



Since 1997, Paloma Blanca Mexican Cuisine has become well-known for offering San Antonio much more than traditional “Tex-Mex.” Our tempting fare from the interior and coastal regions of Mexico is varied, and includes signature dishes such as grilled snapper, ceviche, pozole, handmade flautas and tacos al pastor. Those who have spent time in Mexico will recognize numerous offerings as being true to their Mexican heritage — no wonder, as many of us grew up in Mexico enjoying them!

We’re also known for our “stand out” margaritas (according to *Texas Monthly*), and we offer an extraordinary selection of fine, 100% agave tequilas. Or choose from our wide selection of fine wines and Mexican beers. Thank you for visiting us! Relax, and enjoy the warm hospitality, flavors and traditions of Mexico. Buen Provecho! - *Nelly Mendoza, General Manager, and our staff*

ANTOJITOS

GUACAMOLE OLMECA (PREPARED TABLE SIDE)

Hass avocado mixed with onion, cilantro, tomato, lime and orange juice, seasoned with salt and pepper; then topped with chilitos toreados. A real Mexican tradition—and our own recipe—served in a molcajete! 13.95

BOTANA GRANDE 🕒

(3) quesadillas al carbón; (3) flautas; (8) bean and cheese nachos and (6) fried cream cheese jalapeños. Served with guacamole and sour cream. 25.95

BOTANA CHICA 🕒

(2) quesadillas al carbón; (2) flautas; (4) bean and cheese nachos and (4) fried cream cheese jalapeños. Served with guacamole and sour cream. 16.95

BOTANA SOLO PARA MI 🕒

(1) quesadilla al carbón; (1) flauta; (4) bean and cheese nachos and (2) fried cream cheese jalapeños. Served with guacamole and sour cream. 10.95

TACOS AL PASTOR

(3) taquitos with marinated pork and pineapple, garnished with fresh cilantro, onion, pineapple, lime wedges and *Salsa de la Señora*. 9.95

TACOS DE LA CALLE

(3) beef taquitos grilled with cilantro and onion, garnished with fresh cilantro, onion, lime wedges and *Salsa de la Señora*. 13.95

COCKTAIL DE CAMARÓN 🍴🕒🍷

Fresh Gulf shrimp and pico de gallo mixed in a tangy red sauce, with just a hint of spice. Served chilled with sliced Hass avocado and crackers. 17.95

CEVICHE DEL MAR 🍴🕒🍷

Fresh cooked fish, with cilantro, onion and tomato in a lime juice and olive oil-based marinade. Served chilled with sliced Hass avocado and crackers. 11.95

QUESO FUNDIDO 🕒

Chorizo and melted queso Monterrey 8.95, Add fresh Gulf shrimp, tomato and poblano pepper 11.95. Served sizzling on a skillet.

QUESADILLAS

Served with guacamole. cheese 3.50 each, chicken 4.25 each, al carbón, shrimp or al pastor 5.50 each

QUESO OR GUACAMOLE Y TOSTADAS 8.95

NACHOS (all served with jalapeños)

Bean/Cheese*	Eight	7.95	Twelve	9.95
Chicken*	Eight	10.95	Twelve	12.95
Beef*	Eight	13.95	Twelve	15.95
Fresh Gulf Shrimp**	Eight	13.95	Twelve	15.95

*Served with guacamole. **Served with guacamole and pico de gallo.

ENSALADAS Y SOPAS

ENSALADA SULEMA

Baby spinach, queso fresco, berries, slices of apple and shaved almonds topped with chipotle-cilantro vinaigrette. 7.95
Entrée with grilled chicken on top 14.95

ENSALADA DE GUACAMOLE

Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. Small 7.95 Large 9.95

ENSALADA ESMERALDA 🍴🕒🍷

A blend of crisp iceberg, romaine and spinach lettuces mixed with tortilla strips, red onion, tomatoes, rajas poblanas and queso fresco served with our cilantro dressing on the side. 9.95, 7oz. grilled chicken 12.95, 7oz. grilled beef, or 7oz. grilled shrimp 16.95, side salad 3.95

ENSALADA CHABELITA

A ripe Hass avocado half overflowing with fresh Gulf shrimp, corn, red pepper, chile serrano and chopped cilantro on a bed of hearts of romaine lettuce, with tomato wedges and green onion. Served with a light Hass avocado dressing on the side. 20.95

