

Palapa Bar

AT LAS VERANDAS

STARTERS

Guacamole & House-Made Tortilla Chips (vegetarian)	\$10
<i>Freshly prepared guacamole with avocado, pico de gallo, and tomatillo green sauce, served with crispy house-made tortilla chips.</i>	
Ceviche (spicy)	\$22
<i>Poached shrimp marinated in vibrant leche de tigre, finished with fresh red onions and crispy cassava chips.</i>	
Coconut-Crusted Shrimp	\$18
<i>Golden coconut-crusted shrimp served with our house tartar sauce and French fries.</i>	
Crispy Chicken Wings (spicy)	\$16
<i>Golden crispy wings tossed in your choice of Buffalo or BBQ sauce, served with fresh carrot and celery sticks and house ranch dressing.</i>	

SOUP & SALAD

Caribbean Seafood Marinera	\$22
<i>A rich seafood broth infused with coconut milk, featuring tender conch, shrimp, and crispy fried fish. Served with yuca and golden tostones for an authentic Caribbean experience.</i>	
Mediterranean Greek Salad (vegetarian)	\$18
<i>Crisp cucumber, cherry tomatoes, sweet bell peppers, and green olives tossed with creamy feta cheese and golden croutons, finished with our house vinaigrette of extra virgin olive oil, honey, and oregano.</i>	

HANDHELDS

Club Sandwich	\$18
<i>Toasted artisan bread layered with grilled chicken breast, Virginia ham, melted cheddar cheese, crisp lettuce, fresh tomato, and sliced onion, finished with our signature house Golf sauce.</i>	
Las Verandas Burger	\$20
<i>A juicy 6 oz. Angus beef patty served on a freshly baked brioche bun with crispy bacon, melted American cheese, pickles, lettuce, and tomato. Served with house-cut fries.</i>	

TACOS

Birria Tacos	\$18
<i>Slow-braised tender beef cooked in a rich blend of traditional Mexican spices, served in crispy corn tortillas with melted cheese, fresh cilantro, and pickled onions. Accompanied by a flavorful consommé for dipping.</i>	
Grilled Octopus Tacos (spicy)	\$23
<i>Sous-vide octopus finished on the grill for a tender, smoky char, served on house-made corn tortillas with fresh guacamole, charred Pepper Jack cheese, sweet chili sauce, and pickled onions.</i>	

MAIN COURSES

Ribeye Steak — 12 oz.	\$33
<i>Grilled to perfection and paired with slow-roasted tomato, broccoli, creamy Parmesan mashed potatoes, and bold spicy chimichurri.</i>	
Tenderloin Steak — 8 oz.	\$26
<i>Premium beef tenderloin served with roasted potatoes and finished with a rich, creamy mushroom sauce.</i>	
Grilled Chicken Breast	\$18
<i>Tender chicken breast grilled to perfection for a delicate smoky char. Served with mashed potatoes, fresh Greek salad, and rich Parmesan cream sauce.</i>	
Grilled Salmon (spicy)	\$27
<i>Perfectly grilled salmon fillet served with creamy mashed potatoes, sautéed seasonal vegetables, pineapple pico de gallo, and sweet chili glaze.</i>	
Caribbean-Style Whole Fried Snapper	\$25
<i>Whole snapper fried to golden perfection, served with traditional rice and beans, crispy plantain slices, and tangy pickled onions.</i>	
Shrimp Scampi (spicy)	\$23
<i>Fettuccine tossed with sautéed shrimp in a garlic butter and white wine sauce, finished with fresh parsley and a touch of red pepper flakes.</i>	
Chicken Fettuccine Alfredo	\$18
<i>Homemade fettuccine tossed in a silky Parmesan cream sauce, topped with tender grilled chicken breast and finished with freshly cracked black pepper.</i>	

PIZZAS

Margherita Pizza (vegetarian)	\$16
<i>Hand-stretched artisan dough topped with tomato sauce, fresh mozzarella, and basil, finished with extra virgin olive oil.</i>	
Pepperoni Pizza (spicy)	\$18
<i>Hand-stretched artisan dough topped with rich Pomodoro sauce, premium pepperoni, and melted mozzarella cheese.</i>	
Meat Lovers Pizza	\$20
<i>Neapolitan dough topped with a savory medley of premium meats — crispy bacon, salami, pepperoni, smoked ham, and bold Honduran chorizo — complemented by sweet bell peppers and red onions, mozzarella cheese.</i>	

DESSERTS

Classic Lemon Pie (vegetarian)	\$5
<i>Smooth, tangy lemon custard set on a buttery crust and finished with a light, delicate topping.</i>	
Coconut Flan (vegetarian)	\$5
<i>Silky coconut flan topped with toasted coconut and finished with a luscious dulce de leche drizzle.</i>	

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DRINKS

— SOFT DRINKS & REFRESHERS —

Strawberry Lemonade	\$4
Mint Lemonade	\$4
Coconut Lemonade	\$4
Sodas	\$3
Water	\$3
San Pellegrino 100 ml	\$10

— MOCKTAILS —

Sandía Splash	\$5
Pine & Herb	\$5
Virgin Island	\$5

— SIGNATURE COCKTAILS —

Palapa Margarita	\$13
Hibiscus Dream	\$14
Carajillo	\$14
Tropical Smoke	\$13
Tropical Mezcalita	\$13
Zacapa Sour	\$15
Ginger Mojito	\$13

— CLASSIC COCKTAILS —

Bloody Mary	\$8
Classic Mojito	\$8
Classic Margarita	\$10
Strawberry Daiquiri	\$8
Piña Colada	\$10
Aperol Spritz	\$12
Mimosa	\$8
Martini Dry	\$8
Red Sangria	\$10
White Sangria	\$10

— BEER & WINE —

Local Beer	\$4
Imported Beer	\$5
Craft Beer	\$6
House Wine	\$8

— RUM —

Flor de Caña 12	\$9
Flor de Caña 18	\$12
Zacapa 23 Años	\$12
Zacapa XO	\$18

— TEQUILA —

1800 Reposado	\$15
1800 Cristalino Añejo	\$14
1800 Blanco	\$12
Don Julio Reposado	\$15
Don Julio Blanco	\$13
Don Julio 70	\$18
Patrón Silver	\$12
Patrón Reposado	\$12

— VODKA —

Grey Goose	\$9
Absolut	\$6
Tito's	\$6

— GIN —

Bombay	\$9
Tanqueray	\$12
Hendrick's	\$14

— WHISKY —

Macallan Quest	\$18
JW Double Black	\$10
JW Black Label	\$9
Chivas Regal 18	\$15
Chivas Regal 12	\$9
Buchanan's 12	\$12
Buchanan's 18	\$15

— DIGESTIVES —

Amaretto Disaronno	\$9
Limoncello	\$8
Kahlúa	\$6
Gifiti by RGF	\$10
Baileys	\$6

— HOT DRINKS —

Americano	\$3
Latte	\$5
Cappuccino	\$4
Espresso Single	\$2
Matcha Latte	\$9
Mango Matcha	\$12
Coconut Matcha	\$11
Tiramisu Latte	\$10
Coconut Latte	\$10
White Mocha	\$10
Dark Mocha	\$10
Caramel Latte	\$7
Personalized Picture Coffee	\$11

— MILKSHAKES & BOBA —

Nutella Milkshake	\$10
Snickers Milkshake	\$10
Matcha Banana	\$10
Strawberry Boba Tea	\$9
Mango Boba Tea	\$9