

THIS MENU IS OFFERED AS A COURTESY TO OUR WELCOMED CELIAC GUESTS. EVERY EFFORT HAS BEEN MADE TO IDENTIFY AND PREPARE THESE ITEMS WITHOUT GLUTEN, BUT IT IS EACH GUEST'S RESPONSIBILITY TO ENSURE SUCH. IN ADDITION, IT IS EACH GUEST'S OBLIGATION TO IDENTIFY THEMSELVES TO THEIR WAITER AS BEING A CELIAC, AND TO ALSO SPECIFICALLY MODIFY EACH OFFERING AS INDICATED. ALSO, PLEASE BE AWARE THAT THE HOUSE SPANISH RICE, TOSTADAS & TORTILLAS ARE NOT CELIAC FRIENDLY.

~ CANTINA ~

REDBRIDGE LAGER \$ 3.00  
THE HEIGHTS MARGARITA \$ 9.50  
THE VIP MARGARITA \$ 9.50

~ ANTOJITOS ~

**COCKTAIL DE CAMARÓN** (F)(C)(S) \$ 10.95  
Fresh shrimp and pico de gallo mixed in a tangy red sauce, with just a hint of spice. This recipe is steeped in Mexican tradition from the beautiful coasts of Veracruz.  
*Ask for celiac tostadas.*

**CEVICHE DEL MAR** (F)(C)(S) \$ 9.95  
Fresh cooked fish, with avocado, cilantro, onion and tomato in a light lime and olive oil-based marinade. *Ask for celiac tostadas.*

**ENSALADA DE GUACAMOLE**  
Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing.  
*Ask for Celiac tostados.*  
SMALL \$ 5.75 LARGE \$ 6.95

**GUACAMOLE Y CELIAC TOSTADAS** \$ 5.95  
*Ask for Celiac tostados.*

**PALOMA BLANCA'S  
PRIVATE DINING ROOMS  
SALÓN EL JARDÍN & SALÓN LA FUENTE**  
BUSINESS MEETINGS, REHEARSAL DINNERS,  
REUNIONS OR PARTIES FOR GROUPS UP TO 100.  
210.822.6151

**ENTREES WITH LOWER:**  
(F) SATURATED FAT (C) CARBOHYDRATES (S) SODIUM  
GRILLED VEGETABLES MAY BE SUBSTITUTED FOR RICE AND BEANS. SPECIFIC NUTRITIONAL INFORMATION ON MANY ITEMS NOW AVAILABLE AT HOST STAND.

~ SOPAS, ENSALADAS Y MÁS ~

**CREAM LÍGERA POBLANA**  
A delicious light cream of chile poblano enhanced with flavorful golden corn. *Delete sour cream.*  
BOWL \$ 7.95 CUP \$ 5.95

**CALDO TLALPEÑO**  
*Spicy!* Chicken soup garnished with tomato, cilantro and fresh avocado in our savory chicken broth. *Delete tortilla strips.*  
BOWL \$ 8.95 CUP \$ 6.95

**POZOLE** (F)(C)(S)  
Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side.  
BOWL \$ 8.95 CUP \$ 6.95

**SOPA DE TORTILLA**  
Queso monterrey, avocado and cilantro in our savory chicken broth. *Delete tortilla strips.*  
BOWL \$ 7.95 CUP \$ 5.95

**CALDITO DE POLLO**  
Diced chicken breast with cilantro, avocado, potatoes and rice in our savory chicken broth.  
BOWL \$ 8.95 CUP \$ 6.95

**ENSALADA CHAVELITA** \$17.95  
Two ripe avocado halves filled with shrimp, corn, red pepper, chile serrano and chopped cilantro on a bed of hearts of romaine lettuce, with tomato wedges and chopped green onion. Served with a light avocado dressing.

**JR. ENSALADA BROOKE** \$ 6.95  
A bed of crisp iceberg lettuce with grilled chicken, tomato, grilled onion, bell pepper and topped with a light sprinkling of queso monterrey. Served with our cilantro dressing on the side.

