



LA POSADA

Mexican & Latin Flavors

La Posada means “The Inn”—a place of warmth, comfort, and welcome, just like home. Inspired by the festive tradition of “Las Posadas,” where families gather to share food and hospitality, our name also honors the owner’s grandmother (of last name Posada), whose love of family meals shaped our story. Here, every dish is a tribute to those gatherings where we hope to create a home away from home for you.

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Tuna Salad



Tuna Tostada



Ceviche de Chicharron



APPETIZERS



FRESH GUACAMOLE

Hand-mashed Avocado with a drizzle of Olive Oil And a side of Pico de gallo and Jalapeños 17.95.

Add Crispy Pork Belly and Tostones (crispy green plantains) for an irresistible, decadent twist 4



TUNA TOSTADA

Sriracha-Teriyaki Marinated Tuna, Avocado mousse, Sesame seeds, and Jalapeno with Tostadas 14.95

QUESO FUNDIDO

Sizzling broiled Oaxaca cheese served with warm tortillas 13.95.

Add Chorizo or Mushrooms 2

EMPANADA TRIO

Three golden Colombian-style turnovers: Colombian Beef, Mexican Chicken, and Creamy Oaxaca cheese 13.50

WINGS

Six crispy Wings handspun in choice of sauce (Mango Habanero, Honey Chipotle, Buffalo, or Mexican Dry-Rub) served with Celery, Carrots, and Ranch 14.95



CEVICHE DE CHICHARRON

Crispy Pork Belly topped on a bed of Guacamole with pickled Onion, Tostones, and Leche de Tigre 18.95



CEVICHE CLASICO

Fresh white fish marinated in zesty lime, tossed with onions, and ricoto chile, and served with sweet potato and corn 18.95

CEVICHE MIXTO

Calamari, Shrimp, and fresh White Fish, marinated with Mango and fresh Avocado 20.95

QUESO DIP

Traditional White and Yellow Mexican cheese with tomatoes, onions, and Jalapenos, served with corn tortilla chips 11.95

Add Chorizo or Ground Beef 2.50

FLAUTAS

Crispy rolled tortillas stuffed with your choice of Chicken, Shredded Beef, or Carnitas. Topped with queso fresco, crisp lettuce, pico de gallo, sour cream, and our signature house sauce 12.95

Before placing your order, please inform your server if anyone in your party has a food allergy



QUESADILLAS

Served with Guacamole, Sour cream, and Pico de gallo

Birria 18.95

Chicken 15.95

Steak 17.95

Carnitas 15.95



Shrimp 17.95

Mushrooms & Spinach 15.95

SUPER NACHOS

Crispy corn chips topped with house-made refried beans, fresh guacamole, jalapeño, pico de gallo, sour cream, and melted cheese

Steak 18.50

Chicken 17.50

Ground Beef 17.50

SALADS & SOUPS



TUNA SALAD

Seared Tuna steak atop a crisp mixed greens, radish, carrots, avocado, and cucumber 20.95

TACO SALAD

Crisp romaine, black beans, avocado, fresh pico de gallo, cheese, and sour cream, all layered in a golden tortilla shell and drizzled with our signature house chipotle dressing

Grilled Chicken 18.95

Steak 19.95

Salmon 21.95



Shrimp 21.95

CAESAR SALAD

Crisp romaine tossed in zesty garlic-lemon dressing, topped with crunchy croutons, and parmesan cheese

No protein 11.95

Grilled Chicken 20.95

Steak 21.95

Salmon 21.95



Shrimp 20.95

LA SUREÑA SALAD

A vibrant mix of greens, avocado, grilled corn, black beans, roasted red peppers, cherry tomatoes, oranges, and dried cranberries, topped with crispy tortilla strips and drizzled with a tangy apple vinaigrette, and 8 Oz of protein

Grilled Chicken 19.95

Steak 21.95

Salmon 21.95



Shrimp 21.95

AZTECA TORTILLA SOUP

Savory Mexican-style vegetable broth topped with fresh avocado, cheese, fresh cilantro, and crispy tortilla strips.

Chicken Cup 5.95, Bowl 14.95

Vegetarian Cup 4.95, Bowl 11.95





MEXICAN CLASSICS



STREET TACOS

Any number of tacos nestled in warm corn tortillas and topped with onions, cilantro, and house-made salsas. Your choice of
Asada, Carnitas, Al Pastor, Grilled Chicken, Tinga Chicken, Shrimp, Mushrooms & Pineapple, or Pork Belly 5 each

BIRRIA PLATTER

Three Beef Short-Rib Birria tacos served with rice, beans, and a rich broth for dipping 18.95

BURRITO PLATTER

Served with Rice, Beans, Sour Cream, Guacamole, and Pico de gallo



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|--------------------------|--------------------------|
| Steak 22.95 | Mushroom & Spinach 19.95 |
| Shrimp & ScallopsS 22.95 | Tinga Chicken 19.95 |
| Carnitas 22.95 | Ground Beef 19.95 |
| Grilled Chicken 19.95 | |

ENCHILADA PLATTER

Two warm, rolled tortillas filled with your choice of protein, served with rice, beans, sour cream, guacamole, and pico de gallo

- | | |
|------------------------|----------------------------|
| Steak 23.95 | Tinga Chicken 20.95 |
| Carnitas 23.95 | Ground Beef 20.95 |
| Grilled Chicken 18.95 | Mushroom & Spinach 20.95 |
| Shrimp & Scallop 23.95 | Three-Enchilada Combo 1.95 |



FAJITAS

Choice of sizzling protein served with rice, beans, grilled onions, gilled peppers, sour cream, pico de gallo, cheese, guacamole, and tortillas.



