

## Aperitivos

<b>Ceviche de concha</b>	8.00
A traditional, Central American clam ceviche.	
<b>Pinchos de camarones</b>	9.00
Jumbo shrimp skewers, stuffed with, queso fresco, cilantro and jalapeño strings, topped with roasted chipotle vinaigrette and sweet potatoes.	
<b>Mayan tamalitos de cerdo</b>	6.00
Mayan pork tamales, wrapped in corn husks, topped with a tomato and roasted pepper coulis.	
<b>Quesadillas Las Palmas</b>	8.00
A traditional flour tortilla filled with melted cheese and your choice of chicken or beef served with guacamole.	
<b>Queso fundido</b>	8.00
Spanish chorizo, onion, melted cheese, served with corn tortillas	

## Sopas

<b>Sopa del dia</b>	6.00
Soup of the day.	
<b>Sopa de mariscos</b>	12.00
Seafood soup.	
<b>Sopa de concha</b>	6.00
Clam chowder	

## Ensaladas

<b>Ensalada de aguacate y tomate</b>	9.00
Grilled avocado salad with fresh tomato, bermuda onion and water cress, tortilla strips, served with roasted chipotle vinaigrette.	
<b>Ensalada verde de la casa</b>	7.00
Mixed organic vegetables and greens, topped with our house dressing.	

## Sandwiches

<b>Burrito las palmas</b>	9.00
Chicken or beef, served with salad and a Side of guacamole	
<b>Sandwich de puerco</b>	10.00
Roasted pork, pico de gallo, watercress and honey lime dressing	
<b>Sandwich Cubano</b>	10.00
Cuban sandwich, roasted pork, ham, wiss cheese, mayonaisse, mustard, pickles on a spanish wedge.	
<b>Sandwich del Caribe</b>	10.00
Chicken breast, coated with exotic herbs and spices, bermuda onion, roasted peppers, fresh cilantro, and scallion cummin mayonaisse, wrapped in a flour tortilla	

## Platos Latinos

<b>Pargo frito</b>	18.00
Whole fried red snapper, served with beet salad and rice	
<b>Camarones criollos</b>	17.00
sautéed shrimp, served with mashed yucca, topped with a spanish tomato garlic sauce.	
<b>Pollo al horno en salsa de champiñones</b>	14.00
half of pan roasted chicken served with a mushroom madeira sauce, fried yucca and salad.	
<b>Chiles rellenos</b>	12.00
Two Stuffed peppers, served with rice and salad.	
<b>Carne asada</b>	14.00
Grilled skirt steak, served with Cuban rice and salad.	
<b>Lomo saltado</b>	10.00
Beef stir fry with spanish/ Asian sauce served over stemmed rice.	
<b>Costilla de res en peppian sauce</b>	18.00
Braised short ribs, topped with Central American peppian sauce and Cuban rice.	
<b>Bandeja Las Palmas</b>	15.00
Traditional plater, rice, beans, pork chop, fried plantains and avocado.	
<b>Fajitas a la Mexicana (Pollo o Carne)</b>	14.00
Chicken or beef strips tossed with peppers and onions served with guacamole, salsa and sour cream and tortillas.	
<b>Pernil al horno</b>	15.00
Roasted pork, served with Cuban rice and fried plantains	
<b>Chuletas de Puerco</b>	14.00
Pan seared pork chops, served with fried yucca and salad.	
<b>Ropa vieja</b>	10.00
Shredded flank steak in creole sauce	

## Postres

<b>Flan Caramel</b>	5.00
<b>Strawberry Brule</b>	5.00
<b>Rellenitos</b>	5.00
Stuffed Plantains	
<b>Molletes de pan</b>	6.00
<b>Helado</b>	5.00
Vanilla, chocolate.	

## Side dishes

<b>Arroz</b>	3.00
rice	
<b>Yucca</b>	4.00
<b>Plantanos</b>	4.00
Plantains	
<b>Frijoles</b>	3.00
Beans	