

LaFOODMARKETA

CHEF JOHNTAY BEDINGFIELD + CHEF JAMES GORDON + CHEF CHAD GAUSS

2025 SUMMER RESTURANT WEEK

\$35.25

FIRST COURSE

TOMATO & CHALLAH GAZPACHO

cucumber, jalapeño, red onion, cilantro, lime, tajin, challah
toast point

CRUNCHWRAP TRIFLE

ground beef, nacho cheese, pico de gallo, sour cream, lettuce,
shredded cheese, tostada, swazye spiced tortillas...

PORK BELLY PASTOR QUESADILLAS

pineapple, cilantro&onion, piña yogurt...

DUCK CHORIZO MEATBALLS

grape jelly, chili sauce, ritz crackers, whipped scallion
cream cheese

WATERMELON SALAD

jicama, basil, aleppo, cotija cheese, chamoy vinaigrette,
oregano oil...

SECOND COURSE

JIMBO'S RIB PLATE

bbq pork ribs, slice of watermelon, crazy street corn,
yucca fries, awesome slaw...

VACA FRITA PITA

crispy griddled short rib, churasco onions,
plantains, creamy mojo sauce all inside a warm
pita, rice and beans on the side

COUSCOUS CON POLLO

our version of chicken and rice, zucchini, corn,
cucumber creama, marinated tomato salad

SHRIMP GNOCCHI

covered in enchilada sauce, topped with torn
buratta, DEVOO and garlic bread for dipping

TWICE BAKED POBLANO PEPPERS

stuffed with mash potatoes, melty
cheese, pickled jalapeños, crispy leeks,
chipotle sour cream...

-add grilled steak \$10

THIRD COURSE

BANANA PUDDING WHIPPED CHEESECAKE

collaboration of two classics

CHOCOLATE MOUSSE NACHOS

cinnamon sugar pita chips, whipped cream, macerated
strawberries, chocolate sauce

TRES POPSICLES

mojito, piña colada and strawberry daiquiris...

CARROT CAKE TRES LECHES

wet nuts, brown sugar streusel, cream cheese frosting

BUTTERCREAM ICE CREAM SANDO

dulce de leche dipping sauce

Consuming raw or undercooked meats, poultry, seafood, and shellfish increase your risk of foodborne illness