



MENU

SOPAS

CUP \$6.95 BOWL \$8.95

CHICKEN TORTILLA SOUP Tex-Mex style

CONCHITAS DE FIDEO Tomato base shell pasta soup with picadillo and charro beans

SOPA DE FRIJOL Classic pinto bean soup seasoned with bacon. Avocado slice and pico de gallo on the side.

Ensaladas

MEXICAN COBB Mixed lettuce, grilled chicken breast, tomato, hard-boiled egg, roasted black bean and corn blend, candied bacon, and queso fresco. Served with house made spicy bleu cheese dressing \$14.95

ENSALADA AL CARBON Choice of flame grilled beef fajita or salmon. Served with tomato, red onion, avocado, and queso fresco on a bed of mixed greens \$19.95

PALOMAR SALAD Our signature salad with mixed greens, shredded chicken breast, pickled onions, cucumbers, tomato, pepitas, mandarins, our house vinaigrette dressing \$15.95

TACO SALAD Choice of picadillo or shredded chicken. Served on a bed of greens with, tomatoes, sour cream, Oaxaca cheese, and tortilla strips. \$12.95



antojitos

CHILI CON QUESO Melted cheddar and American cheese with chilis and tomatoes \$6.95 \$8.95

QUESO BLANCO Melted white cheddar and Oaxaca cheese with chilis and tomatoes \$7.95 \$9.95

LOADED QUESO BOWL Queso blanco mixed with picadillo, and topped with pico de gallo, and guacamole \$13.95

PALOMAR GUACAMOLE Fresh avocado, tomatoes, serrano, onions, citrus and our own spices. Made tableside. \$13.95

QUESADILLAS Choice of meat, spinach, or bean with Oaxaca cheese lightly toasted in a flour tortilla
Beef \$18.95 Chicken \$17.95
Shrimp \$20.95 Spinach \$13.95

MULTAS DE QUESADILLAS Choice of meat, spinach or bean with Oaxaca cheese lightly toasted in a corn tortilla
Beef \$18.95 Cheese \$12.95

PALOMAR BOARD Queso blanco, bean quesadilla, beef fajita mulita, bean and cheese nachos, flautita, and guacamole \$24.95

CHORRIQUESO Melted Oaxaca cheese mixed in a skillet with chorizo \$12.95

NACHOS AL CARBON 12 toasted tortilla chips individually layered with beans, your choice of meat, shredded cheddar and jalapeño.

Beef Fajita \$15.95 Shrimp \$16.95
Chicken Fajita \$14.95

NACHOS LOCOS Tortilla chips piled high with beans, picadillo, chili con queso. Topped with pico de gallo, pickled jalapeños. \$14.95

POBLANO MAC-N-CHZ Creamy baked Cavatappi pasta with roasted poblanos, Oaxaca cheese, and dusted with crunchy chicharron sprinkles. \$12.95

EMPANADAS Made from scratch. One picadillo and one potato \$9.95

FLAUTITAS Deshebrada Beef \$13.95
Potato and Chorizo \$12.95

MINI CHIMIS 2 picadillo and 2 chicken. Sauces served on the side. \$13.95

ESQUITES 2 Grilled sweet corn cobs topped with lime, chili, spices and cotija. \$10.95

SALSA SAMPLER. 4 unique salsas served with totopos. Habanero, Salsa Pico, De Edgar, and Jalapeno Verde \$8.95

VegetarianO

\$14.95 each

CRISPY GUACAMOLE TACOS Crispy taco shells filled with guacamole, lettuce, and tomatoes. Topped with queso fresco. Served with white rice.

SPINACH ENCHILADAS Stir fry veggies over spinach enchiladas. Topped with rancho sauce and queso fresco. Served with white rice.

GARNACHAS Thick crispy corn tortilla stuffed with potatoes, topped with lettuce, crema, avocado slices, and queso fresco Served with white rice.

VEGGIE FAJITAS Our grilled veggies served on a bed of peppers and onions. Served with refritos, white rice, grilled nopal, pico de gallo, and guacamole.

ALL OUR MEATS ARE FLAME GRILLED WITH LOCAL MESQUITE.

