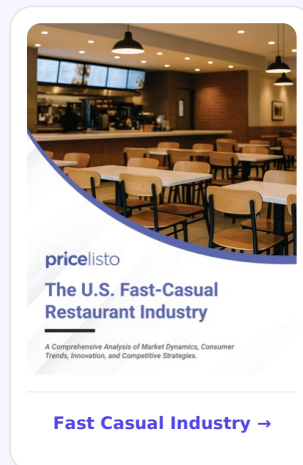




La Mission

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Pollo Asado Burrito Adobo marinated grilled chicken	\$12.90
Nachos la Mission House-made corn chips covered with cheese, jalapeños, salsa, crema and choice of beans.	\$14.00
Carne Asada Burrito Marinated grilled steak	\$12.90
Tacos de Plazas Choice of meat, onions, cilantro and salsa de tomatillo.	\$4.00
Quesadilla La Mission Flour tortilla filled with cheese, crema and served with salsa fresca	\$12.00
Chips and Guacamole	\$10.80
Vegetariano Burrito Served with rice, choice of beans, salsa and lettuce	\$12.90
Horchata 20oz house made horchata with cinnamon	\$4.50
Carnitas Burrito Traditional slow cooked pork, with onion and cilantro relish	\$12.90
Enchiladas Verdes Chicken or pork, tomatillo sauce, pickled onion, cilantro, queso and crema	\$21.50
Chips House-made corn chips	\$3.00
Chips and Salsa Fresca house-made corn chips	\$4.90
Burritos	
ITEM	PRICE
Carne Asada Burrito (Burritos) Marinated grilled steak	\$12.90
Pollo Asado Burrito (Burritos) Adobo marinated grilled chicken	\$12.90
Vegetariano Burrito (Burritos) Served with rice, choice of beans, salsa and lettuce	\$12.90
Carnitas Burrito (Burritos) Traditional slow cooked pork, with onion and cilantro relish	\$12.90
Chicharron Burrito Crispy carnitas (pork) with onion and cilantro relish	\$12.90
Mariscos Burrito Prawns or fish grilled with sweet peppers and onions	\$15.50
Chile Verde Burrito Chicken or pork simmered in a green tomatillo sauce	\$12.90
Al Pastor Burrito Pork in adobo and pineapple	\$12.90
Spicy Chile Colorado Burrito Pork or chicken simmered in a spicy red chile sauce	\$12.90

ITEM	PRICE
Barbacoa Burrito Slow cooked leg of lamb, onion and cilantro relish	\$15.50
Chorizo con Papas Burrito Spicy mexican sausage, with potatoes, onion and cilantro relish	\$12.90
Legumbres Revuelto Burrito Seasoned grilled vegetables	\$12.90
Mar y Tierra Seafood and choice of meat	\$19.40

To Start

ITEM	PRICE
Nachos la Mission (To Start) House-made corn chips covered with cheese, jalapeños, salsa, crema and choice of beans.	\$14.00
Quesadilla La Mission (To Start) Flour tortilla filled with cheese, crema and served with salsa fresca	\$12.00
Chips and Guacamole (To Start)	\$10.80
Chips and Salsa Fresca (To Start) house-made corn chips	\$4.90
Platanos Fried sweet plantains, Oaxaca refried beans, chipotle crema and queso	\$9.00
Chips (To Start) House-made corn chips	\$3.00
Ceviche Gulf-style served with avocado and home made chips	\$17.80
Sopes los Potros Fried thick corn tortilla with choice of meat, refried beans, lettuce, guacamole, salsa fresca, crema, and queso	\$8.20

Tacos

ITEM	PRICE
Tacos de Plazas (Tacos) Choice of meat, onions, cilantro and salsa de tomatillo.	\$4.00
Flautas de Pollo Rolled crispy corn chicken taquitos, lettuce, sour cream, and queso fresco.	\$12.00
Baja Fish Taco Battered fried local cod, chipotle crema, shredded cabbage, pico de gallo and lime	\$7.90
Tacos de Papa Three crispy potato tacos, cabbage, crema, queso and salsa fresca	\$11.00
Grande Crispy Taco (Dorados a la Plancha) Grilled crispy taco, choice of meat with crema, queso, salsa fresca and guacamole	\$7.90
Flautas de Mole Mole Poblano crispy roll taquitos with pickle onion, jalapeños and ajonjoli	\$12.00
Two Hard Shell Tacos Two Hard Shell tortillas over a bed of lettuce topped with choice of meat, sour cream, jack cheese, salsa fresca.	\$10.50
Grilled Prawns Grilled prawns with sweet peppers, onions, pico de gallo, avocado and black beans	\$7.90

