

# Las Palmas

1730 Yajome St.  
Napa CA

## APPETIZERS, COCKTAILS, SOUPS & SALADS *(homemade dressings)*

### COOL AND REFRESHING

**AHI & FRUIT SALAD:** seared black & blue, served with in-season fruit, topped with wasabi aioli- 13

**TOSTADA DE CEVICHE:** prawns, octopus, or both, mixed in onion, tomato, avocado, cilantro & lime- 9

**CAMPECHANA COCKTAIL\*:** **SMALL** -18 **LARGE** -24

Seafood cocktail (choose: prawns, octopus & oysters), with tomato, onion, avocado & cilantro (optional chile Serrano)

**PEAR SALAD:** romaine, carrots, pistachios, blue cheese, orange-sesame dressing -10

**BEET SALAD:** romaine, green beans, feta cheese, balsamic vinaigrette -10

**CAESAR SALAD:** romaine, parmesan cheese, croutons & caesar dressing -8 **with GRILLED CHICKEN**-14 **with PRAWNS**-18

### HOT OPTIONS

**FRIED CALAMARI:** topped with spicy chile chipotle aioli & cilantro- 14

**NACHOS:** monterey cheese, beans, sour cream, guacamole, pico de gallo, jalapeño -11 **with MEAT** -14 **with PRAWNS** -18

**QUESADILLA:** monterey cheese on flour tortillas, a side of sour cream, guacamole & pico de gallo- 7

**with MEAT** -12 **with SPINACH & MUSHROOMS** -11 **with PRAWNS** (a la diablo, al mojo de ajo, or white wine) -15

**TORTILLA SOUP:** chicken broth, monterey cheese & pico de gallo – 7 **with GRILLED CHICKEN**- 10

**7 MARES**-7 seas soup: clams, prawns, mussels, tilapia, octopus, salmon & calamari, side of tortillas or bread - 25

**TACO SALAD:** meat, beans, rice, lettuce, tomato, cheese, sour cream, guacamole - 11

**VEGGIE TACO SALAD:** mushroom, whole beans, lettuce, tomato, cheese, sour cream, avocado - 11

### TACOS ~ *served a la carte*

**SOFT TACO**- meat, topped with cilantro, onion, tomatillo salsa on 4" white corn tortilla- 2.75

**HARD SHELL TACO**- meat, lettuce, tomato, cheese, sour cream & tomatillo salsa – 3.25

**LARGE VEGGIE OR GRILLED CHICKEN SOFT TACO**- topped with cilantro, onion, tomatillo salsa-4

**1 FISH TACO**- tilapia sautéed in white wine, tomato & onion topped with cilantro & tomatillo salsa- 7

**1 PRAWN TACO**- prawns sautéed in garlic, habanero, or white wine, tomato & onion, topped with cilantro & salsa-8

### ▲ BURRITOS

**MEAT:** Rotisserie Chicken, Carne Asada/Grilled Steak, Ground Beef, Carnitas, Pastor

**BEANS:** Refried Pinto, Whole Pinto, Black (corn, onion, tomato, serranos & cumin) | **RICE** *(made with chicken stock)*

**LAS PALMAS:** meat, beans, rice, guacamole, pico de gallo & jalapeños topped with cheese, red & green salsa -13

**THE 2 IN 1:** Las Palmas burrito w/ chile relleno instead of meat -14

**CHILE VERDE:** carnitas sautéed in *spicy* green salsa, beans, rice, guacamole, pico de gallo & jalapeños, topped with cheese & green salsa - 13

**MARIA'S MOLE BURRITO:** grilled chicken, rice, beans, and cheese, topped with Maria's Mole *(Guanajuato style)* - 15

**VEGETARIAN:** mushrooms, whole beans, lettuce, tomato, avocado, sour cream & cheese, wrapped in foil - 11

**SUPER:** meat, beans, rice, guacamole, sour cream, cheese & jalapeños, wrapped in foil -10

**REGULAR:** meat, beans & rice, wrapped in foil - 8

**BEAN & CHEESE:** simple & wrapped in foil - 5 **with RICE** -7

Add to your burrito	▲ add extra meat +3	▲ add prawns: mojo de ajo, a la Diabla, o vino blanco+5	▲ add grilled chicken +4
	▲ add grilled veggies +3	▲ add or extra: sour cream, cheese, or/o pico de gallo+1.75	
	▲ cheese & salsa on top +3.75	▲ add or extra: guacamole+2.75	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NO SEPARATE CHECKS FOR PARTIES OF 5 OR MORE ~ 18% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE

SUBSTITUTIONS MAY INCLUDE ADDITIONAL CHARGES ~ TO SPLIT DISHES/ORDERS ADD 1.00



## ENTREES -Served with Rice & Beans

**RICE** (made with chicken broth); **BEANS**: Refried, Whole, or Black (corn, onion, tomato, serranos & cumin)

### SEAFOOD ENTREES

**PRAWN OPTIONS**, served with tortillas -19

—**A LA CUCARACHA**: huichol-garlic-lime —**AL MOJO DE AJO**: garlic & herbs —**A LA DIABLA**: tomato-habanero

