



Let's Get Social

[@thepalomaresort](#)

[@sol.y.sombra.restaurant](#)



Breakfast

Served Daily 8:00 am – 11:00 am

BREAKFAST SANDWICHES & MORE

Monte Cristo Croissant

Berry Jam, Queso Filadelfia, Tavern Ham, Manchego Cheese
\$15

Baked Croissant Sandwich

Scrambled Egg, Manchego, Maple Glazed Guanciale
\$14

Honey Mustard Glaze Croissant

Tavern Ham, Manchego, Almonds
\$13

Breakfast on a Croissant

Scrambled Egg, Manchego, Bacon, Arugula
\$15

Overnight Oats

Fresh Berries, Almonds, Coconut Shavings, Golden Raisins, Blue
Agave Honey
\$15

Egg White Wrap

Egg Whites, Feta, Spinach, Romesco Sauce
\$15

PASTRIES

Croissant \$5

Almond Croissant \$5

Honey Mustard Glaze Croissant \$5

Pan De Chocolate

\$4

Blueberry Muffin

\$4

BREAKFAST BEVERAGES

Mimosa \$7

Bloody Mary \$7

Champagne \$7

See More Offerings On Our Cocktail Menu

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



Lunch

Served Daily 11:00 am – 3:00 pm

SANDWICHES/WRAPS

Manchego Beef Sliders

Brioche Buns, Heirloom Tomatoes, Paprika Alioli, Little Gem Lettuce
\$16

Turkey Greek Sliders

Brioche Buns, Greek Yogurt Spread, Feta Cheese, Piquillo Peppers, Little Gem Lettuce
\$14

Grilled Chicken Romesco Club Sandwich

Ciabatta Bread, Little Gem Lettuce, Heirloom Tomato, Brie Cheese, Romesco
\$14

Spanish Chicken Wrap

Sunried Tomato Wrap, Bacon, Manchego Cheese, Spinach, Saffron Chile Alioli
\$12

CHILLED / SALADS

Citric Yuzu Salad

Local Mixed Greens, Yuzu Vinaigrette, Marcona Almonds, Oranges, Avocado
\$14

Cesar Salad

Romaine, Garlic Herbed Croutons, Manchego Cheese
\$14

++ Shrimp \$9

++ Salmon \$14

CRAFTED FRIES

Manchego Truffle Fries

Chives, Manchego, Truffle Oil
\$12

Blue Cheese Serrano Fries

Serrano Ham, Cabrales Cheese, Chives
\$15

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Tapas

Calamardo Frito

(Fried Calamari)

Calamari Tubes, Tentacles, Pepper Flakes,
Smoked Paprika, Lemon, Tarragon Alioli

\$18

Pan con Tomate

(Tomato Bread)

Grated Heirloom Tomatoes, Olive Oil, Chili
Oil, Micro Greens, Sal de Anana, Sourdough

VG DF

\$10

Pasteles De Cangrejo

(Lumpy Crab Cakes)

3 Crab Cakes, Green Apple Root Puree,
Hazelnuts, Friese Salad, Finishing Oil GF

\$20

Pimentones de Patron Salteados (Blistered Padron Peppers)

Pimientos Chiles, Olive oil, Sal de Anana,
Lemon

\$15

Elote estilo Español

(Spanish Style Corn)

Whole Corn, Manchego Cheese, Paprika,
Cayenne, Alioli, Parsley

\$13

Aceitunas

(Spanish Olive Mix)

Gordal, Manzanilla, Kalamata, Empeltre and
Arbequina Olives

\$8

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Happy Hour

Served Wednesday – Saturday

4:00 pm – 6:00 pm

Tablita Española

(Cheese and meat board)

Chefs' choice of meat and cheese

\$14

Patatas Fritas de Sherry

(Sherry Vinegar House Chips)

Dehydrated Sherry Vinegar, Sal de Anana

\$8

Tostada de Serrano

(Serrano Bread)

Pan Cristalino, Manchego Cheese, Orange compote

\$8

Grilled Chicken Romesco Club Sandwich

Ciabatta Bread, Little Gem Lettuce, Heirloom

Tomato, Brie Cheese, Romesco

\$11

Cesar Salad

Romaine, Garlic Herbed Croutons, Manchego

Cheese

\$11

Manchego Truffle Fries

Chives, Manchego, Truffle Oil

\$10



Happy Hour

Served Wednesday – Saturday

4:00 pm – 6:00 pm

Classic Cocktails

Margarita

Tequila blanco, Orange, Agave, Lime

\$8

Paloma

Tequila Blanco, Lime, Grapefruit, Squirt

\$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

Michelob Ultra

\$5

IPA

Offshoot Hazy Ipa

\$7

White Ale

Einstök

\$6

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

**Paella Perfection
Book Your Private Cooking
Class with Chef Daniel.**

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

**DJ Modgirl Pool Party
Every Saturday from 12-4PM!
Come for the chill pool & stay
for surprise happy hour!**

**& More On Our
Events Calendar**

