

# APPETIZERS

## Quesadillas

Flour tortillas stuffed with melted cheese, served with guacamole and fresh sauce

- With cheese
- With chicken
- With beef
- With shrimp

## Two- Cheese Nachos

Crunchy corn chips with melted Monterey and Cheddar cheese, served with slices of Jalapeño peppers.

## Calamari

- Fried
- Al ajillo

## Large Nachos

Crunchy corn chips served with chili beans, Mozzarella cheese, guacamole, Mexican sauce, sour cream, and fresh Jalapeño slices.

## Chicken Fingers (6pcs.)

Delicious and crunchy chicken breast breaded strips.

## Chicken Buffalo Wings

Fried chicken wings seasoned with Buffalo sauce, served with blue cheese dressing on the side

- 6 pieces
- 10 pieces

## La Palapa Snack Platter 299

## Ceviches

Fresh fish or shrimp marinated in lime juice, mixed with tomato, onion and cilantro. Traditional dish

- Fish
- Shrimp
- Mixed

## Shrimp Cocktail

Caribbean shrimp served in cocktail sauce.

## Mozzarella Cheese Fingers

Fried and breaded, served with homemade tomato sauce.

## Fresh Guacamole

Prepared with Hass avocados and chopped tomatoes, serrano peppers and onions.

# SALADS

## House Salad

Mixture of lettuce, with slices of tomato, onion, cucumber, carrot and beet.

## Spinach Salad

Delicious combination of fresh spinach, hard-boiled egg strips, red onion, mushrooms and crunchy bacon bits, served with tarragon dressing.

## Pineapple Chicken Salad

Chicken and pineapple salad, topped with flaked almonds and served in half a pineapple.

## Chicken Fajitas Salad (basket)

Mixed fresh lettuce, Monterey Jack and Cheddar cheese, served with grilled chicken strips, sour cream, guacamole and diced tomatoes.

## Caesar Salad

Traditional Caesar salad with lettuce leaves drizzled in Caesar dressing, served with croutons and Parmesan cheese.

- Classic
- With grilled chicken strips
- With Cajun shrimp

## Tropical Fruit Salad

Selection of fresh fruit from the region served with a scoop of lime sorbet.


## Turkey Salad (gluten-free)

A house salad with fresh turkey breast rolls, panela cheese and sliced mushrooms.

## Shrimp Stuffed Avocado

Fresh avocado stuffed with Caribbean shrimp salad.



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# SOUPS

## Yucatán Chicken & Lime Soup

Traditional soup from the Yucatán with shredded chicken, tortilla strips, fresh limes and vegetables in a lightly seasoned broth.

## Mexican Black Bean Soup

The original recipe of the house.

## Soup of the Day

Chef's offering of the day to tempt your taste buds.

# HAMBURGERS & SANDWICHES

Served with seasoned fries or fresh fruit

## Royal Burger

Grilled, served on a toasted bun with tomato, lettuce, onion, pickles, melted cheese and bacon strips.

## BBQ Chicken Sandwich

Juicy chicken breast marinated in BBQ sauce and grilled, served on a toasted bun with lettuce, tomato, onion and pickles.

## Royal Burger with Blue Cheese

Grilled beef served on a toasted bun with tomatoes, lettuce, onion, pickles, grated blue cheese and bacon strips.

## Philly Steak Sandwich

Delicious slices of juicy Prime Rib cooked to perfection in the oven, served on a baguette with diced green pepper, mushrooms, onion and melted Provolone cheese.

## Traditional Club Sandwich

Slices of ham, chicken, bacon, Swiss cheese, lettuce and tomato stacked on toasted multigrain bread with mayonnaise.

## Fish Fillet Sandwich

Fresh fish fillet marinated with Cajun spices, grilled and served on a toasted bun with lettuce, tomato, onion and pickles.

## Vegetarian Sandwich

A blend of grilled carrot, eggplant, zucchini, celery and mushroom, served on homemade pumpernickel bread.

## French Dip Sandwich

Sliced roast beef and Provolone cheese piled on a toasted French baguette and served au jus.

## Grilled Chicken Breast Sandwich

Grilled chicken breast served on a toasted bun with lettuce, tomato, onion and pickles.

## Salmon Sandwich

This sandwich is served on rye bread with caper cream cheese, thinly sliced smoked salmon, cucumbers and red onions, accompanied by a small garden salad.

## Blackened Chicken Breast Sandwich

Juicy chicken breast marinated in Cajun spices served on a toasted bun with lettuce, tomato, onion and pickles.

## Tuna Sandwich


Toasted whole-grain bread with tuna salad.

## Buffalo Chicken Sandwich

Juicy chicken breast marinated in Buffalo hot sauce and grilled, served on a toasted bun with lettuce, tomato, onion and pickles.

