

## Palapa Specialties

<p><b>Fajitas</b> <span style="float: right;">\$19.95</span> Steak or Chicken with marinated onions and peppers on a sizzling iron skillet, served with tomato, pico de gallo, sour cream and guacamole</p> <p style="padding-left: 20px;">Shrimp <span style="float: right;">\$21.95</span></p> <p style="padding-left: 20px;">Combination plate <span style="float: right;">\$22.95</span></p> <p style="padding-left: 20px;">Grilled Fish <span style="float: right;">\$21.95</span></p> <p><b>Molcajete de Mariscos</b> <span style="float: right;">\$23.95</span> A sizzling hot lava-rock bowl with Shrimp, Octopus, Calamari, Scallops, Clams, Mussels and Crab legs in a thick roasted-tomato based sauce</p> <p><b>Molcajete de Siete Mares</b> <span style="float: right;">\$23.95</span> A sizzling hot lava-rock bowl with Shrimp, Octopus, Calamari, Scallops, Clams, Mussels and Crab legs in a seafood broth</p> <p><b>Molcajete de Carne</b> <span style="float: right;">\$22.95</span> A sizzling hot lava-rock bowl with Pork Chop, Short Rib, Chicken, Steak and Carnitas in special tomato sauce</p> <p><b>Molcajete de Mixto</b> <span style="float: right;">\$23.95</span> A Surf and Turf Molcajete</p> <p><b>Molcajete de Veggie</b> <span style="float: right;">\$20.95</span> Zucchini, Yellow squash, carrots, peppers, mushrooms</p> <p><b>Molcajete de Mole</b> <span style="float: right;">\$22.95</span> A sizzling hot lava-rock bowl with Short Rib, Chorizo, Chicken and Steak in our own Mole sauce</p> <p><b>Grilled Chicken Mole</b> <span style="float: right;">\$15.95</span> Quarter chicken grilled and smothered in our Mole sauce</p>	<p><b>Carne Asada</b> <span style="float: right;">\$18.95</span> Marinated grilled Skirt Steak with grilled onions, sour cream, guacamole and served with rice and beans</p> <p><b>Carne Asada al Ajillo</b> <span style="float: right;">\$23.95</span> Marinated Skirt Steak topped with Shrimp sautéed in a garlic red pepper sauce</p> <p><b>Carne Asada a la Diabla</b> <span style="float: right;">\$23.95</span> Marinated Skirt Steak topped with Shrimp sautéed in a spicy Diabla sauce</p> <p><b>Tampiquena</b> <span style="float: right;">\$22.95</span> Marinated grilled Skirt Steak topped with a sautéed shrimp queso sauce, served with rice and beans</p> <p><b>Mary Tierra</b> <span style="float: right;">\$23.95</span> Marinated grilled Skirt Steak and sautéed Mexican style shrimp, served with rice, beans, salsa, sour cream and guacamole</p> <p><b>Bistec Ranchero</b> <span style="float: right;">\$19.95</span> Strips of steak with peppers, onions, and tomatoes with a tomato based sauce. Rice, beans, sour cream and guac</p> <p><b>Piña Rellena</b> <span style="float: right;">\$23.95</span> Grilled pineapple stuffed with sautéed seafood in a cream sauce, served with rice and salad</p> <p><b>Camarones Vallarta</b> <span style="float: right;">\$18.95</span> Shrimp sautéed in a jalapeño lime sauce</p> <p><b>Coconut Shrimp Plate</b> <span style="float: right;">\$19.95</span> Coconut fried Shrimp with a piña colada dipping sauce</p> <p><b>Cancun Shrimp Plate</b> <span style="float: right;">\$19.95</span> Marinated grilled Shrimp with our house dipping sauce</p>
--	---

## Ala Carte and Sides

<p><b>Taco</b> <span style="float: right;">\$3.00</span></p> <p><b>Enchilada</b> <span style="float: right;">\$4.25</span></p> <p><b>Tamale</b> <span style="float: right;">\$4.25</span></p> <p><b>Tostada</b> <span style="float: right;">\$4.95</span></p> <p><b>Sope</b> <span style="float: right;">\$4.95</span></p> <p><b>Chile Relleno</b> <span style="float: right;">\$8.95</span></p>	<p><b>Rice</b> <span style="float: right;">\$3.95</span></p> <p><b>Beans</b> <span style="float: right;">\$3.95</span></p> <p><b>Rice and Beans</b> <span style="float: right;">\$4.95</span></p> <p><b>Tortillas</b> <span style="float: right;">\$1.50</span></p> <p><b>House Pickled Jalapeños and Carrots</b> <span style="float: right;">\$1.50</span></p> <p><b>Jalapeños (pickled, fried, or fresh)</b> <span style="float: right;">\$1.00</span></p> <p><b>Chips and Salsa refill</b> <span style="float: right;">\$3.95</span></p>
--	---

## Mexican Classics

All entrées served with rice and beans

### Authentic Mexican Tacos

Three homemade corn tortillas with onions, fresh cilantro, salsa verde, shredded cabbage

Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$13.95
Fish: grilled or Baja	\$14.95
Combination Plate	\$15.95

### Burrito

Served with salsa, guacamole, sour cream and red or green sauce

Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$14.95
Shrimp	\$16.95
Smothered in Pork Green Chili	add \$ 2.50
Palapa Style (smothered in our queso fundido)	add \$ 3.50

### Enchiladas

Three enchiladas with a red or green sauce

Cheese	\$14.95
Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$16.95
Shrimp	\$18.95
Combination	\$18.95
Smothered in pork Green Chili	add \$ 2.50

### Enmoladas

Three enchiladas smothered in our Mole Sauce

Cheese	\$14.95
Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$16.95
Shrimp	\$18.95
Combination	\$18.95

### Quesadilla

Cheese quesadilla served with salsa, sour cream and guacamole

Veggie	\$14.95
Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$15.95
Shrimp	\$16.95

### Fajita Quesadilla

Your choice of fajita grilled Chicken or Steak with sautéed peppers and onions

Shrimp	\$17.95
Carnitas Plate	\$16.95

Traditional Pork dish braised then grilled. Served with rice and beans, salsa, guacamole, sour cream and tortillas

### Tamales

Two homemade tamales with Chicken or Carnitas served with rice, beans, spicy sour cream and guacamole

### Flautas Plate

Rolled corn tortilla stuffed with Chicken. Served with shredded lettuce, pico de gallo, sour cream and our own salsa verde with rice and beans

### Sopes

Your choice of meat piled on two handmade corn tortilla cakes with shredded lettuce, tomato, sour cream, salsa and fresh avocado

### Chimichanga

Crispy burrito with your choice of meat, enchilada sauce, salsa, guacamole and sour cream

Steak, Chicken, Carnitas, Adobada, Barbacoa, or Picadillo	\$15.95
Shrimp	\$16.95
Smothered in pork Green Chili	add \$ 2.50
Palapa Style (smothered in our queso fundido)	add \$ 3.50

### Tostadas

Steak, Chicken, Carnitas, or Adobada, Barbacoa, or Picadillo served on homemade tostadas with shredded lettuce, beans, pico de gallo, sour cream

### Chile Relleno

Roasted Poblano pepper stuffed with a blend of cheese

Palapa Style (smothered in our queso fundido)	add \$ 3.50
--	-------------

### Chile Relleno Especial

Our Chile Relleno stuffed with sautéed Crab and Shrimp