

One-Of-A-Kind Gourmet Selections from the Kitchen of Chef Jacobo...

APERITIVOS (Appetizers)

- Choros con Salsa de Frijoles Negros** 7.95
New Zealand Green Lip mussels are steamed with wine, garlic, and butter and served with our uniquely flavorful Cuban black bean salsa.
- Zesty Shrimp Sauté**..... 8.95
Shrimp sautéed in a delightful mixture of La Paloma spices, Worcestershire sauce, garlic, red wine, and butter. Served with warm tortillas.
- Sliced Chile Poblano con Queso Fresco** 7.95
A flame-broiled green poblano chile is stuffed with savory feta cheese, then sliced and displayed in a sauce of roasted red peppers. The three colors of Mexico presented in this delightful appetite teaser! Served with warm tortillas.
- Lobster Meat en Salsa Picante'** 9.95
Lobster meat sautéed in extra virgin olive oil, fresh lime juice, and zesty south of the border spices. Served with warm tortillas. A decadent delight with a "muy bueno" taste.
- Hongo Portobello con Salsa de Epazote**..... 8.95
A large Portobello mushroom is presented in a bed of crispy fresh sautéed vegetables and topped with an Epazote and green poblano chile sauce, and melting Mexican cheese. Served with warm tortillas.

WORLD - CLASS ENTREES *CARNES EXOTICAS (Game)*

- Ostrich Vaquero**..... 31.00
A filet cut of Ostrich lightly is marinated in our special house seasonings and charbroiled to your specifications. Embellished with a sauté of mushrooms, garlic, and onions, and served with Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.
- Antelope with Cranberry-Chipotle' Sauce**..... 29.00
A tender filet of Antelope is sautéed in virgin olive oil, then dressed with a zesty cranberry-chipotle' sauce. Presented with Shitake mushrooms and Poblano mashed potatoes-muy delicioso! Served with your choice of albondigas soup or garden salad.
- Pato Sinaloa**..... 23.00
A boneless breast of duck is marinated & prepared south-of-the-border style, charbroiled and sliced. Presented with a banana-tamarindo-mint salsa topping, fresh sautéed veggies, & sweet potatoes with sautéed garlic. Served with your choice of albondigas soup or garden salad.
- Rellenos de Pato**..... 22.00
Twin poblano chiles are stuffed with roast duck, mushrooms, topped with Jack and American cheese, and finished with a tangy poblano sauce. Accompanied by Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.
- Pechuga de Faisan**..... 26.00
A pair of pheasant breasts are charbroiled, then topped with a pineapple/cheese/Amarillo mole' sauce. A signature La Paloma dish! Presented with Cuban black beans and crispy sautéed veggies. Served with your choice of albondigas soup or garden salad.

All "aldos" - sides or extras will have an added cost to your guest check.

Before ordering ask your server what the additional cost will be.

Substitutions can be accommodated; prior to ordering check if their will be additional cost!

PLATILLOS ELEGANTES (La Paloma's Famous Signature Dishes)

