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La Mission

Menu Prices — October 26, 2026

La Mission menu with prices in United States, updated March 2022: 124 items across 16 categories, prices from $2.50 to $126.00.

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La Mission Menu with Prices (United States)

La Mission menu with prices in United States, updated March 2022: 124 items across 16 categories, prices from $2.50 to $126.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-mission

Menu categories: Most Ordered · Burritos · To Start · Tacos · Enchiladas · Soups & Salads · Plato Grande · Beverages · Mole Burritos · Desserts · Sandwiches · Platos de Mole · CATERING · Beer and Wine · Breakfast · Extras

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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

ITEM	PRICE
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

ITEM	PRICE
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, onio...	**$22.00**
Tostada Crisp corn tortilla , beans, mix salad, queso fresco, salsa fesca 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

ITEM	PRICE
Fajitas Plato Chicken, steak, or pork, peppers, onions with guacamole, salsa and crema	**$24.00**
Carnitas Plato Slow roasted pork, salsa fresca, grilled onoins, and chiles toreados	**$22.00**
Carne Asada Plato Open flame steak, served with salsa fresca, grilled onions and chiles toreados	**$23.00**

ITEM	PRICE
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**

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

Breakfast

ITEM	PRICE
Breakfast Burrito (Breakfast) Scrambled eggs with potatoes, salsa, jack cheese and sour cream, jalapenos and refried black beans.	**$12.75**
Chilaquiles (Breakfast) Crispy corn tortillas, scrambled with eggs, topped with jack cheese and queso fresco, crema, served with choice beans or...	**$15.20**
Potato and Egg Crispy Tacos (Breakfast) 2 tacos. With crema, pico de gallo and queso. Served with black beans or citrus salad	**$14.50**
Menudo (Breakfast) Traditional mexican soup, made with beef stomach (tripe) in broth with a red chili pepper base, served with lime, onions...	**$20.40**
Breakfast Torta (Breakfast) Scrambled eggs with potatoes, sliced tomato, jalapeño, jack cheese, queso fresco, Oaxaca refritos and crema.	**$12.00**
Pozole (Breakfast) Hominy pork stew from Jalisco in a chili broth pepper base, served with cabbage, radish, onions, oregano, lime and corn...	**$18.40**

ITEM	PRICE
Green Breakfast Enchiladas (Breakfast) Corn tortillas with scramble eggs, topped with avocado, queso and crema, served with choice of beans or citrus salad	**$15.50**
Huevos Con Chorizo Scramble Eggs with Chorizo, serve with choice of beans and soft corn tortillas.	**$15.40**
Huevos Rancheros (Breakfast) Over easy eggs topped with salsa ranchera, queso, avocado, and crema. Served with organic yellow corn tortillas and choi...	**$15.60**
Los Tropicales (Breakfast) Two eggs, fried plantain, oaxaca style refritos, chipotle crema, cotija, citrus salad and corn tortillas.	**$16.00**

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 House-made corn chips	**$3.50**