8.95 (add ham for an extra 0.75)

CHIA PUDDING 4.50

Chia seed soaked in coconut and almond milk, mixed with organic honey and vanilla extract

Mexico **GF** **V**

Ginger chia pudding topped with shredded coconut and sliced bananas

Guatemala **GF** **V**

Traditional chia pudding topped with raspberries, sliced almonds and coconut

Nicaragua **GF** **V**

Cocoa chia pudding topped with goji berries, banana, cocoa powder

Argentina **GF** **V**

Cinnamon chia pudding topped with dried dates, dried cherries, sliced toasted almonds

Brazil **GF** **V**

Traditional chia pudding topped with mango, strawberry, shredded coconut

ACOMPANANTES *sides*

Sliced Avocado **GF** **V**

Served with balsamic vinegar and olive oil 3.95

Yuca fries **GF** **V**

Served with guasacaca sauce 3.95

Sweet plantains **GF** **V**

Topped with queso fresco 2.95

Tostones **GF** **V**

Crispy green plantains with chipotle aioli 4.95

Guacamole 2.95 **GF** **V**

TORTAS 8.95

Mexican sandwich served on Telera bread with yuca fries

Pollo

Chipotle chicken, cheese, avocado, onions, lettuce, black bean spread, chipotle aioli

Cubano

Roasted pork, ham, Chihuahua cheese, pickles, spicy mustard

Pernil

Roasted pork, tomato, avocado, onion, chipotle aioli

Choriqueso

Chorizo, Oaxaca cheese, tomato, avocado, onions, lettuce, black bean spread, chipotle aioli

Sloppy Torta

Shredded beef, fried egg, chihuahua cheese, chipotle aioli

Vegetal **V**

Roasted vegetables, Oaxaca cheese, tomato, lettuce, onion, avocado, black bean spread, chipotle aioli

ENTRADAS *appetizers*

Sopa del Dia *seasonal*

Our daily take on soups

Datiles **GF**

Eight almond stuffed dates wrapped in maplewood smoked bacon and Cabrales cheese 7.95

Chipotle Panela Wings

Eight chicken wings in a chipotle panela sauce, sesame seeds, scallions, carrots 7.95

Arepitas con Nata **GF** **V**

Eight mini arepas served with crema fresca 5.75

Tequenos **V**

Queso blanco cheese wrapped in a crispy dough, served with chipotle aioli (6) 6.95

Chips and Salsa 3.95 **GF** **V**

PLATOS PRINCIPALES

Las Carnitas **GF**

Three soft corn tacos each filled with shredded beef, chipotle chicken and roasted pork, sliced avocado, crema fresca, served with rice 10.95

Pabellon Criollo **GF**

Venezuelan seasoned shredded beef, served with black beans, rice, and sweet plantains 10.95

Fish Tacos **GF**

Three grilled tilapia tacos with Salvadorian slaw, chipotle aioli, served with rice and black beans 12.95

Taco Asado **GF**

Three grilled skirt steak tacos with cilantro, white onions, served with black beans and rice 14.95

Arroz con Pollo **GF**

Marinated chicken simmered with rice, carrots, red and green peppers, topped with roasted vegetables and tomatoes 10.95

Burrito

Choice of chicken, beef, or pork with black beans, rice, salsa, cheese, served with yuca fries 9.95

Vegetarian Burrito **V**

Roasted vegetables, quinoa, black beans, salsa, cheese, served with yuca fries 9.95

Stuffed Avocados **GF** **V**

Avocados stuffed with spicy quinoa, pico de gallo, chipotle aioli, served with curtido salad 12.95

Carne Asada **GF**

Grilled marinated skirt steak served with a cheese enchilada, rice and guacamole 15.95

Enchiladas Mole **GF**

Three chicken enchiladas, mole sauce, crema fresca, sliced almonds, served with rice and black beans 10.95

El Toston **GF**

Flattened crispy green plantains used as bread, chipotle chicken, queso seco, salsa rosada, lettuce, tomato and onions served with roasted vegetables 9.95

Sizzling Fajitas **GF**

Choose your favorite: beef, chicken or mixed, sautéed with onions and peppers, served with lettuce, cheese, salsa, crema fresca and guacamole. 12.95 (extra 1.00 for beef, extra 2.00 for mixed)

Tostadas de Pollo **GF**

Crispy corn tortilla with black bean spread, shredded lettuce, queso fresco, topped with chipotle chicken, homemade corn salsa and chopped avocados, served with rice and black beans 11.95

Portobello Tacos **GF** **V**

Three grilled marinated Portobello mushroom tacos, salsa, scallions served with black beans and rice 10.95

Quesadillas

Chipotle shredded chicken, Mexican cheese, corn salsa and sliced avocado served with yuca fries 9.95

POSTRES 4.95

Tres leches cake **V**

A sponge cake soaked in three kinds of milk

Flan **GF** **V**

Traditional Venezuelan quesillo

KIDS MENU 10 AND UNDER 3.95

Cheese Empanada

Served with yuca fries

Choice of Cheese or Chicken Quesadilla **GF**

Served with yuca fries

Chicken Taco **GF**

Served with yuca fries

Scrambled Eggs **GF**

Two eggs scrambled with yuca fries

Buttermilk Pancakes

Two buttermilk pancakes with syrup

RAW JUICES 12 oz. one size 5.75

Caracas Kale, apple, lime, cucumber, ginger

Valencia Pineapple, carrot, pear, apple, mint

Maracaibo Beet, carrot, spinach, lime, ginger

Amazonas Spinach, kale, celery, cucumber, apple, ginger

Cojedes Apple, beets, carrot, kale

Merida Cucumber, apple, pear, cinnamon, ginger

NATURAL SMOOTHIES

12 oz. 6.95 / 20 oz. 8.00

* Add granola, chia, flax seed 0.50 *

* Add gojiberries, vita boost 0.75 *

* Add vegan protein 1.75 *

Isabella Avocado, banana, lime, agave, almond milk

Victoria Banana, blueberry, spinach, chia, honey, almond milk

Magdalena Strawberries, banana, cashews, dates, vanilla

Oscar Raspberry, banana, honey, granola, coconut milk

Lorenzo Pineapple, mango, spinach, banana, coconut milk

Emily Banana, dates, pear, carrots, soy milk

Nubia Banana, blueberry, soaked almonds, almond butter, honey, soy milk

Paulina Pineapple, mango, chia, vanilla, coconut water

David Dates, agave, cocoa, cashews, almond butter, coconut water

Juan Carrot, kale, spinach, banana, apple, coconut water

Before placing your order, please inform us if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.