



*La* FOODMARKETA

CHEF JOHNTAY BEDINGFIELD + CHEF JAMES GORDON + CHEF CHAD GAUSS

WINTER RESTAURANT  
WEEK 2025  
\$40.25



FIRST COURSE

**LENTIL TORTILLA SOUP...**

red lentils, aleppo crusted poached shrimp, lime tortilla chips  
chili & oregano oil

**LETTUCE WRAPPED TAQUITOS...**

buffalo chicken taquitos, celery, cherry tomato, blue cheese  
crumbles and dressing, scallion

**ROASTED BRUSSEL PANZANELLA**

challah panko, parmesan, pickled onions, caesar viegrette

**WATERCRESS SALAD...**

beets, radish, crispy quinoa., fresh raspberry, crumbled feta,  
creamy chipotle raspberry dressing

**BLT...**

bacon, lettuce, tostada, sun dried tomato aioli, candied  
jalpenos



SECOND COURSE

**PORK BELLY POKE BOWL...**

warm coconut rice, pickled cucumber, guac,  
soy caramel, chili lime dressing, poke spiced pork rids,  
sesame & scallion

**FRENCH ONION BIRRIA...**

lil steak quesadillas, tfm french onion soup,  
marketa rice & bans

**CHOPPED MAC N' CHEESEBURGER  
BURRITO**

smashed chopped burger and mac n' cheese in a  
homemade tortilla, marketa fries

**MARKETA FRIED OYSTER PO  
BOY**

cumin scented cracker meal, mustartar slaw, pick-  
les, sugar roasted tomato jam, blackening spice,  
salt & malt vinegar hand cut potato chips

**FALAFEL FAJITIAS...**

fajitia veggies, cucumber tzatziki, lemon tahini, garlicky  
tabouli, flour totillas



THIRD COURSE

**RICE PUDDING ARANCINI**

mascarpone stuffed, horchata, cinnamon, fresh berries

**SWEET CORN CUSTARD**

granham cracker tart shell, condensed milk caramel,  
corn nut brittle and cracker jack

**CHOCOLATE TRES LECHES**


chocolate based cake, three milks, strawberries

**PINEAPPLE UPSIDE DOWN FLAN...**

classic mexican flan, bruleed pineapple, cherry on top

**PLANTAIN TRIFLE...**

whipped cheesecake, chocolate dipped plantains, whipped  
cream, chocolate plantain bark



• Any flavor house margarita pitchers \$30 •  
with the purchase of restaurant week