

# PALAPA



*To our dear Guests,*

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.

*with love always, Barbara,*

FOLLOW US  
#palapahiddenoasis

*Happy?*

REVIEW US ON TRIPADVISOR!!!

*Memorabilia*



# MENU

*Executive Chef Shane Huggins*

## *Palapa* APPETIZERS

*...as a shared feast or solo indulgence...*

### CHEF'S SALMON TIRADITO 24

A spectacular and exquisite Peruvian dish of thinly sliced beetroot-cured fresh salmon, a passion fruit leche de tigre, creamy avocado & crisp cucumber  
*(Contains hints of soy & sesame)*

### CLASSIC CAESAR 16

A timeless classic: hearts of Romaine lettuce, crumbled bacon, egg, capers, Parmesan shavings and a creamy Caesar dressing. With chicken 21, shrimp 24  
*(Contains Dairy)*

### GRASS-FED BEEF CARPACCIO 18

Thinly sliced incredibly tender grass-fed raw tenderloin with an elegant parmesan white truffle cream, mesclun salad and balsamic glaze  
*(Contains dairy)*

### CEVICHE MIXTO 19

Fresh seabass and 10-hour sous vide octopus delicately marinated with cilantro, citrus pearls, pomegranate, and 'cooked' in Salsa Aji Amarillo. Topped with crispy Yuka Chips

### BLACK TRUFFLE BRIE 19

Velvety richness of French brie generously filled with mascarpone and black truffle, a drizzle of organic honey and served with crisp toast  
*(Contains Dairy & Gluten on the side)*

### TERRINE DE FOIE GRAS 21

Sous vide Grand Marnier infused Mi-cuit de foie gras brioche, delicate mango veil with poppy seed  
*(Contains Gluten on the side)*

### LOBSTER CAKES 19

Delicate 'croquette' cakes, filled with succulent lobster and vibrant veggies, delicately rolled in crispy panko. Served with a tantalizing chipotle mayonnaise  
*(Contains Gluten on the side)*

### VEGAN HARMONY 16

A vibrant mix of fresh spinach, broccoli florets, sweet cherry tomatoes, cucumber, pickled onions, creamy & delicate fennel. Topped with crunchy pumpkin seeds and drizzled with a light champagne vinaigrette

## *amazing* SUSHI

### DRAGON ROLL 23

avocado, cream cheese, mango, shrimp tempura topped with spicy surimi crab  
*(Contains Gluten & Dairy)*

*15% service fees*

# MENU

*Executive Chef Shane Huggins*

## *Rack* OF LAMB

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Herb-marinated grilled rack of lamb accompanied by a luxurious truffle mash potato, sauce Bordelaise and served with sautéed seasonal vegetables

## *Fish* & SEAFOOD

### LOBSTER THERMIDOR 49

Caribbean 7oz (200gr) lobster tail with a sautéed tomato & mushroom saffron sauce gratin & mash potato's  
(Contains Dairy & Shellfish)

### TAGLIATELLE DEL MAR 38

Fresh Tagliatelle pasta topped with half a lobster tail in a creamy sundried tomato butter sauce filled with Shrimp, Squid, Clams, Octopus, Mussels & Scallops  
(Contains Dairy & Shellfish)

### LINGUINE VONGOLE 28

Clams & shrimp tossed with linguine in a scampi butter sauce with cherry tomatoes  
(Contains Gluten & Dairy)

### SEA-BASS FILLET 35

Beautiful European white fish in a delicate passionfruit beurre blanc sauce, lemongrass Basmati rice & sautéed seasonal vegetables  
(Contains Gluten & Dairy)

### SALMON 34

Chilean Salmon in a intricate basil beurre blanc sauce, potato purée, with sautéed spinach & mushrooms  
(Contains Dairy)

### SOUS VIDE OCTOPUS 37

An incredible slow cooked sous-vide octopus on a bed of sautéed seasonal vegetables, pomegranate chimichurri and creamy Potato Purée

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## *simply* STEAKS

*We simply love steak and despite soaring meat prices, we persist in sourcing the highest quality. All steaks come with sautéed seasonal vegetables.*

Certified Angus Beef  
HANGER STEAK

*grain-fed leaner beef & lots of flavor*  
280gr | 10oz | \$34

Prime USDA Choice  
RIB-EYE

*tender & juicy with marbling*  
280gr | 10oz | \$39

Prime USDA Choice  
TENDERLOIN

*melt-in-the-mouth, & fat free*  
Or

Prime New Zealand  
TENDERLOIN

*melt-in-the-mouth, grass-fed & hormone and fat free*  
220gr | 8oz | \$44

## SAUCES & SIDES

Cognac-Peppercorn 5  
Morel Mushroom 5  
Champagne Truffle 5  
Pomegranate Chimichurri 5

Hand-cut fries 5  
Parmesan-truffle fries 8  
Truffle Potato purée 8  
Sautéed seasonal vegetables 8

## *special* STEAKS

STEAK 'AU POIVRE' 39

Grilled hanger steak (220gr | 8oz) sautéed in a creamy cognac pepper sauce, hand cut fries and a fresh garden salad drizzled with a Champagne citrus vinaigrette

SURF & TURF 46

Grilled tenderloin (180gr | 6.5 z), topped with 3 shrimp sautéed in a champagne truffle sauce, mashed potatoes and sautéed vegetables  
With half a lobster tail instead add 27

*To share*

THE CALVARY 121

Grilled tenderloin 180gr | 6.5 oz  
Rib-Eye 280gr | 10oz  
Hanger Steak 280gr | 10oz  
sautéed vegetables, 2 sauces & 2 sides

15% Service Fee