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Solo en PALOMAR

CRISPY ENCHILADAS VERDES Shredded chicken breast in a crispy enchilada shell. Topped with salsa verde, crema, and queso fresco. Served with a side of green rice. **\$14.95**

STACKED SHRIMP ENCHILADAS Shrimp enchiladas layered with refritos, salsa verde, Qaxaca cheese, and topped with crema, queso fresco and cilantro. **\$16.95**

MEXICAN CHICKEN PASTA Cavatappi pasta baked with cheese and grilled chicken breast. Made with tomatoes, peppers, and our own blend of spices. **\$14.95**

PAPALOCA Baked potato stuffed with beef fajita, butter, crema, and topped with melted Qaxaca cheese. **\$13.95**

BISTEK PICADO Grilled ground sirloin patty, smothered with chili con queso and topped with Qaxaca cheese, pico de gallo, and avocado slices. Served with refritos and Spanish rice. **\$14.95**

POLLO DEL SOL Marinated grilled chicken breast, smothered with our spicy Del Sol sauce. Served with grilled veggies and green rice. **\$15.95**

ENCHILADAS DEL SOL Cheese enchiladas smothered in our Spicy Del Sol sauce, topped with grilled beef or chicken with avocado slices and tomato. Served with green rice and charros. **\$14.95**

ENCHILADAS DE BISTEC Stuffed with grilled streak, topped with red enchilada sauce and queso fresco. Served with green rice and charros. **\$17.95**

LOCAL FAVORITOS

Served with Spanish rice and refritos

\$13.95 each

CHEESE ENCHILADAS Red corn tortilla rolled with shredded cheddar and topped with chili con carne and more cheddar.

BEEF ENCHILADAS Red corn tortilla rolled with picadillo and topped with chili con carne and cheddar.

GREEN CHICKEN ENCHILADAS Chicken enchiladas topped with salsa verde and topped with Qaxaca cheese.

SOUR CREAM ENCHILADAS Chicken enchiladas topped with a white cream sauce, sprinkled with jalapenos, paprika and Qaxaca cheese.

CRISPY TACOS Tex-Mex style. Filled with picadillo and topped with lettuce, tomato, and cheddar.

TOSTADAS COMPUESTAS Crispy tostada shell topped with refritos, lettuce, avocado slices, and queso fresco. Choice of picadillo or shredded chicken.

TACOS AL CARBON (2) Tacos with beef fajita meat served in a soft flour tortilla.

TAMAL DINNER Served with refritos and rice. Topped with your choice of queso sauce or chili con carne.

MIX & MATCH
Your LOCAL FavoritOs

1 ITEM \$ 6.95 • 2 ITEMS \$10.95 • 3 ITEMS \$ 14.95
Add Refritos and Spanish Rice \$2.95

TRY OUR TAMAL PIE – Savory tamales baked in a personal size skillet **\$12.95**

MESQUITE GRILLED

ARRECHERA PLATTER Served with green rice, charros, and a grilled nopal. **\$24.95**

TAMPIQUEÑA PLATE Carne asada served with refritos, green rice, cheese quesadilla and your choice of enchilada. **\$29.95**

ALAMBRES Skewered with peppers, onions, and sausage. Served on a bed of Spanish rice. Your choice of beef, chicken or shrimp.
1 Skewer \$15.95 2 Skewers \$24.95

STUFFED SHRIMP BROCHETTE 4 Colossal shrimp stuffed with Oaxaca cheese, jalapeño and wrapped with bacon. Served with brochette sauce, green rice, charros, and guacamole. **\$27.95**

RIBYE 12oz mesquite grilled ribeye. Served with charros, potato wedge, and a grilled nopal **\$33.95**

PALOMAR T-BONE 12 oz mesquite grilled bone-in T-bone. Served with charros, potato wedge and a grilled nopal. **\$25.95**

BANDEJA PALOMAR A shareable platter of grilled sausage, carne asada, beef short ribs, chips, queso blanco, cheese mulita, stuffed poblanos, grilled jalapeno, charros, and guacamole. **\$85.95**

TACOS CALLAJEROS 5 Mini street tacos served on corn tortillas with chopped cilantro and onions.
Carne Asada \$13.95 Pollo Asado \$12.95 Alambre \$14.95

MESQUITE GRILLED FAJITAS Your choice of meat on a bed of grilled peppers and onions. Served with refritos, Spanish rice, pico de gallo, and guacamole. Add cheddar cheese and sour cream for \$1.95
Beef \$24.95 Chicken \$19.95 Shrimp \$25.95 Veggie \$17.95

GRILLED SALMON Served on a bed of green rice with a side of grilled veggies. **\$24.95**

POLLO PALOMAR Grilled chicken breast with your choice of salsa verde, queso sauce, sour cream sauce, or ranchero sauce. Served with refritos and white rice. **\$14.95**

FOR THE KIDS

served with refritos, Spanish rice & a treat

\$8

\$9

CRISPY BEEF TACO

CHEESE QUESADILLA

SOFT CHEESE TACO

CHEESE ENCHILADA

BEEF ENCHILADA

FAJITA QUESADILLA

FAJITA TACO

DESSERTS

\$8

CHURROS

TRES LECHES

CHOCOFLAN

FRIED ICE CREAM

TEQUILA APPLE PIE

CINNAMON ICE CREAM \$2.95