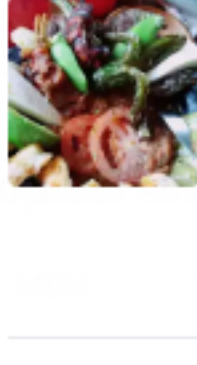
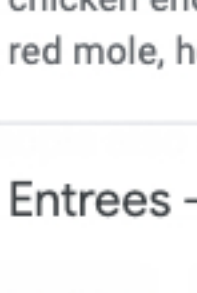
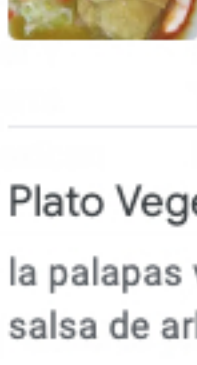



Entrees - Carnes Y Aves

	Arrachera Al Tequila Con Jalapenos \$21.95 Torrados 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 fresco 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

	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...
	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

	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...
	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

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
Arroz Rojo \$4.95 red tomato rice
Arroz Verde \$4.95 green tomatillo rice
Al Azafran \$4.95 vegetarian saffron rice
Frijoles Pintos \$4.95 vegetarian pinto beans
Frijoles Negros \$4.95 vegetarian black beans
Frijoles Charros \$4.95 smoky bacon spicy pintos
Arroz Rice \$3.95
Frijoles Beans \$3.95
Arroz Y Frijoles half and half ~ your choice!

Desserts

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 homemade 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