

## 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 red 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
- 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
- TAQUITOS DE PAPA CON SALSA DE CHILE DE ÁRBOL** 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 house made 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

## HUEVOS y DESAYUNO eggs and breakfast

egg whites only to any egg dish add 1.50

- PAN FRANCÉS ESTILO TORREJAS** mexican style french toast ~ bolillo mexican bread in a vanilla batter~ with piloncillo~cinnamon syrup and sliced bananas 9.95
- HUEVOS A LA MEXICANA** eggs scrambled with tomato, onion, jalapeño and guacamole, black beans with homemade queso fresco and warm corn tortillas 9.95
- HUEVOS RANCHEROS CON SALSA VERDE** two eggs atop crisp corn tortillas with black beans, green tomatillo salsa, crema, queso fresco and guacamole 10.95
- OMELET DE CHORIZO** omelet of home made chile guajillo spiked chorizo and monterrey jack cheese topped with salsa de chile de arbol, served with papas poblanas and warm corn tortillas 9.95
- OMELET DE RAJAS POBLANAS** omelet of chile poblano, sweet onion and monterrey jack cheese topped with crema de poblanos served with papas poblanas and warm corn tortillas 9.95
- BISTEC CON HUEVOS** grilled tequila marinated skirt steak and two eggs any style with roasted poblano rajas and papas pablanas and guacamole 15.95
- CHILAQUILES VERDES** corn tortilla casserole smothered in green tomatillo salsa, sweet onion, epazote, crema and queso fresco 8.95 add grilled chicken or two eggs 11.95 add grilled steak and eggs 15.95
- HUEVOS EN CHALUPAS CON CHORIZO Y CREMA DE CHILE POBLANO** "little boats" of corn masa topped with chile guajillo chorizo, poached eggs and poblano crema with papas poblanas 11.95
- HUEVOS CHORIQUESO** scrambled eggs with our homemade chorizo, queso fresco and monterrey jack cheese, guacamole, black beans and warm corn tortillas 10.95
- HUEVOS TAPATÍOS** traditional in the style of Guadalajara, two eggs any style with a fresh tomatillo salsa accompanied by homemade spicy chorizo, grilled cactus, cebolla en escabeche~ pickled red onions, guacamole and corn tortillas 11.95
- HUEVOS MOTULEÑOS** a Yucatecan specialty, two eggs atop crisp corn tortillas in a sauce of fresh sweet peas, smoked ham and charred tomato with pinto beans, sweet plantains, queso fresco and crema 11.95

## PARA ACOMPAÑAR brunch sides

- PAN DE ELOTE** basket of freshly baked cornbread mini~muffins sweet corn kernels and chile poblano ~ smoky chile chipotle honey 5.95
- PAPAS POBLANAS** new potatoes with chile poblano and sweet onions 4.95

## TORTAS y ESPECIALIDADES sandwiches and house specialties

- MOLLETES** vegetarian pinto bean sandwich, housemade queso fresco, monterrey jack cheese, pico de gallo ~ with mixed greens in fresh oregano vinaigrette 9.95 add homemade chile guajillo chorizo 10.95
- 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 11.95
- 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 14.95
- TORTA DE PESCADO** crisped tilapia filet with a fresh lime-crema, yucatecan style salsa xnipec of pickled red onion and chile habanero and lettuce ~ choice of arroz y frijoles or chile dusted papas fritas 13.95
- ENCHILADAS DE POLLO VERDES** o **MOLE ROJO** chicken enchiladas with queso fresco crema and sweet onion in a choice of tomatillo green salsa or a morelos style red mole 15.95
- ENCHILADAS DE HONGOS VERDES** o **MOLE ROJO** vegetarian enchiladas of mushroom with queso fresco, crema and onion in a choice of tomatillo green salsa or morelos style red mole 14.95
- CAMARONES AL MOJO DE AJO** shrimp with golden garlic cloves, red rice and black beans 16.95
- CHILE RELLENO** roasted poblano chile stuffed with queso fresco and queso cotija añejo lightly battered in a spiced tomato sauce with red tomato rice and black beans 15.95
- ARRACHERA AL TEQUILA CON JALAPEÑOS TORREADOS** grilled choice cut skirt steak marinated in lime and tequila, roasted onions and jalapeños, red tomato rice and pinto beans 21.95
- PECHUGA DE POLLO A LA PARRILLA CON CREMA DE POBLANA Y ESQUITES** grilled chicken with poblano crema and fresh corn kernels served with red tomato rice and black beans 14.95

## LA PALAPA BRUNCH SPECIAL

14.95

### ESPECIALES DE ZIHUATANEJO PLAYA LA ROPA

CHOOSE ONE:

#### FRESH LIME FROZEN MARGARITA

with fruit add \$1.00 to brunch price

#### BLOODY MARÍA OR BLOODY MARY SHOT OF TEQUILA AND A COLD BEER

dos xx amber or lager and a shot of blanco tequila  
with a side of homemade chile-piquín salt and lime

#### MIMOSA

#### ORANGE JUICE

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#### FRUTA DEL DÍA

fresh fruit of the day

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CHOOSE ONE:

#### PAN FRANCÉS 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 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  
with spicy escabeche pickles 9.

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#### TEQUILA CON SANGRITA

tequila shot and a chile-tomato chaser 8.

#### ABSOLUT CITRON MARY

absolut citron vodka and spiced tomato juice  
fresh lime and spicy escabeche pickles 8.

#### LA PALAPA PROSECCO MIMOSA

blood orange with mionetto prosecco 10.

#### GINGER PROSECCOTINI

ginger with a mionetto prosecco 10.

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

**MICHELADA** corona, sol or negra modelo  
with lime juice, ice, salsa maggi,  
salsa valentina~ chile piquin salted glass 6.

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#### AGUAS FRESCAS

#### NON-ALCOLHOLIC REFRESHMENTS

tamarind, hibiscus, limeade 3.75  
house made ginger ale 3.75  
organic pomegranate Juice 4.75  
pineapple, cranberry, orange Juice 2.75

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#### CAFECITOS

##### CAFÉ de OLLA

a mexican specialty!  
coffee slowly brewed with piloncillo  
raw sugar, cinnamon  
and orange peel 2.50

CAFÉ con LECHE 3.75

CAPPUCCINO 3.50

ESPRESSO 3. / ESPRESSO DOUBLE 5.

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#### CHOCOLATE MEXICANO “LA ABUELITA”

a steaming mug of hot chocolate milk 3.75