

ANTOJITOS appetizers

GUACAMOLE Y SALSA CON TOTOPOS pico de gallo, house guacamole, cumin spiced corn chips 9.

SOPA DE LA CASA: POZOLE ROJO hominy corn, chicken, chile guajillo broth, avocado radishes, oregano and fresh lime 8.

CALAMARES FRITOS crisped calamari, guacamole~tomatillo dipping salsa 11.

TAMALES DE RAJAS two corn masa vegetarian tamales baked in a corn husk with chile poblano, queso cotija 8.

ELOTE DEL MERCADO market style corn on the cob with lime, mayo, chile piquín, queso cotija 6.

CREPAS DE HUITLACOCHÉ corn mushroom folded into crepes, poblano crema, queso chihuahua 12.

JÍCAMA PICANTE street cart style ~ crisp jícama seasoned with chile piquín, lime and salt 8.

TAQUITOS DE PAPA crisp corn potato and chile poblano tacos, crema, chile de árbol salsa, guacamole 9.

CHALUPAS CON CHORIZO CASERO little boats of corn masa, housemade guajillo chorizo guacamole, black beans, queso fresco, crema 10. ~ vegetarian at your request ~

QUESO FUNDIDO CON RAJAS POBLANAS mexican fondue of baked queso chihuahua vegetarian roasted poblano chiles. warm flour tortillas 11.

QUESO FUNDIDO CON CHORIZO CASERO mexican fondue of baked queso chihuahua housemade spicy guajillo pork chorizo, warm flour tortillas 12.

PLÁTANOS CON CREMA sweet plantains, crema, housemade queso fresco 8.

TAQUERÍA Mexico City Style Tacos and Quesadillas

TACOS traditional tacos, two soft corn tortillas ~ cilantro and sweet onion 6. each

QUESADILLAS two grilled flour tortillas, La Palapa's three cheeses: queso fresco, cotija, monterrey 7. each

~ Rellenos ~ Fillings to choose from:

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

AL PASTOR DE PORK roasted pineapple~chile rubbed pork

TINGA DE POLLO chile chipotle barbequed chicken

BISTEC char-grilled marinated skirt steak

CHORIZO housemade chile guajillo sausage

CAMARONES tender shrimp, poblanos, xnipec

HONGOS mushrooms, shallots, epazote

RAJITAS POBLANAS roasted chile poblano, sweet onion

ESQUITES DE ELOTE Y EPAZOTE sautéed corn, epazote

ENSALADAS salads

CÉSAR CARDINI invented by Cesar Cardini in Tijuana, Mexico ~ crisp romaine hearts, toasted pine nuts queso añejo, anchovy, croutons, lime~anchovy dressing 9. grilled shrimp or chicken 12. grilled skirt steak 17.

ROMANTICA romaine hearts, avocado, beets, queso fresco, dried cranberries, pine nuts, cumin~lime dressing 11.

PALMITOS Y AGUACATE hearts of palm, mixed greens, avocado, tomato, fresh oregano vinaigrette 9. grilled shrimp or chicken 12. grilled skirt steak 17.

NOPALITOS grilled nopal cactus, radishes, mixed greens, fresh lime juice, queso fresco 8.

~ Many of our authentic Mexican dishes are naturally gluten free, vegetarian and/or vegan ~

HUEVOS y DESAYUNO eggs and breakfast

egg whites only to any egg dish add 1.50

PAN FRANCES ESTILO TORREJAS mexican style french toast, piloncillo~cinnamon syrup, fresh fruit 10.

HUEVOS A LA MEXICANA eggs scrambled with tomato, onion, jalapeño, guacamole, black beans 10.

HUEVOS RANCHEROS VERDES two eggs atop crisp corn tortillas , black beans, green tomatillo salsas crema, queso fresco and guacamole 11.

OMELET DE CHORIZO omelet of house made chile guajillo spiked chorizo and monterrey jack cheese salsa de chile de arbol, papas poblanas, warm corn tortillas 10.

OMELET DE RAJAS POBLANAS omelet of chile poblano, sweet onion and monterrey jack cheese crema de poblanos, papas poblanas, warm corn tortillas 10.

BISTEC CON HUEVOS grilled tequila marinated skirt steak, two eggs any style, roasted poblano rajitas papas pablanas, guacamole 17.

CHILAQUILES VERDES corn tortilla casserole smothered in green tomatillo salsa, sweet onion, epazote crema and queso fresco 9. grilled chicken or two eggs 12. grilled steak and eggs 17.

HUEVOS EN CHALUPAS La Palapa eggs benedict ~ little boats of corn masa, poached eggs guajillo chorizo, crema poblana with roasted papas poblanas 13. grilled cactus, cebolla en escabeche~ pickled red onions, guacamole, corn tortillas 12.

HUEVOS CHORIQUESO scrambled eggs with guajillo chorizo, queso fresco and monterrey jack cheeses guacamole, black beans, warm corn tortillas 12.

HUEVOS TAPATÍOS traditional in Guadalajara~ two eggs any style with a fresh tomatillo salsa, spicy chorizo grilled cactus, cebolla en escabeche~ pickled red onions, guacamole, corn tortillas 13.