## Hot Dog

You can choose between the traditional caramelized onions, chopped tomatoes and pickled chilies or chilli beans and melted cheese.

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# VEGETARIAN OPTIONS

## Vegetarian Fajitas

Grilled red and green peppers, onion, mushrooms, Portobello mushrooms, and Italian zucchini, served with rice, refried beans and corn or flour tortillas. Fresh guacamole, cream and Mexican sauce on the side.

## Veggie Pizza 10"

A light combination of sun-dried tomatoes, cherry tomatoes, Italian zucchini, peppers, carrots, onion, and basil pesto.

## Vegetarian Burrito

Flour tortilla stuffed with green and red peppers, onion, mushrooms, Portobello mushrooms, Italian zucchini, and tomato sauce, served with fresh guacamole, cream and Mexican sauce.

## Primavera Pasta

Delicious pasta with mixed vegetables such as carrots, onion, zucchini, celery, tomato sauce and a touch of fresh basil.

## SPECIALS

### Caribbean Lobster Tail

Grilled or steamed and served with melted butter.

Market price charged by the ounce

*Surcharge Market Price*

### Surf & Turf

Delicious grilled 6 oz. beef filet with a 6 oz. Caribbean lobster tail.

 *Surcharge*

## FROM THE GRILL

### Grilled Chicken Breast

Tender grilled chicken breast.

- **Blackened**
- **BBQ-style**

### Tropical Chicken Breast

Juicy chicken breast with mango and pineapple relish, served with mashed potatoes and vegetables.

### Royal BBQ Ribs

Tender and juicy pork ribs, served with a BBQ sauce.

### Carne Asada Platter

Choice cut skirt steak grilled, served with baked potato and vegetables.


### Top Sirloin

8 oz. of juicy grilled Top Sirloin, served with new potatoes and peppers. Choose your favorite sauce.

- **Pepper sauce**
- **Red wine sauce**


### New York Steak

12 oz. of New York steak charcoal-grilled to taste and served with the sauce of your choice.


 *Surcharge*

### Beef Filet

8 oz of select beef filet, tender, flavorful and grilled to order.

 *Surcharge*



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# MEXICAN DISHES

## Chicken Tacos (4 pieces)

Crispy fried tortillas stuffed with seasoned chicken, served on a lettuce bed, and topped with sour cream, grated cheese and red sauce. Served with rice and refried beans.

## Green Enchiladas

Corn tortillas stuffed with shredded seasoned chicken in tomatillo sauce. Topped with melted cheese, sour cream and two fresh onion rings, served with rice and refried beans on the side.

## Chicken Chimichanga

Tamal-shaped fried tortilla stuffed with seasoned chicken, olives and cheese, served on a bed of lettuce, topped with sour cream, guacamole and Mexican sauce. Charro beans on the side.

## Fajitas

All our fajitas are cooked with julienned red peppers and onions. Served with rice, fried beans, fresh guacamole and corn or flour tortillas

- Chicken
- Beef
- Fish
- Shrimp

## Shrimp Tacos (3 pcs.)

Flour tortillas stuffed with fresh tempura or grilled shrimp, topped with lettuce, mayonnaise, Mexican sauce, avocado and lime wedges.

## Fish Tacos (3 pieces)

Flour tortillas stuffed with tender tempura or grilled fish strips, topped with lettuce, Mexican sauce, chipotle tartar, avocado and lime wedges.

## Beef Tacos (3 tacos)

Juicy grilled beef in corn or flour tortillas, served with the house sauce.

## Fish Veracruz-Style

Fresh fish fillet cooked in tomato sauce with bell peppers, onion, garlic and mild guero chilies, served with the rice of the day.

## Fish in Meuniere Sauce

Fresh grilled fish fillet drizzled in a sauce made from melted butter, lime juice, salt, pepper and chopped parsley, served with the rice of the day and steamed vegetables.

## Breaded Fish

Fresh fillet in panko breadcrumbs and golden-fried, served with the rice of the day and French fries.

## Blackened Fish

Fresh fish fillet marinated in Cajun spices, served with vegetables of the day and a baked potato.

# SHRIMP

## Coconut Shrimp

Caribbean shrimp coated in coconut and fried until golden, served with a zesty orange dipping sauce.

## Shrimp in Garlic Butter

Shrimp sautéed in garlic butter with a dash of white wine, served with rice and vegetables.

## Breaded Shrimp


Tender breaded shrimp, fried until golden brown, served with rice and vegetables.

## Shrimp in Pasilla Sauce

Grilled Caribbean shrimp in pasilla chili sauce, served with rice and vegetables.

## Tamarind Shrimp

Grilled Caribbean shrimp in tamarind sauce, served with rice and vegetables.

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