Le Papagayo
CARLSBAD

DINNER

DINNER ENTREES AVAILABLE STARTING AT 5PM

FALL 2026

HAPPY HOUR

{served from 3:30pm - 5:30pm sunday-thursday
tuesday all night happy hour 3:30pm to close!}

TACO GF 8
protein choice of: birria, chicken, mahi mahi, carnitas, shrimp, or carne asada corn tortilla, cabbage, chipotle crema, salsa fresca, Fried cheese, cotija cheese, micro cilantro and pickled onion
{add avocado: $1 | aadd shrimp ceviche: $2}

ALL DRAFT BEERS $5-$8
ALL CRAFT COCKTAILS $15

$10	$15	$20
WHIPPED FETA	ALL FLATBREADS	BIRRIA NACHOS
PRETZEL BITES	SINGLE SMASH BURGER AND FRIES	BIRRIA EGG ROLLS
HOUSE WINE	BRUSSEL SPROUTS	AHI NACHOS
GLASS OF SANGRIA	ARTICHOKE BOTTOMS	COCONUT SHRIMP
PAPAGAYO MARGARITA	CHICKEN WINGS	FULL ORDER MUSSELS
	CEVICHE	

TAPAS

MUSSELS GF
HALF ORDER 20 | FULL ORDER 28
classic style with garlic & chardonnay {add side of fries: 4}

QUESABIRRIA EGG ROLLS 23
oaxaca cheese, consume & jalapeño/cilantro aioli

MACADAMIA NUT CRUSTED CALAMARI STRIPS 20
thai sweet chili sauce and bistro salad

SKILLET PRETZEL BITES 16
(8) buttered and salted. served with beer cheese, whole grain mustard and honey butter

ARTICHOKE BOTTOMS GF 20
garlic, spinach, creme fraiche, parmesan

COCONUT SHRIMP 24
jumbo shrimp, sweet & spicy chili sauce

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

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

BRUSSELS SPROUTS 20
bacon, balsamic glaze, parmesan cheese

BUTTERNUT SQUASH RAVIOLI 24
goat cheese, hazelnut brown butter, pesto

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

AHI POKE NACHOS 27
tajin wontons topped with marinated sushi grade ahi, marinated diced cucumber, grilled pineapple, sliced jalapeño, seaweed salad & avocado wasabi crema

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

SOUPS AND SALADS

LOBSTER BISQUE
CUP 12 / BOWL 19

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

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

HOUSE GF 15
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsamic vinaigrette

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

STRAWBERRY & GOAT CHEESE 19
chopped chinese spinach and 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}

WEDGE GF 19
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives, balsamic glaze, buttermilk ranch dressing

MEXICAN CAESAR 17
baby romaine, cotija, pepitas, croutons, caesar dressing

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

FLATBREADS

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

PAPAGAYO 21
house sausage, bacon, duroc ham, mozzarella, house marinara

PESTO MARGHERITA 20
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add italian sausage: 4}

ARUGULA & PROSCIUTTO 22
fig jam, shaved parmesan, mozzarella, balsamic glaze

HOUSE MADE CHIPS & SALSA

CHIPS AND SALSA 9
{add guacamole: 9}

ARTISAN BREAD BASKET

includes free refills
PRAGER BROS. BREAD & HOUSE PESTO 7

LE PAPAGAYO FAVORITES

BARCELONA PAELLA GF (FEEDS 1-2)
(MEAT) 39 (SEAFOOD) 45 (MIXTO) 49
(MEAT) chicken wings, linguiça sausage, chorizo saffron rice
(SEAFOOD) fresh catch, shrimp, mussels, chorizo saffron rice
(MIXTO) chicken wings, fresh catch, shrimp, mussels, linguiça sausage, chorizo saffron rice

CHICKEN POT PIE 26
english peas, yukon gold potatoes, thyme velouté, topped with a buttery, flaky crust, served with artisan green salad & citrus vinaigrette {add mashed potatoes: 4}

