



AT LA CANTERA

15900 La Cantera Pkwy
(210) 592-9534

FREE DELIVERY • PICK-UP/ TO-GO ORDERS • PHONE ORDERS

We cater!
(210) 374-4326



palenquegrill.com

MENU

Menu Legend: Mild Very Hot

STARTERS

Guacamole

Serves 3-4.
Enticing avocado mixed with freshly cut cilantro and a hint of salt. 13

Choriqueso

Serves 2-3.
Sizzling skillet filled with Muenster cheese and real Mexican style chorizo. Simply delicious. 14

Elote Asado Botanero

Serves 3-4.
Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. 13

Panela Asada

Serves 2-3.
Grilled panela cheese served with avocado and a side of mild tomato salsa. 10

Papitas Endiabladas

Serves 3-4.
Deviled baby potatoes. Boiled and served with our addictive and spicy red diabla sauce. 9

Volcanes

Serves 3-4.
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. 15

Panchitos

Serves 2-3.
Crunchy tortilla chips topped with our beef fajitas, melted Muenster cheese, guacamole, refried beans and jalapeños. 12

SOUPS

Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster Cheese. 8

Caldo Tlalpeño

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

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

PARRILLADAS/BEEF CUTS

Ribeye Steak



Savor the incomparable taste of our sizzling skillet meals. Choose between any of our variety of meats and enjoy with family and friends.

Parrillada Classic

Choose from Certified Angus Beef® or chicken fajitas or shrimp. Served with guacamole, charro beans, grilled onions and peppers, salsas and warm handmade

tortillas. For Two 46 • For Three 69 •

For Four 91

Ribeye Steak

Fire-grilled USDA Prime ribeye steak served with tortillas, salsa, grilled onions, bell peppers, and a baked potato - or choose a side.

8 oz. 28 • 12 oz. 42

Costillas Palenque

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

Four Ribs 24 • Six Ribs 32

Arrachera

Grilled premium beef fajita steak. Served with charro beans, white rice, and avocado with pico de gallo. 26

Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans and white rice. 25

TACOS

Order of four tacos on corn or flour tortillas. Includes charro beans.

Carretoneros

Chopped sirloin in a soft corn streetstyle tortilla and topped with fresh cilantro and finely diced onions. 18

Garritas de León



Tacos Gobernador

Melting Muenster cheese and butterly cut fresh shrimp sautéed with onion, tomato and peppers, paired with avocado slices create this tempting taco. 21

Tacos Matamoros

It's okay to drool over our Matamoros tacos. Two soft corn street-style tortillas filled with tender sirloin, real avocado, and panela cheese. 21

Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. 26

Carne Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a handmade tortilla. 19

Quesadillas

Your choice of fresh flour or corn tortilla, folded in half and filled with muenster cheese.

Cheese only 13 with beef or chicken +5

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 charro beans. 17

Pechuga de Pollo al Chipotle

Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables. 17

Pollo Tori

Half chicken, marinated for hours in real fruit juices, spices, herbs and charbroiled to its perfect tenderness. Served with fried potatoes. 18

Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. 17

Pechuga de Pollo al Chipotle



DEL MAR

Pasta Cuchi Cuchi



Cóctel

Delicious shrimp with cocktail sauce and finely diced avocado, tomato, cucumber, onion, and cilantro. 18

Fajitas de Camarón

Shrimp fajitas served with grilled onions and bell peppers. Paired with white rice and old fashioned charro beans. 24

Salmón Atlántico a la Parrilla

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

Pasta Cuchi Cuchi con Camarones

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, poblano pepper slices and kernel corn. 25

Enchiladas

Enchiladas Verdes



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. 15

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, toreado chile, carrots, and refried beans. 15

Enchiladas de Mole

Traditional Central Mexican dish. Soft-rolled corn tortillas filled with chicken guisado, covered with our in-house mole sauce and topped with sesame seeds. Served with traditional white rice and refried beans. 16

ANTOJITOS

Hamburguesa Mexicana

Mexican style hamburger with avocado, ham, Muenster cheese, crispy bacon, fresh tomato, onion, and lettuce. Served with French fries. 15

Puntas de Filete al Albañil

Prime sirloin beef tips smothered in a special spicy sauce. Served with white rice and refried beans. Choose from spicy or mild. 21



Puntas de Filete al Albañil

Dessert

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. 7

Pastel Tres Leches



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. 6

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 5 – Large Slice 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



for a limited time!