HUEVOS MOTULEÑOS Yucatecan rancheros ~ two eggs atop crisp corn tortillas layered with pinto beans chile~tomato salsa with fresh sweet peas, smoked bacon, queso fresco, crema, sweet plantains 13.

TORTAS y ESPECIALIDADES sandwiches and specialties

MOLLETES vegetarian pinto bean sandwich, housemade queso fresco, monterrey jack cheese, pico de gallo ~ with mixed greens in fresh oregano vinaigrette 10. add homemade chile guajillo chorizo 11.

TORTA DE POLLO grilled chicken breast sandwich with melted monterrey jack cheese pico de gallo and guacamole ~ choice of arroz y frijoles or chile dusted papas fritas 12.

PEPITO grilled tequila~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 16.

TORTA DE PESCADO crisped tilapia filet with a fresh lime-crema, yucatecan style salsa xnipec of pickled red onion and habanero and lettuce ~ choice of arroz y frijoles or chile dusted papas fritas 14.

ENCHILADAS DE POLLO VERDES chicken enchiladas in tomatillo salsa verde housemade queso fresco, mexican crema, sweet maya onion 16.

ENCHILADAS DE POLLO EN MOLE ROJO chicken enchiladas in rich red mole from Morelos housemade queso fresco, mexican crema, sweet maya onion 16.

ENCHILADAS DE HUITLACOCHÉ huitlacoche~corn mushrooms baked with queso chihuahua avocado, lettuce, cilantro, sweet onion, crema, queso fresco, tomatillo salsa verde 20.

TACOS DE PESCADO three soft corn tacos of achiote rubbed tilapia filet, crisped chile pasilla, romaine chipotle crema, avocado~tomatillo salsa, red tomato rice, black beans 20.

CHILE RELLENO roasted poblano chile stuffed with queso fresco and queso cotija añejo lightly battered in spiced tomato salsa, saffron rice and black beans 16

ARRACHERA AL TEQUILA lime~tequila marinated grilled skirt steak with chargrilled jalapeños and mexican spring onions, red tomato rice and pinto beans 22.

POLLO CON CREMA POBLANA Y ESQUITES grilled chicken breast with sweet corn~poblano crema red tomato rice and black beans 16.

CAMARONES AL MOJO DE AJO shrimp with golden garlic cloves, red rice and black beans 17.

LA PALAPA BRUNCH SPECIAL 15.

ESPECIALES DE ZIHUATANEJO PLAYA LA ROPA

CHOOSE ONE:

FRESH LIME FROZEN MARGARITA

fruit flavors add 1. each to brunch price

BLOODY MARÍA OR BLOODY MARY

TEQUILA Y CERVEZA

dos xx amber or lager and a shot of blanco tequila

MIMOSA

ORANGE JUICE

~*~

FRUTA DEL DÍA

fresh fruit of the day

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CHOOSE ONE:

PAN FRANCES ESTILO TORREJAS

mexican style french toast ~bolillo mexican bread
in a vanilla batter~ with piloncillo~cinnamon
syrup and sliced bananas

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HUEVOS A LA MEXICANA

eggs scrambled with tomato, onion and jalapeno
guacamole, black beans and warm corn tortillas

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HUEVOS RANCHEROS VERDES

two eggs on crisped corn tortillas
with black beans, green tomatillo salsa crema,
homemade queso fresco and guacamole

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MOLLETES

vegetarian pinto bean sandwich, queso fresco
monterrey jack cheese and pico de gallo
~ mixed greens in fresh oregano vinaigrette
with chorizo add 2. to brunch special price

Coffee or Pot of Tea

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No substitutions ~ Gracias!
** not available for delivery **

COCTELES ESPECIALES

special brunch cocktails

** BLOODY MARÍA **

LA ESPECIAL DE LA CASA

silver tequila and spiced tomato juice
in a tall chile-piquín rimmed glass
spicy escabeche pickles 9.

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TEQUILA CON SANGRITA

tequila silver shot and a chile-tomato chaser 8.

CITRON MARY

citrus infused vodka bloody mary
spicy escabeche pickles 9.

PROSECCO MIMOSA

blood orange, mionetto prosecco split 11.

GINGER PROSECCOTINI

fresh ginger, mionetto prosecco split 11.

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CHELADA corona, sol or negra modelo
lime juice and ice ~ salted glass 6.

MICHELADA corona, sol or negra modelo
ice, lime juice, salsa maggi, salsa valentine
chile piquín salted glass 6.

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AGUAS FRESCAS 4.

NON-ALCOLHOLIC REFRESHMENTS

tamarind, hibiscus, limeade
house made ginger ale
organic pomegranate juice
pineapple, cranberry, orange juice

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CAFECITOS

CAFÉ de OLLA

a mexican specialty!
coffee slowly brewed with piloncillo
raw sugar, cinnamon and orange peel 3.

CAFÉ con LECHE 4.

CAPPUCCINO 4.

ESPRESSO 3. / ESPRESSO DOUBLE 5.

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CHOCOLATE MEXICANO

"LA ABUELITA"

a steaming mug of hot chocolate milk 4.