

## Salads

<b>Hearty Skillet Salad</b> .....	8.95
Salad greens, red potato wedges, green apples, red bell pepper and bacon bits are quick-seared in a dash of olive oil and topped with generous chunks of blackened Halibut.	
<b>Ensalada de Pato con Cereza</b> .....	8.95
Mixed wild greens tossed with a cherry-vinaigrette dressing, topped with slices of charbroiled duck breast, and garnished with grilled pineapple slices and maraschino cherries.	
<b>Ensalada de Fruta con Pescado y Tosino</b> .....	8.95
Fresh cubed melon, tossed with fresh cilantro, limejuice, and chives. It is then dressed with red bell pepper and red onion, and topped with a sliced charbroiled swordfish steak and a dash of crispy bacon. All served on a bed of crispy flour chips.	
<b>Spinach Salad with feta cheesecakes</b> .....	8.95
Fresh spinach leaves and sliced onions are tossed in a warm bacon, olive oil, red onion dressing. This is topped off with feta cheesecakes and dressed with red and green bell pepper strips.	
<b>Crab and Shrimp Salad</b> .....	8.95
Romaine lettuce and red cabbage topped with crab, shrimp, tomatoes, cheese, avocado, and red bell pepper.	
<b>Gourmet Chicken Salad</b> .....	7.95
Wild mixed greens tossed in a balsamic-vinaigrette dressing with pine nuts, white raisins, and topped with a flame-broiled sliced chicken breast.	
<b>Ensalada de Senór Dennis</b> .....	7.50
Mixed greens tossed together with avocados, red and yellow bell pepper, tomatoes, cilantro and cheese. Topped with charbroiled chicken breast and a dressing of your choice.	
<b>La Paloma Chicken Caesar Salad</b> .....	7.50
Crisp romaine lettuce tossed with a Caesar dressing, parmesan cheese outlined on your plate by crisp tortilla strips, topped with a sliced charbroiled chicken breast.	
<b>Ensalada La Paloma</b> .....	6.95
Mixed greens, tomatoes, avocado, olives, cheese and your choice of shredded chicken or shredded beef. Served in a crisp flour tortilla shell.	
<b>Pura Vida Taco Salad</b> .....	7.95
Mixed greens atop crispy corn chips, capped with ground beef, jack and cheddar cheese, tomatoes and avocado wedges; sprinkled with red onions. This blend is crowned with sour cream and olives (also available in either shredded beef or shredded chicken).	
<b>Carne Asada Salad</b> .....	8.95
Spinach and romaine lettuce tossed in a citrus-vinaigrette, outlined by crispy tortilla strips, topped with carne asada, and surrounded by red bell pepper, red onions, avocado and lime wedges. This blend is crowned with green onions and cilantro.	
<b>Ensalada Fresca</b> .....	7.50
Spring mix lettuce, feta cheese crumbles, walnuts, macadamia nuts, and crispy bits of bacon tossed in a bleu cheese vinaigrette and laced on your plate by crispy tortilla strips.	
<b>Tex-Mex Pato Taco Salad</b> .....	8.95
Mixed greens atop crispy corn chips, capped with sliced duck sautéed in a sweet guajillo chile sauce. Finished with a topping of red onion, sour cream, olives, tomato and avocado wedges.	
<b>Ensalada Hawaiiiana</b> .....	7.95
Spring mix lettuce tossed in an orange and lime vinaigrette, outlined by crispy corn tortilla strips. This blend is crowned with yellow and red bell pepper, red onions, pineapple, and a charbroiled filet of Tuna.	

