

La Palapa Restaurant & Bar Lunch & Dinner Menu

Starters

Boneless Buffalo Tenders **\$120**

150 grms. of boneless chicken breast tenders tossed in a spicy Buffalo sauce. Served with celery and carrot sticks and your choice of Ranch or Blue Cheese dressing.

Tuna Tartare **\$250**

Diced fresh tuna marinated in a house made sauce. Served over with lettuce. Accompanied with avocado slices and saltine crackers.

Sopecitos **\$140**

Three thick fried corn "masa" tortillas topped with refried beans, shredded chicken breast, shredded lettuce, onions, sour cream and cheese.

Shrimp Tostadas  **\$140**

A toasted corn tortilla topped with sautéed shrimp and pico de gallo, a touch of red sauce and shredded lettuce, onions, sour cream, cheese and avocado.

Nachos **\$105**

Corn tortilla chips topped with a mixed cheese sauce, chili beans, jalapeños, diced tomatoes and sour cream.

Grilled Chicken Quesadilla **\$130**

Flour tortilla filled with cheese and garnished with guacamole and refried beans.

Guacamole **\$90**

Avocado sauce with chopped tomatoes, coriander, onions and jalapeños peppers with a dash of lemon juice. Prepared fresh and served with chips.

Shrimp Ceviche **\$140**

Freshly prepared shrimp ceviche served with tortilla chips and saltines.

Queso Fundido **\$105**

Melted Chihuahua cheese served with your option of corn or flour tortillas.

*With **Chorizo** or **Mushrooms***

\$120

Salads & Soups

- Cobb Salad** **\$120**
Mixed greens topped with bacon, hardboiled egg, avocado, black olives, tomatoes, croutons and your choice of dressing.
- Caesar Salad** **\$95**
Fresh romaine lettuce tossed with Caesar dressing, grated Parmesan cheese and topped with croutons.
With grilled **Steak or Chicken** **\$130**
With grilled **Shrimp** **\$165**
- Sea of Cortez Salad** **\$130**
Lettuce, tomatoes, shredded carrots, corn, strips of grilled chicken breast, avocado, croutons and julienne cut fried corn tortilla. Served with your choice of dressing.
- Sopa del Mar**  **\$180**
Tomato based soup with a touch of peppers, shrimp, fish and octopus.
- Tortilla Soup**  **\$110**
A tomato and Guajillo peppers soup with thin strips of fried corn tortilla served with a side of Chihuahua cheese, bacon, avocado, chopped onions and sour cream.
- Rice Chicken Soup** **\$95**
Chicken soup with rice and vegetables.


Sandwiches & Hamburgers

All sandwiches are served with your choice of French Fries or Seasoned Fries.

- California Chicken Sandwich** **\$150**
Grilled chicken breast topped with avocado, bacon, lettuce, tomato and chipotle mayonnaise.
- Tuna Steak Sandwich** **\$250**
Grilled tuna steak on a bun with lettuce, tomato, onions and Tartar mayonnaise.
- Beef & Cheese Sandwich** **\$170**
Tender beef strips sautéed with onions and red peppers inside a Chapata bread with mayo and mustard.

Bacon & Cheese Hamburger **\$165**
100% Ground Beef Burger with bacon and cheese topped with lettuce, tomato, pickles and mayonnaise.

California Hamburger **\$165**
100% Ground Beef Burger with avocado, bacon, cheese, lettuce, tomato and chipotle mayonnaise.

Mexican Hamburger  **\$170**
100% Ground Beef Burger with cheese, chorizo, jalapeños, avocado, lettuce, tomato and mayonnaise.

Patty Melt Hamburger **\$165**
100% Ground Beef Burger with sautéed mushrooms and onions, topped with cheese and your choice of Thousand Island or BBQ dressing.

Taco Bar

Your Choice of Corn or Flour Tortilla

Order of 3 Tacos - Land

<i>Pork Carnitas</i>	\$120
<i>Chicken Breast</i>	\$120
<i>Chorizo</i>	\$120
<i>Marinated Pork</i>	\$120
<i>Carne Asada</i>	\$190

Order of 3 tacos - Sea

<i>Grilled fish strips</i>	\$180
<i>Sautéed Shrimp and Cheese</i>	\$190
<i>Sautéed Octopus and Cheese</i>	\$220

Pizza

All pizzas are 12"

Pepperoni **\$160**
Tomato sauce topped with mozzarella cheese, pepperoni and a special blend of spices.

Hawaiian **\$190**
Tomato sauce topped with mozzarella cheese, ham, crispy bacon and pineapple chunks.