**JR. CHICKEN ENSALADA ESMERALDA** (F)(C)(S) \$ 7.95  
A blend of crisp iceberg, romaine and spinach lettuces mixed with grilled chicken, red onion, rajas poblanas and queso fresco tossed in our cilantro dressing. *Delete tortilla strips.*

# CELIAC LUNCH SPECIALS

SERVED 11 AM - 3 PM, MONDAY THROUGH FRIDAY

*The following served (unless noted) with poblano corn white rice, borracho (whole) beans and celiac corn tortillas.*

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## ~ ENCHILADAS DE LA CASA ~

### MEXICANAS

Two chicken enchiladas covered in our *Salsa Mexicana* and topped with queso fresco.

*Substitute poblano corn white rice for Spanish rice.*

**\$ 7.75**

### VERDES (F)(C)

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso monterrey. Served with guacamole.

*Substitute poblano corn white rice for Spanish rice and delete sour cream on enchilada.*

**\$ 8.25**

## ~ ESPECIALIDADES DE POLLO ~

### POLLO CILANTRO

Grilled chicken breast covered in our signature *Crema Cilantro*. *Substitute poblano corn white rice for Spanish rice.*

**\$ 7.95**

### POLLO ASADO (F)(C)

Grilled chicken breast served on a sizzling comal and covered with fresh mushrooms, poblano pepper and onion.

*Substitute poblano corn white rice for Spanish rice.*

**\$ 7.95**

### POLLO CHIPOTLE

Grilled chicken breast covered in our signature *Crema Chipotle*.

*Substitute poblano corn white rice for Spanish rice.*

**\$ 7.95**

## ~ ESPECIALIDADES DE PALOMA BLANCA ~

### FAJITAS DE POLLO A LA PARRILLA

Chicken fajitas served on a hot comal with grilled onion, bell pepper, guacamole and pico de gallo. *Substitute celiac tortillas for house tortillas and poblano corn white rice for Spanish rice.*

**\$ 8.50**

### TACOS DE PESCADO (F)(C)(S)

Grilled fresh strips of Talapia in two tortillas, topped with fresh cabbage, sliced avocado, tomato, onion and a spicy *Salsa de Mango y Habanero*. *Substitute soft (not fried) celiac tortillas for fried house tortillas and poblano corn white rice for Spanish rice.*

**\$ 13.95**

### HUACHINANGO DE LA CASA (F)(C)

Fresh grilled filet of red snapper topped with your choice of our *Signature Crema Cilantro*, *Crema Chipotle* or *Salsa Veracruz* (onion, green pepper, tomato and capers). Served with poblano corn white rice and *Ensalada Esmeralda*. *Delete tortilla strips in the Ensalada Esmeralda.*

**\$19.95**

### TACOS DE CAMARÓN

Grilled fresh shrimp in two tortillas, topped with fresh cabbage, sliced avocado, tomato, onion and *Crema Chipotle*. *Substitute soft (not fried) celiac tortillas for fried house tortillas and poblano corn white rice for Spanish rice.*

**\$ 15.95**

### VEGETAL CHILE RELLENO (F)(C)

Baked poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso monterrey. *Substitute poblano corn white rice for Spanish rice and Salsa Ranchera for Salsa Española.*

**\$ 7.95**

### PUNTAS DE PUERCO (F)(C)(S)

*Spicy!* Lean, marinated pork served with roasted garlic and covered in our *Salsa Chile Chipotle*. *Substitute poblano corn white rice for Spanish rice.*

**\$ 8.25**

## ~ A LA CARTA ~

Enchilada Verde (cheese or chicken)

**\$3.25**

Jalapeños

**\$1.95**

Poblano corn white rice

**\$2.95**

Guacamole

**\$2.95**

Tamal (no gravy)

**\$2.50**

Pico de gallo

**\$1.95**

Beans (borracho or refried)

**\$2.50**

Grilled vegetables

**\$2.95**

Celiac tortilla

**\$0.30**

## ~ POSTRE ~

FLAN

**\$ 6.50**

VANILLA ICE CREAM

**\$ 2.50**

# CELIAC DINNER MENU

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## ~ PLATOS FUERTES ~

THE FOLLOWING SERVED (UNLESS NOTED) WITH RICE, BORRACHO (WHOLE) BEANS AND TORTILLAS.

