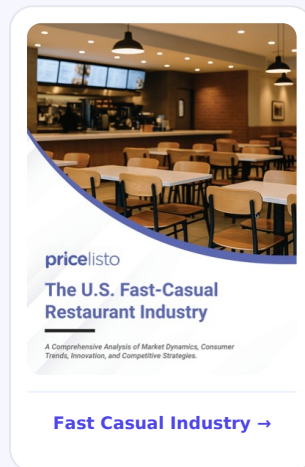




LA CONDESA EATERY

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Dry Rub Wings HOT AND SMOKY BBQ ••• HOT LEMON PEPPER AND GARLIC ••• Served with fries & a side of ranch	\$19.00
Ugly-Delicious Cheeseburger Piedmontese hamburger, tomato chutney, pork belly, fried egg, toasted brioche, Dijonnaise.	\$23.00
Pork Belly Bao Steam Buns Hoisin, habanero sriracha, hot mustard, pickled veggies.	\$19.00
BLACK ANGUS RIB EYE TACOS Guacamole, pico de gallo, cilantro, hand made corn tortillas	\$23.00
Potato Taquitos Yukon gold , russets potatoes, peppers, onions, oaxacan crema, green cabbage, cotija cheese, salsas	\$16.00
Yellowfin Ahi Ceviche Leche de tigre, onions, avocado, cilantro, radishes	\$21.00
Fish Tacos White bass fish, Pacifico beer batter, cabbage, habanero-citrus aioli, pickle vegetables.	\$22.00
CRISPY CHICKEN SANDWICH Spicy honey glaze crispy chicken, white cheddar,arugula, onions, tomatoes, sweet pickles, chipotle aioli, brioche bun.	\$19.00
La Condesa Carbonara Smoked pork belly, tagliatelle pasta, pecorino Romano, crema, organic fried egg	\$26.00
Gobernador Tacos Shrimp, peppers, onions, manchego cheese blend, grilled corn tortillas, pickle vegetables, habanero aioli.	\$23.00
Spanish Octopus Charcoal grilled octopus, guajillo salsa, heirloom potatoes, chorizo, black garlic oil, frisée.	\$22.00
Chopped Thai Salad Vegetarian. Kale, carrots, mango, cabbage, spicy jicama, green onions, teardrop pepper, herbs, crispy rice cracker, toas...	\$17.00

SALADS

ITEM	PRICE
ROASTED BEET SALAD Beets, fennel, arugula, red onions, candied pecans, smoked feta, citrus vinaigrette	\$17.00
Chopped Thai Salad (SALADS) Vegetarian. Kale, carrots, mango, cabbage, spicy jicama, green onions, teardrop pepper, herbs, crispy rice cracker, toas...	\$17.00
Lce Caesar Salad Caesar dressing, tender romaine hearts, crispy onions , heirloom tomatoes, butter crispy ciabatta	\$16.00

ENTREES

ITEM	PRICE
KOREAN BBQ BEEF RIBS Crispy udon noodles, exotic mushrooms, cilantro and onions, jalapeños, key lime vinaigrette.	\$36.00

NOT SO SMALL PLATES

ITEM	PRICE
Dry Rub Wings (NOT SO SMALL PLATES) HOT AND SMOKY BBQ ••• HOT LEMON PEPPER AND GARLIC ••• Served with fries & a side of ranch	\$19.00

