



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 Pollo con Mole 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! - Oscar Balderas, General Manager, and our staff

## ANTOJITOS

### APPETIZERS

#### 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. 38.95

#### 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. 24.95

#### TACOS AL PASTOR

(3) taquitos with marinated pork and pineapple, garnished with fresh cilantro, onion, pineapple, lime wedges and *Salsa de la Señora*. 11.95

#### TACOS DE LA CALLE

(3) beef taquitos grilled with cilantro and onion, garnished with fresh cilantro, onion, lime wedges and *Salsa de la Señora*. 18.95

#### COCKTAIL DE CAMARÓN (F) (C) (S)

16oz 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. 18.95

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

16oz 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 9.95, Add fresh Gulf shrimp, tomato and poblano pepper 13.95. Served sizzling on a skillet.

#### QUESADILLAS

Served with guacamole. cheese 4.50 each, chicken 6.95 each, al carbón 8.95, shrimp 7.95 or al pastor 5.95 each

#### QUESO Y TOSTADAS (serves 4 to 6) 10.95

#### GUACAMOLE Y TOSTADAS (serves 4 to 6) 14.95

#### NACHOS (all served with jalapeños)

Bean/Cheese*	Eight	7.95	Twelve	9.95
Chicken*	Eight	16.95	Twelve	18.95
Beef*	Eight	20.95	Twelve	22.95
Fresh Gulf Shrimp**	Eight	18.95	Twelve	20.95

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

## ENSALADAS Y SOPAS

### SALADS AND SOUPS

#### ENSALADA SULEMA

Baby spinach, queso fresco, berries, slices of apple and shaved almonds topped with chipotle-cilantro vinaigrette. 8.95  
Entrée with grilled chicken on top 18.95

#### ENSALADA DE GUACAMOLE

Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. (serves 4) 10.95

#### 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 14.95, 7oz. grilled beef, or 7oz. grilled shrimp 22.95, side salad 4.95

#### 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. 21.95

#### SOPA DE TORTILLA

Traditionally served without chicken. Crispy corn strips, queso Monterrey, Hass avocado and cilantro in our savory chicken broth. Cup (16oz) 10.95

#### CREMA LÍGERA POBLANA

A delicious light cream of chile poblano enhanced with flavorful golden corn. Garnished with cilantro and sour cream. Cup (16oz) 7.95

#### POZOLE (F) (C) (S)

Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side. Cup (16oz) 10.95

#### 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. Cup (16oz) 12.95

#### CALDO TLALPEÑO

Spicy! Diced chicken breast soup garnished with tomato, cilantro, garbanzo beans, tortilla strips and fresh Hass avocado in our savory chicken broth. Cup (16oz) 10.95

#### CALDITO DE POLLO

Diced chicken breast with cilantro, Hass avocado, potatoes, carrots and rice in our savory chicken broth. Cup (16oz) 12.95

## ENCHILADAS DE LA CASA

### ENCHILADAS OF THE HOUSE

#### 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. 24.95

#### 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 16.95

#### ENCHILADAS SAN MIGUEL (VEGETARIAN)

Two enchiladas with mushrooms in Salsa Guajillo, covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda. 17.95

#### ENCHILADAS DIMAS (NAMED AFTER OUR LONG TIME CHEF DON 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. 21.95

#### 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. 17.95

#### ENCHILADAS DIVORCIADAS

Two irreconcilable chicken enchiladas topped with melted queso Monterrey, one covered with Salsa Verde, the other with Salsa Ranchera. 15.95

#### ENCHILADAS TRADICIONALES

Two enchiladas covered in our savory beef gravy. Filled with your choice of: queso Monterrey, or beef 12.95

## FAJITAS A LA PARRILLA

### GRILLED FAJITAS

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	17.95	35.95
Mixed	19.95	39.95
Beef	21.95	43.95
Fresh Gulf Shrimp	20.95	41.95
The Works	20.95	39.95

\* 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

STUFFED PEPPERS

### 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*. 14.95

### CHILE RELLENO A LA ADELFA (NAMED AFTER OUR LONG TIME CHEF ADELFA)

Poblano pepper filled with chicken and queso Monterey, and covered in our cilantro sauce. Served with poblano corn white rice and Ensalada Esmeralda. 19.95

## ESPECIALIDADES DE LA CASA

HOUSE SPECIALTIES

### CARNE ASADA TAMPIQUEÑA

A flavorful, grilled 10 oz. rib eye steak served with a traditional enchilada de queso, guacamole and pico de gallo. 35.95 with four grilled shrimp in *Crema Chipotle* 39.95

### 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*. 22.95

### 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. 19.95

### 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*. 26.95

### PESCA DEL DIA

Fresh 7 oz. grilled filet of fish (ask about our catch of the day) 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. 28.95

### POLLO EN CREMA POBLANA

Grilled 7oz. chicken breast covered with our *Crema Poblana*. Served with poblano corn white rice and grilled vegetables. 19.95

### POLLO ASADO

Grilled 7oz. chicken breast served on a sizzling comal and covered with sautéed mushrooms, poblano peppers and onions. 18.95

### 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! 18.95

### POLLO CON MOLE

Chicken breast covered in our authentic *Mole de Xico* sauce, topped with ajonjoli and served with poblano corn white rice. 18.95

### FLAUTAS DE POLLO

Three crispy chicken and cheese flautas topped with our chilled combination of guacamole and crema, lettuce, queso fresco and tomato. 17.95

## POSTRES

DESSERTS

### PASTEL DE TRES LECHEs

Homemade vanilla or chocolate cake drenched in sweet milk and topped with crushed pecans. 8.50

### FLAN

Homemade rich vanilla 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. 7.95

### BIRD MEXICAN BROWNIE

With vanilla ice cream and cajeta. (baked by Bird Bakery) 7.95

**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 OF THE HOUSE

**ENCHILADAS DE CHIPOTLE\*** 14.95

**ENCHILADAS DE MOLE\*** 9.95

**ENCHILADAS VERDES\***   14.95

**ENCHILADAS TRADICIONALES\*** (BEEF) 10.95

### ESPECIALIDADES DE POLLO

CHICKEN SPECIALS

**POLLO EN CREMA POBLANA\***

With vegetable white rice 12.95

**POLLO AL CILANTRO O CHIPOTLE\*** 14.95

**POLLO ASADO\***   12.95

### CHILES RELLENOS

STUFFED PEPPERS

**TRADICIONAL DE CARNE\*** 12.95

**DE VEGETALES\*** (VEGETARIAN)   10.95

### COMBINACIONES Y MAS

COMBINATIONS AND MORE

**FAJITAS A LA PARRILLA\*** (EXCEPT BEEF)   

4oz chicken 13.95, beef 15.95, mixed 14.95, fresh Gulf shrimp 15.95

**FLAUTAS DE POLLO\* (2)** 12.95

**PUNTAS DE PUERCO\***    9.95

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

**SOPAY FAJITA TACO** (CHICKEN OR BEEF) 14.95

**SOPAY ENCHILADA VERDE** 13.95

**SOPAY ENSALADA ESMERALDA** 13.95

**SOPAY FLAUTAS (2)** 15.95

**ENSALADA ESMERALDA**   

chicken 12.95, 5oz. grilled beef 16.95, fresh Gulf shrimp 14.95

### POSTRES

DESSERTS

**SMALL PASTEL**

**TRES LECHEs**

4.25

**HELADO**

**DEVAINILLA**

3.00

**MANGO**

**SORBET**

3.00

Celebrating 25 years of serving the best of México.

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

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