

# LAS PALAPAS

## Full Menu

Chacala, Nayarit, Mexico

All meals prepared by Nidia and her team. Three meals daily, six days a week.

Budget approximately \$35–\$40 per person per night for food and beverages.

## BREAKFAST (Desayuno)

Full Service Only

### Beverages

- **Coffee:** café
- **Juice (jugo):** orange (naranja), pineapple (piña), mango, apple (manzana)

### Fruit (Fruta)

- Banana, papaya, watermelon (sandía), strawberries (fresas), cantaloupe, honeydew (melones chinos), jackfruit (yaka)

### Entrées — Choice of one

- Cereal with milk (con leche)
- **Tortillas sautéed with chile sauce:** chilaquiles, served with salsas
- **Pancakes:** plain (simple) or banana
- **Waffles**

### Eggs (Huevos)

- **Scrambled:** revueltos
- **Sunny side up:** estrellados
- **Huevos rancheros:** sunny side up with salsa & beans on crisp tortillas
- **Huevos a la Mexicana:** scrambled with chiles, tomatoes & beans
- **Huevos con jamón o tocino:** scrambled with ham or bacon

### Sides

- **Banana muffins**
- **Toast:** pan tostada
- **Ham (jamón) or Bacon (tocino)**

## LUNCH (Almuerzo)

Any breakfast or dinner entrée may be requested at lunch.

- **Quesadillas:** cheese (de queso), chicken (pollo), or beef (carne)
- **Burritos:** cheese, chicken, or beef
- **Tacos:** chicken (pollo), beef (carne), or shrimp (camarones)
- **Tortas:** chicken or beef sandwiches
- **Caesar salad with chicken:** ensalada César con pollo
- **Tortilla soup:** sopa de tortilla, with chicken

### Sides

- **Fruit** (fruta cortada)
- **Crudités:** verduras crudas y cortadas
- **Chips** (topopos) and **cookies** (galletas)

## APPETIZERS (Botanas)

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### Chips & Dips

- **Tortilla chips** (topopos) or **crackers** (galletas saltadas)
- **Salsa**: chopped (pico de gallo), red (rojo), or green (verde) — specify spicy (picante) or mild (no picante)
- Guacamole
- **Nachos**: cheese only, or with beans & chiles (con frijoles y chiles)
- **Cheesy corn dip**: salsa picante de elote with chips
- **Cheese ball**: with onions and nuts (bola de queso con cebollas y nueces)

### Shrimp (Camarones)

- **Coconut shrimp**: camarones de coco
- Barbecued shrimp
- **Plain shrimp**: simple
- **Shrimp cocktail**: camarones en coctel, served with chips or crackers
- **Shrimp tempura**

### Sushi Rolls

- **Avocado roll**: rollos de aguacate
- **Shrimp tempura roll**
- **Vegetable tempura**
- **Las Palapas roll**: with shrimp

### Other

- Shoe string potatoes
- **Ceviche**: shrimp (camarones) or fish (pescado)
- **Nuts (nueces)**: pistachios, almonds (almendras), peanuts (cacahuets)

## DINNER (La Cena)

*Choose three side dishes with your entrée.*

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### Salads

- **Green salad**: ensalada verde — tomatoes, avocado, onion & carrots
- **Caesar salad**: ensalada de César
- **Sunset salad**: oranges, jicama, cilantro & onions
- **Fruit salad**: ensalada de fruta
- **Cabbage salad with soy vinaigrette**: ensalada de repollo y soy
- **Cabbage salad**: with carrots, cucumbers & chayote
- **Tomato salad**: with basil & cheese — ensalada de jitomate con albahaca

### Soup

- **Rice soup**: sopa de arroz
- **Fish soup**: sopa de pescado
- **Tortilla soup**

### Vegetables

- **Refried beans**: frijoles refritos
- **Mexican pinto beans, whole**: guisados
- **Sautéed broccoli, cauliflower, or carrots**
- **Stir-fried shredded zucchini & carrots**
- **Layered zucchini & tomato gratin with herbs**
- **Corn on the cob**: elote
- **Roasted potatoes**: papas asadas a la parilla
- **French fries**: papas fritas

### Rice

- **Plain white rice**: arroz blanco
- **Yellow achiote rice**: arroz achiote
- **Mexican buttered rice**:  
with corn & carrots — arroz Mexicano