ITEM	PRICE
Yellowfin Ahi Ceviche (NOT SO SMALL PLATES) Leche de tigre, onions, avocado, cilantro, radishes	\$21.00
GARLIC CALAMARI Calabrian pepper, green onions, garlic, lemon-basil aioli	\$19.00
BEEF BARBACOA TAQUITOS Crispy corn taquitos, salsa roja, crema, queso fresco, cabbage, habanero pickled onions.	\$18.00
Potato Taquitos (NOT SO SMALL PLATES) Yukon gold , russets potatoes, peppers, onions, oaxacan crema, green cabbage, cotija cheese, salsas	\$16.00
BRUSSELS SPROUTS Charred Brussels, smoked pork belly, balsamic syrup, blue cheese crumbles.	\$18.00
GAMBAS AL AJILLO Garlic tiger prawns, matcha salsa, French bread	\$19.00
Honey BBQ Sticky Ribs Slow-roasted pork ribs typically glazed with a honey barbecue sauce, offering a sweet and smoky flavor.	\$19.00
Macha-Ahi Tostada Macha salsa, onions, cilantro, Thai salad, avocado, mago, jicama, Thai peanut vinaigrette	\$19.00
STRAWBERRIES-CAPRESE BURRATA. Strawberries, tomatoes, onions, basil, balsamic syrup, toasted baguette.	\$19.00
Pork Belly Bao Steam Buns (NOT SO SMALL PLATES) Hoisin, habanero sriracha, hot mustard, pickled veggies.	\$19.00
Spanish Octopus (NOT SO SMALL PLATES) Charcoal grilled octopus, guajillo salsa, heirloom potatoes, chorizo, black garlic oil, frisée.	\$22.00

PASTA & PIZZA

ITEM	PRICE
RIGATONI À LA VODKA Spicy-vodka sauce, parmesan cheese, burrata, toasted baguette.	\$26.00
CHICKEN-CILANTRO PIZZA Cilantro chicken, curry béchamel, red onions, serrano , cheese blend, smoked feta cheese, cheese blend.	\$22.00
HOT ITALIAN SAUSAGE PIZZA San Marzano-Calabrese tomato sauce, hot Italian sausage, red onions, olives.	\$24.00
LAMB GNOCCHI Niman lamb ragout, capers, olives, herbed pesto, Parmesan gnocchi	\$32.00
MUSHROOM-ARTICHOKE PIZZA Herbed pesto, truffle crema, cheese blend, red onion, mushrooms, and artichokes	\$24.00
La Condesa Carbonara (PASTA & PIZZA) Smoked pork belly, tagliatelle pasta, pecorino Romano, crema, organic fried egg	\$26.00
Gnocchi Al Cilantro Parmesan gnocchi, avocado, braised spinach, chorizo español, shaved pecorino	\$26.00

BURGERS & SANDWISHES

ITEM	PRICE
philly cheesesteak SANDWICH Mushrooms, peppers, onions, cheddar, garlic aioli, french baguette.	\$22.00
Ugly-Delicious Cheeseburger (BURGERS & SANDWISHES) Piedmontese hamburger, tomato chutney, pork belly, fried egg, toasted brioche, Dijonnaise.	\$23.00

ITEM	PRICE
CRISPY CHICKEN SANDWICH (BURGERS & SANDWISHES)	\$19.00
Spicy honey glaze crispy chicken, white cheddar,arugula, onions, tomatoes, sweet pickles, chipotle aioli, brioche bun.	

TACOS

ITEM	PRICE
Fish Tacos (TACOS)	\$22.00
White bass fish, Pacifico beer batter, cabbage, habanero-citrus aioli, pickle vegetables.	
Gobernador Tacos (TACOS)	\$23.00
Shrimp, peppers, onions, manchego cheese blend, grilled corn tortillas, pickle vegetables, habanero aioli.	
BLACK ANGUS RIB EYE TACOS (TACOS)	\$23.00
Guacamole, pico de gallo, cilantro, hand made corn tortillas	
Exotic Mushrooms Al Pastor	\$22.00
Charred onions, caramelized pineapple, avocado salsa Verde, shaved pecorino, cilantro, handmade corn tortillas.	

Kids Menu

ITEM	PRICE
Chicken Nuggets and Fries	\$11.00
Crispy, tender chicken nuggets served with a side of golden fries.	
Junior Hamburger	\$12.00
A smaller-sized hamburger with a beef patty, typically including lettuce, tomato, and ketchup, served on a bun.	