

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	
Berry Salad	8.95
fresh berries, mesclun greens, queso fresco, coriander vinaigrette, spiced almonds	
Ensalada con Espárragos	8.95
asparagus and baby gem salad, jalapeno, lemon tahina dressing, tortilla strips	

ANTOJITOS

Artichoke Tlayuda	12.95
Corn masa flatbread, manchego bechamel, poblano rajas, requeson, fresno chili queso cotija	
*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	10.95
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 shrimp 3 *add chicken 3 *add chorizo 3	
Ceviche con Fresas	11.95
shrimp and hamachi, green meadow farm's strawberries, salsa verde	
Hamachi Ceviche	9.95
pico de gallo, lime aioli, avocado, corn tortilla	

ENTRADAS

Carne Asada	21.95
grilled sirloin, smashed fingerlings, serrano chili, pepita romesco	
Shrimp and Grits	20.95
chipotle marinated shrimp, tequila cream grits, pickled blueberry, crispy garbanzos	
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	

TRADICIONALES

Ensalada Papaya Verde	7.95
green papaya, pickled onion, nopales, coconut lime vinaigrette	
Tacos Dorados de Cordero	12.95
lamb barbacoa taquitos, mole pipian, crema, radish	
Quesadilla "Philly, Philly"	13.95
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	
Grilled Asparagus	5.95
huitlacoche sofrito, manchego	
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