SOPA DE TORTILLA

Traditionally served without chicken. Crispy corn strips, queso Monterrey, Hass avocado and cilantro in our savory chicken broth. Cup 7.95

CREMA LÍGERA POBLANA

A delicious light cream of chile poblano enhanced with flavorful golden corn. Garnished with cilantro and sour cream. Bowl 9.95 Cup 7.95

POZOLE 🍴🕒🍷

Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side. Bowl 11.95 Cup 8.95

CREMA DE AGUACATE (SEASONAL)

Blended Hass avocado with a hint of poblano and lime. Garnished with diced avocado, crisp tortilla strips and cilantro. Served chilled. Bowl 10.95 Cup 7.95

CALDO TLALPEÑO

Spicy! Diced chicken breast soup garnished with tomato, cilantro, garbanzo beans, tortilla strips and fresh Hass avocado in our savory chicken broth. Bowl 11.95 Cup 7.95

CALDITO DE POLLO

Diced chicken breast with cilantro, Hass avocado, potatoes, carrots and rice in our savory chicken broth. Bowl 11.95 Cup 7.95

ENCHILADAS DE LA CASA

ENCHILADAS '09

Two chicken enchiladas, one covered in our signature *Crema Chipotle* and the other covered in our signature *Crema Cilantro*. Topped with queso fresco and sour cream. Served with poblano corn white rice and Ensalada Esmeralda. 17.95

ENCHILADAS DE MOLE

Two beef or chicken enchiladas covered in our authentic *Mole de Xico* and topped with queso fresco and garnished with fresh onion. Served with poblano corn white rice 12.95

ENCHILADAS SAN MIGUEL (VEGETARIAN)

Two enchiladas with mushrooms in Salsa Guajillo, covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda. 12.95

ENCHILADAS DIMAS

Fresh Gulf baby shrimp and mushroom enchiladas covered in our Salsa Dimas (with white wine). Served with poblano corn white rice and Ensalada Esmeralda. 17.95

ENCHILADAS VERDES 🍴🕒

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, and topped with sour cream. Served with guacamole. 13.95

ENCHILADAS DIVORCIADAS

Two irreconcilable chicken enchiladas topped with melted queso Monterrey, one covered with Salsa Verde, the other with Salsa Ranchera. 12.95

ENCHILADAS TRADICIONALES

Two enchiladas covered in our savory beef gravy. Filled with your choice of queso Monterrey 9.95, or beef 10.95

FAJITAS A LA PARRILLA

Served with grilled onions and bell peppers, guacamole and pico de gallo.

🍴🕒🍷 (EXCEPT BEEF)

	plate	pound*
Vegetarian**	10.95	21.95
Chicken	13.95	27.95
Mixed	15.95	31.95
Beef	17.95	35.95
Fresh Gulf Shrimp	17.95	35.95
The Works	17.25	34.50

* Fajitas by the pound are served on a sizzling comal and serves two people.

** Zucchini, squash, mushrooms and bell peppers. Served with refried beans and poblano corn white rice.

(UNLESS NOTED, ALL ENCHILADAS AND FAJITAS ARE SERVED WITH SPANISH RICE AND BORRACHO BEANS. HANDMADE CORN OR FLOUR TORTILLAS SERVED UPON REQUEST. SEASONED STEAMED VEGETABLES MAY BE SUBSTITUTED FOR RICE AND/OR BEANS. THERE WILL BE A CHARGE FOR OTHER SUBSTITUTIONS.)

🍴 = Lower saturated fat 🕒 = Lower carbohydrates 🍷 = Lower sodium

🕒 = Please allow a few extra minutes to prepare. Split plate charge 3.00

WE GLADLY ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS

CHILES RELLENOS

TRADICIONAL DE CARNE

Poblano pepper filled with ground beef, potatoes and queso Monterrey. Battered, then lightly fried and covered with *Salsa Española*. 14.95

DE CAMARÓN

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions, golden corn and queso Monterrey, topped with sour cream. Baked and served over poblano corn white rice and Ensalada Esmeralda. 20.95

DE VEGETALES (VEGETARIAN)

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso Monterrey. Baked and covered with *Salsa Española*. 12.95