ITEM	PRICE
Grilled Fish Grilled fish with sweet peppers, onions, pico de gallo, avocado and black beans	\$7.90
Grande Veggie Taco Soft corn tortilla, black or refried beans, rice, lettuce, guacamole, queso fresco and salsa	\$7.90
Enchiladas	
Mole Enchiladas Chicken or pork, mole sauce, pickled onion, jalapeño and ajonjoli	\$21.50
Enchiladas Verdes (Enchiladas) Chicken or pork, tomatillo sauce, pickled onion, cilantro, queso and crema	\$21.50
Del Monte Enchiladas Two Veggie Enchiladas, avocado, queso, pickled onion, cilantro, and crema	\$21.50
Soups & Salads	
Pozole Hominy pork stew from Jalisco in a chili broth pepper base, served with cabbage, radish, onions, oregano, lime and corn...	\$20.00
Sopa de Tortilla Chicken vegetable soup with queso fresco	\$14.50
Menudo Traditional Mexican soup, made with beef stomach (tripe) in broth with a red chili pepper base, served with lime, onion...	\$22.00
Tostada Crisp corn tortilla , beans, mix salad, queso fresco, salsa fresca with crema dressing and guacamole	\$15.60
Santa Fe Salad Salad mix with avocado, queso, sweet peppers, grilled chicken breast or carnitas with house cilantro, lime vinaigrette	\$17.40
Green Salad Romaine, carrots, jicama, radish, toasted pumpkins seeds with house cilantro, lime vinaigrette	\$13.50
Plato Grande	
Fajitas Plato Chicken, steak, or pork, peppers, onions with guacamole, salsa and crema	\$24.00
Carnitas Plato Slow roasted pork, salsa fresca, grilled onions, and chiles toreados	\$22.00
Carne Asada Plato Open flame steak, served with salsa fresca, grilled onions and chiles toreados	\$23.00
Chile Verde Plato Chicken or pork in a tomatillo sauce	\$22.00
Barbacoa Plato Marinated leg of lamb, served with green tomatillo salsa, cilantro onion relish, and lime	\$23.00
Chile Relleno Pasilla chile, stuffed with queso, topped with ranchera sauce	\$21.00
Vegetariano Plato Grilled legumbres, plantains, rice, beans, crema and queso	\$19.00

Beverages

ITEM	PRICE
Horchata (Beverages) 20oz house made horchata with cinnamon	\$4.50
Mexican Coke	\$4.25
Jarritos	\$4.00
Fruit of the day	\$4.50
Drip Coffee Pour Over made	\$4.50
Can Sodas	\$2.50
Mexican Hot Chocolate Chocolate Abuelita with regular milk made per order	\$4.50

Mole Burritos

ITEM	PRICE
Mole Poblano Burrito Chicken or pork in a mole poblano sauce	\$16.40
Pipian Mole Burrito Chicken or pork in a mole guajillo sauce	\$16.40
Nopales Mole Poblano organic cactuc and mole	\$16.40
Legumbres Mole Burrito Grilled vegetables and mole	\$16.40

Desserts

ITEM	PRICE
Flan Homemade custard	\$7.50
Tres Leches Cake Homemade three milk vanilla cake with strawberry filling	\$9.20
Carrot Cake Home Made Carrot Cake	\$9.20
Arroz de Leche	\$6.20
Cookie chocolate chip or sugar cookies	\$3.00
Chocolate Cake Home made Dark Chocolate Cake	\$9.20
Cheese Cake Home Made Regular Cheese Cake	\$9.50

Sandwiches

ITEM	PRICE
------	-------

Chipotle Chicken chicken breast, spicy chipotle aioli, grilled onions, tomato and queso	\$16.50
Steak Sandwich Telera roll with tomato, onion, crema, lettuce, queso, and choice of bean spread	\$17.00
Carnitas Sandwich Telera roll with tomato, onion, crema, lettuce, queso, and choice of bean spread	\$16.50
Mexico City Queso Telera roll with thick slabs of queso fresco, tomato, onion, crema, lettuce, and choice of bean spread	\$16.50
Chicken Sandwich Telera roll with tomato, onion, crema, lettuce, queso, and choice of bean spread	\$16.50
Vegetarian Sandwich Telera roll with tomato, onion, crema, lettuce, queso, choice of bean spread & avocado	\$16.50
Chorizo Sandwich Telera roll with tomato, onion, crema, lettuce, queso, and choice of bean spread	\$16.50

Platos de Mole	
ITEM	PRICE
Mole Poblano Plato Dark chiles, spices and chocolate sauce	\$23.00
Mole Guajillo Plato Chile guajillo, pumpkin seeds and spices	\$23.00

