VILLA'S TACOS

MENU III - 6103 N FIGUEROA

Our seafood-forward Highland Park menu: Baja-style tacos, mesquite-grilled signatures and family recipes.

BAJA STYLE - BEER BATTERED

Camaron Salvaje Mexicano
Wild Mexican shrimp fried in rice bran; mango pico de gallo, green and purple cabbage, chipotle crema and salsa.

Wild Mahi Mahi
Wild mahi mahi fried in rice bran; mango pico de gallo, green and purple cabbage, chipotle crema and salsa.

MEXICAN MESQUITE GRILLED - JAPANESE KONRO

No Soy Pulpo!
Spanish octopus sarandeado with creamy cilantro.

Mar y Tierra
Wild Mediterranean sea bass, Japanese A5 wagyu, rainbow carrot puree, roasted bone marrow butter and micro greens.

El Taco Dorado Asado
Wild-caught mahi mahi, frijoles fritos, salsa macha and pepinos persa a la Mexicana.

TACOS VEGETARIANOS

Camote
Twice-cooked sweet potato, frijoles negros, salsa macha, creamy cilantro and queso fresco.

Wild Hongo
Mushroom medley, caramelized onions, roasted salsa verde, cotija and cilantro.

ESTILO VILLA

Poppo's Camarones
Available al mojo de ajo or a la diabla.

La's Guac & House-Made Chips
Fresh-made guacamole with blue-corn chips.

ACOMPANAMIENTOS

Salsas
Mango pico de gallo, salsa macha, creamy cilantro, pineapple habanero, toasted salsa verde and guacamole salsa.

Aguas
Oaxacan horchata, traditional Mexican tamarindo, minty pepino chia limeade, piña and fresa.

Please inform our front-of-house staff of any food allergies before ordering. Menu items are prepared in shared kitchen environments; cross-contact may occur.

Menu content follows the official Villa's Tacos Menu III page. Availability and pricing may change.