CHILE RELLENO A LA ADELFA

Poblano pepper filled with chicken and queso Monterey, and covered in our cilantro sauce. Served with poblano corn white rice and Ensalada Esmeralda. 15.95

ESPECIALIDADES DE LA CASA

CARNE ASADA TAMPIQUEÑA

A flavorful, grilled 10 oz. rib eye steak served with a traditional enchilada de queso, guacamole and pico de gallo. 22.95
with four grilled shrimp in *Crema Chipotle* 26.95

PUNTAS DE PUERCO

SPICY! 7 oz. lean pork marinated with roasted garlic and covered in our *Salsa de Chile Chipotle*. 14.95

TACOS DE CAMARÓN

Grilled fresh shrimp in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and *Crema Chipotle*. 18.95

TACOS DE PESCADO

Grilled fresh strips of Tilapia in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced Hass avocado, tomato, onion and a SPICY Salsa de Mango y Habanero. 15.95

MAR Y TIERRA

7 oz. grilled chicken breast covered with our signature *Crema Chipotle* and served with four grilled fresh Gulf shrimp in our signature *Crema Cilantro*. 21.95

HUACHINANGO DE LA CASA

Fresh 7 oz. grilled filet of red snapper topped with your choice of our *Crema Cilantro*, *Crema Chipotle*, or *Salsa Veracruz* (onion, green pepper, tomato, capers and green olives). Served with poblano corn white rice and Ensalada Esmeralda. 23.95

POLLO EN CREMA POBLANA

Grilled 7oz. chicken breast covered with our *Crema Poblana*. Served with poblano corn white rice and grilled vegetables. 16.95

POLLO ASADO

Grilled 7oz. chicken breast served on a sizzling comal and covered with sautéed mushrooms, poblano peppers and onions. 15.95

POLLO AL CILANTRO O CHIPOTLE

Grilled 7oz. chicken breast covered in our signature *Crema Cilantro* or *Crema Chipotle*. Served with poblano corn white rice and Esalada Esmeralda. Can't decide? Try half and half! 15.95

POLLO CON MOLE

Chicken breast covered in our authentic *Mole de Xico* sauce, topped with ajonjoli and served with poblano corn white rice. 15.95

FLAUTAS DE POLLO

Three crispy chicken and cheese flautas topped with our chilled combination of guacamole and crema, lettuce, queso fresco and tomato. 11.95

POSTRES

PASTEL DE TRES LECHES

Your choice of vanilla or chocolate, topped with pecans. 7.50

FLAN

Authentic rich custard with a layer of soft caramel on top. 6.95

BUÑUELO & HELADO DE VAINILLA

Fried flour tortilla covered in cinnamon and sugar. Served with vanilla ice cream and topped with chocolate sauce and pecans. 5.95

BIRD

MEXICAN BROWNIE

With vanilla ice cream and cajeta. (baked by Bird Bakery) 7.50

MANGO SORBET 3.50

HELADO DE VAINILLA

(vanilla ice cream) 3.50

LUNCH SPECIALS

SERVED 11AM-3PM, MONDAY – FRIDAY (*SERVED WITH RICE AND BEANS)

ENCHILADAS DE LA CASA

- ENCHILADAS DE CHIPOTLE*** 9.95
- ENCHILADAS DE MOLE*** 9.95
- ENCHILADAS VERDES***   9.95
- ENCHILADAS TRADICIONALES*** 7.95 or beef 8.95

ESPECIALIDADES DE POLLO

- POLLO EN CREMA POBLANA***
With vegetable white rice 9.95
- POLLO AL CILANTRO O CHIPOTLE*** 9.95
- POLLO ASADO***   9.95

CHILES RELLENOS

- TRADICIONAL DE CARNE*** 9.95
- DE VEGETALES*** (VEGETARIAN)   8.95

COMBINACIONES Y MAS

- FAJITAS A LA PARRILLA*** (EXCEPT BEEF)   
4oz chicken 9.95, beef 12.95, mixed 12.95,
fresh Gulf shrimp 13.95
- FLAUTAS DE POLLO* (2)** 8.25
- PUNTAS DE PUERCO***    8.95

(ALL LISTED BELOW ARE NOT SERVED WITH RICE AND BEANS)

