

Dinner

CHEF'S TASTING

3 course menu selected by our chefs
for the entire party



\$29 per person



Traditional
avocado, tomato,
jalapeno, onion
12.95

Fig and Bacon
cabrales blue
cheese, peanuts
14.95

Super Seed
chia, flax, hemp,
pepitas, honey
13.95

Spicy Crab
red fresno,
cucumber
15.95

served with
chips and
salsa

ANTOJITOS

Tortilla Soup 5.95

guajillo-tomato broth, chicken, avocado, queso fresco

Ensalada con Esparragos 8.95

asparagus and baby gem salad, jalapeno, lemon
tahina dressing, tortilla strips

Ensalada Papaya Verde 7.95

green papaya, cucumber, kiwi, cilantro, spiced peanuts

Hamachi Ceviche 10.95

agua chili a la mexicana, fresh fruit, cucumber- ginger ice

Ahi Tuna Tostada 11.95

adobo seared tuna, chayote slaw, salsa chiltepin

Heirloom Tomato Tlayuda 12.95

Corn masa flatbread, manchego bechamel, poblano rajas, basil,
requeson, fresno chili queso cotija
*add fried egg 1, add bacon 2

Chorizo Fundido 10.95

house made mexican sausage, red bell peppers,
poblanos, queso mixto

Tacos Dorados de Cordero 10.95

lamb barbacoa taquitos, mole pipian, crema, radish

Crispy Pig Ear Tacos de Lechugas 8.95

bibb lettuce "tortillas", honey arbol salsa, avocado, radish

Nachos de la Casa 12.95

black beans, queso, arbol chile,
pickled jalapenos, radish

*add short rib 3 *add chicken tinga 3 *add chorizo 3

TACOS

Baja Fish Tacos 13.95

plantain crusted blue tilapia, cabbage, avocado,
lemon vinaigrette

Carnitas Tacos 11.95

pulled pork, salsa roja, onions, cilantro, avocado

Shrimp and Grits Tacos 14.95

chipote grilled shrimp, tequila cream grits, corn salsa

Chicken Tacos 11.95

chicken tinga, avocado, crema, queso fresco, red cabbage

Mushroom Tacos 10.95

wild mushrooms, green asparagus, lemon vinaigrette

Tacos de Guisadas 15.95

guajillo braised short rib, fava beans, bacon, salsa verde

Mahi Mahi Tacos 14.95

blackened mahi, local greens salad, queso fresco,
nopalitas, pickled onions

Cauliflower Tacos 10.95

ancho chili adobo, cauliflower puree,
orange avocado salsa

Gorditas con Pollo al Pibil 11.95

fried tortilla pockets, chicharone, citrus-achiote
chicken, habanero pickles

PLATOS FUERTES

Carne Asada 21.95

grilled sirloin, smashed fingerlings, serrano chili, pepita romesco

Black Bass 23.95

crab and poblano rice, green asparagus, corn

Grilled Chicken Mole 17.95

grilled airline chicken. queso stuffed tamale,
mole poblano, nopales salad

Quesadilla "Philly, Philly" 13.95

carnitas, broccoli rabe, sharp provolone, long hot crema

Enchilada Mixto 18.95

a sampling of our chicken, seafood, and grain enchiladas

Enchilada con Pollo 13.95

chicken, queso, rajas

*choice of sauce-ranchera, green chile, or mole poblano 2

Enchilada Rojo con Mariscos 14.95

shrimp and crab, green adobo chayote squash, requeson,
ranchera sauce

Enchilada con Granos 12.95

red quinoa, fava beans, tahina, mole coloradito

PARA ACOMPAÑAR

Elotes Loco 4.95

lime mayo, queso fresco, chile pequin

Refried Beans 3.95

queso fresco, tortilla strips

Sweet Plantains 3.95

crema, queso fresco

Black Beans and Rice 3.95

red pepper sofrito

Chips and Salsa salsa oaxaca and salsa verde 3.95

Habanero Salsa .50

Pickled Jalapenos 1.00

Pico de Gallo 3.95

Side of Guacamole 5.95

Alert your server to any dietary restrictions or allergies
Consuming raw or undercooked meat, seafood or
eggs may increase your risk for food borne illnesses

20% gratuity will be
added to parties of 6
or more

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