

Simply More La Paloma Original Gourmet Treats To Tempt Your Taste Buds

PARILLADA..... 25.00

A feast of grilled chicken, carne asada, shrimp, and lobster-claw meat, onions, red and green bell peppers, all baked together with a sprinkling of cheese and our own secret blend of spices! Presented with Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.

CARNE ASADA PLATO..... 20.00

Top sirloin strips are marinated in La Paloma spices, then char-broiled to perfection. Served with a cheese enchilada, Spanish rice, refried beans, guacamolé, and warm tortillas - a hearty meal! Served with your choice of albondigas soup or garden salad.

BISTEC RANCHERO 19.00

A wonderful taste creation of sautéed top sirloin julienne-cut, with onions, bell peppers, cilantro, tomato, and spices. A mouthwatering cilantro/tomato sauce surrounds the sauté. This zesty blend is lightly capped with white cheese, and accompanied with green spinach rice and rich cuban black beans. Served with your choice of albondigas soup or garden salad.

PLATILLO AZTECA 19.00

Tender top sirloin strips are sautéed with onions, red and green peppers, pineapple, and diced cactus in a seasoned tomato sauce, and capped with Mexican cheese. Garnished with avocado wedges, and accompanied by Cuban black beans and Spanish rice. Served with your choice of albondigas soup or garden salad.

PECHUGA DE PATO RELLENA (stuffed breast of duck) 22.00

A *plump* marinated duck breast is butterflied to a thin filet and rolled over a sautéed stuffing of tropical fruit, onions, tomatoes, and unique *La Paloma* spices. The stuffed duck roll is then charbroiled to perfection and julienne sliced. It is lightly capped with a green molé sauce and sprinkled with cheese. Served with sautéed veggies and Cuban black beans. Saucy! Served with your choice of albondigas soup or garden salad.

ENCHILADAS AZTECA (native Mexican enchiladas) 19.00

Another *La Paloma* exclusive! Twin corn tortillas (one on the bottom and one on top) are stuffed with a sauté of marinated top sirloin strips, white onions, diced cactus, and special spices. Capped with fresh parsley flakes, sour cream, and layered with a mild red chile sauce. Served with Cuban black beans and sautéed veggies. Served with your choice of albondigas soup or garden salad.

TAMALES OAXAQUENOS (tamales "Oaxacan style")..... 15.00

A pair of fresh tamales is stuffed with a rajas of de-seeded jalapeños, onions, tomatoes, and signature spices. They are laced with a tomatillo sauce and a sprinkling of queso fresco (Mexican fresh cheese). Served with Cuban black beans, Spanish rice, and garnished with cilantro. Served with your choice of albondigas soup or garden salad.

ENCHILADAS TEXANAS (Texas style enchiladas - many different tastes in this one!)..... 19.00

Two corn tortillas are filled with jack and cheddar cheese and capped with black beans, zesty beef chorizo, red onions, red peppers, and sour cream; then crowned with a mild red ancho-chile sauce. Served with Spanish rice and sauteed veggies. Served with your choice of albondigas soup or garden salad.

PORK TENDERLOIN FAJITAS 23.00

Our special take on a traditional dish! Char-broiled filet of pork tenderloin,, julienne sliced and stirred into a wonderful fajita sauté of shitake mushrooms, red and green bell peppers, onions and spices. Accompanied by salsa fresca, guacamolé, and rich Cuban black beans. Served with your choice of albondigas soup or garden salad.

RELLENOS DE FRUTTA..... 20.00

A best-seller! Two roasted and de-seeded green poblano chiles are filled with chicken, mango, pineapple, apricot, golden raisins, papaya, and cheese. They are capped with a sinful white walnut cream sauce, and garnished with diced cherries. Served with Cuban black beans and sautéed veggies. Served with your choice of albondigas soup or garden salad.

CRAB ENCHILADAS VERDE.. 20.00

Back by customer request! Two stone crab enchiladas are topped with our mouth-watering green verde sauce, melted cheese, green onions, and sour cream. Served with Spanish rice and refried beans. 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!