- SOPA Y FAJITA TACO** (CHICKEN OR BEEF) 9.95
- SOPA Y ENCHILADA VERDE** 9.95
- SOPA Y ENSALADA ESMERALDA** 8.95
- SOPA Y FLAUTAS (2)** 8.95
- ENSALADA ESMERALDA**   
chicken 9.95, 5oz. grilled beef 10.95, fresh Gulf shrimp 12.95

POSTRES

SMALL PASTEL TRES LECHES 3.75

HELADO DE VAINILLA 3.00

MANGO SORBET 3.00

WEEKEND BRUNCH

SERVED 10AM-3PM, SATURDAY & SUNDAY (PLEASE, NO SUBSTITUTIONS UNLESS NOTED. SERVED WITH REFRIED BEANS AND FRIED POTATOES, CORN OR FLOUR TORTILLAS.)

DESAYUNO ESPECIAL

Our famous chilaquiles topped with queso Monterrey, served with puntas de puerco and refried beans. 9.95

HUEVOS RANCHEROS

Two fried eggs on top of ham and a corn tortilla, topped with our *Salsa Ranchera*. 8.95

MIGAS A LA MEXICANA

Scrambled eggs delicately mixed with corn tortilla strips, tomato, onion and chile serrano. 8.95

CHILAQUILES

Scrambled eggs mixed with fried corn tortilla strips, topped with queso Monterrey and our *Salsa Ranchera*. 8.95

CHILAQUILES DISTRITO FEDERAL

Rib eye steak (served medium) with fried corn tortilla strips in a spicy *Salsa Tomatillo*, topped with onions, queso fresco and sour cream. Served with refried beans. 13.95

MOLLETES COYOACAN

Two fresh french bread bolillos cut in half and topped with black refried beans and queso Monterrey, and baked until crisp. Served with pico de gallo 6.95

ISABELLA'S PANCAKES (KIDS FAVORITE)

Two pancakes served with your choice of syrup or cajeta (Mexican caramel) and seasonal fruit. 5.95

SMALL SIDE OF FRUIT 3.50

FRESH-SQUEEZED ORANGE JUICE (10 oz. glass) 3.00

SPLIT PLATE CHARGE \$3.  = Lower saturated fat  = Lower carbohydrates  = Lower sodium  = Please allow a few extra minutes to prepare.

WE GLADLY ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS



LA CANTINA

OUR FAVORITE TEQUILAS

MILAGRO SELECT BARREL

15. per shot

CUERVO RESERVA DE LA FAMILIA

20. per shot

DON JULIO 1942

21. per shot

GRAN PATRON PLATINUM

20. per shot

TEQUILA FACTS: Just as with wine, tequilas vary greatly in quality and price. While the Mexican government mandates that true tequila contain at least 51% sugar from the blue agave plant found in the Tequila Region of Mexico, Paloma Blanca only serves pure 100% blue agave tequilas. There are three types of tequilas:

OUR HOUSE TEQUILAS

BLANCO (SILVER) 9/shot

This un-aged tequila comes directly from the still and has a strong agave taste — it's kept in metal tanks for no longer than 60 days. These tequilas, mellowed by the addition of caramel coloring, oak tree extracts, glycerine, or sugar syrup are often called Suave or Joven.

- Antigua Cruz
- Avion Silver
- Cazadores
- Chinaco
- Corralejo
- Don Julio
- Dulce Vida
- Hornitos
- Milagro
- Olmeca Altos
- Patron
- Pura Vida
- Sauza Blue
- Sauza Tres Generaciones
- 1800

REPOSADO (RESTED) 10/shot

This more gentle tequila is aged between two months and one year in oak tanks or barrels. Aging in the oak barrels gives tequila a more mellow taste, and the varying types of oak used allow for subtle nuances that differentiate one tequila from another.

- Antigua Cruz
- Avion Reposado
- Cazadores
- Centenario
- Chinaco
- Corralejo
- Dulce Vida
- Hornitos
- José Cuervo Tradicional
- Milagro
- Olmeca Altos
- Patron
- Pura Vida
- Sauza Blue
- Sauza Hornitos
- 1800

AÑEJO (AGED) 12/shot

This is tequila aged in oak barrels from one to three years. The longer aging darkens the tequila and gives it an even smoother and more sophisticated taste than Reposado tequilas.

