



Let's Get Social

@thepalomaresort

@sol.y.sombra.restaurant



Lunch

SANDWICHES/ WRAPS

Grilled Romesco Chicken Club

House-made ciabatta bread with spring mixed greens, heirloom tomato, chef's selection cheese, and house-made Romesco sauce
\$14

Paloma Piadina

Pepperoni or serrano ham with Manchego or mozzarella cheese, arugula, heirloom tomatoes, on house-made ciabatta bread
\$16

Paloma Sliders

Two grass-fed beef sliders topped with caramelized bacon pieces, sliced Manchego cheese, diced sweet onion, and red pepper saffron aioli
\$14

Chicken Caesar Wrap

Caesar salad wrapped in a spinach tortilla with two hand-breaded chicken tenders
\$14

Spanish Chicken Wrap

Mixed greens, choice of hand-breaded or grilled chicken tenders, bacon, Manchego cheese, and red pepper saffron aioli in a sun-dried tomato wrap
\$14

CHILLED / SALADS

Citric Yuzu Salad

Local mixed greens with yuzu vinaigrette, Marcona almonds, oranges, and sliced avocado
\$14

Caesar Salad

Romaine with garlic herbed croutons and Manchego cheese
\$14

Summer Salad

Mixed greens with assorted fresh fruit, feta cheese, and house-made vinaigrette
\$14

+ Add chicken - \$8

+ Add shrimp - \$9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PIZZA

House-Made Pizza

Choice of Pepperoni or Serrano Ham, Mozzarella, and house-made marinara sauce available on regular dough and corn flour dough

\$17

Garden

Local vegetables, feta cheese, and house-made glaze available on regular dough and corn flour dough

\$16

Margherita

Spinach, mozzarella cheese, and house-made marinara sauce available on regular dough and corn flour dough

\$16

CRAFTED FRIES

Manchego Truffle Fries

House-cut French fries with chives, Manchego cheese, and truffle oil

\$12

Blue Cheese Serrano Fries

House-cut French fries with Serrano ham, Cabrales cheese, and chives

\$15

Vegan Options

Garden Pizza

Local vegetables, house-made glaze with plant based cheese on corn flour dough

\$14

Garden Quesadilla

Zucchini, corn, heirloom tomatoes, and vegan cheese

\$16

Vegan Sliders

Mushroom, beet, and black bean patties with house-made red pepper sweet and sour sauce, lettuce, heirloom tomato, and sliced sweet onion

\$16

Veggie Tempura

Hand-breaded Chef's choice vegetables with red pepper sweet and sour sauce

\$14

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Tapas

Calamardo Frito (Fried Calamari)

Hand-breaded calamari tubes and tentacles with Aleppo pepper flakes, smoked paprika, grilled lemon slice, and tarragon aioli

\$18

Pan con Tomate (Tomato Bread)

Grated heirloom tomatoes, olive oil, chili oil, sal de Anana on toasted and grilled house-made ciabatta bread

\$10

Papas Bravas Espanolas (Spanish Style Potatoes)

Potatoes with chives, sal de Anana, house-made salsa brava, and lemon yogurt aioli

\$12

Aceitunas

(Spanish Olive Mix)

Gordal, Manzanilla, Kalamata, Empeltre, and Arbequina olives

\$8

Chicken Tenders

Five hand-breaded chicken tenders

\$14

Crudit 

House-made crostinis with olive tapenade, hummus, romesco, Marcona almonds, and assorted vegetables for dipping (cucumber, yellow bell pepper, celery, carrots)

\$14

Kid's Menu

Cheese Quesadilla and Fries

Add Chicken - \$5

\$12

Cheeseburger Sliders and Fries

\$12

Hand-Breaded Chicken Tenders and Fries

\$12

French Fries

\$8

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Happy Hour

Served Wednesday – Saturday

not applicable during live entertainment

3:00 pm – 5:00 pm

Grilled Romesco Chicken Club

House-made ciabatta bread with spring mixed greens, heirloom tomato, chef's selection cheese, and house-made Romesco sauce

\$11

Caesar Salad

Romaine with garlic herbed croutons and Manchego cheese

\$11

Manchego Truffle Fries

House-cut French fries with chives, Manchego cheese, and truffle oil

\$10



Happy Hour

Served Wednesday – Saturday

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3:00 pm – 5:00 pm

Classic Cocktails

Margarita

Tequila blanco, Orange, Agave, Lime

\$8

Paloma

Tequila Blanco, Lime, Grapefruit, Squirr

\$7

Mojito

White rum, Mint, Lime, Sugar, Soda Water

\$8

Old Fashioned

Bourbon, Sugar cube, Angostura bitters, orange peel

\$8

Well Drinks

Well spirit and choice of tonic, soda, coke, diet coke,
sprite

\$8

Wines

La Cuadrilla Red Blend

\$9

Foxglove Chardonnay

\$9

Beers

Light Pilsner

\$5

IPA

Offshoot Hazy Ipa

\$7

Almanac

Kolsch

\$8

Lager

Bad Hombre, Estrella Galicia

\$5



Cocktails

The Paloma Clásica

Tequila, Grapefruit Juice, Lime Juice, Tajin
\$7

Spicy Margarita

Blanco Tequila, Ancho Reyes Verde, Agave
\$15

Agua De Valencia

Gin, Vodka, Orange Juice, Campo Viejo Cava
\$15

Kalimotxo

Tempranillo, Cola, Lemon Juice
\$15

Negroni en Llamas

Mezcal, Campari, Pineapple Habanero, Orange Bitters
\$15

Sombrero Purpura

Gin, St. Germaine, Lavender Bitters, Lemon Juice
\$15

Red or White Sangria

Spanish Wines, Seasonal Fruits
\$12

Cheetah Print

Redemption Bourbon, Dry Curacao, Pineapple Juice, Campo
Viejo Cava
\$15

Espresso Martini

Vodka, Frangelico,
Coachella Valley Espresso
\$15

Passionfruit Spritz

Cynar, Cinzano Prosecco, Passionfruit
\$15

Aperol Spritz

Cinzano prosecco, Aperol, Club Soda
\$15

Let's Party

Join us on Saturday's 12-4pm,
for live music featuring
DJ Andres!

Poca Sombra Experience
This prix-fixe dinner takes
place in our private speakeasy,
Poca Sombra.

**& More On Our
Events Calendar**