**CRAB ENCHILADAS** crab sautéed in sour cream, tomato & onion, topped w/ cheese & red or green salsa, **One**-15 **Two**-19

**“MOJARA” ~ WHOLE DEEP FRIED TILAPIA** topped with chipotle aioli on top & side of tortillas -19

**FISH TACOS**: tilapia sautéed in white wine, tomato & onion, topped with cilantro & salsa- **One** -13 **Two** -17

**PRAWN TACOS**: sauteed in garlic, habanero, or white wine, tomato & onion, cilantro & salsa on top, **One**-14 **Two**-18

### MEAT or VEGGIE ENTRÉES

**FAJITAS**: sautéed in bell peppers, onion & our oregano-vinegar blend, side of tomatillo salsa & tortillas:

—**CHICKEN or BEEF** -16 —**CHICKEN & BEEF or VEGGIE** -18 —**only PRAWNS** – 20 —**MEAT & PRAWNS** -24

**CARNITAS or CHILE VERDE** (Carnitas in Green salsa, tomato & onion) & tortillas & tortillas with side tomatillo salsa- 15

**CARNE ASADA**: grilled shoulder clod lightly seasoned with salt & pepper, side of tomatillo salsa & tortillas -16

**CHILE RELLENO**: monterey cheese stuffed chile pasilla, battered and pan-fried, with salsa ranchera on top, & tortillas -15

**CHIMICHANGA**: meat or veggies, beans & cheese, rolled into a burrito & fried, sour cream & guacamole on top -15

**ENCHILADA**: meat or cheese, topped w/ cheese & red or green salsa- **One** -11 **Two** -15

**THREE FLAUTAS**: veggies or meat rolled in corn torilla flutes, topped with cheese, tomato, sour cream, and guacamole-15

## BURGERS & SANDWICHES

*All have lettuce, onion & tomato. Add fries+4 or salad (pear, beet, ceasar)+5*

**BURGER\***: with mayo -7 +cheddar 0.75 +blue cheese 1.75

**GRILLED CHICKEN SANDWICH**: avocado, jalapeños & mayo, on sourdough - 12

**AHI BURGER\***: seared black & blue, and chile chipotle aioli -17

**TORTA DE MILANESA**: chicken breast breaded in panko with avocado, jalapeños & chile chipotle aioli - 12

**TORTA MEXICANA**: meat, beans, lettuce, sour cream, guacamole & jalapeños - 11

### SIDES & LITTLE SOMETHINGS

**1 MEAT ENCHILADA**- 4.5

**GUACAMOLE** (with Chips)-7

**AVOCADO** -4.75

**FRIES**-4

**1 CHILE RELLENO**- 8

**BEANS** -4

**RICE** - 4

**VEGGIES** -6

**1 CHIMICHANGA**- 9

**SOUR CREAM** -1

**TOMATILLO SALSA**- 1.5

**LIME or LEMON** - 1

**3 FLAUTAS**- 9

**DRESSING**- 1.75

**HABANERO SALSA** - 1.5

**TORTILLAS**-2

**POTATO** blue cheese gratine, roasted with garlic, or mashed -7

**CHIPS & SALSA TO GO** - 4

*extras may be extra*

**GRILLED CHILES, ONIONS w/ SEASONING** -2.75

## BREAKFAST ~ served all day

**CHILAQUILES\***- fried corn tortilla chips in *salsa de tomate*, topped w/ onion, tomato, cheese, sour cream & avocatl - 11

**with 2 Eggs** - 13

**with Meat & 2 Eggs** - 17

**MACHACA** Scramble with bell peppers, tomato, onion. Topped with sour cream & avocatl, sides of rice, beans & tortillas- 16

**HUEVOS CON CHORIZO**- Scramble with tomato, onion. Topped with sour cream & guacamole, sides of rice, beans & tortillas-16

**HUEVOS RANCHEROS\***- tortilla topped w/2 eggs, beans & salsa ranchera, with a side of rice & tortillas - 15

## DRINKS/BEBIDAS

Aguas Frescas- 4 (1 refill)

Coke Bottle- 3.5

Wine Glass- 7

Draft Beer 16 oz- 5 | 24 oz- 8.5 | 32 oz- 10.25

Iced Tea- 4 (refills)

½ Liter Bottle- 5

Wine Bottle- 28

12 oz & 9.75% a/v Bottled Beer-7.75

Jarritos/Snapple/Stewarts- 3.5

Can Soda- 2

Wine Margarita- 6.75

22 oz & 9.75% a/v Bottled Beer -10.25

Mexican Chocolate- 4

Corkage- 10

Margarita Jarra- 27

12 oz Bottled Beer- 5

Hot Tea- 2.75

Non-Alcoholic Beer- 5

22/24 oz Bottled Beer- 9.75

Coffee- 2.75 (refills)

32 oz Bottled Beer- 13.50

Michelada +2 to Your Beer Price