

Signature COCKTAILS
By Micky Wum

E-GO 16

Let go the phantom that whispers loudly
but achieves little
Ketel One Peach & Orange blossoms
Mezcal - Watermelon Shrub – Lima – Sugar
Bitter Passion Orange

THE CUBAN CIGAR 16

Rolled by hand on the thigh of a mulatta Bulleit Bourbon - Cinnamon - Orange Bitters Chocolate Bitter - Smoked in Hickory Wood

ALWAYS 14

...I would find you in any lifetime

Tanqueray Gin or Tequila

Elderflower liquor

Fresh Basil & Cucumber - Fresh lime juice

THE SAGE 16

You can bring a horse to the water
But you cannot make it scuba dive
Zacapa 23 Rum – Sage Leaves
fresh Lime Juice – Exotic purée of Mango &
Star fruit – Green tea float

UPRISE 14

For those who prefer their spirits with a side of rebellion: Never, never, never give up 400 Conejos Mezcal – Ancho Reyes Liquor Mango Jam – fresh Lime juice – Guava Juice Celery shrub – Basil leave Pineapple foam

ORIENTAL SWAG 14

Turning heads without trying
Ketel One botanical Cucumber with Mint
Wasabi-Matcha Syrup – Arancello
Fresh Lime Juice
(perfect with your sushi)



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WORLD CLASS

Late Wight on the Rock

DAIQUIRI 12
COSMOPOLITAN 12
MOSCOW MULE 12
PASSION MARTINI 12
ESPERESSO MARTINI 12
MARGARITA 12

indess MOCKTAILS 12

PINK

Keep your face to the sunshine, So you can never see a shadow Passion fruit purée – Coconut Milk Strawberry purée – Passion fruit juice Guava juice – Pineapple & lime juice

DA VINCI

Simplicity is the ultimate sophistication Pink Pepper syrup – Watermelon shrub Basil leaves - Ginger ale- Fresh Lime Juice

NAPOLEON

Don't wait. The time will never be 'just' right
Lime juice – Sugar syrup – Apple juice
Mint leaves & Gingerbeer

Bottle Service

Casamigos Tequila		Don Julio Tequila	
Blanco	150	Blanco	160
Reposado	180	Reposado	200
Añejo	200	Añejo	230
		1942	350
KETEL ONE 1L			120
KETEL ONE BOTANIC .75L			120
TANQUERY 1L			120
TANQUERAY 10 1L			180
JW BLACK LABEL 1L			130
JW BLUE LABEL 1L			400
APPELTON 12 .75L			280
MOUNT GAY GOLD 1 L			120
PLANTATION 3 STAR 1L			120
ZACAPA XO .70L			300





To our dear Quests,

After Irma's total destruction, we embarked on rebuilding Palapa.

Together, as a family.

We had very little money but a lot of crazy ideas.

It was hard and challenging work and at times we felt like giving up. But so far, love & laughter have always pulled us through.

Everything you see around you is built by us. We became carpenters, painters & plumbers. We re-used, re-purposed & recycled and these became the foundation of our philosophy.

You might be sitting at a table built from our fallen palm trees or looking in a mirror we rescued from the debris.

We hope that 2024 will bring us a new Palapa but until then...

it is our deepest wish that you will feel welcome here and truly at home; just like we do.

Together with our fantastic team we invite you to experience Palapa.

Built with love for all your senses.

#PalapaHiddenOasis

with love always, Barbara,

Review us ON TRIPADVISOR!





WORLD CLASS

DRAGON ROLL 23

avocado, cream cheese, mango, shrimp tempura topped with spicy surimi crab

SPICY SALMON 21

Salmon, avocado, topped with torched salmon, baked surimi crab, Jalapeños, Black Tobico

Drink the Oriental Swag Cocktail with your sushi

OH SO COCO 14

Masterfully braided & delectable coconut shrimp & burnt orange marmalade

SPEC-TACO-LAR TACOS 19

Steak Tacos OR Shrimp Tacos, arriving with all the good stuff

THE WORLD IS YOUR LOBSTER 15

Amazing lobster cakes with Chipotle Mayo

BLACK MAGIC TRUFFLE BRIE 19

Toast | Mascarpone | Truffle | Honey

STEAK SKEWER 18

Grilled steak skewer marinated in ajo amarillo

CALAMARI BLISS 14

Lightly flowered Calamari with the inevitable tartar sauce

QUESADILLAS 15

Tortilla with a lot of cheese Salsa & guac

15% Service Fee