



ANTOJITOS



Guacamole

served with chips and salsa

- GUACAMOLE TRADITIONAL** 9.95
avocado, tomato, jalapeno, onion
- FIG AND BACON GUACAMOLE** 13.95
cabrales blue cheese, hazelnuts
- CRAB GUACAMOLE** 15.95
pomegranate, cucumber

- HAMACHI CEVICHE** 9.95
pico de gallo, lime aioli, avocado, corn tortilla
- TUNA TACOCITAS** 10.95
pineapple, ginger habanero vinaigrette, crispy corn tortilla

- BRUSSELS SPROUTS TLAYUDA** 10.95
manchego bechamel, poblano, queso mixto, jalapeno, requeson
add bacon 2, add fried egg 1
- MUSHROOM TLAYUDA** 9.95
sweet potato puree, goat cheese, arugula
- CRAB FUNDIDO** 11.95
jumbo crab, valentina cream cheese, chives, queso mixto
- CHORIZO FUNDIDO** 8.95
house made chorizo, red bell peppers, poblanos, queso mixto
- NACHOS DE LA CASA** 10.95
black beans, queso, arbol chile, pickled jalapenos, radish
add brisket 3

Calaca Feliz

SOPAS Y ENSALADAS

- TORTILLA SOUP** 5.95
guajillo-tomato broth, chicken, avocado, queso fresco
- BLACK BEAN SOUP** 5.95
salted agave plantain granola, smoked chili oil

- KALE SALAD** 7.95
kale, avocado, gala apple, crispy cotija, chili de arbol dressing
- JICAMA SALAD** 7.95
jicama, avocado, grapefruit, cucumber, radish, pumpkin seeds

ENTRADAS

- ARRACHERA** 19.95
flank steak, refried beans, chimichurri
- GRILLED SHRIMP** 17.95
tequila grits, bacon corn salsa

- BLACK BASS** 22.95
crab and poblano rice, green asparagus, corn
- GRILLED CHICKEN MOLE** 15.95
mole poblano, plantain cakes, orange supremes
- CONFIT PORK SHANK** 17.95
pomegranate pasilla salsa, yam chochoyotes

TACOS Y ENCHILADAS

- BAJA FISH TACOS** 13.95
plantain crusted blue tilapia, cabbage, avocado, lemon vinaigrette
- CARNITAS TACOS** 10.95
pulled pork, salsa roja, onions, cilantro, avocado
- CHORIZO TACOS** 10.95
mexican sausage, baby potato, onion, cilantro, salsa verde
- MUSHROOM TACOS** 10.95
wild mushrooms, green asparagus, lemon vinaigrette
- PORK BELLY TACOS** 11.95
soy chili glaze, avocado, pickled carrots and cucumber

- CAULIFLOWER TACOS** 9.95
nopales, guajillo salsa, guacamole
- CHICKEN TACOS** 11.95
chicken tinga, avocado, queso fresco, red cabbage
- BRISKET TACOS** 11.95
pasilla jus, brussels sprout slaw, salsa verde, avocado
- ENCHILADA CON POLLO** 13.95
chicken, queso, rajas
choice of sauce-ranchera, green chile, or mole poblano 2
- ENCHILADA CON MARISCOS** 14.95
crab, shrimp, chipotle cream, salsa ranchera
- ENCHILADA CON CALABAZA** 12.95
winter squash, coconut crema, pepitas, red chili sauce

CHEF'S TASTING MENU

3 course menu selected for the table by our chefs
\$29 per person

PARA ACOMPAÑAR

- ELOTES LOCO** 4.50
lime mayo, queso fresco, chile pequin
- SWEET PLANTAINS** 3.95
crema, queso fresco
- REFRIED BEANS** 3.50
- BLACK BEANS AND RICE** 3.50
- BRUSSELS SPROUTS** 5.95
manchego crema, serrano chili



p: 215.787.9930 lalacalacafeliz.com
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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

