APPETIZERS

Guacamole

With tortilla chips 7.29 Half 4.29

Plantain Chips

With black bean dip 6.49

CevicheVeracruzana

Cured fresh baby shrimp in lime juice. with tomato, jalapeño, onion & cilantro 7.59

Calamari Fritos

With chipotlé aioli 6.99

Queso Fundido

choice of chorizo, pork al pastor, carne or tofu 6.99

Quinoa & Sweet Corn Fritters

With Chipoltle aioli 6.99

Empanadas (Two per Order)

Peruvian chicken aji or Chilean beef with olives, raisins & boiled eggs 5.99

Stuffed Dates

Chorizo and Bacon 6.99

Jalapeño Chile con Queso

Whole order 5.99 Half order 3.99 Con Carne 6.99

Spinach Queso Half 4.59 Full 6.59

Nachos

With cheese, jalapeños, queso, sour cream, pico de gallo & guacamole Chicken or beef 8.49 Black bean & sweet corn 6.79

Yuca Frita

With aioli 6.59

Appetizer Sampler

Beef empanada, quacamole & mini chicken quesadilla 6.99

EXPRESSLUNCHMENU

served (11am - 3 pm)only

One Taco

chicken, pork, beef, carnitas or veggie 7.49

One Enchilada

cheese, chicken or beef, Salvadoran or suiza chicken 7.49

One Tamale pork 7.49 served with rice & beans

One Chimichanga

chicken, beef or portabello 7.49

One Tostada

chicken or beef 7.49

Lunch Fajitas

chicken or beef 9.49

SALADS

House Salad

Mixed greens with [Icama, black olives & tomatoes with a choice of dressing: ancho chile, or jalapeño lime vinaigrette 5.49

Mulatto Chicken Salad

Chicken breast marinated in mulatto pepper, oregano, achiote & olive oil. served over field greens with tomatoes, ¡lcama & bell peppers. tossed in ancho chile dressing, topped with sour cream 8.29

Brazilian Steak Salad

Sirloin steak marinated in lime juice, red wine, garlic, onion, bay leaves, fresh oregano & olive oil. topped with onions, bell peppers, sour cream & chimichurri sauce 8.29

Soup of the Day 3.29

Soup & Salad 7.59

Mayan Shrimp Salad

Baby Gulf shrimp marinated in achiote pepper, citrus juices & Yucatan seasonings, served with onions, bell peppers & field greens, tossed in an jalapeño-lime vinaigrette, topped with sour cream 8.99

Quinoa Salad

Quinoa Fritters over baby greens, (icama, olives & tomatoes in cilantro vinaigrette 8.99

^{*}Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry OR shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

HOME OF THE ORIGINAL RICE BOWL

Served with Oaxacan or Mexican rice, black beans, chimichurri, lettuce & tomatillo salsa

Pork al Pastor 8.49

New Mexico Green Chile Pork Rice Bowl 8.49

Chicken Mulatto 8.29

Gaucho-Style Beef 8.99

Grilled Veggies 7.99

Seafood (tilapia, shrimp & calamari) 13.49

Vegan Corn & Roasted Red Bell Pepper 7.99

Carnitas

With pico de gallo 7.99

Central Soy Organic Fried Tofu & Veggies 8.29

TACOS

(2 per order) served with rice, beans, cheese, lettuce & salsa

Gaucho-Style Beef 8.29

Chicken Mulatto 7.99

Veggie & Black Bean 7.49

Baja Fish Tacos

Beer battered, deep fried tilapia fillets with Salvadorian curtido (coleslaw), sour cream and tomatillo salsa on tortillas 9.99 Tequila Shrimp Tacos

Grilled baby shrimp with onions, green bell peppers & chipotle peppers wrapped in flour tortillas with melted cheese 9.99

Taquitos (3 per order) 7.99

Pork al Pastor Pork Carnitas Substitute flour tortillas for corn tortillas 0.50

Taco Baskest with Ground Beef or Shredded Chicken (3 per order) with lettuce, cheese, tomatoes & sour cream 7.99

ENCHILADAS

(2 per order) served with rice & beans

Enchiladas Rancheras

Traditional Mexican corn tortilla enchiladas topped with cheese, sour cream & guajillo chile sauce Cheese 8.29 Cheese & Onion 8.29 Beef or Chicken 9.29

Layered Green Pork Chile Enchiladas

With Oaxacan rice, onions, black beans & sour cream 9.89

Mole Poblano Chicken Enchiladas 10.29

Enchiladas Suizas

Traditional Mexico City style enchilada with shredded chicken wrapped in corn tortillas topped with cheddar, Monterey Jack cheese, sour cream & olives in tomatillo and poblano sauce 9.29

Salvadoreña Enchiladas

Mashed yuca, potatoes & peas folded in flour tortillas topped with Monterey Jack & salsa verde 8.59

QUESADILLAS

Stuffed with Jack cheese, avocado & caramelized onions. Served with rice and beans, tomatillo salsa & sour cream

Quesadilla Suiza

cheese 7.99 add Pork al Pastor or Chicken 1.79 add Goucho-Style Beef 1.99 Grilled Portabella and Cheese Quesadilla 8.59

Black Bean & Corn Quesadilla with Oaxacan rice & beans 8.29

CALIFORNIA STYLE BURRITOS

Stuffed with onions, bell peppers, rice, black beans, lettuce, tomato, salsa, sour cream & fries Topped with gueso & arbol salsa. Served with rice & beans on the side.

