

PLATOS FUERTES entrées

~ CARNES Y AVES ~

- ARRACHERA AL TEQUILA CON JALAPEÑOS TORREADOS** grilled skirt steak
in tequila~lime marinade, roasted spring onions and jalapeños, green rice, charro beans 21.95
- BARBACOA DE CORDERO AL CHILE ANCHO ESTILO CATALINA** barbecued lamb shank
braised with chile ancho and avocado leaves, guacamole, black beans, red tomato rice 19.95
- COCHINITA PIBIL** yucatan pork roasted in banana leaves and achiote~citrus salsa
xnipec of pickled red onion and habanero ~ saffron rice and sweet plantains 18.95
- 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 20.95
- POLLO CON PLÁTANOS Y SALSA VERDE** grilled chicken breast with tomatillo salsa fresca
sweet plantains, baked rice tortita, black beans 17.95
- 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 21.95
- ENCHILADAS DE POLLO VERDES O EN MOLE ROJO** chicken enchiladas in your choice
of tomatillo green salsa or rich red mole, housemade queso fresco, mexican crema, sweet onion 17.95

~ VEGETARIANOS ~

- CHILE RELLENO** roasted poblano chile stuffed with housemade queso fresco and queso añejo
lightly battered and baked in a spiced tomato sauce, black beans, red tomato rice 17.95
- PLATO VEGETARIANO AZTECA** La Palapa's vegetarian plate: three potato taquitos,
guacamole, salsa de arbol, rice tortita, grilled nopal cactus, black beans 17.95
- PLATO VEGAN TEPOZTECO** La Palapa's vegan plate: huitlacoche "corn mushrooms"
guacamole, pico de gallo, sautéed swiss chard, grilled nopal cactus, pinto beans 17.95
- ENCHILADAS DE HONGOS VERDES** mushroom and queso fresco enchiladas in tomatillo salsa
with housemade queso fresco, mexican crema, sweet vidalia onion 17.95

~ PESCADO Y MARISCOS ~

- TACOS DE PESCADO CON CREMA DE CHIPOTLE Y GUACASALSA**
three soft corn tacos of achiote rubbed tilapia filet with crisped chile pasilla and romaine
sides of chipotle crema and avocado~tomatillo salsa, red tomato rice, black beans 18.95
- CALAMARES A LA DIABLA** calamari pan seared with a "devilish" spicy salsa of ancho~pasilla chiles
refried vegetarian pinto beans, red tomato rice 16.95
- PESCADO A LA TALLA "ZIHUATANEJO"** traditional from the Pacific Coast ~ fresh catfish filet
in guajillo chile and achiote barbeque, saffron rice, sautéed green beans 17.95
- CAMARONES CON MOLE ROJO DE MORELOS** shrimp with red guajillo chile mole
from Morelos, red tomato rice, refried vegetarian pinto beans 18.95
- CAMARONES AL MOJO DE AJO** shrimp sautéed with golden roasted garlic cloves
red tomato rice, slow cooked black beans 17.95
- PESCADO AL PIPIÁN VERDE** baked tilapia in mild Yucatecan green pumpkinseed pipián
with roasted chile serrano ~ saffron rice, sautéed swiss chard 18.95
- CAMARONES EN SALSA DE TAMARINDO** shrimp in tamarind~ancho~pasilla salsa
saffron rice, sautéed green beans 18.95

PARA ACOMPAÑAR sides 4.95

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| ESQUITES epazote sautéed corn | CHORIZO CASERO spicy guajillo chorizo |
| NOPAL ASADO grilled cactus | CHAYOTES DIANA chayotes in spicy crema |
| EJOTES shallot sautéed green beans | TORTITA DE ARROZ baked rice tortita |
| ACELGAS garlic sautéed swiss chard | CEBOLLITAS taquería style grilled spring onions |

ARROZ rice 3.95

- ARROZ ROJO** red tomato rice
ARROZ VERDE green tomatillo rice
AL AZAFRÁN vegetarian saffron rice

FRIJOLES beans 3.95

ARROZ Y FRIJOLES half and half ~ your choice!

- FRIJOLES PINTOS** vegetarian pinto beans
FRIJOLES NEGROS vegetarian black beans
FRIJOLES CHARROS smoky bacon spicy pintos

~*~ substitutions 2.00 ~*~

La Palapa's Salsas, Moles and Queso Fresco are made daily in the
traditional manner using natural and organic ingredients

service charge of 20% added to parties of six or more

we are unable to take more than 3 credit cards per table - gracias!

** Many of our authentic Mexican dishes are vegetarian and/or vegan ~ please ask your server **