

Appetizers

Coctel de Camarones	8.95
Tender shrimp in a Mexican coctel of avocado, salsa fresca, cucumber, lime juice, and a dash of tapatio.	
Ceviche	8.95
Tender pieces of white fish marinated in lime juice and mixed seasonings. Served with avocado wedges and flour chips.	
Jake's Pizza	8.95
A large crisp flour tortilla topped with black beans, charbroiled chicken breast, green chiles, bell peppers, onions, tomatoes, and cheese.	
Cuban Black Bean Flour Nachos	5.95
Flour tortilla chips topped with black beans, cheese, jalapenos, diced tomatoes, and sour cream.	
Nachos Combo	6.95
Corn chips with shredded beef or chicken, jalapenos, beans, melted cheese, guacamole', and sour cream.	
Nachos	5.95
Corn chips with melted cheese, beans, jalapenos, and sour cream.	
Taquitos	5.95
Four corn tortillas filled with chicken or beef, deep fried and served with guacamole'.	
Quesadilla	4.95
A large flour tortilla with melted cheese and Ortega chiles. Served with sour cream.	
Guacamole & Chips	5.95

La Paloma Originals

Carne

Bistec Vaquero25.00

A 16oz. Porterhouse steak, charbroiled and topped with sautéed mushrooms, garlic and onions. Served with a cheese enchilada, Spanish rice and refried beans. Served with your choice of albondigas soup or garden salad.

Wine Selection Sterling Vintner's Collection Cabernet Sauvignon

Pancho Villa Ribs.....18.50

Delicious tender pork baby back ribs with our original BBQ sauce. Served with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.

Wine Selection Sterling Vintner's Merlot

Chile Verde.....16.00

Tender pieces of pork simmered with green chilies, onions, and tomatoes. Served with Spanish rice, refried beans, guacamole and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois

Cabernet Sauvignon

Zesty Colorado Green Chile.....17.50

Our chili verde sautéed with fresh jalapenos, cabbage, and tomatoes. Served with Cuban black beans, Spanish rice, and warm tortillas. Don't complain if it's too hot! Served with your choice of albondigas soup or garden salad.

Wine Selection Robert Mondavi Private Select Cabernet Sauvignon

Aves

Quail & Quail.....22.00

Two boneless breasts of quail seasoned and charbroiled to perfection. Served with a cheese enchilada, Cuban black beans, and Spanish rice. Served with your choice of albondigas soup or garden salad. *Wine Selection* Sterling Vintner's Collection Chardonnay

Arroz Con Pollo15.00

Two marinated boneless chicken breasts charbroiled and topped with ranchero sauce and melted cheese. Served with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois Chardonnay

Chicken Monterey 15.00
Two marinated boneless chicken breasts charbroiled and topped with mild green chiles, avocado, tomatoes, and Monterey Jack Cheese. Served with Mexican vegetables and Spanish rice. Served with your choice of albondigas soup or garden salad.

Wine Selection Toasted Head Chardonnay

Sonora Chicken..... 13.50
Half a chicken is baked with our delectable BBQ sauce. Served with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.

Wine Selection Robert Mondavi Private Select Chardonnay

Chicken Cilantro 14.75
Sliced boneless chicken breast sautéed with onions, garlic, lemon juice, and cilantro. Served with Mexican vegetables, Spanish rice, and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois Chardonnay

Mariscos

La Paloma Paella (a customer favorite!)..... 23.00
Succulent lobster meat, sea scallops, shrimp, and sliced chicken breast are sautéed in olive oil and spices, served on a bed of Mexican rice, and surrounded by mussels steamed in a garlic, white wine, and butter broth. Served with your choice of albondigas soup or garden salad.

Wine Selection Robert Mondavi Private Select Chardonnay

Shrimp and Lobster Meat Fajitas..... 19.95
As featured in Gourmet Magazine...we sauté shrimp and lobster meat in olive oil with south-of-the-border spices, onions, and bell peppers. Served with salsa fresca, guacamole, Cuban black beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.

Wine Selection Sterling Vintner's Collection Chardonnay

Camarones Con Hongos (for the mushroom lover) 18.00
Plump shrimp sautéed with mushrooms in olive oil, spices, and lime juice. Served with Spanish rice, Cuban black beans and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois Chardonnay

Enchiladas Del Mar..... 18.95
Two corn tortillas are filled with succulent shrimp and cheese, then topped with ranchero sauce, melted cheese, and sour cream. Served with Spanish rice, refried beans, and guacamole. Served with your choice of albondigas soup or garden salad.

Wine Selection Toasted Head Chardonnay

Camarones Cilantro 17.50
Shrimp sautéed with diced onions, mushrooms, garlic, lemon juice, and fresh cilantro. Served with Mexican vegetables, Spanish rice, and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois Chardonnay

Camarones Con Pollo Cilantro 17.95
Tender shrimp and sliced chicken breast sautéed in our special sauce and spices, and topped with cheese, avocado, and cilantro. Served with Spanish rice, refried beans and warm tortillas. Served with your choice of albondigas soup or garden salad.
Wine Selection Toasted Head Chardonnay

Traditional Favorites

Mole` Negro..... 16.00
Chiles Ancho, Mulato, and Negro are blended along with plantains, pumpkin seeds, almonds, onions and garlic. Served over two charbroiled chicken breasts with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.
Wine Selection Toasted Head Chardonnay

Mole` Amarillo 16.00
From the state of Oaxaca, this mole` is a blend of chiles Amarillo, tomatillos, sesame seeds, onions, garlic, and clove. Served over two charbroiled chicken breasts along with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.
Wine Selection Sterling Vintner's Collection Chardonnay

Fajitas 15.95
Create your own meal with chicken or beef slices sautéed in our zesty fajitas marinade, spices, onions, and bell peppers. Served with guacamole, salsa fresca, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad. *Wine Selection* Clos Du Bois Chardonnay (chicken) – Robert Mondavi Private Select Cabernet Sauvignon (beef)

Carne Asada Tacos 12.95
Savory pieces of marinated top sirloin, charbroiled, sliced, and folded into corn tortillas. Garnished with cilantro, green onion, salsa fresca, and guacamole. Served with refried beans. Served with your choice of albondigas soup or garden salad.

Chimichanga 13.95
A large flour tortilla is filled with chicken or beef, deep fried, and topped with sour cream, guacamole, tomatoes and cheese. Served with Spanish rice and refried beans. Served with your choice of albondigas soup or garden salad.

Tostadas and Burritos

Shrimp Tostada	10.25
A flour tortilla shell layered with beans, lettuce, tomatoes, cheese, salsa, guacamole, and tender shrimp.	
Carne Asada Burrito	10.50
Marinated top sirloin, grilled, sliced, and folded into a large flour tortilla along with sautéed onions and bell peppers. Topped with ranchero sauce and cheese. Served with guacamole and salsa fresca.	
Tostada Suprema	8.95
A flour tortilla shell layered with beans, your choice of chicken or beef, lettuce, tomatoes, cheese, salsa, avocado wedge, and sour cream.	
Ranchero Burrito	8.95
Chile verde is folded in a flour tortilla and topped with ranchero sauce, cheese, and sour cream.	
Chicken or Beef Burrito	7.95
Bean and Cheese Burrito	5.95
Chicken or Beef Tostada	7.95
Bean Tostada	5.95

Combinations

Served with rice and beans

One Item	7.95
Two Items	9.50
Three Items	11.50

Choose from the following:

Chicken or shredded beef taco
Two chicken or beef taquitos
Chicken, beef or bean tostada

Chicken, beef, or cheese enchilada
Pork tamale
Chile relleno