Veggie **\$190**
Tomato sauce topped with mozzarella cheese, red onions, red and green bell peppers, mushrooms, zucchini, black olives, grated parmesan cheese and a drizzle of extra virgin olive oil.

Sea of Cortez **\$290**
Tomato sauce topped with mozzarella cheese, shrimp, fresh basil, black olives and a drizzle of extra virgin olive oil.

Meats **\$200**
Tomato sauce topped with mozzarella cheese, crispy bacon, ham and Italian sausage.

House Specialties

Rib Eye **\$450**
12 oz. rib eye steak grilled to your liking and served with sautéed potatoes. Your choice of Black Peppercorn or Mushrooms sauce to accompany your steak.

Sea of Cortez Shrimp **\$310**
Shrimp hand filled with Chihuahua cheese, wrapped in bacon, fried and accompanied with French fries and salad.

Fish Piccata **\$235**
Fish fillet cooked with butter, white wine, lemon juice and capers. Served with your choice of white or Spanish rice.

Seared Sesame Crusted Tuna **\$250**
Tuna steak in a crust of sesame seeds seared over the grill accompanied with salad.

Chicken Cordon Bleu **\$195**
Thin fillet of chicken breast filled with cheese and ham, breaded, golden fried and served over a base of creamy basil sauce. Served with butter pasta.

Spaghetti or Fettuccini (Marinara, Alfredo or Butter) **\$110**
*With grilled **Chicken** **\$170***
*With **Shrimp** **\$310***

Hawaimas Shrimp **\$310**
Coconut battered shrimp, golden fried, topped with a mango sauce and accompanied with rice or steamed vegetables.

Mexican Specialties

Swiss Enchiladas

\$165

Corn tortillas filled with shredded chicken breast tossed with a rich cream made of Serrano peppers, coriander and green tomatoes topped with Chihuahua cheese au gratin. Served with refried beans.

Veggie Enchiladas

\$165

Corn tortillas stuffed with sautéed mushrooms, peppers, onions and zucchini then covered with a green veggie sauce. Served with refried beans.

Mole Enchiladas

\$165

Corn tortillas filled with shredded chicken breast covered in Mole and melted Chihuahua cheese. Served with white rice or Spanish rice.

San Carlos Fajitas

Your favorite meat sautéed with onions, mushrooms, green and red peppers then topped with melted Chihuahua cheese and served with guacamole and refried beans. Your choice of flour or corn tortillas.

With **Beef or Chicken**

\$220

With **Shrimp**

\$310

With **Shrimp & Beef**

\$360

Veracruz Style Fish

\$220

Fish fillet served with sautéed onions, peppers, olives, capers and white wine tossed with a spicy tomatoes sauce. Served with white rice.

Papillote Fish

\$220

Foil wrapped cooked fish fillet with onions, tomatoes, peppers, paprika, epazote and white wine. Served with white rice.

Chipotle Shrimp

\$310

Shrimp sautéed with onions, tomatoes and white wine tossed in a Chipotle sauce. Served with white rice.

Shrimp in Green "Aguachile"

\$310

Steamed shrimps topped with a fresh green sauce and served with slices of cucumbers and red onion. Accompanied with saltines and corn tortilla chips.

Tequila Octopus **\$305**
Tender octopus sautéed with garlic, onions, tomatoes and coriander then flambé with tequila. Served with your choice of white or Spanish rice.

Kids Menu

Sync Quesadillas **\$110**
Two flour tortillas stuffed with Chihuahua cheese and sliced ham. Served with french fries.

Chicken Nuggets **\$90**
Chicken Nuggets served with french fries.

Pasta **\$70**
Spaghetti with Marinara or Alfredo sauce.

Desserts

Ice Cream **\$60**
Two scoops of your favorite flavor: Vanilla, Strawberry or Chocolate.

Caramel and Banana Chimichanga **\$85**
Flour tortilla stuffed with banana slices and caramel, fried and dusted with sugar and cinnamon. Served with chocolate syrup, whipped cream and a scoop of vanilla ice cream.

Sundae **\$70**
Two ice cream scoops of your favorite flavor over a strawberry marmalade base topped with chocolate syrup, caramel, nuts and whipped cream. Flavors: Vanilla, Strawberry or Chocolate.

Cortez Sangria Brownie **\$85**
Warm brownie served with a sauce of berries and red wine and a side of heavy cream.

HOURS OF OPERATION

Lunch & Dinner: 12:00 P.M. - 10:30 P.M.

HOURS OF OPERATION ARE SUBJECT TO CHANGE

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Prices include tax and are subject to change. All prices are in Mexican Pesos.