

LA PALAPA TAMALES POP UP!

AS SEEN ON "THE VIEW"
POLLO MOLE OAXAQUENO
AL PASTOR

CHOOSE two tamales 12⁹⁵
ROJOS DE POLLO
RAJAS CON QUESO

TAQUIZA TACOS three taco combos

TAQUIZA MIXTA mix & match taco fillings
salsas: pico and chile de árbol, red rice, black beans 24.

TACOS DE PESCADO achiote rubbed tilapia filet, crisped pasilla, romaine
salsas: chipotle crema, avocado~tomatillo, red rice, beans 27.

TACOS VEGAN AVOCADO CORN avocado, corn, beans, pasilla
salsas: serrano macha, árbol, vegan black beans, pico 24.

TACOS soft corn tortilla Milagro ~ cilantro & sweet onion with meat tacos 7.⁵⁰

QUESADILLAS 6" flour tortillas La Palapa's three cheeses: queso fresco, cotija añejo, jack 8.

QUESADILLA SENCILLA 3 cheese: queso fresco, cotija añejo, jack

CHOOSE FILLING

AL PASTOR roasted pineapple~chile rubbed pork

TINGA DE POLLO chile chipotle barbequed chicken

BISTEC char-grilled marinated steak

SUADERO tender shredded brisket

BARBACOA guajillo salsa slow braised beef

CHORIZO housemade chile guajillo sausage

COCHINITA Yucatecan pulled pork

CAMARONES tender shrimp, poblanos, xnipec

NOPAL grilled cactus /vegan

HONGOS mushrooms, shallots, epazote /vegan

RAJAS POBLANAS roasted chile poblano, sweet onion /vegan

ELOTE ESQUITES sautéed corn, epazote/vegan

COLIFLOR DIABLA cauliflower, ancho~pasilla~arbol /vegan

VEGAN BARBACOA slow braised Fable shiitake mushrooms salsa guajillo /vegan

GUACAMOLE made to order

hand crushed guacamole made to order, choose your spice level
corn tortillas or corn chips 18. add Mexican crudité 22..

ANTOJITOS & small plates

PLÁTANOS sweet plantains, crema, housemade queso 9.

GUAC & SALSA TOTOPOS pico de gallo, house guacamole, cumin corn chips 17.

QUESO & PICO TOTOPOS pico de gallo, housemade queso, cumin corn chips 17.

SOPA: POZOLE ROJO hominy, chicken, guajillo broth, avocado, radish 9.⁹⁵

CALAMARES crisped calamari, guacamole~tomatillo salsa 16.⁹⁵

ELOTE DEL MERCADO corn on the cob, lime, mayo, chile piquín, cotija 6.⁹⁵

TAQUITOS DE PAPA crispy potato~poblano tacos, crema, árbol salsa, guac 12.

CHALUPAS chorizo or vegetarian corn masa, beans, queso, crema, guac 13.⁹⁵

QUESO FUNDIDO RAJAS O CHORIZO chorizo or poblano, baked chihuahua flour tortillas 17.

~ sides 8. ~

GRILLED PINEAPPLE **JALAPEÑOS TORREADOS** **CEBOLLITAS ASADAS** **CHORIZO**
ACELGAS collards **ESQUITES** corn **NOPAL ASADO** grilled cactus

ARROZ Y FRIJOLES half and half 6.

ARROZ ROJO red tomato rice **FRIJOLES NEGROS** vegan black beans

CHARRO BEANS smoky bacon and jalapeño pinto beans

PLATOS FUERTES ~ entrees

ENCHILADAS FUNDIDAS *grilled steak enchiladas in arbol salsa*
queso chihuahua, avocado, romaine, sweet onion, crema, queso fresco ~ rice 29.

ENCHILADAS DE POLLO VERDES *chicken enchiladas, tomatillo salsa verde*
queso fresco, mexican crema, sweet maya onion 24.⁹⁵

ENCHILADAS DE POLLO MOLE NEGRO *chicken enchiladas in black mole*
housemade queso fresco, mexican crema, sweet onion 24.⁹⁵

ENCHILADAS DE HUITLACOCHÉ *vegetarian enchiladas of huitlacoche, melted queso chihuahua,*
avocado, lettuce, cilantro, sweet onion, crema, queso, salsa verde 27.

BARBACOA DE CORDERO CATALINA *chile ancho braised lamb shank*
guacamole, beans, red tomato rice 29.

COCHINITA PIBIL *Yucatán pork roasted in banana leaves*
achiote~citrus salsa, xnipec ~ red tomato rice, sweet plantains, tortillas 25.

ARRACHERA AL TEQUILA *grilled tequila~lime skirt steak*
roasted spring onions, charred jalapeños, rice, charro bacon beans 32.

PATO AL MOLE NEGRO *grilled duck breast, black mole, red rice, collards* 29.⁹⁵

POLLO CON PLÁTANOS *grilled marinated chicken breast*
tomatillo salsa fresca, sweet plantains, rice, black beans 25.⁹⁵

CAMARONES MOLE NEGRO *grilled shrimp, black mole, red rice, beans* 25.⁹⁵

CAMARONES MOJO DE AJO *shrimp sautéed in golden garlic, rice, beans* 25.⁹⁵

CHILE RELLENO *vegetarian roasted poblano chile stuffed with housemade queso*
fresco and añejo lightly battered, spiced tomato salsa, beans, rice 24.⁹⁵

PLATO VEGETARIANO AZTECA *three potato taquitos, guacamole,*
salsa de arbol, grilled nopal cactus, beans 26.

PLATO VEGAN TEPOZTECO *huitlacoche corn mushrooms, guacamole,*
pico de gallo, sautéed collards, grilled cactus, beans 26.

ENSALADAS

ROMÁNTICA *lettuce, avocado, roasted beets, queso, cranberries, cumin~lime dressing* 17.

CÉSAR *gem lettuce, pine nuts, queso añejo, anchovy, croutons, lime~anchovy dressing* 17.

PALMITOS *hearts of palm, avocado, gem lettuce, fresh lime juice, queso* 17.

Salad add ons: grilled shrimp or chicken 6. grilled skirt steak 7.

TORTAS, BURRITOS & BOWLS

PEPITO *grilled skirt steak sandwich, avocado, lettuce, tomato, pickled jalapeños chipotle crema*
choose: rice & beans or french fries 25.⁹⁵

CHICKEN TORTA *grilled chicken breast sandwich, melted cheese, pico and guacamole*
choose: rice & beans or french fries 19.⁹⁵

BURRITO *giant flour tortilla stuffed with choice of protein or veg, beans, rice*
pico de gallo, guacamole, crema 19.⁹⁵ * see taco fillings

BURRITO BOWL *bowl filled with choice of protein or veg, beans, rice*
pico de gallo, guacamole, crema, flour tortilla 19.⁹⁵ * see taco fillings

VEGAN BOWL *poblanos, mushrooms, corn esquites, beans, pico, guac* 19.⁹⁵

~ DESSERTS ~

KAHLUA FLAN 8.

CHURROS & CAJETA *dipping* 11.

PASTEL TRES LECHES *soaked with tres leches* 11.

CHOCOLATE & WALNUT BROWNIE *dulce de leche ice cream* 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*

ALLERGY ALERT: *All moles have nuts and there are tree nuts and peanuts on the premises
If you have a food allergy, please notify us*