

## ANTOJITOS appetizers

**GUACAMOLE Y SALSA CON TOTOPOS** pico de gallo, guacamole, housemade spiced corn chips 8.95

**SOPA DE LA CASA: POZOLE ROJO** hominy corn and chicken in a chile guajillo broth accompanied by avocado, radishes, oregano and fresh lime 7.95

**CALAMARES FRITOS** crisped calamari with guacamole~tomatillo dipping salsa 8.95

**TAMAL DE RAJAS CON PIPIÁN VERDE** corn masa baked with chile poblano and cotija cheese in toasted green pumpkin seed and tomatillo pipián 7.95

**SETAS A LA DIABLA** portobello mushrooms in a “devilish” spicy salsa of ancho and pasilla chiles with a basket of warm corn tortillas...great to share! 8.95

**ELOTE DEL MERCADO** market style corn on the cob with lime, mayo, chile piquín and queso cotija 5.95

**CREPAS DE HUITLACOCHÉ** traditional dish of huitlacoche “corn mushroom” folded into crepes with poblano crema and baked with queso chihuahua 11.95

**JÍCAMA PICANTE** market style crisp jícama seasoned with chile piquín, lime and salt 7.95

**TAMAL DE VAGRE** traditional pre-columbian spiced catfish and nopal cactus baked in a cornhusk with fresh epazote leaves and chile jalapeño 8.95

**TAQUITOS DE PAPA CON SALSA DE CHILE DE ARBOL** crisped corn tortillas filled with potato and chile poblano with mexican crema, chile de árbol salsa, guacamole 8.95

**CHALUPAS CON CHORIZO CASERO** “little boats” of corn masa with housemade chorizo, guacamole, black beans, queso fresco and crema 9.95 \*\* vegetarian at your request\*\*

**QUESO FUNDIDO CON RAJAS POBLANAS**  
mexican “fondue” of baked queso chihuahua with vegetarian roasted poblano chiles served with warm tortillas...great to share! 10.95

**QUESO FUNDIDO CON CHORIZO CASERO**  
mexican “fondues” of baked queso chihuahua with housemade spicy guajillo pork chorizo served with warm tortillas...great to share! 10.95

**PLÁTANOS CON CREMA** sweet plantains with crema and housemade queso fresco 6.95

## TAQUERÍA

### Mexico City Style Tacos and Quesadillas

#### TACOS

traditional tacos, soft corn tortillas 5.95 each

#### QUESADILLAS

grilled flour tortillas with La Palapa’s three cheeses 6.95 each  
homemade queso fresco, cotija añejo and monterrey jack cheese

**QUESADILLA SENCILLA** simply the best ~ housemade queso fresco, cotija añejo ~ monterrey jack cheese

#### Choose from:

**AL PASTOR DE PORK** roasted pineapple~chile rubbed pork

**TINGA DE POLLO** chile chipotle barbequed chicken

**BISTEC** char-grilled marinated skirt steak

**CHORIZO** homemade chile guajillo sausage

**CAMARONES** shrimp with poblanos

**HONGOS** mushrooms with shallots and epazote

**RAJITAS POBLANAS** roasted chile poblano and sweet onion

**ESQUITES DE ELOTE Y EPAZOTE** corn sautéed with epazote

## ENSALADAS salads

**CÉSAR CARDINI** invented by Cesar Cardini in Tijuana, Mexico ~ crisp romaine hearts, toasted pine nuts queso añejo, anchovy and spiced croutons tossed with lime~anchovy dressing 8.95  
add grilled shrimp or chicken 11.95 add grilled steak 15.95

**ROMANTICA** romaine hearts, avocado, red beets, queso fresco, dried cranberries, toasted pine nuts in roasted cumin and lime dressing 9.95

**PALMITOS Y AGUACATE** hearts of palm, mixed greens, avocado, tomato, spiced croutons fresh oregano vinaigrette 8.95 add grilled shrimp or chicken 11.95 add grilled steak 15.95

**NOPALITOS** grilled cactus and radish salad with mixed greens, fresh lime juice, queso fresco 8.95

\*\* Many of our authentic Mexican dishes are vegetarian and/or vegan ~ please ask your server \*\*