## Mexican Specialties

- **Tacos:** chicken, beef, shrimp, fish, or pork carnitas
- **Enchiladas:** chicken, beef, or cheese
- **Tostadas:** chicken, beef, or pork carnitas
- **Fajitas:** chicken, beef, or shrimp
- **Burritos:** chicken or beef
- **Chiles rellenos:** stuffed mild peppers — cheese or shrimp

## Fish (Pescado) — Mahi Mahi (Dorado), Fresh & Local

- **Cilantro lime butter sauce:** salsa de limón y cilantro
- **Macadamia or pistachio nut butter sauce**
- **Caper, white wine & lemon:**  
with tartar sauce — Dorado Doré
- **Coconut mahi mahi**
- **Sautéed in butter:** Dorado al natural
- **Garlic butter:** al mojo de ajo
- **Spicy red sauce:** a la Diabla
- **Ranchero salsa**
- **Breaded & pan-fried:** with salsa Magui — empanizada

## Shrimp (Camarones) — Fresh & Local

- **Shrimp with pineapple:** camarones con piña
- **Coconut shrimp:** camarones de coco
- **New Orleans barbecue shrimp:** Shrimp La Pasquale
- **Shrimp in chile sauce:** camarones en salsa de chile
- **Sautéed in butter:** al natural
- **Garlic butter:** al mojo de ajo
- **Spicy red sauce:** a la Diabla
- **Ranchero salsa**

## Pork (Puerco)

- **Ribs with barbecue sauce:** costillas
- **Pulled pork:** carnitas
- **Pork loin in salsa:** lomo en salsa

## Chicken (Pollo)

- **Mole sauce:** chili and chocolate sauce
- **Green salsa:** salsa verde
- **Red salsa:** salsa roja
- **Basque chicken**
- **With fresh mushrooms:** con champiñones
- **Sautéed with potatoes:** dorado con papas
- **Chicken cordon bleu:** with ham & cheese

## Pasta

- **Butter and garlic:** al mojo de ajo
- **Shrimp pasta:** pasta de camarones
- **Paella:** depending on saffron availability; lobster if available
- **Lobster pasta with cream sauce:**  
Pasta Langosta Las Palapas

## Beef (Carne)

- **Bistec ranchero:** thin beefsteak with red ranchero sauce
- **Carne asada:** thin marinated beefsteak
- **Carne en chile:** skirt steak with sautéed chiles & onions

## DRINKS (Bebidas)

*With large groups, pitchers are the way to go.*

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### Cocktails

- **Margarita Cointreau** 2 tequila · 1 Cointreau · 1 lime · 1 simple syrup
- **Margarita Naranja** 6 tequila · 3 lime · 2 OJ · 2 water · 2 simple syrup
- **Daiquiri** 6 rum · 3 lime · 1 water · 1.5 simple syrup
- **Mojito** 6 rum · 6 soda · 4 simple syrup · 3 lime · mint
- **Banana Daiquiri** 8 rum · 8 ice · 4 lime · 4 banana · 2 simple syrup
- **Piña Colada** full service only
- **Champagne**: by request, or bring your own
- **Simple syrup**: equal parts water and sugar, boiled then cooled

*Other cocktails available with full service. Ask Nidia.*

### Beer, Wine & Non-Alcoholic

- **Red and white wine**: vino tinto y blanco
- **Beer**: cerveza
- **Milk**: leche
- **Orange juice**: jugo de naranja
- **Water**: agua
- **Diet Coke**: Coca Lite

## DESSERTS (Postres)

- **Flan**
- **Ice cream (helados)**: vanilla, chocolate, strawberry, mango, and seasonal fruit flavors
- **Fried bananas**: platanos fritos — served with sour cream (crema lala), whipped cream, or rum
- **Cake (torta)**: chocolate, vanilla, or other flavors
- **Dreamsicle orange cups**: copas de naranja
- **Fresh seasonal fruit**: mangos, papaya, pineapple (piña), strawberries (fresas)

### Local Sweets

- **Peanut brittle**: garapiñado
- **Coconut macaroons**: cocadas
- **Caramel wafers**: caletas en óbleas
- **Burnt sugar custards**: caletas

*Questions? Contact Nidia directly — she's happy to accommodate dietary preferences and special requests.*