Le Papagayo
CARLSBAD

BREAKFAST & LUNCH

FALL 2026

$25 BOTTOMLESS
HOUSE MADE RED SANGRIA
-OR-
MIMOSAS
PLUS THE COST OF AN ENTREE | 2HR LIMIT

LE PAPAGAYO FAVORITES

LOCO MOCO 22
fried rice, mushroom beef gravy, two 4oz certified angus beef patties, two eggs, grilled pineapple, mango pineapple chili sauce, green onion

CARNE ASADA & EGGS 28
6oz grilled carne asada, three eggs, flour tortillas, choice of potato

CHILAQUILES 19
three eggs, corn tortillas, queso fresco, jalapeño cilantro crema, tomatillo, onion & cilantro
{add carne asada: 8 | add beef birria: 7}

HUEVOS RANCHEROS 20
two eggs, pork chorizo, spicy refried black beans, crispy corn tortillas, pico de gallo, jalapeño cilantro crema, house ranchero sauce, cotija, pickeled onion and micro cilantro

BIRRIA BREAKFAST TACOS 17
scrambled eggs, oaxaca cheese, micro cilantro. served with a side of house consommé

CHICKEN FRIED STEAK 23
black angus chicken fried steak, house sausage gravy, two eggs, choice of potatoes

BREAKFAST BURRITO 16
three scrambled eggs, pico de gallo, potatoes, wrapped in a cheese crusted tortilla, served with fresh fruit
{add: beef birria: 5 | bacon, duroc sausage or duroc ham: 4}

BREAKFAST EMPANADAS 19
inside: chorizo, green onion, scrambled eggs
outside: fresh house made corn masa, shredded lettuce, cotija, jalapeño cilantro crema, avocado salsa, verde sauce

PAPAGAYO BURRITO 22
scrambled eggs, fried cheese, garlic truffle fries, marinated carne asada, salsa fresca, jalapeño cilantro crema, served with a small side of chips and house salsa

CORNED BEEF HASH & EGGS 21
house corned beef mixed with rosemary potatoes, onion and green peppers. served with 2 eggs any style

BENEDICTS
{add fresh fruit cup: 3}

TRADITIONAL BENEDICT 21
shaved duroc ham, house hollandaise, choice of potato

CALIFORNIA BENEDICT 21
avocado, tomato, house hollandaise, choice of potato {add bacon: 3}

SKILLETS
rosemary potatoes, two eggs any style
{add house sausage gravy: 3 | choice of toast: 2 } {sub sweet potatoes: 2 | fresh fruit cup: 3}

VEGGIE 21
spinach, mushroom, onion, zucchini, cheddar

BEEF BIRRIA 22
oaxacan cheese, spicy black bean puree, onion/cilantro, consommé, corn tortilla

PAPAGAYO 22
bacon, duroc ham, duroc sausage, peppers, onion, cheddar

EGGS
all eggs served are cage free | served with baguette and choice of potatoes or sub pancake: 1
{sub: sourdough or english muffin: 2}
potato options: rosemary or potato cakes {upgrade to sweet potatoes: 2 | tator tots: 2}

THREE EGG OMELETTE 20
veggie: spinach, mushrooms, onions, zucchini, shredded cheddar cheese

abc: avocado, bacon, shredded cheddar cheese

western: peppers, duroc ham, onions, shredded cheddar cheese

TWO EGG PLATE 15
any style choice of breakfast potatoes
potato options: rosemary or potato cakes
{upgrade to sweet potatoes: 2 | tator tots: 2}
{add protein: bacon, duroc ham, turkey sausage, duroc sausage patties, chorizo 6}

PANCAKES & MORE
served with maple syrup | 100% pure maple syrup: 2

THE VILLAGE SPECIAL 21
two eggs any style, pancakes or french toast
choice of: bacon, duroc ham, turkey sausage, or pork sausage

SKILLET CINNAMON ROLL PANCAKES 19
cinnamon roll filling, house vanilla cream cheese glaze, candied pecans

PANCAKES 15
made from scratch daily (2) {add blueberries: 3}

GRAND MARNIER FRENCH TOAST 19
brioche bread, cinnamon grand marnier batter, brown sugar, whipped cream, grand marnier butter
{add: sliced bananas 3}

SIMPLE THINGS

ACAI BOWL GF 17
house granola, house acai blend, fruit, honey, shaved coconut

AVOCADO TOAST 18
prager bros sourdough, mashed avocado, goat cheese, chili flake, sea salt, honey, balsamic glaze, marinated heirloom cherry tomato, micro greens
{add: smoked salmon 6 | add: egg 2}

BREAKFAST SANDWICH 17
choice of: bacon, duroc ham or duroc breakfast sausage patties, one egg any style, american cheese, garlic aioli, brioche bun {add: tater tots 3}

BISCUITS & GRAVY SKILLET 19
(SAT & SUN ONLY)
scratch made buttermilk biscuits, sausage gravy, 2 eggs any style and choice of breakfast potatoes

$5 split plate charge
★ potato options: rosemary or potato cakes. upgrade to sweet potatoes: 2 / tator tots: 2
gluten free bread upgrade: 2 / vegan cheese: 2

we have proudly omitted seed oil from our cooking / we fry in wagyu beef tallow & cook with olive oil
GF some dishes are gluten free, but our kitchen is not a gluten free kitchen! ask server for details.
consuming rare or undercooked food will increase your risk of food-borne illness
we add a 20% gratuity charge for any parties of 8 or more people

APPETIZERS

MACADAMIA NUT CRUSTED CALAMARI STRIPS 19
thai sweet chili sauce & bistro salad

CHIPS & SALSA 9
{add guacamole: 9}

WHIPPED FETA 17
honey, micro greens served with a prager bros french baguette

CRISPY CHICKEN WINGS (6) 18
house spicy buffalo, bbq or lemon pepper, with ranch dressing

