

PLATOS FUERTES entrées

~ CARNES Y AVES ~

ARRACHERA AL TEQUILA CON JALAPEÑOS TORREADOS grilled skirt steak
tequila~lime marinade, roasted spring onions, jalapeños, green rice, charro beans 22.

BARBACOA DE CORDERO CATALINA chile ancho barbecued lamb shank
braised with avocado leaves, guacamole, black beans, red tomato rice 21.

COCHINITA PIBIL Yucatán pork roasted in banana leaves, achiote~citrus salsa
xnipec of pickled red onion and habanero ~ saffron rice, sweet plantains 19.

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 22.

ENCHILADAS DE POLLO VERDES chicken enchiladas in tomatillo salsa verde
housemade queso fresco, mexican crema, sweet maya onion 18.

ENCHILADAS DE POLLO EN MOLE ROJO chicken enchiladas in rich red mole
housemade queso fresco, mexican crema, sweet maya onion 18.

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 21.

POLLO CON PLÁTANOS Y SALSAS VERDES grilled chicken breast, tomatillo salsa fresca
sweet plantains, baked rice tortita, black beans 19.

~ VEGETARIANOS ~

CHILE RELLENO roasted poblano chile stuffed with housemade queso fresco and queso añejo
lightly battered, spiced tomato salsa, black beans, saffron rice 18.

PLATO VEGETARIANO AZTECA La Palapa's vegetarian plate: three potato taquitos,
guacamole, salsa de arbol, rice tortita, grilled nopal cactus, black beans 18.

PLATO VEGAN TEPOZTECO La Palapa's vegan plate: huitlacoche corn mushrooms
guacamole, pico de gallo, sautéed swiss chard, grilled nopal cactus, pinto beans 18.

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

~ PESCADO Y MARISCOS ~

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.

CALAMARES A LA DIABLA calamari pan seared in "devilish" spicy ancho~pasilla chiles salsa
vegetarian pinto beans, red tomato rice 20.

PESCADO AL PIPIÁN VERDE baked tilapia, Yucatecan green pumpkinseed pipián
with roasted chile serrano ~ saffron rice, sautéed swiss chard 19.

PESCADO A LA TALLA "ZIHUATANEJO" traditional from the Pacific Coast ~
tilapia filet in guajillo chile and achiote barbeque, saffron rice, sautéed green beans 19.

CAMARONES EN MOLE ROJO grilled shrimp, red guajillo chile mole
from Morelos, red tomato rice, vegetarian pinto beans 19.

CAMARONES AL MOJO DE AJO shrimp sautéed, golden roasted garlic cloves
red tomato rice, slow cooked black beans 19.

CAMARONES TAMARINDO shrimp in tamarind~ancho~pasilla salsa, saffron rice, green beans 19.

PARA ACOMPAÑAR sides 5.

CEBOLLITAS grilled spring onions

NOPAL ASADO grilled cactus

ACELGAS garlic sautéed swiss chard

CHORIZO CASERO spicy guajillo chorizo

ESQUITES epazote sautéed corn

EJOTES shallot sautéed green beans

ARROZ rice 4.

ARROZ Y FRIJOLES half and half

FRIJOLES beans 4.

ARROZ ROJO red tomato rice

ARROZ VERDE green tomatillo rice

ARROZ AZAFRÁN vegetarian saffron rice

FRIJOLES PINTOS vegetarian pinto beans

FRIJOLES NEGROS vegetarian black beans

FRIJOLES CHARROS smoky bacon spicy pintos

La Palapa's Artisanal Salsas, Chorizo, Moles and Queso Fresco are house made
in the traditional manner using natural and organic ingredients
~ substitutions 2. ~ service charge of 20% added to parties of six or more
we are only able to accept 3 credit cards per table ~ gracias~