

La Palapa

77 Saint Marks Place 10003-7945 · +12127772537 · Updated: Jan 14, 2026

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APPETIZERS 14

Guacamole Y Salsa Con Totopos	\$8.95
pico de gallo, guacamole, housemade spiced corn chips	
Sopa De La Casa: Pozole Rojo	\$7.95
hominy corn and chicken in a chile guajillo broth accompanied by avocado, radishes, oregano and fresh lime	
Calamares Fritos	\$8.95
crisped calamari with guacamole-tomatillo dipping salsa	
Tamal De Rajas Con Pipian Verde	
corn masa baked with chile poblano and cotija cheese in toasted green pumpkin seed and tomatillo pipian	
Setas A La Diabla	\$8.95
portobello mushrooms in a devlish spicy salsa of ancho and pasilla chiles with a basket of warm corn tortillas...great to share.	
Elote Del Mercado	\$5.95
market style corn on the cob with lime, mayo, chile piquin and queso cotija	
Crepas De Huitlacoche	\$11.95
traditional dish of huitlacoche corn mushroom folded into crepes with poblano crema and baked with queso chihuahua	
Jicama Picante	\$7.95
market style crisp jicama seasoned with chile piquin, lime and salt	
Tamal De Vagre	\$8.95
traditional pre-columbian spiced catfish and nopal cactus baked in a cornhusk with fresh epazote leaves and chile jalapeno	
Taquitos De Papa Con Salsa De Chile De Arbol	\$8.95
crisped corn tortillas filled with potato and chile poblano with mexican crema, chile de arbol salsa, guacamole	
Chalupas Con Chorizo Casero	\$9.95
little boats of corn masa with housemade chorizo, guacamole, black beans, queso fresco and crema, (vegetarian at your request).	
Queso Fundido Con Rajas Poblanas	\$10.95
mexican fondue of baked queso chihuahua with vegetarian roasted poblano chiles served with warm tortillas...great to share.	
Queso Fundido Con Chorizo Casero	\$10.95
mexican fondues of baked queso chihuahua with housemade spicy guajillo pork chorizo served with warm tortillas...great to share.	
Platanos Con Crema	\$6.95
sweet plantains with crema and housemade queso fresco	

TAQUERIA 2

Tacos **\$5.95**

traditional tacos, soft corn tortillas

Quesadillas **\$6.95**

grilled flour tortillas with la palapas three cheeses, homemade queso fresco, cotija anejo and monterrey jack cheese

TAQUERIA- QUESADILLA SENCILLA 8

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 sauteed with epazote

SALADS 4

Cesar Cardini

invented by cesar cardini in tijuana, mexico crisp romaine hearts, toasted pine nuts queso anejo, anchovy and spiced croutons tossed with lime anchovy dressing

AVAILABLE OPTIONS

\$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

AVAILABLE OPTIONS

Fresh Oregano Vinaigrette: \$8.95

Add Grilled Shrimp Or Chicken:

\$11.95

Add Grilled Steak: \$15.95

Nopalitos **\$8.95**
grilled cactus and radish salad with mixed greens, fresh lime juice, queso fresco

ENTREES- CARNES Y AVES 7

Arrachera Al Tequila Con Jalapenos Torreados **\$21.95**
grilled skirt steak in tequila lime marinade, roasted spring onions and jalapenos, green rice, charro beans

Barbacoa De Cordero Al Chile Ancho Estilo Catalina **\$19.95**
barbecued lamb shank braised with chile ancho and avocado leaves, guacamole, black beans, red tomato rice

Cochinita Pibil **\$18.95**
yucatan pork roasted in banana leaves and achiote citrus salsa xnipec of pickled red onion and habanero saffron rice and sweet plantains

Pato Al Mole Negro Oaxaqueno **\$20.95**
grilled duck breast in rich black mole typical of Oaxaca made from 26 magical ingredients red tomato rice, swiss chard

Pollo Con Platanos Y Salsa Verde **\$17.95**
grilled chicken breast with tomatillo salsa fresca sweet plantains, baked rice tortita, black beans

Enchiladas Fundidas De Carne Asada **\$21.95**
grilled skirt steak enchiladas in arbol salsa melted queso chihuahua, avocado, romaine, sweet onion, crema, queso fresco red tomato rice

Enchiladas De Pollo Verdes O En Mole Rojo **\$17.95**
chicken enchiladas in your choice of tomatillo green salsa or rich red mole, housemade queso fresco, mexican crema, sweet onion

