

TACOS & QUESADILLAS Mexico City Style

TACOS soft corn tortilla ~ cilantro and sweet onion 6. each

QUESADILLAS grilled flour tortillas ~ three cheeses 7. each

BISTEC char-grilled skirt steak

TINGA DE POLLO chipotle bbq chicken

LENGUA beef tongue

HONGOS mushrooms, shallots, epazote

RAJAS POBLANAS roasted poblano, sweet onion

QUESADILLA SENCILLA three cheeses ~ housemade queso fresco, cotija, monterrey jack

AL PASTOR PORK pineapple~chile rubbed pork

BARBACOA REZ slow braised beef rib

CHORIZO housemade chile guajillo sausage

ESQUITES sautéed corn, epazote

CAMARONES shrimp, poblanos, xnipec

TACOS TAQUIZA special plate of three soft corn tacos stuffed with your choice of:

tender slow braised prime beef rib barbacoa, skirt steak, al pastor pork, chicken tinga, guajillo chorizo

camarones, lengua beef tongue, hongos mushrooms, corn esquites, poblano rajás

two salsas: spicy salsa macha and medium spicy chile de árbol, red tomato rice, slow cooked black beans 22.

TACOS DE PESCADO three soft corn tacos of achiote rubbed mahi mahi filet, crisped chile pasilla, romaine chipotle crema, avocado~tomatillo salsa, red tomato rice, black beans 23.

PIÑA ASADA grilled pineapple 5.

CEBOLLITAS grilled spring onions 5.

JALAPEÑOS TORREADOS charred whole jalapeños 5.

~ ANTOJITOS appetizers ~

GUACAMOLE POR ORDEN hand crushed guacamole made to order for you ~ choose "picante" level basket of warm corn tortillas or house made cumin spiced corn chips 14. available with crudité add 1.

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

SOPA DE LA CASA: POZOLE ROJO hominy corn, chicken, guajillo broth, avocado, radish, oregano, lime 9.

SETAS A LA DIABLA portobello mushrooms, "devilish" ancho~arbol~pasilla chile salsa, corn tortillas 9.

CALAMARES FRITOS crisped calamari, guacamole~tomatillo dipping salsa 12.

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 13.

JÍCAMA PICANTE street cart style ~ crisp jícama seasoned with chile piquín, lime and salt 9.

TAQUITOS DE PAPA crisped potato and chile poblano tacos, crema, chile de árbol salsa, guacamole 10.

QUESO FUNDIDO: RAJAS baked queso chihuahua, vegetarian poblanos, maya onion, flour tortillas 12.

QUESO FUNDIDO: CHORIZO CASERO baked queso chihuahua, housemade guajillo chorizo, flour tortillas 13.

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

CHALUPAS CON CHORIZO CASERO little boats of corn masa, housemade guajillo chorizo guacamole, black beans, queso fresco, crema 12. ~ vegetarian at your request ~

~ ENSALADAS ~

ROMÁNTICA romaine hearts, avocado, roasted beets, queso fresco, dried cranberries, pine nuts, roasted cumin~lime dressing 12.

CÉSAR CARDINI invented by Cesar Cardini in Tijuana, Mexico ~ crisp romaine hearts, toasted pine nuts queso añejo, anchovy, croutons, lime~anchovy dressing 12.

NOPALITOS grilled nopal cactus, radishes, tender boston lettuce, fresh lime juice, queso fresco 10.

PALMITOS tender boston lettuce, hearts of palm, avocado, tomato, fresh oregano vinaigrette 11.

SALAD ADD ONS: grilled shrimp or chicken 4. grilled skirt steak 7.

~ Many authentic Mexican dishes are gluten free, vegetarian and/or vegan ~ please ask your server ~

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 12.

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

HUEVOS RANCHEROS VERDES two eggs atop bgcrisp corn tortillas, black beans, tomatillo salsas, crema, queso fresco, guacamole 13.⁵⁰

HUEVOS MOTULEÑOS Yucatecan rancheros ~ two eggs atop crisp corn tortillas layered with pinto beans chile~tomato salsa, fresh sweet peas, smoked bacon, queso fresco, crema, sweet plantains 14.

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 13.

OMELET DE RAJAS POBLANAS omelet of chile poblano, sweet onion and monterrey jack cheese crema de poblanos, papas poblanas, warm corn tortillas 11.

BISTEC CON HUEVOS grilled tequila marinated skirt steak, two eggs any style, roasted poblano rajas papas poblanas, guacamole 21.

CHILAQUILES VERDES corn tortilla casserole smothered in green tomatillo salsa, sweet onion, epazote and mexican crema and radishes 10. add: two eggs 12. grilled chicken 14. steak & eggs 20.

HUEVOS EN CHALUPAS La Palapa eggs benedict ~ little boats of corn masa, poached eggs guajillo chorizo, crema poblana with roasted papas poblanas 14.

HUEVOS CHORIQUESO scrambled eggs with guajillo chorizo, queso fresco and monterrey jack cheeses guacamole, black beans, warm corn tortillas 13.

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 16.

GRANOLA DE LA CASA organic agave roasted oats, coconut, amaranth, flax & pumpkin seeds pecans, greek yogurt, agave syrup, fresh berries 11.

