



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*. 14.95

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 with sliced Hass avocado and crackers. 17.95

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

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 Y TOSTADAS (serves 4 to 6) 11.95

GUACAMOLE Y TOSTADAS (serves 4 to 6) 9.95

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 (F) (C) (S)

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 17.95, 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. Bowl 9.95 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 (F) (C) (S)

Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side. Bowl 12.95 Cup 9.95

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 (F) (C)

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.

(F) (C) (S) (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.)

(F) = Lower saturated fat (C) = Lower carbohydrates (S) = 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. 25.95
with four grilled shrimp in *Crema Chipotle* 29.95

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. 25.95

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. 8.50

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 4.25

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. 15.95

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 8.95

ISABELLA'S PANCAKES (KIDS FAVORITE)

Two pancakes served with your choice of syrup or cajeta (Mexican caramel) and seasonal fruit. 6.95

SMALL SIDE OF FRUIT 3.50

FRESH-SQUEEZED ORANGE JUICE (10 oz. glass) 5.00

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

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