

Fine Mexican Dining

La
Joya

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Entremeses

Totopos 9

La Joya's nachos topped with queso, refried beans and your choice of tender steak, grilled chicken, or delicious grilled vegetables, served with a setup of fresh guacamole, pico de gallo, and sour cream

Antojitos de la Casa 12

Quesadilla, gordita, tamale, tostada, flauta, fresh guacamole, and pico de gallo

Queso blanco con Jalapeños 7

La Joya's dip created from a unique blend of white cheeses and fresh jalapeños

Ceviche 11

Fresh Lobster, Tilapia, and Shrimp cooked in fresh lime then blended into a pico de gallo cocktail

Aguacates Calientes 8

Ripe Mexican avocados in a delicious batter with a spicy crema dip

Queso Fundido 11

Oaxaca and Cotija cheese flamed in a lava rock Molcajete with your choice of: homemade chorizo, sautéed portobello mushrooms, and/or poblano peppers

Señor Guacamole 7

Mexican avocados and pico de gallo mixed to perfection with the freshest lime juice

Coctel de Camarones 11

Jumbo shrimp, avocados, and pico de gallo in a velvety tequila cocktail sauce

Sides 5

Arroz Casero

Guacamole

Frijoles

Torta de Elote

Vegetables a La Parrilla

Papas al Ajillo

Rajas Poblanas con Crema

Ensaladas

De La Casa 7

Romaine lettuce, roma tomatos, sliced avocados, and green onions tossed in a creamy avocado garlic dressing

Azteca 9

A layered salad in a crisp tortilla- refried beans, green leaf lettuce, juicy tomato slices, topped with guacamole, sour cream and cheese with your choice of grilled chicken or steak. (add shrimp ~ 3)

De Fruta Tropical 8

A refreshing blend of seasonal fruits drizzled with honey, layered into a Pineapple-infused with Coconut Rum, and topped with granola

La Caesar 7

Created by the Cardini Brothers' in their Tijuana restaurant (circa 1920) this crisp classic rivals the original (add shrimp, chicken, or steak ~ 4)

El Chef 9

A daily culinary creation by our executive chef Robert Lopez

Sopas

Tarasca 7

La Joya's version of tortilla soup

Crema del Dia 7

A cream soup that will indulge your senses. Ask your server about today's delightful creation

Postres

Flan 7

Nieve Frita 6

Fresas con Crema y Rum 7

Patron XO Pastel de Queso 9

Volcan de Chocolate 9

Crepas con Leche Quemada 7

Especialidades

Relleno en Nogada 17

A breaded poblano pepper filled with roasted pork loin, caramelized apples, pears, juicy peaches, bananas infused with cinnamon, and toasted almonds then finished with a white wine walnut sauce and pomegranate seeds

Carne a la Diabla 17

Juicy sirloin strips sautéed with fresh pico de gallo in a caramelized chipotle wine sauce served with fresh guacamole and frijoles

Tacos de Langosta 20

Handmade corn tortillas stuffed with La Joya's fresh grilled lobster and served with cilantro white rice, a spicy cilantro corn relish and fresh guacamole

Rib Eye 25

12 oz Rib Eye grilled to perfection accompanied with grilled onions and chiles toreados, served with our papas al ajillo and fresh guacamole

Milanesa 17

A lightly breaded and grilled chicken breast filet served with a tropical pico de gallo and a side of arroz casero and frijoles

Pechuga Rellena 17

A juicy chicken breast stuffed with a caramelized vegetable medley and cheese, then pan seared and drizzled with our mole poblano sauce served with arroz casero

Crepa de Pollo con Mole 16

Succulent chicken breast and melted cheeses wrapped in a crepe and topped with a decadent mole sauce and garnished with sesame seeds served with arroz casero

Tenderloin Arrachera 22

A thinly sliced tenderloin arrachera accompanied with grilled onions and chiles toreados served with our borracho beans and fresh guacamole

Codorniz 17

Quail basted in a delightful ancho-chile sauce with a hint of marjoram then grilled to perfection served with arroz casero

Alambres 22

A perfect combination of succulent shrimp, sirloin steak, grilled chicken, crisp bacon, and homemade chorizo tossed with fresh peppers, sauteed onions, and then topped with our melted oaxaca cheese served with arroz and frijoles

Fajitas a La Parrilla 17

Available in grilled vegetables, chicken, or steak and tossed with sautéed onions and vibrant peppers served with fresh guacamole and sour cream (add shrimp ~3)

Camarones Al Mojo de Ajo 22

Shrimp sautéed with finely chopped garlic in a white wine butter sauce served with a lime sour cream salsa and cilantro white rice

Tilapia al Ajillo 18

Tilapia lightly grilled with guajillo chiles in a garlic butter sauce served with cilantro white rice

Pescado a la Mexicana 18

Tilapia fried and served with chipotle-lime butter sauce, cilantro white rice, and garnished with a tropical pico de gallo salsa

Salmon Fresco 20

A Salmon steak infused with an array of spices served on a grilled vegetable medley, and complimented with cilantro white rice

Enchiladas

Suizas 13

Chicken enchiladas topped with our sour cream sauce and roasted tomatillo salsa garnished with queso cotija. **

Tejanas 13

Chicken enchiladas topped with our queso blanco sauce and topped with queso cotija **

Poblanas 13

Chicken enchiladas topped with our decadent mole poblano sauce and garnished with sesame seeds. **

Favoritas Mexicanas

All items served with arroz casero & frijoles

Quesadilla 13

Available in fresh vegetables, sirloin steak, or grilled chicken tossed with sauteed onions and peppers **

Camarones con Chorizo 18

Red and green peppers, onions, chorizo, and shrimp basted with a garlic olive oil tossed on the grill and topped with Oaxaca cheese

Crepa de Espinaca 13

Sauteed spinach and onions wrapped in a crepe and topped with a mild habenero-shitake cream sauce **

Flautas 12

Hand rolled crispy chicken flautas with an essence of chipotle zest and tomatoes. Accompanied with a roasted tomatillo salsa, sour cream, and queso cotija

Nuestro Burrito 12

Steak or grilled chicken tossed with green peppers and onions topped with queso blanco **

Tacos de Asada 14

Grilled sirloin steak, chicken sauteed with a fresh lime pico de gallo salsa served as tacos with your choice of corn or flour tortillas
(add shrimp ~ 3)

Crispy Chimi 12

Steak or grilled chicken tossed with green peppers and onions topped with queso blanco **

Chef's Reccomendations

Tilapia Tacos 19

Fresh tilapia tacos Veracruz style with a hint of creamy avocado garlic sauce. Served with traditional nopales and torresnos.

Shrimp Enchiladas 19

Handmade Enchiladas stuffed with grilled shrimp, tropical pico de gallo & oaxaca cheese. Topped with our crema del dia and honey glazed mushrooms.