La Palapa

QUESADILLA 420

Served with homemade 3 cheese mix
sour cream, our traditional sauces & garnishes

+180 add:
grilled flank steak
pork carne adobada
chipotle shrimp
organic chicken breast

TACOS

OCTOPUS "AJILLO" CRISPY TACO 500
Garlic & guajillo chili sauce

CARNE ASADA 450
Beef grilled flank steak

PASTOR 450
Pork marinated in guajillo pepper adobo
grilled pineapple

SHRIMP AL CHIPOTLE 480
Local blue shrimp marinated in adobo

CATCH OF THE DAY TEMPURA 460
Local fresh catch, Baja style

AVOCADO TEMPURA VEGAN TACOS V 380
Crispy Baja style tempura

MUSHROOM & ZUCCHINI FAJITAS
VEGAN TACOS V 380
Bell peppers, onion & mushrooms

Choice of corn or flour tortilla

MAIN COURSE

BURRITO V 380
Grilled organic vegetables
caramelized onion and La Palapa special
chile toreado sauce, avocado, coriander, lime, radish
spring onions, refried beans, Mexican rice, flour tortilla

PAN SEARED CATCH OF THE DAY 620
Grilled vegetables, Mexican rice
bell pepper sauce

IMPOSIBLE VEGAN BURGER V 680
Vegan patty, grilled onion, tomato
lettuce, avocado, vegan bun

GRILLED TAMPIQUENA STYLE
BEEF TENDERLOIN 650
Mexican rice, refried beans, chimichurri
chiles toreados, tortillas

GRILLED CHICKEN BREAST 580
Mole from Puebla, sesame seeds
Mexican rice, poblano and corn rajas

MEXICAN TRADITIONAL FAJITAS 580
Flank steak, organic chicken breast or shrimp

Bell peppers, caramelized onion
Mexican rice, refried beans
guacamole and pico, spicy salsas

SURF & TURF PARRILLADA 1,550
Served with Mexican rice, grilled vegetables
guacamole salsas, corn on the cob
flour and corn tortillas

Pan seared catch of the day
Grilled blue shrimp
Grilled beef filet tampiqueña
Pork chistorra sausage

** vegetarian* *Contains Gluten CG* *Vegan V* *Nuts N*

Prices are quoted in Mexican pesos Includes tax and service

La Palapa

SNACKS

GUACAMOLE & SALSA V 483
Jícama root & mango, salsa mexicana
salsa de chiles toreados, chips
+90 add: panela cheese, chorizo poblano & corn rajas or pork chicharrón
+180 add: chipotle shrimp, carne asada, grilled chicken or poached shrimp

RAW

YELLOWFIN TUNA TARTARE G N 620
Pickled cucumber, edamame, white soy aioli, coriander
serrano chili dressing

TRADITIONAL SHRIMP COCKTAIL G 580
Cucumber, pickled radish, jicama salad, lemon
horseradish cocktail sauce

CATCH OF THE DAY CEVICHE 450
Orange, roasted pineapple
coriander, serrano chili, cucumber

SALADS

LA PALAPA COBB SALAD 480
Organic greens, heirloom tomato, hard boiled egg
crispy bacon, panela cheese, fried tortilla, avocado
homemade ranch dressing

CAESAR SALAD G 460
Romaine lettuce, herbed croutons caesar dressing
parmesan cheese

SUPER GREEN SALAD V 450
Organic lettuce, spinach, kale avocado, cucumber
green apple, green beans, vegan herbs goddess dressing
+180 add: Organic chicken breast, blue shrimp, flank steak catch of the day or poached shrimps

WHITE QUINOA CEVICHE V 510
Chickpea, edamame, orange, cucumber
serrano pepper ponzu

MEXICAN SPECIALTIES

TORTILLA SOUP 463
Smoked tomato & guajillo broth
avocado, sour cream, cotija cheese
crispy pasilla chili

OAXACA TLAYUDA 440
Corn tostada, black beans, cabbage
radish, avocado, crispy pork lard
Oaxaca cheese, spicy salsa
+180 add: organic chicken breast, chipotle marinated blue shrimp, grilled beef cecina or pork chistorra sausage

BLUE SHRIMP STEW ENCHILADAS 620
Tomatillo sauce, lettuce, radish
sour cream, cotija cheese, Mexican rice

QUESO FUNDIDO 420
3 cheeses mix, guacamole, pico de gallo
spicy salsa, flour or corn tortillas
+180 add: grilled flank steak
chipotle shrimp or organic chicken breast

PIÑATA

Paper figure of a star or an animal containing toys & candy that is suspended from a height & broken open by blindfolded children as part of a celebration.

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