- ANAHEIM RELLENOS DE JAIBA 21.00**
A pair of Anaheim chiles are fire-roasted and stuffed with a pate of crab meat, corn, red bell pepper, celery, onions, mozzarella and feta cheese. They are served open-faced atop a zesty golden ancho-tomatillo sauce. Presented with green spinach rice and Cuban black beans. Served with your choice of albondigas soup or garden salad.
- PESCADO RANCHERO 20.00**
A Sea bass filet is browned in virgin olive oil to a golden crispiness, then crowned with a saute of onions, tomatoes, green bell peppers, and distinctive spices. It is topped with a unique version of a ranchero sauce, and garnished with fresh lime wedges and cilantro. Melt-in-your-mouth good! Served with your choice of albondigas soup or garden salad.
- LANGOSTA Y CAMARONES THERMADOR..... 23.00**
Shrimp and lobster-claw meat are sauteed in a blending of whiskey, exceptional seasonings, onions, and red and green peppers. This luscious entree is then laced with a parmesan cheese/mustard cream sauce, and lightly baked. It is garnished with cilantro, and served with Spanish rice and Cuban black beans - can you resist? Served with your choice of albondigas soup or garden salad.
- SCALLOPS ASADOS AL CILANTRO CON SALSAS VERDE 21.00**
For the scallop-lover! Plump scallops are marinated in cilantro/jalapeño juice, and then charbroiled to a golden perfection. The dish is then dressed with a zesty salsa verde and presented with Spanish rice and Cuban black beans. Served with your choice of albondigas soup or garden salad.
- CAMARONES A LA DIABLA (the devil's delight!) 20.00**
Tender shrimp are sautéed in a red-hot spicy sauce, and served to you hearty souls with our Spanish rice, refried beans, and warm tortillas - ay Chihuahua! Served with your choice of albondigas soup or garden salad.
- ENCHILADAS DE LANGOSTA..... 20.00**
Twin enchiladas are stuffed with luscious lobster meat and a blend of Jack and American cheeses. They are presented with a creamy white clam sauce, and served with green spinach rice and Cuban black beans. A light and delicate taste treat! Served with your choice of albondigas soup or garden salad.
- STUFFED CALAMARI STEAK 23.00**
A generous calamari steak is char-broiled and filled with a delectable blend of shrimp, fresh and sun dried tomatoes, cilantro and feta cheese, then laced with a tangy green tomatillo sauce. Served with Cuban black beans and sautéed veggies - **MACNIFICO!** Served with your choice of albondigas soup or garden salad.
- FAJITAS DE PATO ASADA 23.00**
A fajita-style sauté of tender succulent duck, mild poblano chiles, onions, bell peppers, and shitake mushrooms, all blended with our famous spices and red wine. Served with an exceptional banana salsa, Cuban black beans, guacamolé, and warm tortillas. You won't find this anywhere else! Served with your choice of albondigas soup or garden salad.
- ENCHILADAS ARROZ CON BLACK BEAN ANCHO CHILE SAUCE..... 18.00**
You don't have to be a vegetarian to fall in love with this dish! A pair of corn tortillas is filled with fluffy white rice, feta and cream cheese, mild jalapenos, and sautéed onions. They are then topped with a black bean/ancho chile sauce, sour cream, diced tomatoes, and fresh cilantro. Presented with sautéed veggies and seasoned corn. Served with your choice of albondigas soup or garden salad.
- CHICKEN ENCHILADAS DE MOLÉ..... 17.00**
Are you a mole⁷ lover? Then have we got something for you! Two chicken enchiladas are smothered in our dark and zesty mole* sauce and topped with Mexican cheese, onions, and fresh parsley. Served with Spanish rice, refried beans and warm tortillas. Served with your choice of albondigas soup or garden salad.
- SOUTHWEST STYLE ENCHILADAS 19.00**
One of Chef Jaeobo's most unique creations - a pair of corn tortillas are stuffed with "pollo asado" (marinated/charbroiled chicken breast) and cheese, then crowned with a sauté of potato chunks, red onions, cubed carrots, secret spices, and laced with a rich red mild chile sauce. They are garnished with sour cream, parsley, cilantro, fresh Mexican cheese sprinkles, and served with Cuban black beans and green spinach rice. 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.
Separate checks can be accommodated up to parties of 10.
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.