Chicken 9.99 Steak 10.49

Pork al Pastor 9.49

Grilled Veggies 8.99

CHIMICHANGAS

Two deep-fried, golden brown flour tortillas stuffed with Monterey Jack cheese, topped with salsa verde, sour cream, lettuce & tomatoes

Beef or Chicken 9.29

Portabello & Roasted Red Pepper with goat & Monterey Jack cheeses & fresh herbs 9.29

Add cheese sauce 1.00

COMBO PLATTERS

Choice of 2 items, served with rice & beans

Enchilada, Chimichanga, Tamale,

Tostada, Taco 8.99

Substitute shrimp or fish in taco 1.99 Chile Relleno 3.59

LA PARILLA SPECIALTIES

"served with rice, beans & flour tortillas

Fajitas **

Chicken 11.49 Steak 11.99 Seafood 14.99 Mar y Tierra (surf & turf) 13.49 Shirmp & choice of Beef or chicken

Fajitas for Two Chicken or Steak 18.99

Bistec a lo Pobre

Chilean style grilled thinly sliced strip steak over fries, white rice, fried eggs & Salsa Pebre 13.49

Tamales Mexicano con Puerco

Homemade fresh masa dough stuffed with pork & guajillo chile sauce 9.49

Jamiacan Jerk Chicken

marinated chicken with house made jerk paste Served with white rice, black beans & grilled pineapple salsa 11.99 Carne Asada "

Grilled KC Strip Steak with onions, bell peppers, papas fritas, rice, guacamole, sour cream & tortillas 13.49

Shrimp Chile Relleno

Stuffed poblano pepper with onions, Monterey Jack, queso chivo, cilantro & fresh oregano 11.49

Mexico City Alambres **

Pork, chorizo, peppers, onions, & melted jack cheese 12.49

Parrillas (Grills)**

onions, bell peppers, chimichurri sauce & choice of topping: chicken 8.99 steak 9.99 grilled veggies & Local fried tofu 7.99

SIDES

rice, beans, or vegetables 2.05 chips & salsa 2.79 corn or flour tortillas .99 guacamole 3.54 cheese sauce 3.29

shredded cheese 1.75 sour cream 1.24 jalapeños 1.00 beef, pork, or chicken 3.29 pico de gallo 1.49

ALACARTE

Single taco

Shredded chicken 3.49

Chicken Mulatto, pork al pastor, carnitas or Gaucho-style beef 3.00 Single tamale pork 3.59 Single tostada pork al pastor, ground beef or Single quesadilla suiza cheese 6.99 Single Shrimp chile relleno 7.99 Single enchilada 4.29

BEVERAGES

Aguas Frescas, Horchata, Brazilian Lemonade (No Refills) 2.29

Sidral (Apple Soda) 2.29
Jarritos 2.29
Coco Rico (Coconut Soda) 2.29
Smoothy Mango, Strawberry or Peach 2.99
Soft Drinks 2.25

Colombian Coffee 2.25 Cuban Espresso Single 2.99 Iced Tea 2.25 Hot Tea (Black, Green, Jasmine) 2.25

DRINK SPECIALS

Sunday

Bottled Coke 2.29

\$12 Lime margarita pitcher & \$5 All Wines by the glass Monday \$2 Lime Margaritas by the glass Tuesday

Wednesday \$5 all Martinis & Cocktails

Thursday \$2.50 all Beers and \$5.00 Jargaritas

Fridays & Saturdays

\$5 Grande Lime Margarita (27 oz)

KID'S MENU

for 12 & under only

One Cheese Quesadilla

with rice & beans 5.49

\$4 House made Sangria

Chicken Nuggets (5 pieces) with french fries 5.99

One Cheese Enchilada with rice & beans 5.49

One Burrito

choice of beef or chicken, with rice & beans 5.49

One Hard Shell Beef Taco with rice & beans 5.49

Mini Rice Bowl

Choice of beef, chicken, pork or veggies 5.99

Chico Papas con Queso

fries with choice of ground beef or chicken & cheese sauce 5.99

DESSERTS

Chocolate Kahlua Flan 5.49

Sopapillas

drizzled with cajeta and served with vanilla ice cream 4.99

Fried Ice Cream 4.99

Churros

drizzled with chocolate sauce 4.99

Capirotada

Zacatecas style bread pudding with peanuts, raisins & Chihuahua Cheese 5.49