



*La* FOODMARKETA

CHEF JAMES GORDON + CHEF JOHTAY BEDINGFIELD + CHEF CHAD GAUSS

SUMMER RESTAURANT  
WEEK 2024  
\$30.24



FIRST COURSE

**HOT AND SPICY CORN DIP**

charred pepper, pickled jalapeno, hot cheeto topping...

**ARANCINI**

chihuahua cheese filled fried risotto, queso, red sauce ...

**FRIED PICKLE TOSTADA**

spanish chorizo mayo, aji verde, extra shaved chorizo

**TINNED SARDINE ROCKEFELLER**

achiote butter, bread crumb, cotija, ritz crackers,  
pickled onion, dijon

**FARMER IANS TOMATO GAZPACHO**

tajin rim, mango sorbet, summer veg skewer...



SECOND COURSE

**FALAFEL SMASHED TACOS**

greek marinated veggies, feta, crispy chickpeas,  
tzatziki crema ...

**HOT CHICKEN CHOPPED SALAD**

iceberg, cherry tomato, pickled onion, blue cheese,  
bacon, chiptole white bean ranch ...

**PASTOR MEATBALL SUB**

pork meatballs, grilled onions & pineapple, chihuahua  
cheese, pastor dipping sauce

**SLOPPY JOE EMPANADA**

ground wagyu, cornbread, coleslaw, nacho potato  
chips, pickles

**SUZIE'S SUMMER FISH STEW**

fried rainbow trout, yucca, cabbage, carrot,  
pickled jalapeno ...



THIRD COURSE

**JIMI JIMI COCO PUFF**

coco puff marshmallow treat, mexican chocolate, torched  
marshmallow

**MANGO CHAMOY POPSICLE**

mango pop, sweet chili sauce, tajin ...

**COOKIES & CREAM TRES LECHES**


classic tres leches cake, oreo crumble

**FUNFETTI CAKE DIP**

vanilla chiky cookies

**HORCHATA MOUSSE**

cinnamon sugar crisp ...



• Any flavor house margarita pitchers \$24 •  
with the purchase of restaurant week