

# COMIDA ~\*~ LUNCH

## 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 a chile 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
- SETAS A LA DIABLA** portobello mushrooms in a “devlish” spicy salsa of ancho and pasilla chiles with a basket of warm corn tortillas...great to share! 8.95
- 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
- TAMAL DE VAGRE** traditional pre-columbian spiced catfish and nopal cactus baked in a cornhusk with fresh epazote leaves and chile jalapeño 8.95
- 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

## TORTAS sandwiches

All sandwiches served on fresh bolillo roll

**MOLLETES** refried vegetarian pinto bean sandwich, home made queso fresco, monterrey jack cheese and pico de gallo ~mixed greens salad with fresh oregano vinaigrette 9.95 add housemade chorizo 10.95

**TORTA DE POLLO** a La Palapa Specialty ~ grilled marinated chicken breast sandwich with monterrey jack, pico de gallo and fresh guacamole ~ choice of arroz y frijoles or chile dusted papas fritas 11.95

**PEPITO** grilled tequila and 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

## HUEVOS y DESAYUNO eggs ~ Mexican breakfast all day!

**HUEVOS A LA MEXICANA** eggs scrambled with, tomato, onion, jalapeño with guacamole black beans topped with homemade queso fresco, and warm corn tortillas 9.95

**HUEVOS RANCHEROS CON SALSA VERDE** two eggs atop crisp corn tortillas piled high with black beans, green tomatillo sauce, crema, queso fresco and guacamole 10.95

**HUEVOS CHORRIQUESO** eggs scrambled with our homemade chorizo and two cheeses: homemade queso fresco and monterrey jack cheese, guacamole, black beans and corn tortillas 10.95

## ESPECIALIDADES de la CASA specialties of the house

**ENCHILADAS DE POLLO VERDES o MOLE ROJO** spicy chicken enchiladas topped with queso fresco, crema and onion in a choice of tomatillo green sauce or red mole 15.95

**ENCHILADAS DE HONGOS VERDES o MOLE ROJO** spicy vegetarian enchiladas of mushrooms with queso fresco, crema and onion in a choice of tomatillo green sauce or red mole 14.95

**CHILAQUILES VERDES** corn tortillas covered in tomatillo green sauce topped with queso fresco and mexican crema and radishes 8.95 add grilled chicken or two eggs 11.95 add grilled skirt steak 15.95

**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, green rice and pinto beans 21.95

**PECHUGA DE POLLO EN CREMA POBLANA** grilled chicken with poblano crema and sweet corn served with red tomato rice and black beans 14.95

**CAMARONES al MOJO DE AJO** sautéed shrimp with golden garlic cloves, red tomato rice, black beans 16.95

**CAMARONES CON MOLE ROJO DE MORELOS** shrimp in a deep, red chile mole with red tomato rice black beans with queso fresco 17.95

**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

## 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

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

# COMIDA CORRIDA

**Monday to Friday**  
~ LUNCH PRIX FIXE SPECIAL ~

CHOOSE ONE 12.95

## MENU #1

### SOPA DE LA CASA: POZOLE ROJO

hominy corn ~ chicken soup in a zesty broth  
accompanied by avocado  
radishes, oregano and fresh lime  
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### TACO DE TINGA DE POLLO

chipotle barbecued chicken taco  
freshly made with soft corn tortillas  
and

### QUESADILLA SENCILLA

grilled flour tortillas stuffed with  
our three cheeses: añejo,  
monterrey jack and homemade queso fresco  
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dessert

**Flan de Kahlua**

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## MENU #2

### ENSALADA DE LA CASA

mixed greens and radishes tossed with  
oregano vinaigrette  
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### ENCHILADA DE HONGOS VERDE or MOLE ROJO

spicy vegetarian enchilada of mushroom  
in tomatillo green sauce or a delicious  
red mole with queso fresco  
mexican crema and sweet onion  
with red tomato rice and black beans  
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dessert

**Flan de Kahlua**

~\*~

¡No Substitutions ~ Gracias!

~ lunch special not available for delivery ~

## ~ DAILY HAPPENINGS ~

### HAPPY HOUR 2 for 1 AT THE BAR

Everyday from 4 pm to 7pm

La Palapa's Fresh Lime Margaritas ~ Mexican Beers  
Red Citrus Sangría ~ White Hibiscus Sangría  
Antojitos Especiales 3.95 each  
~ special happy hour menu at the bar

### MONDAY UNCORKED

bring in your own bottle of wine on any Monday and  
we will waive the corkage fee ~ a complimentary  
Antojito to all wine drinkers!

### TUESDAY MARGARITA MADNESS

Frozen Fresh Lime Margaritas  
~ all day and all night! \$5

### WEDNESDAY TEQUILA Y CERVEZA

tequila blanco shot with a  
pint of Dos Equis Amber or Lager \$6

### THURSDAY MEZCAL FLOAT

smoky mezcal float complimentary on any margarita

### MEXICAN BRUNCH

~ SATURDAY AND SUNDAY ~

~ Zihuatanejo ~ Brunch Special 14.95 ~  
Fruta Fresca, Brunch Entrée, Brunch Drink  
Coffee or Tea

### SANGRÍA SUNDAY!

\$10 PITCHERS OF SANGRIA ALL DAY~ ALL NIGHT!

## LA PALAPA COOKBOOK!

# antojitos

FESTIVE AND FLAVORFUL MEXICAN  
SMALL PLATES

Barbara Sibley & Margaritte Malfy

SIGNED COPIES AVAILABLE

