La Palapa

STARTERS

TORTILLA SOUP 275G — *$195*
squash blossom, guajillo, avocado, cheese and cream from El Tuito

GREEN SALAD WITH SEARED SALMON 120G — *$325*
romaine lettuce, asparagus, cucumber, avocado, capers, celery, jicama, citrus vinaigrette

BEET SALAD 250G — *$315*
arugula, jicama, pecan, goat cheese, ancho pepper oil, balsamic, agave honey

GUACAMOLE LOCO 200G — *$230*
panela cheese, ancho pepper

COCONUT SHRIMP 4PCS 90G — *$355*
cilantro potato mash, mango sauce, ginger, tropical relish

VALLARTA FISH CEVICHE 150G * — *$225*
fresh lime, carrot, tomato, onion, cilantro, avocado

AGUACHILE CHILTEPÍN 110G * — *$285*
shrimp, lemon, cucumber, onion, avocado

GRILLED OCTOPUS 110G — *$305*
adobo, beet purée, quintoniles salad, parsley aioli

ASIAN TUNA STACK 110G * — *$365*
fresh tuna, sushi rice, wonton crisps, three sauces

SANDWICHES

CHEESEBURGER 170G — *$345*
mushroom, onion rings, monterey jack cheese, pickles, lettuce, tomato

FRESH TUNA SANDWICH 120G * — *$375*
focaccia, pesto aioli, arugula, ginger

CLUB SANDWICH 110G — *$395*
brioche bread, black forest ham, turkey breast, bacon, manchego cheese

TACOS

FISH TACOS 2PCS 120G — *$245*
cinnamon marinade, coleslaw, molcajete salsa

SHRIMP TACOS 3PCS 120G — *$295*
chicharrón de queso, pineapple, bacon, chipotle dressing

PORK BELLY TACOS 2PCS 120G — *$265*
caramelized onion, tomatillo sauce

SPECIALTIES

ZARANDEADO STYLE LOCAL FISH FILLET 200G — *$595*
garlic rice, lime, criolla salad with tomato, jalapeno pepper and onion

SEAFOOD ENCHILADAS 3PCS 160G — *$510*
shrimp, fish, scallops, mushrooms, monterey jack cheese, red bell pepper sauce

SHRIMP ADOBO WITH CRAB ENCHILADAS 4PCS 160G — *$525*
black bean sauce, creamy rice with rajas

WHOLE FRIED FISH 600G — *$595*
creamy rice, fresh tomato salad, onion, jalapeño pepper, sprouts

GRILLED WHOLE SHRIMP 4PCS — *$565*
lemon butter, ginger, parsley, creamy rice

ARRACHERA BEEF 200G — *$525*
monterey jack cheese quesadilla, rice, guacamole, mexican salsa, charros beans

ORGANIC CHICKEN BREAST 180G — *$515*
mashed plantain, roasted cauliflower, bell pepper, green beans, leek, green onion, citrus sauce

LOBSTER TAIL 700 - 800G — *(market price)*
garlic and lemon butter, creamy rice, arugula salad, green apple and spinach

Prices in Mexican Pesos. Include sales tax.
Do not include gratuity.

Vegetarian Dishes
Gluten Free
* *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

La Palapa

ENTRADAS

SOPA DE TORTILLA 275G — *$195*
flor de calabaza, guajillo, aguacate, queso y crema frescos de El tuito

ENSALADA VERDE CON SALMÓN SELLADO 120G — *$325*
lechuga romana, espárragos, pepino, aguacate, alcaparras, apio, jícama, vinagreta de cítricos

ENSALADA DE BETABEL 250G — *$315*
arúgula, jícama, nuez, queso de cabra, aceite de chile ancho, balsámico, miel de agave

GUACAMOLE LOCO 200G — *$230*
panela en chile ancho

CAMARONES COCO 4PZS 90G — *$355*
puré de papa y cilantro, salsa de mango, jengibre, relish tropical

CEVICHE DE PESCADO VALLARTA 150G ✻ — *$225*
limón fresco, zanahoria, jitomate, cebolla, cilantro, aguacate

AGUACHILE CHILTEPÍN 110G ✻ — *$285*
camarón, limón, pepino, cebolla, aguacate

PULPO ADOBADO 110G — *$305*
puré de betabel, ensalada de quintoniles, aioli de perejil

TIMBAL DE ATÚN ASIÁTICO 110G ✻ — *$365*
atún fresco, arroz de sushi, crujiente wonton, tres salsas

SÁNDWICHES

HAMBURGUESA LA PALAPA 170G — *$345*
champiñones, aros de cebolla, queso monterey jack, pepinillos, lechuga, jitomate

SÁNDWICH DE ATÚN 120G ✻ — *$375*
pan focaccia, aioli de pesto, arúgula, jengibre

CLUB SÁNDWICH 110G — *$395*
pan brioche, jamón selva negra, tocino, pechuga de pavo, queso manchego

TACOS

TACOS DE PESCADO 2PZS 120G — *$245*
adobo de canela, col morada, salsa de molcajete

TACOS DE CAMARÓN 3PZS 120G — *$295*
chicharrón de queso, piña, tocino, aderezo de chipotle

TACOS DE CACHETE 2PZS 120G — *$265*
cebolla confitada, salsa de tomatillo milpero

ESPECIALIDADES

FILETE DE PESCADO LOCAL ESTILO ZARANDEADO 200G — *$595*
arroz al ajo, limón real, ensalada criolla con jitomate, jalapeño y cebolla

ENCHILADAS DE MARISCOS 3PZS 160G — *$510*
camarón, pescado, callo, champiñones, queso monterey jack, salsa de pimiento rojo

CAMARONES ADOBADOS CON ENCHILADAS DE JAIBA 4PZS 160G — *$525*
salsa de frijol negro, arroz cremoso

PESCADO FRITO ENTERO 600G — *$595*
arroz cremoso, ensalada de jitomate fresco, cebolla, jalapeño y brotes

CAMARONES CON CABEZA 4PZS — *$565*
limón real, jengibre, perejil, arroz cremoso

ARRACHERA DE RES 200G — *$525*
quesadilla de queso monterey jack, salsa mexicana, guacamole, arroz, frijoles charros

PECHUGA DE POLLO ORGÁNICO 180G — *$515*
puré de plátano, coliflor rostizada, morrón, ejotes, poro, cebolla verde, salsa de cítrico

COLA DE LANGOSTA *(precio de mercado)*
700 - 800G
mantequilla de ajo y limón real, arroz cremoso, ensalada de arúgula, manzana verde y espinaca

Precios en Pesos. Precios totales a pagar.
No incluyen propinas.

Platillos Vegetarianos
Libre de Gluten
✻ *Consumir carnes, mariscos o huevos crudos o poco cocidos puede aumentar su riesgo de enfermarse.*