SHORT RIB BIRRIA ENCHILADAS GF 37
2 red enchiladas stuffed with oaxacan cheese and short rib birria topped with shredded lettuce, jalapeño/cilantro aioli, served with house spicy black refried beans and spanish rice {add avocado: 2}

THREE TACO PLATE 29
choice of: birria, marinated chicken, carnitas, shrimp or mahi mahi. served on flour tortillas topped with house cabbage mix, chipotle crema, pico de gallo, fried cheese, cotija cheese, micro cilantro and pickled onion served with rice and beans
{carne asada: $1 per taco} {add avocado: 3}
{"tortillaless" cheese shell: 3}

WAGYU MEATLOAF 32
papagayo gravy and yukon gold garlic mashed potatoes

ROASTED HAWAIIAN KALUA PORK 31
slow-roasted duroc pork, coconut rice, fried plantains, maui pineapple

SEAFOOD ENCHILADAS GF 41
2 enchiladas stuffed with lobster, shrimp, crab, oaxaca cheese, green enchilada sauce, pickled onions, shredded lettuce, jalapeño/cilantro aioli, served with spicy black refried beans and spanish rice {add avocado: 2}

SEARED AHI TATAKI 34
citrus sesame seed crusted sushi grade seared ahi, cucumber and seaweed salad, roasted poblano rice cake, edamame and wasabi aioli

BURRITO BOWL 26
mexican rice, black refried beans, pico de gallo, shredded lettuce, jalapeño cilantro aioli, cotija cheese and limes. choice of chicken, shrimp or mahi mahi {sub carne asada, birria or blackened ahi: 2} {add avocado: 2}

CHICKEN TERIYAKI BOWL 27
marinated chicken breast, fried rice, mixed vegetable, sesame seed, green onion, bang bang sauce

SANDWICHES & 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
wagyu patty, new school american cheese, pickles, shredded lettuce, grilled white onion, tomato and house burger sauce on toasted brioche

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

PRIME RIB MELT 29
grilled prager bros sourdough, provolone cheese, stewed onions, horseradish cream

CHICKEN PESTO 24
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled prager bros baguette {add bacon: 3 | add avocado: 2}

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

PRIME FILET MIGNON SANDO 29
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

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

FROM THE GRILL

PETIT FILET ENTRÉE 36
filet mignon topped with our house steak sauce served on garlic toast with a side salad and a cup of lobster bisque

OAXACA STEAK TACOS 43
usda prime flat iron steak, melted oaxaca cheese, grilled onions & mushrooms, served with avocado salsa, house salsa, jalapeño/cilantro crema
{choice of: flour or corn tortilla}

BORDELAISE STEAK FRITES 42
usda prime flat iron steak, papagayo steak seasoning, housemade bordelaise sauce and garlic truffle fries

SCOTTISH SALMON 38
pan seared with a choice of peppercorn crust or house seasoning, parmesan and seafood risotto

FRESH CATCH M/P
ask server

PAPAGAYO PASTA

{substitute: gluten free pasta: 2 | add: garlic butter brushed toasted point: 2}

BANGKOK NOODLES V 28
house zucchini noodles, sauteed peppers, onion, sweet potato in a coconut peanut sauce with green onion, cilantro and lime

FILET STROGANOFF 36
usda prime filet, egg noodles and mushroom in a rich beef broth topped with fresh parmesan

CHICKEN PICATTA 32
panko crusted chicken breast served with a side of fresh pasta in a lemon/butter/caper sauce

BLACKENED SHRIMP SCAMPI 32
fresh linguini, capers, white wine, garlic & butter sauce

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2}

ONIONS RINGS 12
chipotle ranch

SWEET POTATO FRIES 12
goat cheese, honey drizzle, chipotle ranch

GARLIC TRUFFLE FRIES 14
shaved parmesan, garlic aioli

$5 SPLIT PLATE CHARGE

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
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

new item | V vegan | GF some dishes are gluten free, but our kitchen is not a gluten free kitchen! ask server for details