- Chipotle' Chicken 18.00**
A cousin of our Chicken Monterey! Two boneless chicken breasts, charbroiled, and topped with avocado, mild green chiles, tomatoes, Jack cheese, and dressed with a Chipotle' tomatillo salsa. Companioned with La Paloma vegetables, Spanish rice, and warm tortillas. Served with your choice of albondigas soup or garden salad.
- Flautas Suizas..... 17.00**
Two large rolled flour tortillas are filled with seasoned chicken, deep-fried to golden perfection, and topped with tomatillo sauce, cheese, and sour cream. Accompanied by Spanish rice and refried beans. Served with your choice of albondigas soup or garden salad.
- Pork Tenderloin with Ancho Chile-Cherry Sauce..... 25.00**
A generous pork tenderloin is lightly marinated and charbroiled, then sliced and served with an ancho chile-cherry sauce. Accompanied by roasted Poblano mashed potatoes and Shitake mushrooms. Served with your choice of albondigas soup or garden salad.
- Rellenos De Carnitas y Hongos 20.00**
Two roasted and de-seeded Poblano chiles filled with pork carnitas, sautéed mushrooms, Mozzarella and Jack cheeses, finished with our ranchero sauce and accompanied by Spanish rice and refried beans. Served with your choice of albondigas soup or garden salad.
- Carnitas of Turkey Breast or Pork 19.00**
Our carnitas are slow-roasted, then accented with fresh onions and the juice of sweet oranges. Accompanied by salsa fresca, guacamole, cilantro, and green onions, and presented with Spanish rice and refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.
- Veal Filete de Ternera 22.00**
A tender veal filet is charbroiled, then rolled and stuffed with fresh spinach, bacon, and julienned potato. The roll is then sautéed in extra virgin olive oil and served sliced, with a lacing of our green chipotle chile sauce. A one-of-a kind taste treat! Served with Cuban black beans and crunchy sautéed veggies. Served with your choice of albondigas soup or garden salad.
- La Paloma Gourmet Shish Kabob Sampler 25.00**
A pair of kabobs is skewered with antelope, scallops, ostrich, shrimp, duck, Portobello mushrooms, red and green bell peppers, onions, and laced with a Mexican pineapple/mild chile sauce. Presented to you on a bed of Spanish rice and served with savory Poblano mashed potatoes and rich Cuban black beans. A gourmet's delight! Served with your choice of albondigas soup or garden salad.
- Tamales de Pollo con Mole' 16.00**
With this La Paloma exclusive dish, you can savor both of our unique mole's! Twin chicken tamales are topped with your choice of either our dark mole' Negro sauce, or the spicier yellow mole' Amarillo sauce - or try both! Served with Spanish rice and refried beans. Served with your choice of albondigas soup or garden salad.
- Costilla de Borrego 27.00**
A generous rib-back of New Zealand lamb is charbroiled and topped with Chef Jacobo's special tamarindo/chipotle' sauce. Served with Cuban black beans and a sauté of fresh Shitake mushrooms and onions. Served with your choice of albondigas soup or garden salad.
- Southwest-Style New York Steak 26.00**
A HUGE 16 oz. New York steak is seared to your specifications, crowned with a sauté of garlic, onions, and mushrooms, and placed on a bed of fried corn tortillas. Served with Cuban black beans and Spanish rice. Guaranteed to satisfy the **heartiest** appetite! Served with your choice of albondigas soup or garden salad.

We use no lard or cholesterol shortenings.

Food allergies should be discussed prior to ordering with your server.

Gift Cards available in any denominations.

All items are available in "ToGo" microwavable containers.

Filete Mignon con Camarones a lado 27.00
Our unique version of surf-and-turf! A hearty 10 oz. filet mignon is charbroiled, then smothered with a mushroom sauté and accompanied by succulent bacon wrapped Gulf shrimp! Served with poblano garlic mashed potatoes, crispy sautéed veggies, salsa fresca, and a Cabernet-ginger dipping sauce. Served with your choice of albondigas soup or garden salad.

Camarones con Vistecitos 21.00
Savory top sirloin strips and plump shrimp are seasoned with La Paloma's distinctive spices, then sautéed to perfection and topped with our zesty chipotle' chile sauce. Presented with Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.

Mancha Mantel – “Stain the Tablecloth” 18.00
Twin chicken breasts are charbroiled, then braised in a sauté of pineapple, red potatoes, green apples, and plantains, and topped with our traditional mole' sauce; giving the dish a subtle sweet-yet-tangy taste! It is finished with Cuban black beans and crispy sautéed veggies. Served with your choice of albondigas soup or garden salad.

MARISCOS (Seafood)

Jacobo is in the kitchen hand filleting our just-arrived fresh fish

Camarones Mazatlan..... 21.00
Large Tiger shrimp are wrapped in marinated “asada” top sirloin steak and charbroiled to perfection. Served with a tangy Cabernet-ginger dipping sauce, and accompanied by green spinach rice and Cuban black beans. Served with your choice of albondigas soup or garden salad.

Blackened Scallops..... 20.00
Plump, succulent sea scallops are seasoned and quick-seared, and then topped off with our fresh pineapple salsa. Presented with a savory green spinach rice and Cuban black beans. Served with your choice of albondigas soup or garden salad.

Filete de Pescado Salmon 21.00
A fresh charbroiled salmon filet is brushed with extra virgin olive oil, fresh thyme, basil, oregano, and an accent of roasted garlic. Presented with Cuban black beans, green spinach rice, and a side of our zesty chipotle' BBQ sauce. Served with your choice of albondigas soup or garden salad.

