

La Me

LATIN BISTRO

BOTANAS Starters

Chips + Salsa 6.75

Add Guacamole, 4.25 / 8.25 Add Black Bean Dip, 6.25

Taco Trio 19

Three tacos, Mix + Match Choose from the following:

Grilled Chicken, whole black beans & pickled slaw topped with wedding sauce

Carnitas, pickled onions, pineapple & queso Cotija.

Carne Asada, onion, cilantro, roasted tomatillo & avocado salsa

Fresh Salmon or Shrimp, cabbage, pico de gallo, guacamole, queso Cotija & tajin [Ohana Seafood]

Tostadas Guadalupe 20

Three mini crisp corn tortillas, black beans, our grandmother's slightly spicy shredded chicken, cabbage, tomatoes, queso Cotija and crema.

Sopitos 20.25

Handmade masa cakes (3) topped with grilled chorizo, nopales, steak and onion. Finished with shredded cabbage, cotija, crema, chile de arbol salsa and tomatoes.

Chiles Con Limon 12.25

Strips of fried jalapenos, served with lime, salt, black bean dip and corn tortillas. Our favorite!

Guacamole Toast 17.25

Mission Bakehouse sourdough, house guacamole, queso fresco, radish, Vee's microgreens, poached egg +3.75

Shrimp Quesadilla 19.75

Grilled shrimp, peppers, onion & Oaxaca cheese. Served with guacamole and sour cream, wedding sauce on the side.

Queso Fundido 18.75

Sizzling dish of melted Oaxaca cheese and grilled chorizo. Served with black bean dip, corn tortillas or tortilla chips.

DESAYUNO Breakfast*

Served with choice of black beans, roasted potatoes or fresh fruit

Chilaquiles 21.75

Crisp tortilla strips in salsa (creamy red or roasted tomatillo) two eggs, onion, avocado, queso Cotija and crema. Add chorizo and nopales (aq).

Huevos Rancheros 20.50

Two eggs and black beans served atop two crisp corn tortillas. Topped with roasted tomatillo sauce, crema & queso Cotija.

Garden Scramble 19.75

Roasted seasonal vegetables scrambled with eggs. Served with toast or tortillas.

Latin Benedict 21.75

Buttered torta roll topped with sautéed greens, two poached eggs, bacon, our fabulous wedding sauce & queso Cotija.

Breakfast Burrito 20.25

A large flour tortilla filled with scrambled eggs, queso Cotija cheese, roasted tomatillo sauce, avocado, crema & your choice of grilled chorizo, bacon or machaca.

Dos Huevos 15.50

Two eggs cooked your way. Choice of corn or flour tortillas, sourdough or wheat toast. Add bacon, chicken sausage, or spicy pork sausage +4. Carne asada (aq).

*We proudly serve local, pasture raised eggs from Burroughs Family Farms



La Mo

LATIN BISTRO

ENTRADAS *Entrées*

Wedding 21.50

Our signature, slightly spicy, cream sauce served your favorite way – over grilled chicken, with rice and beans, or over a large grilled chicken burrito. Sub prawns, 1.75

Beef Picadillo Empanadas 21.50

Two handmade, corn masa empanadas stuffed with Oaxaca cheese, savory spiced ground beef, cranberries, sweet and spicy peppers and caramelized onion. Topped with chile de arbol sauce, crema, queso Cotija and Vee's Microgreens. Served with your choice of side.

Healthy Burrito 21

A wheat tortilla filled with grilled chicken, roasted vegetables, whole black beans, & quinoa. Topped with roasted tomatillo sauce, queso Cotija, & guacamole.

Naked Burrito 21

A healthy burrito bowl filled with whole black beans, quinoa, caramelized onions, sautéed kale, queso Cotija, chevre, salsa verde and your choice of roasted vegetables or grilled chicken.
Sub salmon, 10.

Roasted Red Pepper BLT 18.75

Freshly roasted sweet peppers, bacon, avocado, lettuce, tomato, mayo, mustard on wheat bread. Served with sweet potato fries.

Enchiladas ala Plancha 18.50

Two grilled, queso Cotija, & guajillo sauce enchiladas. Garnished with cabbage, guacamole, tomatoes & crema. Served with black beans and cilantro rice. Add shredded or grilled chicken, 3



DULCE *Sweets*

Buttermilk Pancakes 18.75

Classic, fluffy and delicious. Topped with butter and powdered sugar. Add fresh fruit + whip 3.50

Sourdough French Toast 20.50

Five slices dipped in our orange liquor batter, with whipped cream, & fresh fruit.

Seasonal Pancake AQ

Check our specials list for this month's flavor

SOPAS Y ENSALADAS *Soup + Salad*

Ensalada del Dia AQ

Check our specials list for today's salad.

Jicama Salad 15.25

Napa cabbage, thinly sliced jicama, cilantro, oranges, red onion & pepitas, tossed in a citrus vinaigrette.
chicken +6 / salmon +10 / prawns +10 / carne asada +AQ.

Mixed Green Salad 9.75 / 14.75

Mixed greens, fresh fruit, local almonds, avocado & cotija cheese. Citrus vinaigrette on the side.

Sopas del Dia AQ

Check our daily specials list for today's soup.

Stay Up-To-Date on All Things La Mo