## Soups

<b>Albondigos Soup</b> .....	5.00
Served with tortillas	
<b>Caldo de Mariscos</b> .....	8.95
A mild base of tomatoes, shrimp broth and chile sauce. We add a sea of mussels, calamari, shrimp, scallops, sliced onion, red & green bell pepper, and carrots. Served with tortillas and lime wedges. “Add a dash of tapatillo sauce.” Yummy!	
<b>Pozole de Pollo</b> .....	6.95
We start with “yerba santa” – Oaxacan herbs and chicken broth infused with hominy and chicken, topped with red and green cabbage. Served with sides of white onions, molé Negro or Amarillo, and a crispy tostado shell for dipping. Garnished with lime wedges and cilantro.	
<b>Sopa de Frijoles y Tomatoc</b> .....	6.50
A tasty blend of pinto beans, tomatoes and spices placed in your bowl with queso fresco, sour cream, and tortilla strips; garnished with cilantro.	
<b>Sopa de Cilantro con Pollo y Arroz</b> .....	6.95
We start with a chicken broth base and infuse it with a blend of cilantro and spinach with spices. We then add chicken, white rice, and red and green bell peppers. It is served to you garnished with cilantro, crispy tortilla strips, and lime wedges.	
<b>Sopa de Fideo y Pollo</b> .....	6.95
A chicken broth base with tomatoes, onions, spices and garlic, all blended and placed atop a bowl of “Fideo Pasta,” with shredded chicken, red potatoes, tortilla strips and avocado. Garnished with lime wedges & cilantro.	

## La Paloma Tortas

Our Torta “Foundation” Torta bread, mayonnaise, lettuce, shredded jack and cheddar cheese, tomatoes, onions, and avocado. Select from the following(s):

<b>Pollo Asada</b> .....	7.95
Charbroiled chicken breast, “asada style”.	
<b>Cubana</b> .....	8.95
Black beans, chorizo, ham, frankfurter, and carne asada.	
<b>Hawaiiana</b> .....	8.95
Black beans, ham, frankfurter and pineapple.	
<b>Carnitas</b> .....	7.95
Refried beans and your choice of turkey or pork carnitas (carnitas also available in barbeque sauce).	
<b>Azteca</b> .....	8.95
Refried beans, sautéed sirloin strips, chopped cactus and onions, all in a mild red chile sauce.	
<b>Censilla (simple)</b> .....	6.95
The “Foundation” plus turkey breast and ham.	

**Vegetarian**.....6.95  
The “Foundation” plus black beans and grilled mozzarella cheese.

**Camaron** .....8.95  
Shrimp sautéed in a mild seafood cocktail chile sauce, with an added zesty white cream sauce, plus the “Foundation.”

**Pescado**.....8.95  
“Foundation” plus breaded cod fish and a zesty white cream sauce.

**Carne Asada** .....8.95  
Refried beans and carne asada.

Any of the above selections is accompanied by a side of red, green & yellow bell peppers, onions and sliced carrots in a “zesty pickled vinaigrette”... “Escabache”

### Tacos

**Carnitas Tacos**.....8.95  
Available in pork or turkey. Two tacos stuffed with carnitas, salsa fresca, guacamole, and cheese. Served with Spanish rice and refried beans.

**Carne Asada Tacos** .....8.95  
Twin tacos filled with carne asada, salsa fresca, guacamole and cheese. Served with Spanish rice and refried beans.

**Blackened Halibut Tacos**.....8.95  
Twin tacos stuffed with halibut filets seared in Cajun spices, cabbage, cheese, cilantro, and a cream sauce. Served with refried beans and Spanish rice (also available without cajun spices).

**Ensenada Fish Tacos**.....9.95  
Two open faced flour tortillas, piled high with cheese, breaded cod, lettuce, salsa fresca, a zesty white cream sauce and a dab of “Escabeche red, green & yellow bell peppers, onions and sliced carrots in a “zesty pickled vinaigrette”.

**Baja Chicken Tacos** .....8.95  
Twin flour tortillas, open faced, and piled high with cheese, breaded chicken strips, lettuce, salsa fresca, a zesty white cream sauce and a dab of “Escabeche.” To even pile on more, we add red and yellow bell pepper, onions, and a mild jalapeno vinaigrette.

**Tacos de Papa y Poblano**.....7.95  
Twin tacos stuffed full with poblano mashed potatoes, lettuce, cheese, and taco salsa. Served with Spanish rice.

**Vegetarian grilled Cheese Tacos**.....7.95  
Twin tacos stuffed full with lettuce, tomatoes, taco salsa, and grilled cheese. Served with Spanish rice and black beans.

