

Las Palmas *Cafe*

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

COOL AND REFRESHING

AHI & FRUIT SALAD: seared black & blue, served with in-season fruit, topped with wasabi aioli- 14

TOSTADA DE CEVICHE: prawns, octopus, or both, mixed in onion, tomato, avocado, cilantro & lime- 10

CAMPECHANA COCKTAIL*: **SMALL** - 19 **LARGE** - 26

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

PEAR SALAD: romaine, carrots, pistachios, blue cheese, orange-sesame dressing - 11

BEET SALAD: romaine, green beans, feta cheese, balsamic vinaigrette - 11

CAESAR SALAD: romaine, parmesan cheese, croutons & caesar dressing - 11 **with GRILLED CHICKEN**-15 **with PRAWNS**- 18

HOT OPTIONS

FRIED CALAMARI: topped with spicy chile chipotle aioli & cilantro- 15

NACHOS: monterey cheese, beans, sour cream, guacamole, pico de gallo, jalapeño - 12 **with MEAT** -15 **with PRAWNS** - 19

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

with MEAT - 13 **with SPINACH & MUSHROOMS** - 13 **with PRAWNS** (a la diablo, al mojo de ajo, or white wine) - 17

TORTILLA SOUP: chicken broth, monterey cheese & pico de gallo – 8 **with GRILLED CHICKEN**- 11

7 MARES-7 seas soup: clams, prawns, mussels, tilapia, octopus, salmon & calamari, side of tortillas or bread - 26

TACO SALAD: meat, beans, rice, lettuce, tomato, cheese, sour cream, guacamole - 12.50

VEGGIE TACO SALAD: mushroom, whole beans, lettuce, tomato, cheese, sour cream, avocado - 12.50

TACOS ~ *served a la carte*

SOFT TACO- meat, topped with cilantro, onion, tomatillo salsa on 4" white corn tortilla- 3

HARD SHELL TACO- meat, lettuce, tomato, cheese, sour cream & tomatillo salsa -3.75

LARGE VEGGIE OR GRILLED CHICKEN SOFT TACO- topped with cilantro, onion, tomatillo salsa- 6

1 FISH TACO- tilapia sautéed in white wine, tomato & onion topped with cilantro & tomatillo salsa- 8

1 PRAWN TACO- prawns sautéed in garlic, habanero, or white wine, tomato & onion, topped with cilantro & salsa- 9

▲ 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 - 15

THE 2 IN 1: Las Palmas burrito w/ chile relleno instead of meat - 15

CHILE VERDE: carnitas sautéed in *spicy* green salsa, beans, rice, guacamole, pico de gallo & jalapeños, topped with cheese & green salsa - 15

MARIA'S MOLE BURRITO: grilled chicken, rice, beans, and cheese, topped with Maria's Mole *(Guanajuato style)* - 16

VEGETARIAN: mushrooms, whole beans, lettuce, tomato, avocado, sour cream & cheese, wrapped in foil - 15

SUPER: meat, beans, rice, guacamole, sour cream, cheese & jalapeños, wrapped in foil - 12

REGULAR: meat, beans & rice, wrapped in foil - 9

BEAN & CHEESE: simple & wrapped in foil -6 **with RICE** - 8

Add to	▲ add extra meat +4	▲ add prawns: mojo de ajo, a la Diabla, o vino blanco+7	▲ add grilled chicken +5
your	▲ add grilled veggies +4	▲ add or extra: sour cream, cheese, or/o pico de gallo+2	
burrito	▲ cheese & salsa on top +4	▲ add or extra: guacamole+3	

*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 - 19.75

—**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**- 17 **Two**- 21

“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** - 14 **Two** - 18

PRAWN TACOS: sauteed in garlic, habanero, or white wine, tomato & onion, cilantro & salsa on top, **One**-15 **Two**- 19

MEAT or VEGGIE ENTRÉES

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

—**CHICKEN or BEEF** -17 —**CHICKEN & BEEF or VEGGIE** - 18 —**only PRAWNS** – 21 —**MEAT & PRAWNS** - 25

CARNITAS or CHILE VERDE (Carnitas in Green salsa, tomato & onion) & tortillas & tortillas with side tomatillo salsa- 17

CARNE ASADA: grilled shoulder clod lightly seasoned with salt & pepper, side of tomatillo salsa & tortillas - 17

CHILE RELLENO: monterey cheese stuffed chile pasilla, battered and pan-fried, with salsa ranchera on top, & tortillas - 17

CHIMICHANGA: meat or veggies, beans & cheese, rolled into a burrito & fried, sour cream & guacamole on top - 17

ENCHILADA: meat or cheese, topped w/ cheese & red or green salsa- **One** -12 **Two** - 16.5

THREE FLAUTAS: veggies or meat rolled in corn torilla flutes, topped with cheese, tomato, sour cream, and guacamole- 17

BURGERS & SANDWICHES

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

BURGER*: with mayo -8.5 +cheddar 1.25 +blue cheese 2.75

GRILLED CHICKEN SANDWICH: avocado, jalapeños & mayo, on sourdough - 13

AHI BURGER*: seared black & blue, and chile chipotle aioli - 18

TORTA DE MILANESA: chicken breast breaded in panko with avocado, jalapeños & chile chipotle aioli - 13

TORTA MEXICANA: meat, beans, lettuce, sour cream, guacamole & jalapeños - 13

SIDES & LITTLE SOMETHINGS

1 MEAT ENCHILADA- 5

GUACAMOLE (with Chips)-7.5

AVOCADO - 5

FRIES-5

1 CHILE RELLENO-9

BEANS -4.5

RICE -4.5

VEGGIES 7.5

1 CHIMICHANGA- 9

SOUR CREAM - 2

TOMATILLO SALSA- 2.5

LIME or LEMON - 1.5

3 FLAUTAS- 10

DRESSING- 2

HABANERO SALSA - 3

TORTILLAS-2.75

POTATO blue cheese gratine, roasted with garlic, or mashed -7.5

CHIPS & SALSA TO GO - 5

extras may be extra

GRILLED CHILES, ONIONS w/ SEASONING -3

BREAKFAST ~ served all day

CHILAQUILES*- fried corn tortilla chips in *salsa de tomate*, topped w/ onion, tomato, cheese, sour cream & avocatl - 13

with 2 Eggs - 15

with Meat & 2 Eggs - 19

MACHACA Scramble with bell peppers, tomato, onion. Topped with sour cream & avocatl, sides of rice, beans & tortillas- 17

HUEVOS CON CHORIZO- Scramble with tomato, onion. Topped with sour cream & guacamole, sides of rice, beans & tortillas- 17

HUEVOS RANCHEROS*- tortilla topped w/2 eggs, beans & salsa ranchera, with a side of rice & tortillas - 17

DRINKS/BEBIDAS

Aguas Frescas- 5 (1 refill)

Iced Tea- 5 (refills)

Jarritos/Snapple/Stewarts- 4.5

Mexican Chocolate- 6

Hot Tea- 3.5

Coffee- 3.5 (refills)

Coke Bottle- 4

½ Liter Bottle-5

Can Soda- 2.5

Corkage- 10

Non-Alcoholic Beer- 5

Wine Glass- 7.5

Wine Bottle- 30

Wine Margarita- 7.75

Margarita Jarra- 30

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

12 oz & 9.75% a/v Bottled Beer- 8.75

22 oz & 9.75% a/v Bottled Beer - 11.25

12 oz Bottled Beer- 5

22/24 oz Bottled Beer- 9.75

32 oz Bottled Beer- 14.25

Michelada +3 to Your Beer Price