CATERING	
ITEM	PRICE
ENCHILADAS VERDES - Full Tray 20 Green Enchiladas with Roasted Tomatillo Salsa, Topped with Cheese, Sour Cream, Onion and Cilantro	\$126.00
MOLE POBLANO ENCHILADAS - Full Tray 20 Mole Poblano Enchiladas, topped with Queso Fresco, Ajonjoli Seeds and Jalapeño Curtido.	\$126.00
CORN CHIPS - Full Tray Serves 10 to 15 people	\$29.00
SALSA FRESCA - Full Quart Full Quart 32oz	\$17.00
Full Quart of Guacamole	\$26.00
MEXICAN RICE - Full Tray	\$74.00
Full Quart Salsa Verde	\$17.00
Full Quart Red Salsa	\$17.00

Beer and Wine	
ITEM	PRICE
Wines	\$32.00
Cervezas	\$6.00

Most Ordered	
ITEM	PRICE

Chilaquiles	\$15.20
Crispy corn tortillas, scrambled with eggs, topped with jack cheese and queso fresco, crema, served with choice beans or...	
Aguas Frescas	\$4.25
Green Breakfast Enchiladas	\$15.50
Corn tortillas with scramble eggs, topped with avocado, queso and crema, served with choice of beans or citrus salad	
Huevos Rancheros	\$15.60
Over easy eggs topped with salsa ranchera, queso, avocado, and crema. Served with organic yellow corn tortillas and choi...	
Pozole	\$18.40
Hominy pork stew from Jalisco in a chili broth pepper base, served with cabbage, radish, onions, oregano, lime and corn...	
Chips and Guacamole	\$10.00
Mexican Coke	\$4.00
Menudo	\$20.40
Traditional mexican soup, made with beef stomach (tripe) in broth with a red chili pepper base, served with lime, onions...	
Breakfast Burrito	\$12.75
Scrambled eggs with potatoes, salsa, jack cheese and sour cream, jalapenos and refried black beans.	
Potato and Egg Crispy Tacos	\$14.50
2 tacos. With crema, pico de gallo and queso. Served with black beans or citrus salad	
Breakfast Torta	\$12.00
Scrambled eggs with potatoes, sliced tomato, jalapeño, jack cheese, queso fresco, Oaxaca refritos and crema.	
Los Tropicales	\$16.00
Two eggs, fried plantain, oaxaca style refritos, chipotle crema, cotija, citrus salad and corn tortillas.	

Breakfast	
ITEM	PRICE
Breakfast Burrito (Breakfast)	\$12.75
Scrambled eggs with potatoes, salsa, jack cheese and sour cream, jalapenos and refried black beans.	
Chilaquiles (Breakfast)	\$15.20
Crispy corn tortillas, scrambled with eggs, topped with jack cheese and queso fresco, crema, served with choice beans or...	
Potato and Egg Crispy Tacos (Breakfast)	\$14.50
2 tacos. With crema, pico de gallo and queso. Served with black beans or citrus salad	
Menudo (Breakfast)	\$20.40
Traditional mexican soup, made with beef stomach (tripe) in broth with a red chili pepper base, served with lime, onions...	
Breakfast Torta (Breakfast)	\$12.00
Scrambled eggs with potatoes, sliced tomato, jalapeño, jack cheese, queso fresco, Oaxaca refritos and crema.	
Pozole (Breakfast)	\$18.40
Hominy pork stew from Jalisco in a chili broth pepper base, served with cabbage, radish, onions, oregano, lime and corn...	
Green Breakfast Enchiladas (Breakfast)	\$15.50
Corn tortillas with scramble eggs, topped with avocado, queso and crema, served with choice of beans or citrus salad	
Huevos Con Chorizo	\$15.40
Scramble Eggs with Chorizo, serve with choice of beans and soft corn tortillas.	
Huevos Rancheros (Breakfast)	\$15.60
Over easy eggs topped with salsa ranchera, queso, avocado, and crema. Served with organic yellow corn tortillas and choi...	
Los Tropicales (Breakfast)	\$16.00
Two eggs, fried plantain, oaxaca style refritos, chipotle crema, cotija, citrus salad and corn tortillas.	

Beverages

ITEM	PRICE
Aguas Frescas (Beverages)	\$4.25
Jarritos	\$4.00
Can Sodas	\$3.00
Mexican Coke (Beverages)	\$4.00

Extras

ITEM	PRICE
Chips and Guacamole (Extras)	\$10.00
Chips	\$3.50
House-made corn chips	