

LUNCH APPETIZERS

TLAPAZOLA SPRING MIX SALAD with house dressing.....\$4.95

ROASTED GARLIC SPINACH QUESADILLA with salsa fresca.....\$6.25

LEMON CHICKEN TORTILLA SOUP

With diced avocado, cilantro and ranchero cheese\$5.25

GUACAMOLE sm./lg.....season price

BURRITOS

All burritos are made with black bean, Mexican rice, salsa fresca and lettuce.

GRILLED CHICKEN.....\$8.50

GRILLED SALMON.....\$8.95

GRILLED ADOBADO STEAK.....\$8.95

CARNITAS.....\$7.95

VEGGIE CHEESE BURRITO.....\$6.95

TACOS

All tacos are made with black beans, salsa fresca and julienne romaine lettuce.

GRILLED CHICKEN.....\$2.95

GRILLED SALMON.....\$3.50

GRILLED ADOBADO STEAK.....\$3.25

CARNITAS.....\$2.95

LUNCH ENTREES

CARNE ASADA (Rib Eye Steak) with sautéed onions and guacamole.

Served with black beans and Mexican rice.....\$12.95

TLAPAZOLA CARNITAS served with black beans and Mexican rice and guacamole.....\$10.95

ENCHILADAS topped with tomatillo sauce and mole coloradito.

Served with black beans and Mexican rice.....Chicken.....\$11.95

.....Vegetable Cheese.....\$10.50

CHICKEN FAJITAS with onions, chile pasilla, tomato, garlic, oregano and thyme.

Served with black beans and green rice.....\$11.50

COMBO- one chicken enchilada with mole coloradito, one cheese chile relleno with

tomatillo sauce. Served with black bean and Mexican rice.....\$11.50

TOSTADA tossed with black beans, romaine lettuce, tomato, jack and ranchero cheese.

Topped with guacamole and sour cream.....Grilled Chicken.....\$10.95

.....Adobado Steak.....\$11.95

GRILLED SHRIMP TOSTADA tossed with black beans, romaine lettuce, tomato,

jack and ranchero cheese. Topped with guacamole and sour cream.....\$12.50

GRILLED SALMON TACO PLATE

Served with black beans, Mexican rice, guacamole and salsa fresca.....\$12.95

SHRIMP QUESADILLA served with guacamole, black beans and Mexican rice.....\$12.50

GRILLED VEGETABLE TOSTADA tossed with rice, black beans, romaine lettuce, tomato,

jack and ranchero cheese. Topped with guacamole and sour cream.....\$10.50

*We do Catering

DINNER APPETIZERS

TLAPAZOLA ORGANIC SPRING MIX SALAD tossed with tomato, jack cheese, ranchero
cheese, avocado and house dressing.....\$5.95

SPINACH JICAMA SALAD tossed with citrus dressing and roasted pistachios.....\$6.00

WILD MUSHROOM QUESADILLA with repollo curtido.....\$7.95

ROASTED GARLIC SPINACH QUESADILLA with salsa fresca.....\$6.75

BLACK TIGER SHRIMP WRAP with various sauces.....\$8.95

CRAB CAKE with fresh corn relish and chipotle yogurt sauce.....\$8.50

SLIPPER LOBSTER TAIL CHILE RELLENO with tamarindo hoisin sauce.....\$8.50

SALMON VEGETABLE ROLL with various sauces.....\$6.95

LEMON CHICKEN TORTILLA SOUP

With diced avocado, cilantro and ranchero cheese.....\$5.95

GUACAMOLE sm./lg.....season price

DINNER ENTREES

- GRILLED NEW YORK STEAK ADOBADO TACO PLATE (Black Angus Steak)
Served with guacamole, salsa fresca, black beans and Mexican rice.....\$15.95
- CARNE ASADA (Black Angus Rib Eye) with sautéed onions and guacamole.
Served with black beans and Mexican rice.....\$15.95
- TLAPAZOLA CARNITAS with ranchero cheese tomatillo sauce.
Served with black beans and Mexican rice and guacamole.....\$13.50
- GRILLED HALF CHICKEN (Boneless) with two mole sauce.
Served with black beans and coastal rice.....\$14.95
- CHICKEN ENCHILADA topped with tomatillo sauce and chile guajillo sauce.
Served with black beans and Mexican rice.....\$13.95
- GRILLED CHICKEN BREAST TOSTADA tossed with black beans, romaine lettuce, tomato,
jack and ranchero cheese. Topped with guacamole and sour cream.....\$13.95
- PAN ROASTED TROUT stuffed with crawfish on almond tomato sauce.
Served with black beans and green rice.....\$14.95
- SAUTÉED TILAPIA with lime alcaparra sauce.
Served with sautéed julienne vegetables.....\$15.50
- GRILLED SALMON with mole pipian.
Served with roasted garlic spinach quesadilla and coastal rice.....\$14.95
- BLACK TIGER SHRIMP FAJITAS with onions, chile pasilla, tomato, garlic.
Served with black beans, green rice, guacamole & salsa fresca.....\$16.95
- VEGETABLE CHEESE ENCHILADA topped with tomatillo sauce and mole amarillo sauce.
Served with black beans and coastal rice.....\$12.95
- GRILLED VEGETABLE TOSTADA tossed with rice, black beans, romaine lettuce, tomato,
jack and ranchero cheese. Topped with guacamole and sour cream.....\$12.95

*Ask your server about our daily specials

*We Do Catering