- Antigua Cruz
- Avion Añejo
- Centenario
- Chinaco
- Corralejo
- Don Julio
- Dulce Vida
- Hornitos
- Milagro
- Olmeca Altos
- Sauza Tres Generaciones
- Patron
- Pura Vida

MARGARITAS BY CARAFE

HOUSE MARGARITA

(Frozen or Rocks) 25.95

MARGARITA PREMIUM

(Rocks) 35.95

THE HEIGHTS

(Rocks) 45.95

THE '09

(Rocks) 49.95

MEZCAL

REY CAMPERO

9.

MONTELOBOS

7.

SPECIALTY MARGARITAS

HOUSE MARGARITA

Tequila, Triple Sec, Sweet 'n Sour and a splash of fresh-squeezed lime juice. Served frozen or on the rocks. 8.50

Add a flavor: mango, strawberry, raspberry, peach, apple, melon or add a shot of red wine. 2.

MARGARITA PREMIUM (TOP SHELF)

Select any one of our fine silver tequilas. We add Patron Citronage, Sweet 'n Sour and a splash of fresh-squeezed lime juice. Served on the rocks in a margarita glass. 10.50

THE VIP

Corralejo Reposado, Patron Citronage, Sweet 'n Sour and fresh-squeezed lime juice. Served straight up in a martini glass. 10.95

THE SKINNY MARGARITA

Hornitos Platino tequila, agave nectar and fresh-squeezed lime juice. Served almost straight up in a martini glass. 10.95

THE '09

Patron Reposado, Cointreau, Grand Marnier and fresh-squeezed lime juice. Served almost straight up in a martini glass. 10.95

THE HEIGHTS

Your choice of silver tequila, Cointreau and fresh-squeezed lime juice. Served almost straight up in a martini glass. 10.95

CORONARITA O DOSARITA

House frozen margarita with your choice of Coronita or Dos Equis beer inside. 10.95

MANGO CHAMORITA

Frozen mango margarita topped with chamoy. 10.95

VINO

CHARDONNAY

Cakebread	84.
Sonoma Cutrer	40.
Kendall Jackson	33. 8.
Toad Hollow	35. 8.5

WHITE ALTERNATIVES

Caymus Conundrum	55.
Mosel Riesling	30. 8.
Kenwood, Sauvignon Blanc	30. 8.5
Beringer, Pinot Grigio	25. 7.
Beringer, White Zinfandel	22. 7.

CABERNET

Silver Oak	120.
Caymus	110.
Caravan	75.
Franciscan	45.
Hess Select	45. 11.
Liberty School	30. 8.5
Beringer Founder's Est.	26. 8.

RED ALTERNATIVES

Duckhorn Paradux,	
Cab/Zin Blend	98.
Le Crema, Pinot Noir	42. 11.
Coppola, Merlot	38.
Blackstone, Merlot	30. 8.

CHAMPAGNE & SPARKLING WINE

Vueve Clicquot,	
Yellow Label	115.
Piper, Sonoma Brut	35.
La Marca Proseco	25. 7.
Wycliff	20. 6.

COCKTAILS

MICHELADAY MICHELADA MEXICANA

Your choice of cerveza with fresh squeezed lime juice. Turn it into a "Mexicana" by adding Tabasco, Clamato and Worcestershire Sauce. Served in a frosted glass with salty rim. 5.95 or 6.95 Add a flavor: 1.95

THE '09 MOJITO

Cruzan Rum, with fresh-squeezed lime juice and fresh mint. Add a flavor: mango, guava, coconut or raspberry. 7.95

CINCO JALAPENO-TINI Cinco Vodka, agave nectar, jalapenos and lime juice. 8.95

EFFEN CUCUMBER -TINI

Effen Cucumber Vodka, lime juice, simple syrup and a chile rim. 8.95

PALOMA Sauza Blue Tequila, fresca, lime juice and a splash of OJ. 8.95

MULA MEXICANA Sauza Blue Tequila, goslings ginger beer and fresh lime juice. 9.95

CERVEZAS

IMPORTED BEERS

Bohemia • Carta Blanca • Corona • Corona Light • Dos Equis • Heineken
Indio • Modelo Especial • Negra Modelo • Pacifico Clara • Sol • Tecate • Victoria 4.75

DOMESTIC BEERS

Budweiser • Bud Light • Coors Light • Michelob Ultra • Miller Light
Shiner Bock • O'Doul's (non-alcoholic) • Red Bridge (gluten-free) 3.95

HAPPY HOUR MENU

3PM-6PM, MONDAY - FRIDAY

APPETIZERS

Small Queso & Guacamole with Tostadas
Order of 3 Tacos al Pastor • Order of 12 Nachos a la Romulo 5.

