

WELCOME

Fresh Latin & Caribbean Cuisine Made From Scratch

Our 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.

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

Tapas / Small Plates / Appetizers

VEGETARIAN | VEGAN

Tostaditas de frijoles con queso (2) Homemade tortillas served with refried beans & farmer's cheese	5.95
Tostaditas de frijoles y aguacate (2) Homemade tortillas served with refried beans and avocado	5.95
Tamal de elote Sweet corn tamale served with homemade cream	5.95
Black Bean Soup	5.95
Ensalada de aguacate y tomate Avocado & tomato salad	6.95
Yuca frita pequeña Small fried yucca	7.95
Platanos maduros or Tostones (New) Sweet fried plantains	6.95
Tostaditas de guacamole (2) Homemade tortillas served with homemade guacamole	8.95
Organic Guacamole & Chips	11.95

NON-VEGETARIAN

Homemade Chicken Soup (seasonal)	5.95
Pork Loin or Spicy Chicken Tamale	6.95
Tamalitos de cerdo especiales (2) Hand-pulled shredded pork stuffed mini tamales	6.95
Tamalitos de pollo especiales (2) Hand-pulled shredded organic chicken stuffed mini tamales	6.95
Montaditos de chorizo Argentino (3) Imported Argentinian smoked sausage on warm mini toast	8.95
Albondigas al chipotle Meatballs in chipotle & BBQ sauce	8.95
Ceviche de camarones pequeño Small shrimp ceviche	8.95
Flautas/taquitos de pollo (4) Homemade organic chicken flautas	8.95
Guacamole & Shrimp Tostadas (2)	11.95
Yuca Frita con Chicharron Fried yuca topped with traditional curtido (slaw), salsa & homemade pork cracklings	11.95

Dinner / Cena

Thirsty?

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

Salads & Ceviche

Tropical Organic Grilled Chicken & Avocado Salad	13.95
Hearts of palm, avocado, salsa, slaw, cucumbers & tomatoes	
Ceviche de Camarones Salvadoreño	14.95
Salvadoran shrimp ceviche	
Tropical Shrimp & Avocado Salad	15.95
Hearts of palm, avocado, salsa, slaw, cucumbers & tomatoes	
<i>Signature</i> Beef Brisket Salad	15.95
Warm hand pulled brisket tossed with organic mixed greens, tomatoes & red onions in house dressing	

Traditional Plates

🌿 *All dinners served with imported Amazon sweet fried plantains and homemade black refried beans.*

Pupusa Platter	14.95
Three traditional pupusas. For substitutions, please add 1	
Pupusas & Chicken Flautas	15.95
Two traditional pupusas and three organic chicken flautas.	
Pupusas & Beef Enchilada (Tostada)	15.95
Two traditional pupusas and one beef enchilada (tostada)	
Vegetariano Delight	15.95
One sweet corn tamale and two cheese/vegetable pupusas	
Gran Vegetariano	16.95
One sweet corn tamale, one cheese pupusa and one guacamole enchilada	
Chicken Tamal & Pupusa Platter	16.95
One organic chicken tamale, two traditional pupusas	
Sampler	16.95
One traditional pupusa, two organic chicken flautas and one enchilada (tostada)	

Chicken & Seafood

🌿 *Add refried beans & sweet fried plantains or pupusa to any dinner below for only 3*

<i>Signature</i> Isabela's Mayan Stewed Chicken	15.95
Chunks of organic chicken breast, potatoes, string beans in pungent Mayan spices sauce served over saffron rice, salad and garlic bread	
<i>Signature</i> Pan Seared Flounder or Tilapia	17.95
Latin style pan seared flounder topped with salsa, served with saffron rice and tropical salad	
<i>Signature</i> Spanish Garlic Shrimp	19.95
Succulent fresh shrimp (head on) sautéed in traditional spices served with saffron rice, salad and garlic toast	
<i>Signature</i> Grilled Chicken Topped with Spanish Style Garlic Shrimp (peeled)	19.95
Latin style marinated organic chicken breast and shrimp, served with saffron rice & salad	

Beef

🌿 *Add refried beans & sweet fried plantains or pupusa to any dinner below for only 3*

All dinners served with saffron yellow rice and a side salad

<i>Signature</i> Ropa Vieja/Carne Deshilada	18.95
Hand-pulled choice brisket, sautéed with caramelized onions, green onions, bell peppers & roma tomatoes	
<i>Signature</i> Carne Asada (Grilled Choice Beef Tenderloin)	22.95
Marinated and grilled Spanish-cut beef tenderloin, served with saffron rice, salad and garlic bread	
<i>Signature</i> Carne Asada & Argentinian Chorizo Combo	23.95
Premium grilled beef tenderloin and imported smoked sausage served with garlic bread	

Desserts

Homemade Spanish Flan	6.95	Traditional Tres Leches Cake (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.* 🌿