

ANTOJITOS appetizers

GUACAMOLE POR ORDEN hand crushed guacamole made to order for you ~ choose your “picante” level
basket of warm corn tortillas or house made cumin spiced corn chips 14.

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 tamales baked in corn husks with chile poblano, epazote, queso cotija 8.

SETAS A LA DIABLA portobello mushrooms, “devilish” spicy ancho~arbol~pasilla chile salsa
basket of warm corn tortillas 9.

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 crisped 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 and maya onions, 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 with La Palapa’s three cheeses
housemade queso fresco, cotija añejo and monterrey jack cheese 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, toasted pine nuts
in roasted cumin~lime dressing 11.

PALMITOS Y AGUACATE hearts of palm, avocado, mixed greens, 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 gluten free, vegetarian and/or vegan ~ please ask your server ~