

# PLATOS FUERTES entrées

## ~ CARNES Y AVES ~

### ARRACHERA AL TEQUILA CON JALAPEÑOS

**TORREADOS** grilled skirt steak in tequila~lime  
marinade, roasted spring onions and jalapeños, green rice, charro  
beans 21.95

### BARBACOA DE CORDERO AL CHILE ANCHO ESTILO

**CATALINA** barbecued lamb shank  
braised with chile ancho and avocado leaves, guacamole, black beans,  
red tomato rice 19.95

**COCHINITA PIBIL** yucatan pork roasted in banana leaves and  
achiote~citrus salsa  
xnipec of pickled red onion and habanero ~ saffron rice and sweet  
plantains 18.95

**PATO AL MOLE NEGRO OAXAQUEÑO** grilled duck breast  
in rich black mole

typical of Oaxaca ~ made from 26 magical ingredients ~ red tomato  
rice, swiss chard 20.95

**POLLO CON PLÁTANOS Y SALSA VERDE** grilled chicken  
breast with tomatillo salsa fresca  
sweet plantains, baked rice tortita, black beans 17.95

**ENCHILADAS FUNDIDAS DE CARNE ASADA** grilled skirt  
steak enchiladas in arbol salsa

melted queso chihuahua, avocado, romaine, sweet onion, crema, queso  
fresco ~ red tomato rice 21.95

**ENCHILADAS DE POLLO VERDES O EN MOLE ROJO**  
chicken enchiladas in your choice

of tomatillo green salsa or rich red mole, housemade queso fresco,  
mexican crema, sweet onion 17.95

~ VEGETARIANOS ~

**CHILE RELLENO** roasted poblano chile stuffed with housemade  
queso fresco and queso añejo

lightly battered and baked in a spiced tomato sauce, black beans, red  
tomato rice 17.95

**PLATO VEGETARIANO AZTECA** La Palapa's vegetarian  
plate: three potato taquitos,

guacamole, salsa de arbol, rice tortita, grilled nopal cactus, black beans  
17.95

**PLATO VEGAN TEPOZTECO** La Palapa's vegan plate:  
huitlacoche "corn mushrooms"

guacamole, pico de gallo, sautéed swiss chard, grilled nopal cactus,  
pinto beans 17.95

**ENCHILADAS DE HONGOS VERDES** mushroom and queso fresco enchiladas in tomatillo salsa

with housemade queso fresco, mexican crema, sweet vidalia onion 17.95

~ PESCADO Y MARISCOS ~

**TACOS DE PESCADO CON CREMA DE CHIPOTLE Y GUACASALSA**

three soft corn tacos of achiotte rubbed tilapia filet with crisped chile pasilla and romaine

sides of chipotle crema and avocado~tomatillo salsa, red tomato rice, black beans 18.95

**CALAMARES A LA DIABLA** calamari pan seared with a “devilish” spicy salsa of ancho~pasilla chiles refried vegetarian pinto beans, red tomato rice 16.95

**PESCADO A LA TALLA “ZIHUATANEJO”** traditional from the Pacific Coast ~ fresh catfish filet in guajillo chile and achiotte barbeque, saffron rice, sautéed green beans 17.95

**CAMARONES CON MOLE ROJO DE MORELOS** shrimp with red guajillo chile mole

from Morelos, red tomato rice, refried vegetarian pinto beans 18.95

**CAMARONES AL MOJO DE AJO** shrimp sautéed with golden  
roasted garlic cloves

red tomato rice, slow cooked black beans 17.95

**PESCADO AL PIPIÁN VERDE** baked tilapia in mild Yucatecan  
green pumpkinseed pipián

with roasted chile serrano ~ saffron rice, sautéed swiss chard 18.95

**CAMARONES EN SALSA DE TAMARINDO** shrimp in  
tamarind~ancho~pasilla salsa  
saffron rice, sautéed green beans 18.95

**PARA ACOMPAÑAR** sides 4.95

**ESQUITES** epazote sautéed corn **CHORIZO CASERO** spicy guajillo  
chorizo

**NOPAL ASADO** grilled cactus **CHAYOTES DIANA** chayotes in spicy  
crema

**EJOTES** shallot sautéed green beans **TORTITA DE ARROZ** baked  
rice tortita

**ACELGAS** garlic sautéed swiss chard **CEBOLLITAS** taquería style  
grilled spring onions

**ARROZ rice** 3.95

**FRIJOLES**

**beans** 3.95

**ARROZ Y FRIJOLES** half and half ~ your choice!

**ARROZ ROJO** red tomato rice **FRIJOLES PINTOS** vegetarian pinto  
beans

**ARROZ VERDE** green tomatillo rice **FRIJOLES NEGROS** vegetarian  
black beans

**AL AZAFRÁN** vegetarian saffron rice **FRIJOLES CHARROS** smoky  
bacon spicy pintos

~\*~ substitutions 2.00 ~\*~

La Palapa's Salsas, Moles and Queso Fresco are made daily in the traditional manner using natural and organic ingredients  
service charge of 20% added to parties of six or more  
we are unable to take more than 3 credit cards per table - gracias!

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

La Palapa Cocina Mexicana  
[www.lapalapa.com](http://www.lapalapa.com)