



Las Palapas

◦ RESORT GRILL ◦



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Shelker Fund

YEAR ROUND PARADISE

TORTAS - (SANDWICHES) Served with your choice of a side of sweet potato fries or bean salad criollo or tossed salad or arroz Mexicana or refried beans.

TORTON DE GUADALAJARA fully dressed with Barbacoa beef, sautéed onions, ranchero sauce, fresh avocado and mustard criollo on a fresh bun. 12.5

TORTA CUBANO fully dressed with chilled pulled pork and mojo criollo on a fresh bun. 12.5

KINGSTON TOWN JERK CHICKEN fully dressed with jerked chicken breast and mustard criollo on a fresh bun. 12.5

HAITIAN ANDOUILLE BUN spicy Andouille sausage with peppers, onions and mustard criollo on a fresh bun. 12.5

MANGO HONEYRUMMED CHICKEN SANDWICH chicken breast sautéed with butter, honey, mango puree and rum served with Caribbean Slaw and toasted almonds on a fresh bun. 12.5

TACOS TWO PER ORDER
(YOUR CHOICE OF CORN OR WHEAT TORTILLAS FILLED AND FOLDED) Served with your choice of a side of sweet fries or bean salad or tossed salad or arroz Mexicana or refried beans.

TACOS POBLANO PORK TACOS - Shred pork braised with chipotle salsa, shred cabbage, cheese blend, topped with salsa verde and crema fresca 10.5

CHICKEN ADOBO TACO - chicken breast slices braised in chipotle adobo - smoky - medium spice with shred cabbage, cheese blend and salsa fresca 10.5

CURRIED CHICKPEA TACO - curried chickpeas with nappa cabbage shred and mango salsa 10.5

FISH TACOS the famous Baja style soft tacos with fried fish, shred cabbage, radish cream sauce, and salsa fresca. 10.5

CHILORIOS TACOS seasoned braised shredded pork, cheese blend, shred cabbage and salsa fresca. 10.5

BEEF BARBACOA TACOS smoked, slow-braised and shredded blade roast, shred cabbage and salsa fresca. 10.5

SHRIMP TACOS
spiced boiled shrimp with sweet chipotle mayo, shred cabbage & salsa fresca. 10.5



SIDES

ARROZ MEXICANO 4
REFRIED BEANS 3.5
BEAN SALAD CRIOLLO 4
TOSSED SALAD 4
VEGETABLE SKEWER 4
CARIBBEAN SLAW 4

GUACAMOLE 4.5
CREMA FRESCA 2.5
ADD ON A TAMALES 3.5
SWEET FRIES 4.5



CONCHAY Y TORO

ENCHILADAS

"(YOUR CHOICE OF CORN OR WHEAT TORTILLAS, STUFFED AND ROLLED AND SMOTHERED WITH ENCHILADA SAUCE)

Served with a side of sweet fries or bean salad or tossed salad or arroz Mexicana or refried beans.

POLLO a trio of chilled flour tortillas with shredded chicken tomato sauté, smothered in enchilada sauce, cheese blend and crema fresca. 14.5

MARISCOS a trio of chilled flour tortillas stuffed with shrimp, crab and Baja seafood sauce, smothered in enchilada sauce, cheese blend and crema fresca. 15.5

FRIJOLE Y MAIZ trio of chilled flour tortillas stuffed with a black bean and corn salsa with queso fresca, smothered in enchilada sauce, and crema fresca. 12.5

PATO our famous duck enchiladas napped with a Cointreau orange butter cream and crema fresca. 15.5

BARBACOA our famous beef barbacoa with cheese blend, smothered in enchilada sauce and topped with crema fresca. 15.5

CHILIED PORK a trio of chilled flour tortillas stuffed with shredded pork braised with a sweet chile sauce and rolled with cheese blend topped with cheese, crema fresca, and smokey chipotle salsa. 14.5

ENCHILADAS CON MOLE

chicken enchiladas served with an earthy, robust, sauce of tomato, roast nuts, spices, herbs and Mexican chocolate. 20.5



BURRITOS

(WHEAT FLOUR TORTILLAS STUFFED AND ROLLED)

Topped with cheese blend, crema fresca, salsa fresca and served with arroz Mexicana and choice of beans.