### ~ ENCHILADAS DE LA CASA ~

#### DIVORCIADAS

Two irreconcilable chicken enchiladas, one covered with *Salsa Verde* and one with *Salsa Ranchera*.  
Substitute poblano corn white rice for Spanish rice.  
**\$ 10.95**

#### SAN MIGUEL

Mushrooms in *Salsa Guajillo* covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda.  
Delete tortilla strips in the Ensalada Esmeralda.  
**\$ 10.95**

#### VERDES <sup>F</sup><sup>C</sup>

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce melted queso monterrey, covered with sour cream.  
Served with guacamole.  
Substitute poblano corn white rice for Spanish rice and delete sour cream on enchilada.  
**\$ 10.95**

### ~ ESPECIALIDADES DE POLLO ~

#### POLLO <sup>F</sup><sup>C</sup> ASADO

Grilled chicken breast served on a sizzling comal and covered with fresh mushrooms, poblano pepper and onion.  
Substitute poblano corn white rice for Spanish rice.  
**\$13.95**

#### POLLO AL CILANTRO O CHIPOTLE

Grilled chicken breast covered in our signature *Crema Cilantro* or *Crema Chipotle*.  
Can't decide? Try half and half!  
Substitute poblano corn white rice for Spanish rice.  
**\$13.95**

#### POLLO GUAJILLO

Grilled chicken breast covered with mushrooms in our *Salsa Guajillo*.  
Served with poblano corn white rice and Ensalada Esmeralda.  
Delete tortilla strips in the Ensalada Esmeralda.  
**\$13.95**

### ~ CHILES RELLENOS ~

#### CHILE RELLENO DE CAMARÓN

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions and corn, topped with sour cream and queso monterrey. Baked, and served with poblano corn white rice and Ensalada Esmeralda.  
Delete tortilla strips in the Ensalada Esmeralda and sour cream topping on chile.  
**\$ 17.95**

#### VEGETAL <sup>F</sup><sup>C</sup>

Baked poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso monterrey.  
Substitute poblano corn white rice for Spanish rice and *Salsa Ranchera* for *Salsa Española*.  
**\$ 12.95**

### ~ ESPECIALIDADES DE PALOMA BLANCA ~

#### CARNE ASADA TAMPIQUEÑA

A flavorful, grilled 10 oz. ribeye steak served with guacamole and pico de gallo.  
ADD 4 SHRIMP AL CHIPOTLE **\$24.50**  
Substitute *Salsa Ranchera* for gravy on enchilada and substitute poblano corn white rice for Spanish rice.  
<sup>F</sup><sup>C</sup><sup>S</sup>

#### TACOS DE CAMARÓN

Grilled fresh shrimp in two celiac tortillas topped with fresh cabbage, sliced avocado, tomato, onion and *Crema Chipotle*.  
Substitute soft (not fried) celiac tortillas for fried house tortillas and poblano corn white rice for Spanish rice.  
**\$15.95**

#### PUNTAS DE PUERCO

*Spicy!* Lean, marinated pork served with roasted garlic and covered in our *Salsa Chile Chipotle*.  
Substitute poblano corn white rice for Spanish rice.  
<sup>F</sup><sup>C</sup><sup>S</sup>

#### TACOS DE PESCADO <sup>F</sup><sup>C</sup><sup>S</sup>

Grilled fresh strips of Talapia in two celiac tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a spicy *Salsa de Mango y Habanero*.  
Substitute soft (not fried) celiac tortillas for fried house tortillas and poblano corn white rice for Spanish rice.  
**\$13.95**

#### FAJITAS A LA PARRILLA

Served on a hot comal with grilled onion and bell pepper, guacamole and pico de gallo. Ask for celiac tortillas and substitute poblano corn white rice for Spanish rice.