WINE

Wycliff Sparkling • Copper Ridge Chardonnay
Copper Ridge Cabernet • Beringer Pinot Grigio • Sangria 5.

MARGARITAS

Small House Margarita (frozen or rocks) 3.50

DOMESTIC BEER

Tecate • Bud Light • Miller Lite • Coors Light • Shiner Bock
Michelob Ultra • Carta Blanca • Victoria 2.

GLUTEN-FREE DINNER MENU

This menu is offered as a courtesy to those guests following a gluten-free diet. 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 desiring a gluten-free meal, and to also specifically modify each offering as indicated. Also, please be aware that the house Spanish rice, tostadas and tortillas are not gluten-free.

The following served (unless noted) with rice, borracho (whole) beans and tortillas.

ANTOJITOS

CEVICHE DEL MAR (F) (C) (S)

Fresh cooked fish, with avocado, cilantro, onion and tomato in a light lime and olive oil-based marinade. *Ask for gluten-free tostadas.* 11.95

COCKTAIL DE CAMARÓN (F) (C) (S)

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 gluten-free tostadas.* 17.95

ENSALADA DE GUACAMOLE

Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. *Ask for gluten-free tostadas.* Small 7.95 Large 9.95

GUACAMOLE Y GLUTEN-FREE TOSTADAS 8.95

ENSALADAS Y SOPAS

CREAM LÍGERA POBLANA

A delicious light cream of chile poblano enhanced with flavorful golden corn. *Delete sour cream.* Bowl 9.95 Cup 7.95

CALDO TLALPEÑO

Spicy! Chicken soup garnished with tomato, cilantro, garbanzo beans and fresh avocado in our savory chicken broth. *Delete tortilla strips.* Bowl 11.95 Cup 7.95

POZOLE (F) (C) (S)

Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side. Bowl 11.95 Cup 8.95

CALDITO DE POLLO

Diced chicken breast with cilantro, avocado, potatoes, carrots and rice in our savory chicken broth. Bowl 11.95 Cup 7.95

ENSALADA CHABELITA

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. 20.95

ENSALADA ESMERALDA (F) (C) (S)

A blend of crisp iceberg, romaine and spinach lettuces mixed with red onion, tomatoes, rajas poblanas and queso fresco tossed in our cilantro dressing. *Delete tortilla strips.* with grilled chicken. 12.95 with grilled shrimp or beef. 16.95

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.* 12.95

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.* 12.95

VERDES (F) (C)

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.* 13.95

ESPECIALIDADES DE POLLO

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.* 15.95

POLLO AL CILANTRO O CHIPOTLE

Grilled chicken breast covered in our signature Crema Cilantro or Crema Chipotle. Can't decide? Try half and half! Served with poblano corn white rice and salad. 15.95

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.* 20.95

VEGETAL (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.* 12.95

ESPECIALIDADES DE PALOMA BLANCA

CARNE ASADA TAMPIQUEÑA

A flavorful, grilled 10 oz. ribeye steak served with guacamole and pico de gallo. 22.95 Add 4 shrimp al Chipotle. 26.95 *Substitute Salsa Ranchera for gravy on enchilada and substitute poblano corn white rice for Spanish rice.*

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.* 14.95

FAJITAS A LA PARRILLA (F) (C) (S)

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

	plate	pound
Vegetarian	10.95	21.95
Chicken	13.95	27.95
Fresh Gulf Shrimp	17.95	35.95

TACOS DE CAMARÓN

Grilled fresh shrimp in two gluten-free tortillas topped with fresh cabbage, sliced avocado, tomato, onion and Crema Chipotle. *Substitute soft (not fried) gluten-free tortillas for fried house tortillas and poblano corn white rice for Spanish rice.* 18.95

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

Grilled fresh strips of Tilapia in two gluten-free tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a spicy Salsa de Mango y Habanero. *Substitute soft (not fried) gluten-free tortillas for house tortillas and poblano corn white rice for Spanish rice.* 15.95

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.* 21.95

HUACHINANGO DE LA CASA (F) (C)

Fresh grilled filet of red snapper topped with your choice of our 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.* 23.95

~ CANTINA ~

REDBRIDGE LAGER

ALL OUR MARGARITAS ARE GLUTEN-FREE

(see our Cantina Menu)

~ POSTRES ~

FLAN
6.95

HELADO
DE VAINILLA
3.50

Grilled vegetables may be substituted for rice and beans. Specific nutritional information on many items now available at host stand.

