

Traditional style made fresh daily.

**La Raza Shrimp** 13

Masa crusted, fried shrimp tossed in a tangy chipotle sauce over a mango-apple vinaigrette slaw 🌶️

**Taquitos de Papa** 12

Cheesy garlic potato taquitos topped with crema, guacamole, pico de gallo, pickled onions and slaw.

**Queso Fundito** 10

Oaxacan cheese melted with tomatillo roja salsa finished with seasonal vegetables~ADD chorizo (+2)~steak(+2)

**La Raza Wings** 14

Mango-Habanero-Buffalo 🌶️🌶️🌶️~ La Raza Style 🌶️~ Belizean Jerk 🌶️

**Grandma's Pozole** 12

Rich red Pozole with carnitas and hominy 🌶️🌶️

**Chicken Tortilla** 12

Light broth w/ shredded chicken, pico, cheese & tortillas strips

**Ahi Salad** 17

Mixed Greens tossed in an apple-mango vinaigrette with edamame, red onions, cucumbers and seared ahi.

**Mango Salad** 15

Spinach tossed in a mango-habanero vinaigrette w/ blueberries, red onions, & blue cheese. 🌶️ chicken (+5)~Steak (+6)~Shrimp (+6)

**Diabla Salad** 18

Greens tossed in chipotle-balsamic vinaigrette with red onions, cucumbers, blue cheese, blood orange avocado & basil finished with spicy diabla shrimp. 🌶️🌶️🌶️🌶️

# LA RAZA | STRONG COMMUNITY GREAT FOOD

**Vallarta \* 8**

Crunchy shrimp with a Jalapeno-Cilantro Citrus Sauce, Mixed Cabbage, Pickled red onions, topped with our house ceviche. 🌶️🌶️

**Octopus 8**

Al pastor spiced grilled octopus tacos tomatillo, jalapeno & avocado salsa topped with cabbage, mango, cilantro and watermelon radish 🌶️🌶️

**Carne Asada 6**

Carne Asada~Salsa Roja~Guac~scallions 🌶️🌶️

**Shrimp 6**

Grilled Shrimp~julienned cabbage~mango salsa~chipotle aioli~pickled onions 🌶️🌶️

**Baja 6**

Tempura Mahi~julienned cabbage~Pico de Gallo ~Chipotle aioli~pickled onions

**Pato 6**

Carnitas style Duck, pico de gallo, pickled onions, radish, topped with a fresh spicy salsa. 🌶️🌶️🌶️

**Avocado 5**

Fried Avocado~julienned cabbage~mango salsa~poblano sauce

**Cochinita 5**

Yucatan Carnitas~Pickled Red Onion Habanero Citrus Salsa, blood orange, cilantro. 🌶️🌶️

**Chicken 5**

Chicken, avocado-spicy salsa, rainbow cherry tomatos, queso fresco 🌶️

**Lamb 5**

Local Lamb, mexican style taziki sauce, cucumbers, red oinions, julienned cabbage 🌶️🌶️

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Shrimp Ceviche \***

Shrimp marinated traditional style with cilantro, onions & lime Tostada 8~For the table 16

**Leche de Tigre \***

Mahi, Serrano, habanero, and lime. Peruvian Style 🌶️🌶️ Tostada 11~For the table 22

**Salmon Ceviche \***

Salmon, cucumbers, cherry tomatos, onions, cilantro, avocado black sesame seeds, olive oil. Tostada 12~For the table 24

**Poke \***

Ahi tuna with a sesame ginger marinade topped with Avocado-Jalapeno mousse, siracha mayo, white radish and greens Tostada 11~For the table 22

**Aguachile \***

Scallop and Shrimp aguachile with lime, serrano, cucumber, red onion, avocado, rainbow cherry tomatos and cilantro 🌶️🌶️ Tostada 9~For the table 18

**Baja Style Fish Sticks** 9

Rice or French fries

**Bean and Cheese Burrito** 9

Add Steak (+3) Add Chicken (+2) Rice or French fries

**Chicken Tenders** 9

Rice or French fries

**Quesadilla** 9

Add Steak (+3) Add Chicken (+2) Rice or French fries

**Kids Taco** 9

Chicken or Steak ~ Rice or French fries  
Fall 2023

### Short Rib Mole 23

Slow braised beef short rib smothered with negro mole sauce, finished with plantain chips, queso fresco & pepitas. Plated with white rice and black beans.

### Salmon\* 20

Tamarindo glazed grilled salmon with an avocado salsa and parmesan cauliflower puree

### Camarones a la Diabla 21

Shrimp sauteed in a spicy guajillo & button mushrooms sauce, finished with sesame seeds, sliced scallion and fried kale, served over white rice. 🌶️🌶️🌶️

### Seafood Molcajete 27

Boiling cauldron of tequila-glazed shrimp reduction, guajillo cream sauce with bay scallops, shrimp, mahi, mussels & mixed cheese. 🌶️

### New Style Carne Asada 28

Grilled marinated skirt steak served with roasted jalapenos, baby heirloom tomato salad.

### Cochinita Pibil 23

Yucatan style slow cooked pork carnitas with pickled red onion habanero citrus salsa. Plated with white rice, black beans and tortillas. 🌶️🌶️

### Duck Carnitas 26

Overnight roasted duck carnitas served atop a coconut habanero, blueberry salsa, accompanied by cilantro-jalapeno infused rice with garbanzo beans. 🌶️🌶️

### Cauliflower Steak 20

Grilled cauliflower steak marinated in chimichurri, finished with romesco sauce & fried chickpeas

### Meat Molcajete 27

A boiling cauldron of guajillo chili, red tomatillo sauce laden with grilled chicken, steak and chorizo topped with mixed cheese. 🌶️

## TRADICIONAL

### Enchiladas/Rellenos 21

Mix/match Choose 3: Chicken w/verde sauce, Chicken Mole, Cheese, Barbacoa, Chile Relleno

### Burritos

Chicken 16~Steak 18 🌶️🌶️  
Barbacoa 17~Veggie 15~Shrimp 17

### La Raza Wrap 19

Shrimp~Spinach~Mango~cucumbers~red onions~ plantain chips~blue cheese~sweet mango habanero vinaigrette~chipotle tortilla, served with baby heirloom tomato salad.

Sample Menu

## POSTRE

### Churros 9

Cream filled~cinnamon~sugar~caramel~chocolate

### Flan 9

Traditional vanilla custard with whipped cream

### Chocolate Flan 11

Our traditional Flan layered with chocolate and drizzled with chocolate, strawberry and creme anglaise.

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Here at La Raza we celebrate community, family and friends. As a hispanic, the word “raza” holds a very special meaning. It’s more than just the translation of the word “race” into spanish; it represents our shared cultures and heritage, as well as celebrating our diversities and differences. La Raza refers to the people who share common experiences, regardless of their nationality or ethnicity. It is about being a part of a large community who shares languages, food, music and traditions. La Raza is a sense of belonging for many people who have struggled with discrimination due to their ethnicity. La Raza resembles the importance of family and friends and how strong the ties are between everyone. The concept encourages us to honor our parents, grandparents, and all our ancestors who came before us and helped us pave the way for the future generations. Some argue that it promotes separation or exclusivity throughout different cultures. However, most of us view La Raza as inclusive rather than exclusive. It celebrates diversity while recognizing that we share the same experiences. La Raza is rooted in coming together, as one and sharing our cultures. La Raza is here to welcome all and continue to celebrate everyone.

**-Chef and partner- Rigoberto Vasques along with his daughter Alondra Vasques**

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