**Tacos de Camaron** .....9.95  
A pair of flour tortillas, open faced, and piled high with cheese, shrimp, lettuce, salsa fresca, a zesty white cream sauce, and a dab of “Escabeche” red, green & yellow bell peppers, onions and sliced carrots in a “zesty pickled vinaigrette”

## Tostadas

<b>Bean Tostada</b> .....	5.95
<b>Shredded Chicken or Shredded Beef Tostada</b> .....	6.95
<b>Tostada Suprema</b> .....	7.95
A large flour tortilla shell layered with refried beans, your choice of shredded chicken or shredded beef, lettuce, tomatoes, cheese, salsa, avocado wedge, and sour cream.	
<b>Tostada da Camaron</b> .....	8.95
A flour tortilla shell layered with refried beans, lettuce, tomatoes, cheese, salsa, guacamole and tender shrimp.	
<b>Ceviche Tostada</b> .....	8.95
A corn tortilla shell layered with refried beans, lettuce, tomatoes, cheese and topped with ceviche (tender fish marinated in lime juice and spices).	
<b>Tostada de Carne asada, carnitas (turkey or pork) or pollo asada</b> .....	8.95
A corn tortilla tostada shell stuffed with refried beans, lettuce, cheese, salsa fresca, guacamole, your choice of meat, sprinkles of white Mexican cheese and a cilantro garnish.	

## Enchiladas

<b>Enchilada de Calabaza</b> .....	8.50
A corn tortilla filled with succulent butternut squash and white corn, topped with mozzarella and monterey jack cheese, sour cream, and zesty tomatillo sauce. Served with Spanish rice and refried beans.	
<b>Enchilada de Eggplant</b> .....	8.50
The same “fillers” as the above, but with breaded eggplant.	
<b>Enchilada de Spinach</b> .....	8.50
The same “fillers” as the above, but with fresh spinach sautéed with Julienned potato and onion.	
<b>Crab Enchilada Verde</b> .....	8.95
A corn tortilla filled with cheese and stone crab and topped with tomatillo sauce, cheese, and sour cream. Served with Spanish rice and refried beans.	
<b>Enchilada Del Mar</b> .....	8.95
A corn tortilla filled with shrimp and cheese, then topped with ranchero sauce, melted cheese, and sour cream. Served with Spanish rice, refried beans and guacamole.	
<b>Chicken Enchilada de Molé</b> .....	8.50
A chicken enchilada smothered in a dark and zesty Molé sauce, topped with mexican cheese, onions, and fresh parsley. Served with Spanish rice and refried beans.	
<b>Enchilada de Carnitas</b> .....	8.50
Available in turkey or pork. A corn tortilla filled with seasoned turkey or pork, topped with our original tomatillo sauce, cheese, sour cream, and green onions. Served with Spanish rice and refried beans.	

### Platillo's De Enchiladas Gourmet

- Enchiladas Texasas** .....8.95  
Twin corn tortillas filled with jack and cheddar cheese, capped with black beans, beef chorizo, red onions, red peppers, sour cream, and crowned with a mild red ancho chile sauce.
- Enchiladas Tamaulitecas** .....8.95  
Fresh cheese sandwiched in between two corn tortillas, then like a “pancake” placed on top are two fried eggs, chorizo, salsa fresca, sour cream and cilantro garnish. This is presented on a bed of lettuce. Hope you're hungry!
- Enchiladas de Calabazitas** .....8.95  
Twin enchiladas filled with cheese and a sauté of zucchini, onions and spices, capped with Mole Verde salsa, lettuce, queso fresco, sour cream, avocado wedges and a cilantro garnish.

### Simplemente Gourmet Tamales

- Tamales de Pollo Con Molé** .....8.95  
Twin chicken tamales are topped with your choice of either our dark Molé Negro or the spicier yellow Molé.
- Tamales Oaxaqueños** .....8.95  
A pair of fresh tamales are stuffed with a rajas of de-seeded jalapenos, onions, tomatoes, and signature spices. They are laced with a tomatillo sauce and a sprinkling of Queso fresco, and garnished with cilantro.
- Tamales en “hoja” de Platano** .....8.95  
Twin masa tamales stuffed with a sauté of beef, onions, spices and a mild red sauce. They are then wrapped in banana leaves to be steam-baked. Then plated and laced with a mild red sauce, mexican cheese, sour cream, and cilantro.

### Quesadillas

- Quesadilla Olé** .....7.50  
A large flour tortilla filled with your choice of shredded chicken or shredded beef, pork or turkey carnitas, cheese, and Ortega chiles. Topped with sauce and cheese, and served with sour cream and guacamole.
- Carne Asada Quesadilla** .....8.95  
A round quesadilla filled with carne asada, cheese and Ortega chilies. Served dry and garnished with salsa fresca, guacamole and cilantro.
- Pollo Asada Quesadilla** .....8.95  
A round quesadilla filled with pollo asada, cheese and Ortega chilies. Served dry and garnished with salsa fresca, guacamole and cilantro.

<b>Turkey or Pork Carnitas</b> .....	8.95
A round quesadilla filled with turkey or pork carnitas, cheese and Ortega chilies. Served dry and garnished with salsa fresca, guacamole and cilantro	
<b>Quesadilla de Pescado</b> .....	8.95
A round quesadilla filled with sautéed sea bass, bell pepper, onions, spices, cheese, and a touch of the Mexican herb “epazote”. It is then laced with a warm clam sauce.	
<b>Quesadilla del Rancho</b> .....	8.95
Fire roasted zucchini, green and red peppers, onions, poblano chiles, and crimini mushrooms are placed between two large flour tortillas, then grilled. Served with a cilantro-sour cream dipping sauce.	
<b>Quesadilla con Veges y Queso</b> .....	7.95
A quesadilla stuffed full with sautéed veggies and cheese served with guacamole and sour cream.	
<b>Quesadilla de Camaron</b> .....	8.95
A round quesadilla filled with a sauté of shrimp in Cajon spices. Served dry and garnished atop with salsa fresca, guacamole and cilantro	
<b>Shredded Chicken or Shredded Beef Quesadilla</b> .....	7.50
A large flour tortilla with shredded chicken or shredded beef, melted cheese and Ortega chilies. Served with sour cream.	
<b>Quesadilla</b> .....	5.50
A large flour tortilla with melted cheese and Ortega chilies. Served with sour cream.	

### Burritos

All burritos will be served dry unless requested to add burrito sauce and cheese topping.

<b>Burrito de Camaron</b> .....	8.50
Sautéed shrimp, Cajon spices, red and green cabbage, salsa fresca, cheese, and a zesty white cream sauce are all rolled up into a large flour tortilla.	
<b>Burrito de Pescado</b> .....	8.50
Breaded Cod, red and green cabbage, salsa fresca, cheese, and a zesty white cream sauce are all rolled up into a large flour tortilla.	
<b>Asada Burrito</b> .....	8.50
Your choice of meat stuffed into a large folded flour tortilla along with sautéed onions, tomatoes and bell peppers and topped with Rancho sauce. Served with guacamole and salsa fresca.	
Carne asada or Pollo asada	

<b>Turkey or Pork Carnitas Burrito</b> .....	8.50
Topped with Ranchero sauce and cheese. Served with salsa fresca and guacamole.	
<b>Ranchero Burrito</b> .....	7.95
Our chile verde folded in a flour tortilla, topped with Ranchero sauce and cheese and sour cream.	
<b>Chorizo con Papas Burrito</b> .....	7.95
Sautéed chorizo with mexican potatoes and cheese rolled up into a large flour tortilla. Sauce and cheese upon request.	
<b>Veggie Burrito</b> .....	6.95
Sautéed veggies, black beans, cheese and a dash of white cream sauce are rolled up into a large flour tortilla. Sauce and cheese upon request.	
<b>Bob's Veggie Burrito</b> .....	6.95
Black beans, Spanish rice, salsa fresca, cilantro and ortega chile strips folded in a large flour tortilla. Sauce and cheese upon request.	
<b>Machaca Burrito</b> .....	6.95
Sautéed onions, bell pepper, tomatoes, shredded beef, eggs, and cheese are rolled up into a large flour tortilla. Sauce and cheese upon request.	
<b>Shredded Chicken or Shredded Beef Burrito</b> .....	6.50
Topped with Ranchero sauce and cheese.	
<b>Bean and Cheese Burrito</b> .....	5.50
Sauce and cheese upon request.	