(F) = Lower saturated fat (C) = Lower carbohydrates (S) = Lower sodium ⌚ = Please allow a few extra minutes to prepare. Split plate charge 3.

WE GLADLY ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS

GLUTEN-FREE LUNCH SPECIALS

SERVED 11AM-3PM, MONDAY – FRIDAY

ESPECIALIDADES DE POLLO

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.* 9.95

POLLO CILANTRO

Grilled chicken breast covered in our signature Crema Cilantro. *Substitute poblano corn white rice for Spanish rice.* 9.95

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.* 9.95

POLLO CHIPOTLE

Grilled chicken breast covered in our signature Crema Chipotle. *Substitute poblano corn white rice for Spanish rice.* 9.95

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 gluten-free tortillas for house tortillas and poblano corn white rice for Spanish rice.* 9.95

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.* 8.95

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.* 8.95



PALEO MENU

LUNCH PRICES ARE ONLY AVAILABLE MONDAY – FRIDAY FROM 11AM TO 3PM.

Paloma Blanca has partnered up with Mission Crossfit SA to bring you this menu. For any questions about the Paleo Diet, please email: info@missioncrossfitsa.com.

PALEO TACOS

(3) Beef Taquitos grilled with cilantro and onion served on top of iceberg lettuce, garnished with fresh cilantro, onion, lime wedges, and Salsa de La Senora. 13.95

GUACAMOLE OLMECA (PREPARED TABLE SIDE)

Hass avocado mixed with onion, cilantro, tomato, lime and orange juice, seasoned with salt and pepper; then topped with chilitos toreados served with a side of plantain chips. A real Mexican tradition—and our own recipe—served in a molcajete! 13.95

ENSALADA DE GUACAMOLE

Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. Small 7.95 Large 9.95

COCKTAIL DE CAMARÓN (F) (C) (S)

Fresh Gulf shrimp and pico de gallo mixed in a tangy red sauce, with just a hint of spice. Served chilled on a bed of lettuce with sliced Hass avocado 17.95

CEVICHE DEL MAR (F) (C) (S)

Fresh cooked fish, with cilantro, onion and tomato in a limejuice and olive oil-based marinade. Served chilled in a bed of lettuce with sliced Hass avocado. 11.95

ENSALADA ESMERALDA (F) (C) (S)

A blend of crisp iceberg, romaine and spinach lettuces mixed with, red onion, rajas poblanas and avocado slices served with our cilantro dressing on the side. 9.95

Chicken 12.95 | Lunch 9.95

Beef 16.95 | Lunch 10.95

Fresh Gulf shrimp 16.95 | Lunch 12.95

Side salad 3.95

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

Spicy! 7 oz. lean pork marinated with roasted garlic and covered in our *Salsa de Chile Chipotle*. Served with gluten free beans and sautéed vegetables 14.95 | Lunch 8.95

POLLO ASADO (F) (C)

Grilled 7oz. chicken breast served on a sizzling comal and covered with sautéed mushrooms, poblano peppers and onions. Served with gluten free beans and sautéed vegetables. 15.95 | Lunch 9.95

CARNE ASADA TAMPIQUEÑA ⌚

A flavorful, grilled 8 oz. rib eye steak served with grilled vegetables, gluten free beans, guacamole and pico de gallo. 22.95

FAJITAS A LA PARRILLA (F) (C) (S)

(EXCEPT BEEF) Served with grilled onions and bell peppers, guacamole and pico de gallo.

	plate	pound*	lunch
Chicken	13.95	27.95	9.95
Mixed	15.95	31.95	12.95
Beef	17.95	35.95	12.95
Fresh Gulf Shrimp	17.95	35.95	13.95
The Works	17.25	34.50	

* Fajitas by the pound are served on a sizzling comal and serves two people. Served with gluten free beans and sautéed vegetables

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