ENTREES- VEGETARIANOS 4

Chile Relleno **\$17.95**
roasted poblano chile stuffed with housemade queso fresco and queso anejo lightly battered and baked in a spiced tomato sauce, black beans, red tomato rice

Plato Vegetariano Azteca **\$17.95**
la palapas vegetarian plate: three potato taquitos, guacamole, salsa de arbol, rice tortita, grilled nopal cactus, black beans

Plato Vegan Tepozteco **\$17.95**
la palapas vegan plate: huitlacoche corn mushrooms guacamole, pico de gallo, sauteed swiss chard, grilled nopal cactus, pinto beans

Enchiladas De Hongos Verdes **\$17.95**
mushroom and queso fresco enchiladas in tomatillo salsa with housemade queso fresco, mexican crema, sweet vidalia onion

ENTREES- PESCADO Y MARISCOS 7

Tacos De Pescado Con Crema De Chipotle Y Guacasalsa **\$18.95**
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

Calamares A La Diabla **\$16.95**
calamari pan seared with a devilish spicy salsa of ancho~pasilla chiles refried vegetarian pinto beans, red tomato rice

Pescado A La Talla zihuatanejo	\$17.95
traditional from the pacific coast ~ fresh catfish filet in guajillo chile and achiote barbeque, saffron rice, sauteed green beans	
Camarones Con Mole Rojo De Morelos	\$18.95
shrimp with red guajillo chile mole from morelos, red tomato rice, refried vegetarian pinto beans	
Camarones Al Mojo De Ajo	\$17.95
shrimp sauteed with golden roasted garlic cloves red tomato rice, slow cooked black beans	
Pescado Al Pipian Verde	\$18.95
baked tilapia in mild yucatecan green pumpkinseed pipian with roasted chile serrano ~ saffron rice, sauteed swiss chard	
Camarones En Salsa De Tamarindo	\$18.95
shrimp in tamarind ancho pasilla salsa saffron rice, sauteed green beans	

SIDES 8

Esquites	\$4.95
epazote sauteed corn	
Nopal Asado	\$4.95
grilled cactus	
Ejotes	\$4.95
shallot sauteed green beans	
Acelgas	\$4.95
garlic sauteed swiss chard	
Chorizo Casero	\$4.95
spicy guajillo chorizo	
Chayotes Diana	\$4.95
chayotes in spicy crema	
Tortita De Arroz	\$4.95
baked rice tortita	
Cebollitas	\$4.95
taqueria style grilled spring onions	

SIDES- ARROZ Y FRIJOLES 8

Arroz Rice	\$3.95
Frijoles Beans	\$3.95
Arroz Rojo	
red tomato rice	
Arroz Verde	
green tomatillo rice	

Al Azafran

vegetarian saffron rice

Frijoles Pintos

vegetarian pinto beans

Frijoles Negros

vegetarian black beans

Frijoles Charros

smoky bacon spicy pintos

DESSERTS 10

Chocolates De La Palapa

\$5.00

embossed tin filled with dark chocolate spiced with ancho and chipotle chiles

Crepas Con Cajeta

\$7.00

delicate crepes folded with home made cajeta goats milk caramel with toasted pecans

Pie Terciopelo De Aguacate

\$8.00

avocado velvet pie in crisp graham crust with vanilla lime sour cream, hibiscus syrup, toasted pistachios

Crema De Chocolate

\$7.00

belgian mexican chocolate pudding with whipped cream and chocolate lace

Pastel Tres Leches

\$9.00

moist cake with fluffy meringue icing drizzled with three milks

Chocolate De metate Brownie

\$8.00

dark and milk chocolate walnut brownie from the hand grinding stone with dulce de leche ice cream

Empanada De Arroz Con Leche

\$8.00

cinnamon empanada stuffed with rice pudding with cinnamon ice cream

La Palapa Flan De Kahlua Y Vainilla

\$6.00

traditional vanilla, caramel and kahlua flan

Copa De Petalos De Rosa Carmina

\$8.00

homemade rose petal ice cream parfait with fresh whipped cream and belgian chocolate sauce

Parfait Azteca De Oro

\$8.00

sweet harvest corn ice cream parfait with home made cajeta and toasted macadamia nuts

DESSERTS- ICE CREAM 1

Helados (ice Cream)

kahlua, mexican cinnamon, rose petal, dark chocolate, dulce de leche, coconut, avocado, orange hibiscus sorbetm, anise, sweet corn