

GUACAMOLE served with chips and salsa

Guacamole Traditional	12.95
avocado, tomato, jalapeno, onion	
Fig and Bacon Guacamole	14.95
cabrales blue cheese, almond	
Super Seed Guacamole	13.95
chia, flax, hemp, pepitas, honey	
Crab Guacamole	15.95
mango, chayote	

SOPAS Y ENSALADAS

Tortilla Soup	5.95
guajillo-tomato broth, chicken, avocado, queso fresco	
Black Bean Soup	5.95
pico de gallo, mexican crema	
Kale Salad	8.95
lacinato kale, radicchio, chili de arbol dressing, apple, avocado, cotija crisp	
Ensalada con Bruselas	8.95
green meadow farms' mesclun, shaved brussels, chayote squash, spiced almonds, citrus guajillo vinaigrette	

ANTOJITOS

Calabaza Tlayuda	11.95
corn masa flatbread, hubbard squash, black kale, red fresno, requeson, green apple	
*add fried egg 1, add bacon 2	
Puerco Tlayuda	11.95
corn masa flatbread, pork belly in pumpkin seed sauce, chicharone, smoked gouda	
Crab Fundido	11.95
jumbo crab, valentina cream cheese, chives, queso mixto	

Chorizo Fundido	9.95
house made mexican sausage, red bell peppers, poblanos, queso mixto	
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	
Scallop Ceviche	11.95
preserved blood orange, blood orange juice, avocado, serrano chili	
Hamachi Ceviche	9.95
pico de gallo, lime aioli, avocado, corn tortilla	

ENTRADAS

Carne Asada	21.95
grilled sirloin, tequila grits, grilled winter greens, chimichurri	
Camarones	19.95
chipotle grilled shrimp, pumpkin chochoyotes, broccoli rabe, green meadow farm bacon	
Black Bass	23.95
crab and poblano rice, green asparagus, corn	
Grilled Chicken Mole	15.95
grilled airline chicken. queso stuffed tamale, mole poblano, nopales salad	

TRADICIONALES

Ensalata de Nopales	7.95
grilled nopales, mezcal pears, pepita dressing, avocado	
Tacos Dorados de Cordero	12.95
lamb barbacoa taquitos, mole pipian, crema, radish	
Quesadilla "Philly, Philly"	12.95
carnitas, broccoli rabe, sharp provolone, long hot cream	
Gorditas con Pollo al Pibil	11.95
fried tortilla pockets, chicharone, citrus-achiote chicken, habanero pickles	
Crispy Pig Ear Tacos de Lechugas	8.95
bibb lettuce "tortillas", honey arbol salsa, avocado, radish	

TACOS Y ENCHILADAS

Baja Fish Tacos	13.95
plantain crusted blue tilapia, cabbage, avocado, lemon vinaigrette	
Carnitas Tacos	11.95
pulled pork, salsa roja, onions, cilantro, avocado	
Panko Shrimp Tacos	13.95
habanero honey, taqueria guacamole, pineapple salsa	
Chicken Tacos	11.95
chicken tinga, avocado, queso fresco, red cabbage	
Mushroom Tacos	10.95
wild mushrooms, green asparagus, lemon vinaigrette	
Short Rib Tacos	15.95
chili apple butter, avocado, crispy sweet potato	
Mahi Mahi Tacos	14.95
blackened mahi, mango salsa, taqueria guacamole	

Cauliflower Tacos	10.95
ancho chili adobo, cauliflower puree, orange avocado salsa	
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, brussels, tahina, mole coloradito	
Enchilada Mixto	18.95
a sampling of our chicken, seafood, and grain enchiladas	

PARA ACOMPAÑAR

Elotes Loco	4.95
lime mayo, queso fresco, chile pequin	
Bruselas En Nogada	5.95
walnut sauce, pomegranate	
Refried Beans	3.50
Sweet Plantains	3.95
crema, queso fresco	
Black Beans and Rice	3.50

CHEF'S TASTING MENU

3 course menu selected for the table by our chefs



\$29 per person



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

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses

