

SAN VALENTÍN

MENÚ ROMÁNTICO ~ DELICIAS DE AMOR

“A la mesa y a la cama una vez sola se llama”

~ * ~

“To table and to bed I only beckon once”

Cocteles de Pasión Especiales

LA JOYA

the jewel ~ Illegal Joven Mescal, Solerno, Chambord, ginger agave and fresh lime juice served straight up with salt 13.

AMORES

Champagne, Saint Germain and passion fruit with a touch of organic agave nectar 11.

COCTEL PRÓSPERO

Patrón añejo, cointreau, blood orange, lime juice on rocks or straight up ~ chile piquin salt 13.

VALENTINI

house infused habanero spiced Finlandia vodka and blood orange martini 12.

Especiales para Enamorar

Antojitos

Sopa de Ostión al Chipotle

oyster soup in a chipotle broth with lime, cilantro and sweet onion 9.

Sopecitos Corazón de Camarón

heart shaped blue corn masa “boats” with grilled shrimp in a rich huitlacoche salsa, house made queso fresco and crema 11.

Ceviche Maya

tropical and festive salmon and citrus ceviche typical of the Yucatán coast with blood orange, lime, grapefruit cilantro, cucumbers and jalapeño 12.

Guacamole con Mango y Jalapeño Torreado

mexican avocados crushed with char grilled jalapenos and tangy mango with La Palapa's blue and yellow cumin spiced totopos 9.

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Platos Fuertes ~ Entrees

Pato Guayabero

grilled muscovy duck breast with a smoky guava and chipotle salsa green tomatillo rice and sautéed sweet corn 21.

Carne Asada en Salsa de Cascabel Ahumado

grilled tequila and lime marinated skirt steak with an smoked cascabel and mescal salsa red tomato rice and grilled asparagus 23.

Callos Apasionados

pan seared sea scallops with passion fruit and serrano salsa saffron rice and shallot sautéed swiss chard 21.

Chamorro en Adobo de Mulato y Verdolagas

tender roast pork shank slow braised and served in a mulato chile adobo with purslane green tomatillo rice and sweet plantains 22.