BLACK BEAN AND STEAK black beans and steak strips, rice, shred lettuce, cheese blend and salsa rojo. 13.5

CHICKEN AND CHARRED CORN shredded chicken tomato sauté, rice, cheese blend, shred lettuce and charred corn salsa. 13.5

CAMARONES Y CHORIZO spice boiled shrimp and crumbled chorizo sausage, rice, cheese blend, shred lettuce and fresh fruit salsa. 13.5

BLACK BEAN AND ROAST VEGETABLE roasted squash, peppers, onions, black beans, and rice, cheese blend and shred lettuce. 13.5

CHICKEN CHORIZO MUSHROOM BURRITO

chicken breast slices, crumbled chorizo, mushrooms, onion, lettuce and cheese blend 13.5

CHICKPEA AND BLACK BEAN BURRITO

curried chickpeas and black beans, shred cabbage and cheese blend smothered with enchilada sauce 13.5

THE BIG BURRITO burrito loco, the famous wet burrito with chili braised ground beef and pork, onions, rice, cheese blend and shred lettuce, smothered with red and green salsa, crema fresca, salsa fresca and extra cheese. 15.5



ESPECIALIDADES DE LAS PALAPAS

(HOUSE SPECIALTIES) Served with arroz Mexicana, a Topolobampo vegetable skewer and choice of beans.

ENCHILADAS CON MOLE chicken enchiladas served with an earthy, robust, sauce of tomato, roast nuts, spices, herbs and Mexican chocolate. 20.5

SHRIMP ADOBO shrimp sauteed with fresh bell and jalapeno peppers, onions and garlic in a chipotle adobo sauce, deglazed with fresh lime juice. 20

RIBS RANCHERO PALAPAS grilled baby back ribs slathered with ranchero sauce a la Las Palapas. 22

I-TAL CURRY West Indian style vegetable curry "I-tal is vital". 15

JAMAICAN RUN DOWN a Caribbean coconut curry saute with a splash of rum. Your choice - Chicken, Shrimp, Dorado. 20

ENCHILADAS SUIZA chicken, spinach, onions and green chile rolled in corn tortillas and smothered in a cream sauce with cheese. 20

MANGO HONEYRUMMED CHICKEN DINNER two grilled chicken breasts sauteed with honey, butter, mango puree and a hint of rum with toasted almonds served on a bed of mango slaw (with toasted coconut and raisins). 19

SPECIAL PLATES

STEAK TAMPIQUENO PLATE flattened marinated sirloin steak, grilled medium, served with tomatillo corn tortilla with cheese, refried beans, guacamole, shred lettuce, a vegetable skewer and roast corn salsa fresca. 20

PAELLA CUBANO PLATE Cuban style paella seasoned with bijol oil. Baked rice with onions, celery, garlic, peppers, tomatoes, peas, cilantro, shrimp, spicy sausage, chicken. Garnished with a crayfish and a vegetable skewer. 21



QUESADILLAS

(WHEAT FLOUR TORTILLAS WITH MELTED CHEESE) Served with a side of sweet fries or bean salad criollo or tossed salad or arroz Mexicana or refried beans.

CAMARONES shrimp, green onion, peppers with a cheese blend and fresh fruit salsa. 12

STEAK DIABLO carne asada (marinated steak strips), fresh jalapenos, cheese blend and green onion. 12

CITRUS CHICKEN salsa chicken, spinach, skim mozza served with salsa fresca. 12

MOLE CHICKEN salsa chicken with our mole and queso fresca. 12

ROAST VEGETABLE roasted peppers, zucchini and onions with spinach and cheese blend and served with salsa fresca. 12

CHORIZO Y CHAMPINONES crumbled chorizo, mushrooms and onions with cheese blend and salsa fresca 12

THREE MUSHROOM QUESADILLA seasoned, sauteed, portobello, crimini, and button mushrooms, wilted spinach with onions, cilantro and skim mozza 12

POLLO Y CHAMPINONES chicken breast slices with mushrooms, wilted spinach onions and cheese blend 12

RANCHERO BLACK BEAN POBLANO black turtle beans and ranchero sauce with poblano pepper strips (mild green chiles) and mozza cheese 12

POZOLE

POZOLE To fortify the constitution and warm the heart... Mexico's traditional daily soup - a meal in itself, blending the earthy flavours of Mexican maize with the vibrant fresh flavours of the New World bounty.

