

Menu Legend:

 Mild

 Very Hot



MENU

Loop 20

STARTERS

Bocaditos de Machaca

Mexican beef jerky shredded and sautéed with our special recipe, rolled in flour tortillas and served bite-size. Served with refried beans and panela cheese. 22

Chicharrón de Ribeye

Serves 3-4. Crunchy fried ribeye tips served on top of our delicious house guacamole. 21



CHICHARRÓN DE RIBEYE

Panchos Serves 3-4.

Crunchy tortilla chips topped with our choice fajitas, melted Muenster cheese, guacamole, refried beans and jalapeños. 16 • Half Order 8.5

Tostada de Ceviche

Shrimp or fish ceviche, marinated in lime juice with, tomato, onion, and cilantro. Served on a corn tostada with an avocado layer on top. 8

Elote Asado Botanero Serves 3-4

Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. 14



ELOTE BOTANERO

Camarones Aguachile

A Mexican Pacific Coast classic. Fresh raw shrimp marinated in lime juice, with red onion, cucumber, and finely grated serrano peppers. 20

Volcanes

Crunchy tostada with our delicious refried beans and beef fajitas topped with a mix of melty and crispy cheese, avocado and our MILD house volcano salsa. 13

Guacamole Serves 3-4.

Enticing avocado mixed with freshly cut cilantro and a hint of salt. 13

Papitas Endiabladas Serves 3-4

Deviled baby potatoes. Boiled and served with our addictive and spicy red diablo sauce. 10



PAPITAS ENDIABLADAS

Choriqueso Serves 2-3.

Sizzling skillet filled with melted Muenster cheese and real Mexican style chorizo. Simply delicious. 14

SALADS

Ensalada César

100% fresh romaine lettuce, Caesar dressing, real Parmesan cheese, and croutons. 9 • with chicken 4

Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. 11 • with chicken 4



ENSALADA PALENQUE

SOUPS

Caldo de Pollo

Delicious and hearty chicken soup with potatoes, carrots, and other vegetables. Served with a side of white rice. Bowl 6 • Large Bowl 11

Pozole

Bowl 9.5 • Large Bowl 15

Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster cheese. Cup 4.5 • Bowl 9



SOPA DE TORTILLA

Albóndigas de Camarón

Mexican Pacific Coast shrimp meatball soup. Served with a side of white rice. Cup 7.5 • Bowl 11

Caldo Tlalpeño

From Tlalpa, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas and a chipotle pepper. Cup 4.5 • Bowl 9

PARRILLADAS/BEEF CUTS

Parrillada Prime

A combination of USDA Prime ribeye and our flavorful Laredo shrimp. Served with poblano peppers stuffed with bean and cheese, guacamole, grilled onions and peppers, salsas, and warm handmade tortillas. For Two 58 • For Three 85 • For Four 112



PARRILLADA PRIME

Parrillada Classic

Choose from Certified Angus Beef® or chicken fajitas, shrimp, carnitas, tripititas or mollejititas. Served with guacamole, charro beans, grilled onions and peppers, salsas and warm handmade tortillas. For Two 49 • For Three 73 • For Four 94

Ribeye Steak

Fire-grilled USDA Prime ribeye steak served with tortillas, salsa, grilled onions, bell peppers, and a baked potato - or choose a side. 8oz. 28 • 12oz. 42 • 16oz. 52

Sirloin Steak

Fire grilled USDA Prime Sirloin steak, cooked to your preferred tender and served with tortillas, salsa, grilled onions, bell peppers and baked potato. 21

Costillas Palenque

Grilled beef ribs and a side of our old-fashioned charro beans.

Four Ribs 23 • Six Ribs 30.50



COSTILLAS PALENQUE

Mar y Tierra Classic

Best of both in one plate, premium Certified Angus Beef® fajita steak and exquisite shrimp served with grilled onions and bell peppers, guacamole, traditional white rice and charro beans. 27

Mar y Tierra Prime

USDA Prime ribeye steak and two Camarones Laredo. Served with grilled onions and bell peppers, guacamole, traditional white rice, and charro beans. 31



MAR Y TIERRA PRIME

Fajitas de Res

Premium Certified Angus Beef® fajitas. Served with enticing guacamole, charro beans, white rice, onions, and bell peppers. 29

Arrachera

Grilled premium Certified Angus Beef® fajita steak. Served with charro beans, white rice, and avocado with pico de gallo and tortillas. 28

Brochetas

Fire-grilled skewered USDA Prime sirloin with onions, tomato, bell peppers and bacon. Served over a bed of our traditional white rice. 27