### Pizzas

<b>Jacob's Pizza</b> .....	8.95
A large crisp flour tortilla topped with black beans, charbroiled chicken breast chunks, green cliles, bell peppers, onions, tomatoes and cheese.	
<b>Mexican Pizza</b> .....	8.95
A large flour tortilla topped with ground beef, tomatoes, onions, ortega chilies and cheese.	
<b>Carne Asada Pizza</b> .....	8.95
A large flour tortilla, topped with black beans, carne asada, chunks of red potatoes laced with a bit of tomato sauce, and cheese, with a dab of sour cream and chopped cilantro in the center.	

### Sautéed Dishes

<b>Langosta con Hongos</b> .....	10.50
Tender pieces of lobster meat sautéed in virgin olive oil with sliced mushrooms and onions, then finished with limejuice and spices. Served with Spanish rice, refried beans and tortillas.	
<b>Camarones al Mojo de Ajo con Hongos</b> .....	10.50
Plump shrimp, fresh garlic, onions, and mushrooms sautéed in fresh limejuice and tangy spices. Served with Spanish rice, refried beans and tortillas.	
<b>Langosta or Camarones Ranchero</b> .....	10.50
Your choice of lobster chunks or shrimp sautéed with bell peppers, tomatoes, and onions in our distinctive rancheros sauce and spices. Served with Spanish rice, refried beans and tortillas.	
<b>Camarones a la Diabla</b> .....	10.50
Tender shrimp and onions sautéed in a red-hot spicy tapatio sauce. Served with Spanish rice, refried beans and tortillas. Muy Caliente!	
<b>Camarones con Hongos</b> .....	10.50
Shrimp sautéed with mushrooms in olive oil and spices. Served with Spanish rice, black beans, and tortillas.	
<b>Camarones Borrachos</b> .....	10.50
Plump shrimp, bell peppers, onions, jalapenos and mushrooms all sautéed in spices and laced with Tequila. Served with Spanish rice, refried beans, and tortillas.	
<b>Camarones con Pollo Cilantro</b> .....	10.95
Tender shrimp and sliced chicken breast sautéed in our special sauce and spices, then topped with cheese, avocados, and cilantro. Served with Spanish rice, refried beans, and tortillas.	
<b>Shrimp and Lobster Meat Fajitas</b> .....	13.95
We sauté shrimp and lobster meat in olive oil with spices, onions and bell peppers. Served with salsa fresca, guacamole, black beans and tortillas.	
<b>Chicken or Beef Fajitas</b> .....	9.95
Chicken or beef slices sautéed in our fajitas marinade with spices, onions, and bell peppers. Served with guacamole, salsa fresca, refried beans, and tortillas.	
<b>Shrimp and Calamari Fajitas</b> .....	10.50
A zesty sauté of shrimp, calamari, bell peppers, onions, and spices. Served with black beans, salsa fresca, guacamole, and tortillas.	
<b>Chicken Cilantro</b> .....	8.95
Sliced boneless chicken breast sautéed with onions, garlic, lemon juice, and cilantro. Served with mexican vegetables, Spanish rice, and tortillas.	
<b>Molé Negro</b> .....	8.95
A flame-broiled chicken breast covered with Molé sauce. Served with Spanish rice, refried beans, and tortillas.	



