



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.

WWW.LAPOSADARESTAURANT.COM

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 Jalapeño with Tostadas 17.95

JUMBO SHRIMP IN GARLIC & WINE

Tender jumbo shrimp sautéed in a rich garlic-infused extra virgin olive oil, finished with a splash of dry white wine and fresh Italian parsley. Served with rustic bread for dipping 17.95

EMPANADA TRIO

Three golden Colombian-style turnovers: Colombian Beef, Mexican Chicken, and Creamy Oaxaca cheese 12.95

WINGS

Six crispy Wings handspun in choice of sauce (Mango Habanero, Honey Chipotle, Buffalo, or Mexican Dry-Rub) served with Celery, Carrots, and Ranch 16.95

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 Jalapeños, served with corn tortilla chips 12.95
Add Chorizo or Ground Beef 2.95
Sautéed Mushrooms 2.95

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 13.95

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 19.95 Chicken 17.95
Steak 19.95 Carnitas 17.95
Shrimp 18.95 Mushrooms & Spinach 16.95

SUPER NACHOS

Crispy corn chips topped with house-made refried beans, fresh guacamole, jalapeño, pico de gallo, sour cream, and melted cheese
Ground Beef 17.95
Grilled Steak 19.50
Grilled Chicken 18.95

SALADS & SOUPS

TUNA SALAD

Seared Tuna steak atop a crisp mixed greens, radish, carrots, avocado, and cucumber 21.95

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 20.95
Steak 22.95
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 20.95
Steak 23.95
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 TACO PLATTER

Pick any three: Asada, Carnitas, Al Pastor, Grilled Chicken, Tinga Chicken, Shrimp, Mushrooms & Pineapple, or Pork Belly. Served on warm corn tortillas with onions, cilantro, and house-made salsas. Comes with Mexican rice and refried beans 19.95 | Additional tacos 5.50

BIRRIA PLATTER

Three Beef Short-Rib Birria tacos served with rice, beans, and a rich broth for dipping 19.95

BURRITO PLATTER

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

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

FAJITAS

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

- Steak 29.95
- Shrimp 29.95 - Bacon & Shrimp Brochette 31.95
- Grilled Chicken 25.95
- Steak, Shrimp, & Chicken Trio 31.95
- Vegetarian option 22.95 - Vegan Chicken 29.95
- Lobster Fajita 59.95**

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
- Carnitas 23.95
- Grilled Chicken 20.95
- Creamy Shrimp & Scallops 23.95
- Tinga Chicken 20.95
- Ground Beef 19.95
- Mushroom & Spinach 20.95
- Three-Enchilada Combo 19.95

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 28.95

Customer favorite!



MAR Y TIERRA

Flame-grilled 10oz Ribeye paired with shrimp wrapped in crispy bacon, served with creamy mashed potatoes and sautéed broccolini 39.95

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 28.95

CHURRASCO ARGENTINO

10 oz. Outside skirt steak, served with rosemary garlic potatoes and a side of roasted vegetables 31.95

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 36.95

POLLO DEL CAMPO

Juicy, braised chicken breast marinated in smoky pasilla peppers, and served with Mexican rice, broccolini, grilled corn, and fresh tomatoes 26.95

Chef's favorite

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 26.95

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 CHAMPIÑONES

Tender chicken breast in a creamy mushroom sauce, topped with a mushroom medley. Served with fluffy white rice and a fresh house salad 26.95

GRILLED SALMON

Grilled salmon fillet topped with avocado, mango, and corn, and served with purple quinoa rice 28.95

PERUVIAN SALTADOS

Sizzling strips of Steak Seafood 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) 31.95
- Pollo Saltado 26.95

STUFFED POBLANO PEPPER

Fire-roasted poblano filled with Oaxaca cheese, house sauce, and your choice of Ground Beef or Tinga Chicken served with Mexican Rice and refried beans 21.95

Lomo Saltado



A POSADA
RESTAURANT



Taco salad

Duck In Guajillo Sauce





SIDES

Rice & Beans	3.95	Small House Salad	4.25
Mashed Potato	3.95	Small Caesar Salad	4.25
French Fries	4.95	Sweet Plantains	4.95
Guacamole	3.95	To-Go Chips & Salsa	3.99

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 18.95

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, Horchata, Jamaica 4.95/10.95

Fresh Limeade: Classic, Strawberry, Mango 5.95/11.95
Virgin Piña Colada 8.95/16.95

Smoothies: Mango, Strawberry, Tamarind, or Virgin Piña Colada with Strawberry 8.95/16.955

Unsweetened Tea 2.99
Coffee 2.99
Mexican Coca Cola 5
Jarritos 5

VEGAN OPTIONS

Fresh Guacamole 17.95
Quesadillas: Vegan Chicken & Cheese 19.95
Tacos: Vegan Chicken 6.99
Tacos: Mushrooms & Pineapple 5
Taco platter with Vegan chicken or Mushrooms & Pineapple 20.95
Burrito Platter: Vegan Chicken 21.95
Enchilada: Vegan Chicken 20.95
Vegan Azteca Tortilla Soup Cup 4.95, Bowl 11.95
Taco Salad with Vegan Chicken 22.95
Caesar Salad with Vegan Chicken 22.95

Aztec Burger



 Raw fish

 Shellfish



Address: 320 23rd St S. #250 Arlington, VA

Phone: 703 412 9211

Email: info@laposadarestaurant.com

Connect with us

 [laposada.crystalcity](https://www.instagram.com/laposada.crystalcity)
 [laposada.crystalcity](https://www.facebook.com/laposada.crystalcity)

LA POSADA
RESTAURANT