

# Breakfast / Brunch

## Drinks

<i>Aguas Frescas:</i> Horchata, Blackberry, Passion Fruit (sugarless), Tamarind or Mango	3.75
Coffee, Hot Tea or Low Fat Milk	3.00
Coke, Diet Coke or Sprite	2.75
Iced Coffee, Orange Juice, Sparkling Mineral Water	3.75

## Start With These Signature Appetizers

<b>Organic Guacamole &amp; Chips</b>	11.95	<b>Shrimp Ceviche</b> Gulf shrimp	14.95
<b>Rainforest Sweet Fried Plantains</b>	6.95	marinated in lime juice, onion, tomato & cilantro	
Served with homemade crema		<b>Black Bean or Homemade Chicken Soup</b>	5.95
<b>Yuca Frita con Chicharron</b>	11.95	<b>Sweet Corn Tamale</b> Served with homemade crema	5.95
Served with homemade pork cracklings		<b>Chicken Flautas / Taquitos de Pollo (4)</b>	8.95
<b>Tamalitos de Pollo</b> (small) Hand-pulled organic	6.95	<b>Spicy Chicken or Pork Loin Tamale</b>	6.95
chicken stuffed corn tamales		wrapped in banana leaves	
<b>Montaditos de Chorizo Argentino (3)</b>	9.95		
imported Argentinian smoked sausage on warm mini toast			

## Breakfast Burrito Platters

☛ *Burrito platters served with refried beans and choice of imported sweet plantains or side tropical green salad*  
*Add a pupusa to any burrito meal for only 3.50*

<b>Vegan</b> Avocado, spanish rice, beans & smothered veggies	9.95
<b>Americano</b> Bacon, eggs, American cheese & hash browns	10.95
<b>Vegetarian</b> Avocado, eggs, hash browns & American cheese	10.95
<b>Cosmopolitan</b> Imported Argentinian chorizo, eggs, hash browns & cheese	11.95
<b>NOLA Special</b> Hot sausage (patty), hash browns, American cheese & eggs	11.95
<b>Southern Special</b> Fried chicken tenders, hash browns, American cheese & eggs	11.95
<b>Macarena Special</b> Ropa vieja, eggs, rice & beans and cheese	12.95

## Latin American Brunch Entrees

☛ *Add a pupusa or huevo ranchero to any entree for 3 / Please add 1 for any premium pupusa substitution*

<b>Huevos Rancheros</b>	11.95
Two huevos rancheros, refried black beans, Argentinian chorizo, sweet fried plantains & crema	
<b>Central American Breakfast</b>	12.95
Huevo ranchero, one mixed pupusa, refried beans, chorizo, avocado, sweet fried plantains & crema	
<b>Vegetarian Spanish Breakfast</b>	13.95
Sweet corn tamale, cheese pupusa, refried black beans, sweet fried plantains & avocado	
<b>Salvadoran Special Breakfast</b>	13.95
Chicken tamale, one mixed pupusa, refried beans, sweet fried plantains, crema, & avocado	
<b>Pupusas &amp; Chicken Flautas</b>	14.95
Two traditional pupusas and three organic chicken flautas.	
<b>Pupusa Platter</b>	14.95
Three traditional pupusas, refried beans, salad, sweet plantains & cream	
<i>Signature</i> <b>Isabela's Mayan Stewed Chicken</b>	14.95
Chunks of organic chicken breast, potatoes, string beans in pungent Mayan indigenous spices sauce served with saffron rice, salad and garlic bread (Add refried beans & plantains, 3)	
<i>Signature</i> <b>Ropa Vieja</b>	18.95
Hand pulled choice brisket, sautéed with caramelized onions, green peppers & roma tomatoes. Served with Spanish yellow rice & tropical salad (Add refried beans & plantains, 3)	
<i>Signature</i> <b>Spanish Garlic Shrimp</b>	19.95
Succulent fresh shrimp (head on) sautéed in traditional spices served with saffron rice, salad and garlic toast.	
<i>Signature</i> <b>Steak and Egg</b>	21.95
Spanish-cut choice beef tenderloin (carne asada), huevo ranchero, saffron rice, tropical salad & garlic toast. (Add refried beans & sweet fried plantains, 3)	

## Desserts

<b>Homemade Spanish Flan</b>	6.95	<b>Traditional Tres Leches Cake</b> (seasonal)	6.95
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*Muchas gracias* • Cash Only • BYOB - No corkage fees • We appreciate your business  
No separate checks. A 15% gratuity will be added to tables of five or more.

☛ *Catering available for your next meeting, game day, party or special occasion.* ☛

# WELCOME

## *Fresh Latin & Caribbean Cuisine Made From Scratch*

**O**ur family recognized a demand for premium, fresh, home-style Latin American cuisine in New Orleans, La Macarena was created to satisfy that need and was founded pre-Katrina in 2003 in a tiny storefront at the finish line of Williams Blvd. in Kenner. The 20 seat eatery was the first ever pupuseria on the East bank and featured a limited number of premium dishes from El Salvador, including the namesake pupusas.

A "Pupusa" (POO POO ZAH) is a thick, handmade corn tortilla stuffed with queso (cheese - usually a soft cheese called Quesillo), chicharrón (fried pork cracklings) or frijoles refritos (refried beans). There is also the pupusa "revuelta" which is stuffed with mixed ingredients, such as queso, frijoles refritos and chicharrón.

Our family is delighted to share a piece of this ancient & artisan Central American culinary heritage with the Crescent City; along with other popular selections of Latin American, Caribbean and Spanish dishes.  
Enjoy!

We use only premium local and imported meats, seafood, and other products. Our menu is regularly updated with seasonal specialties and market offerings. All Pupusas are handmade and cooked to order.

We cannot always anticipate the popularity of certain dishes. We make limited quantities on a daily basis. We apologize if your favorite selection is not available today.

## *An Important Message About Credit Cards*

**O**ur family serves the best our hands and hearts have to offer. We're a small family run establishment that provides the comfort (or craziness) of your own family.

We certainly have the authenticity and original recipes you won't find elsewhere. As a small business, we wish to serve you our creations at the lowest possible price. We do not receive the breaks given to larger businesses. Credit card companies hold our funds for days and take almost 4% when they're finally returned to us. Please understand that by accepting cash only, we are also thinking of you - our valued patrons.

We provide an ATM for your convenience.

## *Muchas gracias*

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## *Menu*

### **PUPUSAS, PUPUSAS and more PUPUSAS!**

Order of 3, served with homemade curtido salad and salsa. Gluten Free.

Traditional (Cheese, Pork & Beans)	10.95
Beans & Cheese	10.95
All Cheese or Chicharron (Pork)	11.95
Cheese & Pork (Chicharron)	11.95
Portabella, Roasted Pepper & Cheese	11.95
Shrimp & Cheese	11.95
Spinach & Cheese	11.95
Mix & Match Any 3 Pupusas	11.95