BEEF BIRRIA EGG ROLLS 21
consommé & jalapeño/cilantro aioli

"JOE'S" SHRIMP CEVICHE 20
{add avocado: 2}

FILET MIGNON QUESADILLA 24
served with our house avocado salsa, house red salsa and cilantro/jalapeno crema

BIRRIA NACHOS 24
{add guacamole: 4}
tallow fried chips, chorizo, micro cilantro, spiced refried black beans, beer cheese, pico de gallo, jalapeno cilantro crema, limes

SOUPS, SALADS & BOWLS

LOBSTER BISQUE CUP 12 / BOWL 19
{add grilled cheese sandwich: 6}

HOUSE POZOLE GF CUP 10 / BOWL 16
red chili broth, pork, hominy, cabbage

PRIME FILET CHILI CUP 10 / BOWL 16
prime filet, chili beans

AHI POKE BOWL 26
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli & ponzu {add avocado: 2}

BURRITO BOWL 23
mexican rice, refried black beans, pico de gallo, shredded lettuce, jalapeno-cilantro crema, cotija cheese & limes. choice of: chicken, shrimp or mahi mahi {sub carne asada, birria or blackened ahi: 2} {add avocado: 2}

WAHINE GF 18
chopped mixed greens, hearts of palm, tomatoes, mango, macadamia nuts, mint vinaigrette {add avocado: 2}

COBB GF 26
chopped mixed greens, grilled chicken, tomatoes, hard boiled eggs, bacon, avocado, bleu cheese crumbles, balsamic vinaigrette

STRAWBERRY & GOAT CHEESE 19
chopped chinese spinach & baby romaine, fried goat cheese, shallots, candied pecans, strawberries, strawberry champagne vinaigrette

PAPAGAYO GF 18
roasted beets, tomatoes, goat cheese, chopped romaine, sangria vinaigrette {add avocado: 2}

MEXICAN CAESAR 17
chopped baby romaine, parmesan, pepitas, croutons, grilled lemon, caesar dressing

{make any salad into a wrap}
{add a protein: shrimp (7), grilled chicken (7), salmon (12), blackened ahi (10), prime flat iron steak (14)}

TACOS & MORE
served with small side of house chips and salsa

TWO TACOS 20
choice of: birria, carnitas, shrimp, or mahi mahi
cabbage, salsa fresca, chipotle crema, fried cheese, cotija cheese, micro cilantro and pickled onion
{carne asada $1 | add avocado: 2 | add shrimp ceviche: 4}
{"tortillaless" cheese shell: 2}

FISH TACOS 22
flour tortillas, tempura fried mahi mahi, jalapeño/cilantro crema, pico de gallo, cabbage

QUESABIRRIA TACOS 22
oaxaca cheese, white onion, cilantro, lime, consommé

LUXURY CALIFORNIA BURRITO 22
filet mignon, carne asada, guacamole, garlic truffle fries, fried cheese, salsa fresca, jalapeño/cilantro crema

FLATBREADS
{gluten free flatbread crust available: 2, vegan cheese: 2}

PAPAGAYO 20
house sausage, bacon, duroc ham, mozzarella, house marinara

PESTO MARGHERITA 19
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add house sausage: 4}

ARUGULA & PROSCIUTTO 21
fig jam, shaved parmesan, mozzarella, balsamic glaze

CRAFTED SANDWICHES
all items come with a side choice of plain fries, coleslaw or side salad
{upgrade to garlic truffle fries, sweet potato fries, or onion rings: 2} {gluten free bread available: 2, vegan cheese: 2}

GRILLED CHEESE 18
cheddar, mozzarella, gruyere, prager bros sourdough
{add lobster bisque: 7 | add beef birria: 6}

CUBAN 21
duroc roasted pulled pork, shaved duroc ham, swiss, dill pickle, mustard, prager bros pressed baguette

CHICKEN PESTO 23
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled prager bros baguette {add bacon: 3 | add avocado: 2}

PRIME FILET MIGNON SANDO 28
garlic butter brushed prager bros baguette, prime filet sautéed in garlic and shallots, arugula, tomato and melted gruyere cheese served with our house au jus

AWESOME BLT 21
parmesan crusted grilled prager bros sourdough, bacon, avocado, lettuce, tomato, garlic aioli

MONSTER RUBEN 24
house made corned beef, grilled sadie rose marble rye bread, russian dressing, gruyere & house made coleslaw

PRIME RIB MELT 28
grilled prager bros sourdough, provolone cheese, stewed onions, horseradish cream

GOURMET BURGERS
all items come with a side choice of plain fries or side salad.
{upgrade to garlic truffle fries, sweet potato fries, or onion rings: 2} gluten free bun available: 2 | vegan cheese: 2 | bacon: 3}

PAPAGAYO SMASH BURGER SINGLE 20 | DOUBLE 23
papagayo custom blended patty, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

BISON BURGER 27
all-natural bison patty, crispy onions, cheddar crisp, crumbled bleu cheese, garlic aioli, arugula, toasted brioche bun

NORMA'S PATTY MELT SINGLE 20 | DOUBLE 23
wagyu smash patty, new school american cheese, pickles, shredded iceberg, white onion, tomato and house burger sauce on parmesan crusted prager bros sourdough

ULTIMATE BURGER 23
wagyu patty, toasted brioche, arugula, tomato relish, tyme aioli and havarti cheese

SIDES

ONION RINGS chipotle ranch **12**
GARLIC TRUFFLE FRIES shaved parmesan, garlic aioli **14**
SWEET POTATO FRIES crumbled goat cheese, honey, chipotle ranch **12**