TORTAS sandwiches

AVOCADO TOAST avocado bolillo toast, home made natural queso fresco, olive oil, spiced pepitas ~ mixed greens, fresh oregano vinaigrette 10. add chorizo 12. add 2 eggs 12. add bacon 12.

MOLLETES vegetarian pinto bean open face sandwich, queso fresco, monterrey jack cheese, pico de gallo ~ mixed greens, fresh oregano vinaigrette 10. add chorizo 12. add 2 eggs 12. add bacon 12.

TORTA DE POLLO grilled chicken breast sandwich, melted monterrey jack cheese pico de gallo, guacamole ~ choice of arroz y frijoles or chile dusted papas fritas 13.

PEPITO grilled tequila~lime skirt steak sandwich, avocado, lettuce, tomato, house made pickled jalapeño smoky chipotle crema ~ choice of arroz y frijoles or chile dusted papas fritas 18.

TORTA DE PESCADO crisped tilapia filet, fresh lime-crema, salsa xnipec of pickled red onion habanero and lettuce ~ choice of arroz y frijoles or chile dusted papas fritas 16.

ESPECIALIDADES specialties

ENCHILADAS DE POLLO VERDES chicken enchiladas in tomatillo salsa verde housemade queso fresco, mexican crema, sweet maya onion 17.

ENCHILADAS DE POLLO MOLE ROJO chicken enchiladas in rich red mole from Morelos housemade queso fresco, mexican crema, sweet maya onion 17.

ENCHILADAS DE HUITLACOCHÉ huitlacoche~corn mushrooms baked with queso chihuahua avocado, lettuce, cilantro, sweet onion, crema, queso fresco, tomatillo salsa verde 24.

CHILE RELLENO roasted poblano chile stuffed with queso fresco and queso cotija añejo lightly battered in spiced tomato salsa, saffron rice and black beans 20.

ARRACHERA AL TEQUILA lime~tequila marinated grilled skirt steak with chargrilled jalapeños and mexican spring onions, red tomato rice and canario pinto beans 25.

POLLO CON CREMA POBLANA Y ESQUITES grilled chicken breast with sweet corn~poblano crema red tomato rice and black beans 18.

CAMARONES AL MOJO DE AJO shrimp with golden garlic cloves, red rice and black beans 20.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

LA PALAPA BRUNCH SPECIAL 16.

CHOOSE ONE DRINK

FRESH LIME FROZEN MARGARITA

fruit flavors add 1. each to brunch price

**BLOODY MARÍA
MIMOSA**

**BLOODY MARY
ORANGE JUICE**

~*~

FRUTA DEL DÍA

fresh fruit of the day

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CHOOSE ONE ENTREE

GRANOLA DE LA CASA

organic agave roasted oats, coconut, amaranth, flax-pumpkin seeds, pecans, greek yogurt, fresh berries

PAN FRANCES TORREJAS

mexican style french toast ~bolillo mexican bread
vanilla batter, piloncillo~cinnamon syrup, bananas

HUEVOS A LA MEXICANA

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

HUEVOS RANCHEROS VERDES

two eggs on crisped corn tortillas, black beans
salsa verde, crema, queso fresco and guacamole

MOLLETES

vegetarian pinto bean open face sandwich
queso fresco, monterrey jack cheese, pico de gallo
~ mixed greens in fresh oregano vinaigrette

AVOCADO TOAST

avocado bolillo toast, home made natural queso fresco, olive
oil, spiced pepitas. mixed greens, fresh oregano vinaigrette

Coffee or Pot of Tea

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

New! BOTTOMLESS BRUNCH!

by popular demand we are taking our
amazing Brunch Special to the next level

1.5 Hours of Bottomless Brunch per person:

Groups up to 6 \$32 per person

Groups over 6 \$38 per person

tax and gratuity not included

NYS Law prohibits serving alcohol to intoxicated guests

COCTELES ESPECIALES

BLOODY MARÍA

silver tequila and spiced tomato juice
in a tall chile-piquín rimmed glass
housemade jalapeño pickles 10.

CITRON MARY

citrus infused vodka bloody mary
housemade jalapeño pickles 11.

TEQUILA CON SANGRITA

tequila sliver shot, chile-tomato chaser 8.

PROSECCO MIMOSA

blood orange, mionetto prosecco split 13.

PROSECCOTINI GINGER

fresh ginger, mionetto prosecco split 13.

CARAJITO

licor 43 on the rocks, espresso on the side 13.

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MICHELADAS

Beer Cocktails ~ Cura Crudas ~ Hangover Cures!

FROZEN CHELADA

XX Lager, frozen margarita, salt 9.

CHELADA

lime juice, salt 7.

MICHELADA

lime, maggi, valentina, piquín salt 7.

OJO ROJO

clamato, olive brine, piquín salt 7.

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AGUAS FRESCAS 3.

tamarind, hibiscus, limeade
watermelon, house made ginger

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CAFECITOS

CAFÉ de OLLA 3.

coffee slowly brewed with sweet piloncillo
cinnamon and orange peel

CAFÉ con LECHE 4.

CAPPUCCINO 4.

ESPRESSO 3. / ESPRESSO DOUBLE 5.

CHOCOLATE MEXICANO "LA ABUELITA"

steaming mug of cinnamon scented
hot chocolate milk 4.