<b>Zesty Chicken</b> .....	8.95
A boneless chicken breast sautéed with jalapenos, cabbage, tomatoes, and spices. Served with Spanish rice, refried beans, and tortillas.	
<b>Chile Verde</b> .....	8.95
Tender pieces of pork simmered with green chiles, onions, and tomatoes. Served with Spanish rice, refried beans, guacamole, and tortillas.	
<b>Zesty Chile Verde</b> .....	8.95
Our chile verde sautéed with fresh jalapenos, cabbage, and tomatoes. Served with black beans, Spanish rice and tortillas.	
<b>Carnitas Plato</b> .....	8.95
Roasted pork or turkey accompanied by green onions, cilantro, salsa fresca, guacamole, rice and refried beans. Served with tortillas and available in barbeque sauce.	
<b>“Chicken Entomatado or Vistecitos Entomatados”</b> .....	10.50
Your choice of sautéed chicken or top sirloin strips with red and green bell pepper, onions, tomatoes, sauce, and spices. Presented with white rice and a cilantro garnish. Served with tortillas.	
<b>Huevos Rancheros</b> .....	8.95
Piled on top of a flat corn tortilla are two fried eggs, ranchero sauce, a dab of chile verde, and a layer of cheese. Served open faced with refried beans, Spanish rice, and tortillas.	
<b>Huevos Especiales</b> .....	8.95
Two open-faced corn tortillas with a mound of black beans, two fried eggs, sautéed salsa fresca, spices, queso fresco, sour cream, avocado wedges; garnished with cilantro.	
<b>Pescado Veracruzano</b> .....	10.50
A mahi-mahi filette capped with a sauté of tomato sauce, onions, green olives, capers, and spices. Served with black beans and white rice.	
<b>Bubba’s Chilequiles de Carne Asada y Huevos</b> .....	8.95
Tortilla chips sautéed in a mild salsa Rojo with scrambled eggs. This sauté is placed lettuce, sliced onions, queso fresco, chopped cilantro, carne asada, sour cream, and avocado wedges.	
<b>Paella Tropical</b> .....	8.95
We begin with a bed of lettuce; placed on top is a sauté of red and green bell pepper, onions, tomatoes, pineapple, papaya, banana, golden raisins, and mango. Rice and spices are fused into this tasty sauté. It is then capped with charbroiled chicken breast chunks, avocado wedges, and cilantro.	

**Combinations**  
**Served with rice and beans**

**One Item** ..... 7.50      **Two Items** ..... 8.50      **Three Items**..... 9.95

Choose from the following:

**Shredded Chicken or Shredded Beef Taco**..... A la carte 4.50  
**Shredded Chicken, Shredded Beef or Cheese Enchilada** ..... A la carte 4.50  
**Shredded Chicken or Shredded Beef Taquitos** ..... A la carte (2)....4.00    A la carte (4) 5.95  
**Pork Tamale** ..... A la carte 4.50  
**Shredded Chicken, Shredded Beef or Bean Tostada** ..... A la carte 6.95  
**Chile Relleno**..... A la carte 4.50

<b>Side of Spanish Rice</b> ..... 2.50	<b>Side of Rice and Beans</b> ..... 4.00
<b>Side of Refried Beans</b> ..... 2.50	Choose from:
<b>Side of Black Beans</b> ..... 3.00	Spanish Rice, Green Spinach Rice or White
Rice	
<b>Side of Green Spinach Rice</b> ..... 2.50	Refried Beans or Black Beans
<b>Side of White Rice</b> ..... 2.50	

**Nachos** ..... 5.95  
 Corn chips with melted cheese, beans, jalapenos and sour cream.

**Nacho Combo** ..... 6.50  
 Corn chips and either shredded beef or shredded chicken, jalapenos, beans, melted cheese, guacamole and sour cream.

**Nachos, Carne Asada or Carnitas Pork or Turkey) Pollo Asada**..... 8.50  
 Includes corn chips, cheese, black beans your selection of meat, jalapenos, garnished with salsa fresca, guacamole and sour cream.

**Chimichanga**..... 8.95  
 A large flour tortilla filled with shredded chicken or shredded beef, deep-fried and topped with sour cream, guacamole, tomatoes and cheese. Served with Spanish rice and refried beans.

**“Alados”- Sides or extras**

**Green Dinner Salad** .....4.50

with choice of ranch, avocado, blue cheese or balsamic vinaigrette dressing. All dressings made from scratch.

Side of sour cream .....2.50

Side of shredded lettuce or diced tomato.....1.00

Side of salsa fresca.....3.00

Side of red, white or green onion.....1.00

Side of guacamole.....3.00

Side of avocado wedges (2).....3.00

Full Order of guacamole .....5.95

Side of any of our Molé sauces.....3.00

Side of shredded cheese .....2.00  
dressings.....3.00

Side of any of our "house-made" salad

*Substitutions will be accommodated whenever possible upon request. Pricing may vary, so please consult with your server before ordering.*

*Special "Thank You" to Jacob Mendoza, our culinary "Picasso", his "canvas" of "food art" is all these wonderful dishes*

*As owners, we realize that you have many choices available to you in a decision of where to dine today. Therefore, we strive daily to earn your patronage and are humbled by your visit to us. Thank You, Steven and Deborah, Proprietors.*