#### MAR Y TIERRA

Grilled chicken breast covered with our signature *Crema Chipotle* and served with four grilled shrimp in our signature *Crema Cilantro*.  
Substitute poblano corn white rice for Spanish rice.  
**\$17.95**

	PLATE	POUND
VEGETERIAN	<b>\$10.95</b>	<b>\$19.95</b>
CHICKEN	<b>\$13.95</b>	<b>\$25.95</b>
SHRIMP	<b>\$15.95</b>	<b>\$29.95</b>

#### HUACHINANGO DE LA CASA

Fresh grilled filet of red snapper topped with your choice of our *Crema Cilantro*, *Crema Chipotle*, or *Salsa Veracruz* <sup>F</sup><sup>C</sup> (onion, green pepper, tomato and capers). Served with poblano corn white rice and Ensalada Esmeralda. Delete tortilla strips in the Ensalada Esmeralda.  
**\$19.95**

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Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. *Ask for celiac tostadas.*

**GUACAMOLE Y CELIAC TOSTADAS** \$ 5.95  
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S MALL \$ 5.75 LARGE \$ 6.95

~ SOPAS, ENSALADAS Y MÁS ~

**CREAM LÍGERA POBLANA**  
A delicious light cream of chile poblano enhanced with flavorful golden corn. *Delete sour cream.*

BOWL \$ 7.95 CUP \$ 5.95

**CALDO TLALPEÑO**  
*Spicy!* Chicken soup garnished with tomato, cilantro and fresh avocado in our savory chicken broth. *Delete tortilla strips.*

BOWL \$ 8.95 CUP \$ 6.95

**POZOLE** (F)(C)(S)  
Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side.

BOWL \$ 8.95 CUP \$ 6.95

**SOPA DE TORTILLA**  
Queso monterrey, avocado and cilantro in our savory chicken broth. *Delete tortilla strips.*

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Diced chicken breast with cilantro, avocado, potatoes and rice in our savory chicken broth.

BOWL \$ 8.95 CUP \$

6.95

~ CANTINA ~

**REDBRIDGE LAGER \$ 3.00**  
**THE HEIGHTS MARGARITA \$ 9.50**  
**THE VIP MARGARITA \$ 9.50**

~ POSTRES ~

**FLAN \$ 6.50**  
**VANILLA ICE CREAM \$ 2.95**

**ENSALADA CHAVELITA \$ 17.95**

Two ripe avocado halves filled with shrimp, corn, red pepper, chile serrano and chopped cilantro on a bed of hearts of romaine lettuce, with tomato wedges and chopped green onion. Served with a light avocado dressing.

**ENSALADA BROOKE**

A bed of crisp iceberg lettuce with tomato, grilled onion, bell pepper and topped with a light sprinkling of queso monterrey. Served with our cilantro dressing on the side.

WITH GRILLED CHICKEN \$ 10.95  
WITH GRILLED SHRIMP \$ 13.95

**ENSALADA ESMERALDA** (F)(C)(S)  
A blend of crisp iceberg, romaine and spinach lettuces mixed with red onion, rajas poblanas and queso fresco tossed in our cilantro dressing. *Delete tortilla strips.*

WITH GRILLED CHICKEN \$ 11.95  
WITH GRILLED SHRIMP \$ 14.95

Jalapeños \$1.95  
Guacamole \$2.95  
Pico de gallo \$1.95  
Grilled vegetables \$2.95  
Enchilada Verde (cheese or chicken) \$3.25  
Poblano corn white rice \$2.95  
Tamal (no gravy) \$2.50  
Beans (borracho or refried) \$2.50  
Celiac tortilla \$0.30

ENTREES WITH LOWER:

(F) SATURATED FAT (C) CARBOHYDRATES (S) SODIUM

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