

# Lama

## LUNCH

served from 11:00 am - 3:00 pm

### botanas & small plates

#### CHIPS & DIP

House corn chips, roasted tomatillo-avocado salsa and smoky red salsa. 4  
add black bean dip 3  
add guacamole 3 / 5

#### CRUDITOS

Sliced cucumber, carrots, red bell pepper, jicama and celery served with house chipotle hummus and guacamole. Serves two. 8

#### CHILES CON LIMON

Our favorite! Strips of fried jalapeños, seasoned with lime and salt. Served with black beans and handmade corn tortillas. 8 (ala carte, 4.5)

#### TACOS

Served ala carte on handmade corn tortillas.  
- Mahi Mahi or Prawns 5,  
- Flank Steak, Grilled Chicken or Carnitas 4.5  
(add half salad, soup or sweet potato fries 4)

#### TOSTADAS GUADALUPE

Three mini tostadas, topped with our grandmother's shredded chicken in a light, fire roasted tomato-jalapeno sauce. Finished with shredded Napa cabbage, cotija and crema. 9  
(add guacamole 2.5)

#### QUESO FUNDIDO

Sizzling dish of melted Oaxaca cheese and grilled chorizo. Served with black beans and handmade corn tortillas or tortilla chips. 9

#### SOPITOS

Three mini masa boats filled with black beans, grilled chorizo, nopales and onion. Finished with shredded Napa cabbage, cotija and crema. 9

#### GRILLED SHRIMP QUESADILLA

With grilled red peppers & melted Oaxaca cheese in a large flour tortilla. Served with guacamole, queso cotija, sour cream and wedding sauce. 11

### soups & salads

#### CHICKEN TORTILLA SOUP

Classic, light and brothy. Topped with avocado & queso cotija. 5 / 9

#### DAILY SOUP

Our from-scratch, seasonal soups change daily. Please see today's specials list. aq

#### JICAMA SALAD

Thinly sliced jicama, napa cabbage, red onion and cilantro in a citrus vinaigrette. 9 (half, 6.5)  
Grilled Chicken 4 / Grilled Salmon 6 / Grilled Prawns (3) 6

#### MIXED GREENS

Fresh greens, seasonal fruit, toasted local almonds, dried cranberry and red onion. 9 (half, 6)  
Grilled Chicken 4 / Grilled Salmon 6 / Grilled Prawns (3) 6

#### LATIN COBB

Romaine, roasted corn, avocado, queso fresco, tomato, egg, bacon and black beans. 9  
Grilled Chicken 4 / Grilled Salmon 6 / Grilled Prawns (3) 6

### entrees

#### NAKED BURRITO

A healthy burrito bowl filled with black beans, quinoa, caramelized onion, sautéed kale, sweet plantains, tomatillo sauce, local chèvre, queso cotija, cilantro and choice of grilled chicken or carnitas. 13

#### ENCHILADAS EN CASUELA

Roasted local butternut squash, roasted poblano, Oaxaca cheese, garlic and leeks folded into two corn tortillas, topped with queso cotija and guajillo sauce. With black beans & rice. 12

#### WEDDING...

Our signature rich, creamy and slightly spicy wedding sauce served your favorite way - with grilled chicken breast or garlic prawns and your choice of side, or over a large grilled chicken burrito.  
Chicken 12 / Prawns 15 / Burrito 12

#### TAMALES

See our daily specials list for today's varieties. We add puréed fresh corn and roasted squash to fresh masa, making our tamales extra moist and healthy! Served with black beans & rice, salad or soup. aq

## BLACK BEAN WRAP

A large spinach tortilla filled with house chipotle hummus, black beans, greens, tomato, guacamole, shredded carrots and queso cotija (omit the cheese for a vegan option). Served with a mixed greens salad. 12

## HEALTHY BURRITO

A large wheat tortilla filled with steamed quiñoa, black beans, roasted vegetables and grilled chicken breast. Topped with roasted tomatillo sauce, queso cotija and guacamole. 12

## PULLED CARNITAS SANDWICH

Juicy, slow roasted Kurobuta pork carnitas on a homemade jalapeño focaccia roll from Crust & Crumb with house barbecue sauce and grilled onion. Alongside jalapeño slaw and sweet potato fries. 13

## GRILLED SALMON

A 6 ounce grilled salmon filet garnished with fresh mango pico de gallo. Served with salad, soup or black beans & rice. 15

## ARRACHERA

Adobe-marinated, grilled flank steak. Served with grilled spring onion, black beans, cilantro rice, arbol chile sauce and tortillas. 14.5

## ROASTED RED PEPPER B.L.T.

Freshly roasted sweet peppers, bacon, avocado, lettuce, tomato, mayo and mustard on homemade wheat bread from Crust & Crumb. Served with salad, soup or sweet potato fries. 11

## GUADALUPE'S BEEF PICADILLO TACOS

Two crispy tacos filled with our grandmother's famous beef & potato picadillo. Garnished with cabbage, queso cotija, tomatoes and tomatillo sauce. Alongside black beans and cilantro rice. 10.5

## ENCHILADAS ALA PLANCHA

Two grilled, cotija cheese & guajillo sauce enchiladas. Garnished with cabbage, tomatoes and crema. Alongside black beans and cilantro rice. 10 (add chicken, 2)

## a la carte

FRESH FRUIT 3.5

BLACK BEANS 2.5

SOUR CREAM 1.5

QUESO COTIJA 2

RICE & BEANS 4.5

ONE TAMALES 4.75

WEDDING SAUCE 2

TORTILLAS 2

SWEET POTATO FRIES 4.25

## beverages

### SODA

Pepsi, Diet Pepsi, Root Beer, Pink Lemonade, Sierra Mist 2.85

### HEYHONEY! ARTISANAL LEMONADE

Sweetened with local Hughson, CA honey. 3.5

FRESH BREWED ICED TEA 2.85

COFFEE (ENTIMOS COFFEE ROASTERS) 2.75

► PLEASE SEE ADDITIONAL BEVERAGE PRINTOUTS FOR SEASONAL COCKTAIL, SANGRIA, BEER AND ESPRESSO BEVERAGES.

**Many items on our menu come from the following local farmers, butchers and vendors: Burroughs Family Farms, HeyHoney! Artisanal Lemonade, Smile Farms, Nicolau Farms, Turlock Fruit Company, Select Harvest, Entimos Coffee Roasters, Natcher Milk, Mast Coffee Company, R.A.M. Farms, Crust & Crumb, Edith's Bakery, Open Space Meats, Five Kings Cattle, National Market and West Side Ministries. We also use many items from our large, seasonal garden. Thank you for joining us today! Our dishes are prepared from scratch, with love and care... please sit back and relax.**