- Steak 29.95
Shrimp 29.95
Vegetarian option 22.95
Chicken 25.95



Steak, Shrimp, & Chicken Trio 31.95



ENTREES



DUCK IN GUAJILLO SAUCE

Succulent duck leg confit slowly cooked in traditional Mexican flavors served with Guajillo sauce, mashed potatoes, and braised broccolini and carrots 26.95



LOBSTER ROSARITO

Two lobster halves, sautéed in rich butter sauce and served with rice, beans, and warm tortillas. Feeds 1-2 people 89.99

OCTOPUS A LA PARRILLA

Tender, flame-grilled octopus drizzled with olive oil, sea salt, and smoky paprika, served with roasted potatoes and avocado cream for a true taste of the sea 27.95

CHURRASCO ARGENTINO

10 oz. Outside skirt steak, served with rosemary garlic potatoes and a side of roasted vegetables 29.95

NY STEAK

Juicy 12 Oz NY steak, expertly grilled and served with your choice of crispy fries, mashed potatoes, tender broccolini, or Mexican-favorite rice & beans 34.95

POLLO DEL CAMPO

Juicy, braised chicken breast marinated in smoky pasilla peppers, and served with Mexican rice, broccolini, grilled corn, and fresh tomatoes 25.95

LECHONCITO CALLE 8

Slow-baked pork shoulder in zesty Mojo sauce, topped with caramelized onions. Served with sweet fried plantains and Moros y Cristianos – a flavorful blend of rice and black beans 25.95

BEEF SHORT RIBS A LA POBLANO

Tender, red-wine braised beef short ribs served with creamy mashed potatoes and roasted poblano pepper 28.95

POLLO CON CHAMPINONES

Tender chicken breast in a creamy mushroom sauce, topped with a mushroom medley. Served with fluffy white rice and a fresh house salad 24.95

GRILLED SALMON

Grilled salmon fillet topped with avocado, mango, and corn, and served with purple quinoa rice 27.95

PERUVIAN SALTADOS

Sizzling strips of Steak, Chicken, or Shrimp sautéed with ripe tomatoes, red onions, and peppers, tossed with golden fries. Served with fluffy white rice—Peruvian comfort food at its best



- Lomo Saltado 29.95
Seafood Saltado (Scallops, Squid, Shrimp) 30.95
Pollo Saltado 25.95

STUFFED POBLANO PEPPER

Fire-roasted poblano filled with Oaxaca cheese, House sauce, and your choice of Ground Beef or Tinga Chicken 18.95

Lomo Saltado



A POSADA
RESTAURANT



Taco salad

Duck In Guajillo Sauce





SIDES

Rice & Beans 3.95
Mashed Potato 3.95
French Fries 4.95
Guacamole 3.95

Small House Salad 4.25
Small Caesar Salad 4.25
Sweet Plantains 4.95
To-Go Chips & Salsa 2.99

VEGAN OPTIONS

Fresh Guacamole 17.95
Quesadillas: Vegan Chicken & Cheese 19.95
Tacos: Vegan Chicken 6.99
Tacos: Mushrooms & Pineapple 5
Burrito Platter: Vegan Chicken 21.95
Enchilada: Vegan Chicken 20.95
Vegan Azteca Tortilla Soup Cup 6.95, Bowl 13.95
Taco Salad with Vegan Chicken 19.95
Caesar Salad with Vegan Chicken 19.95
La Sureña Salad with Vegan Chicken 19.95
Vegan Quinoa Bowl 17.95

BURGERS

AZTEC BURGER

Two juicy brisket-short rib patties topped with avocado, mezcal-caramelized onions, melted cheese, and smoky chipotle mayo, stacked on a toasted brioche bun with lettuce and tomato. Served with fries 17.95

PATRIOT BURGER

Double brisket-short rib patties with melted cheddar, smoky bacon, Bourbon - caramelized onion marmalade, and mayo, stacked with lettuce and tomato on a toasted bun. Served with fries 18.95



BEVERAGES

Aguas Frescas—Strawberry, Mango, Tamarind, Guava, Jamaica 4.95/10.95
Fresh Limeade—Classic, Strawberry, Mango, Peach 5.95/11.95
Virgin Piña Colada 7.95/13.95
Smoothies—Mango, Strawberry, Tamarind, or Virgin Pina Colada with Strawberry 7.95/13.95
Unsweetened Tea 2.99
Coffee 2.99
Mexican Cola 5
Jarritos 5



Raw fish



Shellfish



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