TACOS

Order of **four tacos** on corn or flour tortillas.
With charro beans add 3.5

Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. 28

Tacos del Juez a las Brasas (Estilo Gobernador)

Melting Muenster cheese and butterfly cut fresh shrimp sautéed with onion, tomato and peppers, paired with avocado slices create this tempting taco. 19.5



TACOS GOBERNADOR

Quesadillas

Your choice of fresh flour or corn tortilla, folded in half and filled with Muenster cheese. Plain 10.5 • with beef, chicken or Al Pastor 19

Carretoneros

Chopped sirloin in a soft corn tortilla topped with fresh cilantro and finely diced onions. 19

Tacos Matamoros

It's okay to drool over our Matamoros tacos. Two soft corn tortillas filled with tender sirloin, real avocado, and panela cheese. 22.50



MATAMOROS

Tacos de Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a freshly made tortilla. 19.50

Fajitas de Res

Stuffed with our Premium Fajitas, grilled just right to deliver the best possible flavor. 19

ENCHILADAS

Enchiladas Callejeras

Soft-rolled corn tortillas filled with fresh cheese, diced onion, and a hint of oregano. Smothered in a savory red pepper sauce. Served with browned potatoes, carrots, and refried beans. 14

Enchiladas Verdes

Soft-rolled corn tortillas filled with chicken guisado and smothered with our zesty tomatillo sauce. Paired with traditional red rice and refried beans. 13



ENCHILADAS VERDES

DEL MAR

Camarones Laredo

Five jumbo shrimp stuffed with cheese and jalapeños. Wrapped in crispy bacon and served with white rice and buttery steamed vegetables. 28

Camarones Cuchi Cuchi

Fresh shrimps with our creamy Cuchi Cuchi sauce, poblano pepper strips and kernel corn. Served with white rice and steamed vegetables. 8 pc. 21 • 12 pc. 25

Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. 26

Camarones a la Diabla

Delicious shrimp marinated with our special a la Diabla hot sauce. Served with white rice and refried beans. 24

Tilapia Rellena

Tilapia fillet stuffed with shrimp and cheese, and covered with poblano pepper cream sauce. Served with white rice and steamed vegetables. 27

Pasta Cuchi Cuchi Pollo o Camarones

Spaghetti and Chicken or Shrimp tossed with our creamy in-house Cuchi Cuchi sauce, poblano pepper slices and kernel corn 24



PASTA CUCHI CUCHI

Pasta Poblana

Spaghetti with our creamy poblano sauce. 10 add chicken 7 • add shrimp 13

ANTOJITOS

Puntas de Filete al Albañil

Prime sirloin beef tips smothered in a special spicy sauce. Served with traditional red rice and refried beans. 21



PUNTAS DE FILETE AL ALBAÑIL

Cortadillo

Mexican style sirloin beef tips, rice and refried beans. 19.50

Tampiqueña

Have a little tour of Mexico in one perfectly combined plate. Enjoy the savory enchilada, a cheese quesadilla, and our delicious premium beef fajita steak... of course accompanied by our unique refried beans and traditional red rice and guacamole. 27

CHICKEN

Fajitas de Pollo

Chicken breast marinated for hours in real fruit juices, spices, herbs, and sautéed to a tender crisp. Served with grilled onions and bell peppers, freshly cut lettuce and tomato, enticing guacamole, real traditional Mexican white rice, and de la olla. 17

Pechuga de Pollo

Grilled chicken breast marinated for hours in real fruit juices, spices, and herbs. Served with onions and bell peppers. Paired with buttery steamed vegetables and white rice. 4 oz. 13 • 8 oz. 17

Pechuga de Pollo al Chipotle

Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables.

4oz. 13 • 8oz. 17



PECHUGA DE POLLO AL CHIPOTLE

DESSERTS

Churros

One of the most popular Mexican sweet treats. Crunchy deep-fried dough, coated with sweet and fragrant cinnamon sugar and served with a side of traditional Mexican caramel to dip in.

Half Order 4 • Full Order 8



CHURROS

Flan

A unique blend of all-natural cane sugar, condensed and evaporated milks, and a hint of vanilla. All come together for an unforgettable dessert. 4.5

Pastel Tres Leches

Traditional, light and flavorful cake, soaked in three different types of milk: sweetened condensed milk, evaporated, and regular milk. This is one of the most, if not most popular cake throughout Mexico. Small slice 6 – Large slice 9

Trio Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. 17



TRIO SAMPLER