Filete de Pescado Swordfish..... 21.00
A fresh swordfish filet is charbroiled and dressed with a grapefruit-avocado salsa. A light and refreshing taste! Served with Cuban black beans and green spinach rice. Served with your choice of albondigas soup or garden salad.

Filete de Pescado Blackened Halibut 21.00
A fresh halibut filet is coated with south-of-the-border spices, sautéed in extra virgin olive oil, and topped with our uniquely tangy pineapple salsa. Presented with Cuban black beans and green spinach rice. Served with your choice of albondigas soup or garden salad.

Filete de Pescado Mahi-Mahi 21.00
A fresh Mahi-Mahi filet is sautéed in extra virgin olive oil, then dressed with capers and fresh parsley to deliver a light and delicate flavor sensation! Accompanied by Cuban black beans, and green spinach rice. Served with your choice of albondigas soup or garden salad.

Seafood Fajitas..... 22.00
Our award winning dish! Succulent lobster, juicy scallops, and plump shrimp are sautéed in olive oil with spices, onions, and bell peppers. Presented with salsa fresca, guacamole, black beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.

Separate checks can be accommodated up to parties of 10.

Camarones Borrachos (drunken shrimp!) 19.00
Plump tender shrimp are sautéed with jalapenos, onions, bell peppers, mushrooms and spices. Then finished in tequila and served with Spanish rice, refried beans, and warm tortillas. Served with your choice of albondigas soup or garden salad.

Camarones Yucatan 21.00
Large succulent shrimp are wrapped in bacon, then grilled and accented with fresh cilantro. Accompanied by a Cabernet-ginger dipping sauce, Spanish rice, Cuban black beans, and salsa fresca. Served with your choice of albondigas soup or garden salad.

Sea Scallop Enchiladas 20.00
Two corn tortillas filled with luscious sea scallops and sautéed onions, then topped with Jack and Cheddar cheeses and a creamy white clam sauce. Too good to be believed! Served with Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.

Rellenos de Mariscos 21.00
A pair of fire-roasted Poblano (mild) chiles are filled with a seafood medley of lobster, shrimp, and clams, and laced with a creamy white clam sauce. Presented with crunchy sautéed vegetables and Cuban black beans. Served with your choice of albondigas soup or garden salad.

EXCLUSIVAMENTE VEGETALES (Exclusively Veggies)

Enchilada Twins Combination 17.00
Choose 2 of the following enchilada specialties (or have 2 of the same!):

1. Succulent butternut squash with corn
2. Thinly sliced eggplant, dipped in savory bread crumbs and sautéed in olive oil
3. Fresh spinach, onions, and julienned potato sautéed in olive oil

All are topped with Mozzarella and Monterey Jack cheese and a tomatillo chile sauce. Served with sour cream, Cuban black beans, and Spanish rice. Served with your choice of albondigas soup or garden salad.

Fajitas de Verduras (Sizzling Veggie Fajitas) 14.00
A delectable medley of fresh garden vegetables consisting of red bell peppers, sliced onions, mushrooms, broccoli, and green summer squash, all served in a sizzling platter! Accompanied by Cuban black beans, guacamole, salsa fresca, and warm tortillas. Served with your choice of albondigas soup or garden salad.

BE SURE TO SAVE ROOM FOR OUR ONE-OF-A-KIND DESSERTS!

Cesar is in the kitchen making a fresh cheese pie – Jacobo is trying to find room in the oven to fit the fresh flan he needs to bake!

Platano Chimichanga 5.50
A fresh banana is halved, rolled into a flour tortilla, then quick-fried, sprinkled with cinnamon and sugar, topped with whipped cream, and served with vanilla ice cream. This one's big enough to split!

Add a shot of Kahlua – yum! 2.00

Home-Made Cheese Pie (regular or topped with strawberries) 5.50
Our home-made cheese "pie" is richer and creamier than ANY cheese "cake"- it's a decadent delight!

Coffee Flan 5.00
A silky Mexican custard with a light coffee flavor. Garnished with whip cream and white-chocolate chips. We put our own unique twist on a traditional favorite!

Parties of 8 or more an automatic 15% gratuity will be added.
All gratuities on promotions should be on the value prior to a discount.
\$5.00 is the minimum credit card charge.
All promotional discounts are taken pre-tax.