

Las Palmas Restaurant

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

Agua Frescas- 4 (1 refill)

Iced Tea- 4 (refills)

Jarritos/Snapple/Stewarts- 3.5

Mexican Chocolate- 4

Hot Tea- 2.75

Coffee- 2.75 (refills)

Coke Bottle- 3.5

½ Liter Bottle- 5

Can Soda- 2

Corkage- 10

Non-Alcoholic Beer- 5

Wine Glass- 7

Wine Bottle- 28

Wine Margarita- 6.75

Margarita Jarra- 27

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

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

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

12 oz Bottled Beer- 5

22/24 oz Bottled Beer- 9.75

32 oz Bottled Beer- 13.50

Michelada +2 to Your Beer Price

SPECIALS – ESPECIALES

Items are available unless otherwise stated by your server *prices subject to change with season
Opciones disponibles al no ser indicado por su servidor, *precios sujetos a cambio con la temporada

Maria's Menu

- **MOLE (ESTILO-GUANAJUATO-STYLE):**
mole tops Grilled Chicken over rice, with beans & tortillas/
mole sobre pechuga de Pollo asado servido encima de arroz, y acompañado de frijol & tortillas
- **SOPE:**
soft Masa base topped with beans, lettuce, tomato, tomatillo salsa, guacamole, sour cream, and cheese, meat is optional/
frijoles, lechuga, tomate, salsa de tomatillo, guacamole, crema, queso (carne es opcional)
- **TAMAL (PORK OR CHICKEN)(PUERCO O POLLO):**
served with Rice & Beans, topped with green or red salsa/
acompañado con arroz & frijoles, por encima lleva salsa verde o roja
- **LARGE-TACO-GRANDE:** A/Q

Asian Flair/ Estilo Asiático

- **DRAGON (CHOWMEIN):**
dragon stir-fry noodles, spicy at your discretion, Chicken or Prawns, or Mix/
stir-fry con Pasta de Dragon (picona al gusto), Pollo o Camarones
- **SEAFOOD CIGARS/CIGARROS DE MARISCO (3):**
ahi tuna, salmon, prawns with veggies, bean noodles served over in-season fruit salad/
atún, salmon, camarones con vegetales, pasta de frijol, y fruta de la temporada
- **SPRING ROLLS (VEGETARIAN OR BEEF)/(VEGETARIANO O RES):**
bean noodles, Napa cabbage, carrots, shiitake mushrooms, bell peppers & onions/
fideo de frijol, repollo de Napa, zanahorilla hongos shiitake, chiles de campana & cebolla
- **WONTONS (CHICKEN):**
monterey cheese, sweet 'n' sour sauce/ con queso & salsa agri-dulce
- **POT STICKERS (PORK)/(PUERCO):**
side soy sauce/con salsa de soya

Special Entrees: Served with Veggies and Choice of Potato/ Platillos Especiales: Acompañado de Vegetales y Opcion de Papa

- **DOUBLE CUT PORK CHOP/ CHULETA DE CORTE DOBLE:**
caramelized onion or tomatillo salsa/ con salsa de cebolla caramelizada o salsa de tomatillo
- **RIB-EYE STEAK/BISTEK FILETE DE COSTILLA (14oz):**
caramelized onion sauce/cebolla caramelizada
- **TAMPIQUEÑA (14 oz):**
rib-Eye in serrano chile, bell peppers, onions, tomato, cheese, cilantro & tomatillo salsa /
filete de Costilla servido con chiles campana, cebollas, queso y salsa fresca
- **ROASTED SALMON (ROSTIZADO):**
sweet 'n' sour chili sauce/salsa agri-dulce y chile
- **AHI TUNA (BLACK & BLUE)/ ATÚN (NEGRO & AZUL):**
seared w/ sesame seeds, topped w/ wasabi aioli & served over orange ponzu sauce/
cocinado en semillas de ajonjolí, servido con aderezo de wasabi & salsa de naranja ponzu
- **TILAPIA FILLET:**
pan sautéed in wine or breaded, sweet 'n' sour sauce/
salsa Agri-Dulce, cocinado en sartén en vino o empanizado