

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 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 ****

La Palapa Cocina Mexicana
www.lapalapa.com