

# COMIDA ~\*~ LUNCH

## 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 “devlish” 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 house made 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

## **TORTAS sandwiches**

All sandwiches served on fresh bolillo roll

**MOLLETES** refried vegetarian pinto bean sandwich, home made queso fresco, monterrey jack cheese and pico de gallo ~mixed greens salad with fresh oregano vinaigrette  
9.95 add housemade chorizo 10.95

**TORTA DE POLLO** a La Palapa Specialty ~ grilled marinated chicken breast sandwich with monterrey jack, pico de gallo and fresh guacamole ~ choice of arroz y frijoles or chile dusted papas fritas 11.95

**PEPITO** grilled tequila and lime marinated skirt steak sandwich with avocado, lettuce, tomato, pickled jalapeño and smoky chipotle crema ~ choice of arroz y frijoles or chile dusted papas fritas 14.95

**TORTA DE PESCADO** crisped tilapia filet with a fresh lime-crema, yucatecan style salsa xnipec of pickled red onion and chile habanero and lettuce ~ choice of arroz y frijoles or chile dusted papas fritas 13.95

**HUEVOS y DESAYUNO** eggs ~ Mexican breakfast

**all day!**

**HUEVOS A LA MEXICANA** eggs scrambled with, tomato, onion, jalapeño with guacamole  
black beans topped with homemade queso fresco, and warm corn tortillas 9.95

**HUEVOS RANCHEROS CON SALSA VERDE** two eggs atop crisp corn tortillas  
piled high with black beans, green tomatillo sauce, crema, queso fresco and guacamole 10.95

**HUEVOS CHORIQUESO** eggs scrambled with our homemade chorizo and two cheeses:  
homemade queso fresco and monterrey jack cheese, guacamole, black beans and corn tortillas 10.95

**ESPECIALIDADES de la CASA** specialties of the house

**ENCHILADAS DE POLLO VERDES o MOLE ROJO** spicy chicken enchiladas topped with queso fresco, crema and onion in a choice of tomatillo green sauce or red mole 15.95

**ENCHILADAS DE HONGOS VERDES o MOLE ROJO** spicy vegetarian enchiladas of mushrooms  
with queso fresco, crema and onion in a choice of tomatillo green sauce or red mole 14.95

**CHILAQUILES VERDES** corn tortillas covered in tomatillo green sauce topped with queso fresco  
and mexican crema and radishes 8.95 add grilled chicken or two eggs 11.95 add grilled skirt steak 15.95

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

lightly battered in a spiced tomato sauce with red tomato rice and  
black beans 15.95

**ARRACHERA AL TEQUILA CON JALAPEÑOS  
TORREADOS** grilled choice cut skirt steak

marinated in lime and tequila, roasted onions and jalapeños,  
green rice and pinto beans 21.95

**PECHUGA DE POLLO EN CREMA POBLANA** grilled  
chicken with poblano crema and sweet corn

served with red tomato rice and black beans 14.95

**CAMARONES al MOJO DE AJO** sautéed shrimp with  
golden garlic cloves, red tomato rice, black beans 16.95

**CAMARONES CON MOLE ROJO DE MORELOS** shrimp in  
a deep, red chile mole with red tomato rice black beans with queso  
fresco 17.95

**TACOS DE PESCADO CON CREMA DE CHIPOTLE Y  
GUACASALSA** three soft corn tacos of achiote rubbed tilapia filet  
with crisped chile pasilla and romaine, sides of chipotle crema and  
avocado~tomatillo salsa, red tomato rice, black beans 18.95

**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

## **COMIDA CORRIDA**

**Monday to Friday**

**~ LUNCH PRIX FIXE SPECIAL ~**

CHOOSE ONE 12.95

### **Menu #1**

#### **SOPA DE LA CASA: POZOLE ROJO**

hominy corn ~ chicken soup in a zesty broth

accompanied by avocado  
radishes, oregano and fresh lime

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#### **TACO DE TINGA DE POLLO**

chipotle barbecued chicken taco  
freshly made with soft corn tortillas  
and

#### **QUESADILLA SENCILLA**

grilled flour tortillas stuffed with

our three cheeses: añejo,  
monterrey jack and homemade queso fresco

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dessert

## **Flan de Kahlua**

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## **Menu #2**

### **ENSALADA DE LA CASA**

mixed greens and radishes tossed with  
oregano vinaigrette

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### **ENCHILADA DE HONGOS VERDE**

**or MOLE ROJO**

spicy vegetarian enchilada of mushroom

in tomatillo green sauce or a delicious  
red mole with queso fresco  
mexican crema and sweet onion  
with red tomato rice and black beans

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dessert

## **Flan de Kahlua**

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**¡No Substitutions ~ Gracias!**

**~ lunch special not available for deliv**