DE BARBACOA hearty beef broth, shred beef, with hominy corn and onions. 8.5

DE POLLO hearty chicken broth, shred chicken, with hominy corn and onions. 8.5

DE VERDURAS vegetable broth with hominy corn and roasted vegetables. 8.5

PLEASE HELP YOURSELF TO THE POZOLE CONDIMENTS AT THE POZOLE BAR TO BUILD YOUR SOUP:

Green onion, crema fresca, queso fresco, radish, cabbage, pickled and fresh chiles, tortilla strips, lime wedges, marinated beans, onions escabeche, shred carrot, cheese blend and salsas

POZOLE BAR FOR SOUP ONLY. THANK YOU.

ENSALADAS (SALADS)

BEAN SALAD CRIOLLO Caribbean style three bean salad with hominy corn, garlic, bell peppers, onion, cilantro and fresh greens dressed with lime and malt vinaigrette. 9

ENSALADA DE CASA fresh greens with avocado and tomato wedges, shred carrot and jicama, radish, cucumber slices and green onions. Garnished with tortilla strips and pickled peppers. Choice of housemade dressings: Chili Lime Vinaigrette, or Cumin Citrus, or Rancho Queso. 9

→ **CON POLLO** (salsa chicken breast strips) 13

→ **CON CARNE ASADA** (marinated steak strips) 13

→ **CON CAMARONES** (sautéed salsa shrimp) 13

→ **CON VERDURAS ASADA**
(roast vegetables) 12

CARIBBEAN MANGO SLAW chopped mangos, chayote, peppers, onions and cabbage with sweet spicy dressing, raisins and coconut - served with your choice of:

→ **MANGO HONEYRUMMED CHICKEN BREAST**
with toasted almonds 13

→ **CON CARNE ASADA**
marinated steak strips) 13

CHICKEN TAMALE LUNCH

served with salsa fresca and your choice of sweet potato fries or bean salad or tossed salad or arroz Mexicana or refried beans. 10



CUIDADO!
**SOME PLATES ARE HOT
ENOUGH TO BURN YOU**

BOTANAS (APPETIZERS)

GUACAMOLE FRESCA avocado (cut fresh when ordered), onion, sea salt, lime and crema fresca, served with corn chips. 11

TOTOPOS fresh fried corn chips baked with cheese blend and green onions and served with your choice of salsa. 9

**SALSAS: YOUR CHOICE OF TWO
FRESCA, ROJO, VERDE, CHIPOTLE OR MOLINO**

TOTOPOS CON POLLO with salsa chicken baked on top. 13

TOTOPOS CON CARNE ASADA with grilled steak strips and onions. 13

TOTOPOS FRIJOLES with refried black bean and pickled peppers. 12

TOTOPOS LOCO with chili braised pork, beef, shrimp, chicken and steak strips. 22

ALAS (CHICKEN WINGS) fried and tossed with choice of Jamaican Jerk Sauce, Chipotle Glaze or Powder Wings (smoked chile powder). 12

CARNE ASADA FRITO deep fried steak strips seasoned and served with ranchero sauce. 11

BITE AND KISS SHRIMP Jamaican Jerk style with crema fresca and mango salsa. 12

COCONUT SHRIMP (YUCATAN STYLE) seasoned and battered with shred coconut served with our sweet chipotle sauce. 13

QUESADILLA DE PATO roast duck sautéed with onions and a ranchero sauce with cheese blend in a flour tortilla served with salsa de pina and crema fresca. 12

CHIPOTLE RIBLETS baked pork rib tail ends glazed with our sweet chipotle glaze. 11

TRES AMIGOS our appetizer platter with Carne Asada Frito, Coconut Shrimp and Powder Wings. 30

QUESO FUNDIDO - CHOICES:

CHORIZO Y POBLANO housemade Mexican sausage, onion and poblano strips and mushrooms sautéed and then smothered with melted mozza, baked and served with fresh totopo chips. 12

CHAMPINON Y POBLANO mushrooms and onions and poblano chile strips on a sizzler platter and smothered with melted mozza, baked and served with fresh totopo chips. 11

QUESO FUNDIDO MAZATLAN spice boiled shrimp and salsa fresca on a sizzler platter smothered with melted mozza topped with enchilada sauce and cilantro and served with fresh totopo chips. 12

