



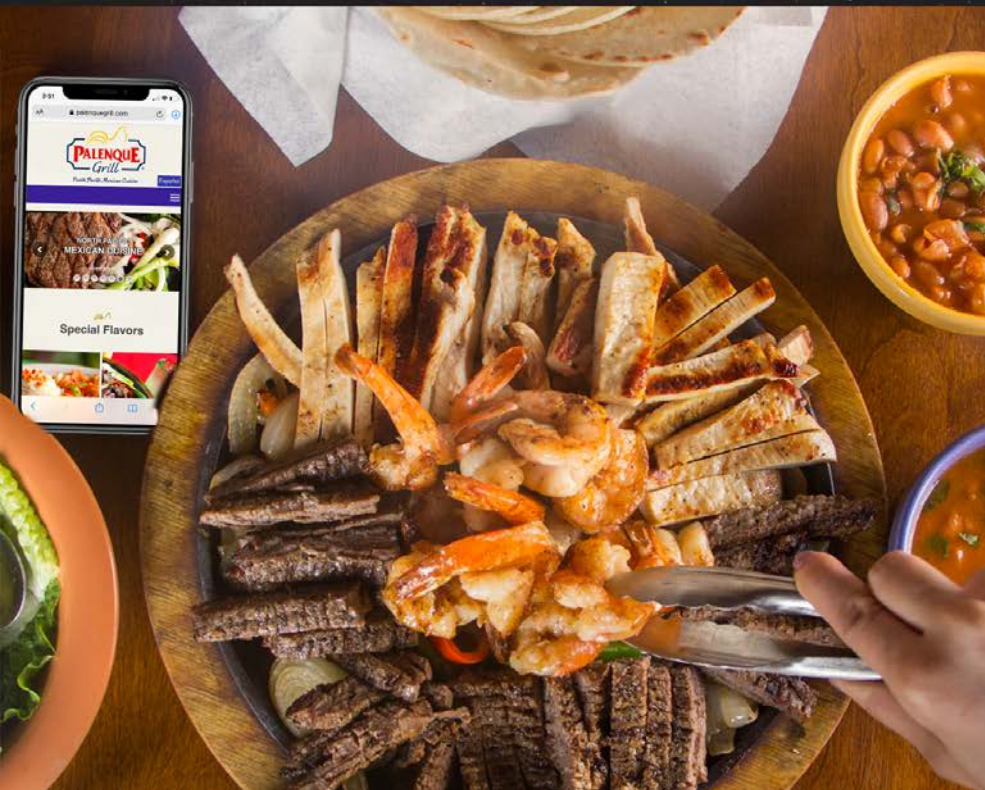
North Pacific Mexican Cuisine

LA PLAZA  
A SIMON MALL

(956) 994-8181

THE SHOPPES AT  
RIO GRANDE VALLEY

(956) 631-2632



# MENU

Menu Legend: Mild Very Hot

## STARTERS

### Ceviche

Shrimp or fish ceviche, marinated in lime juice with, tomato, onion, and cilantro. Served on a corn tostada or a plate with an avocado layer on top. 16 • shrimp 17.5

### Camarones Aguachile Serves 2-3.

A Mexican Pacific Coast classic. Fresh raw shrimp marinated in lime juice, with red onion, cucumber, and finely grated serrano peppers. 18

### Chicharron de Ribeye Serves 3-4.

Crunchy fried ribeye tips served on top of our delicious house guacamole. 20

### 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. 12

### Papitas Endiabladas Serves 3-4.

Deviled baby potatoes. Boiled and served with our addictive and spicy red diabla sauce. 7

### Elote Asado Botanero Serves 3-4.

Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. 9

### Guacamole Serves 2-3.

Enticing avocado mixed with freshly cut cilantro and a hint of salt. 10

### Choriqueso

Sizzling skillet filled with melted cheese and real Mexican style chorizo. Simply delicious. 13

### Panela Asada Serves 2-3.

Grilled panela cheese served with avocado and a side of mild tomato salsa. 9

## SOUPS

### Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster Cheese. Cup 4 • Bowl 7 • Large 9

### Caldo Tlalpeno

From Tlalpa, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. Cup 6 • Bowl 8 • Large 12

### Albondigas de Camaron

Mexican Pacific Coast shrimp meatball soup. Served with a side of white rice..Cup 8 • Bowl 11 • Large 16

## SALADS

### Ensalada César

100% fresh romaine lettuce, Caesar dressing, real Parmesan cheese, and croutons. 7 • with chicken 11 • with Fajitas 12.5

### Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. 10 • with chicken 14 • with Fajitas 15.5

## 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 42 • For Three 63 • For Four 84

### 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 52 • For Three 78 • For Four 104

### 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. 24 • 12 oz. 34

### Costillas Palenque

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

Four Ribs 22 • Six Ribs 29

### Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans, white rice, onions, and bell peppers. 23

### Carnitas

Traditional Mexican style pork meat, slow-cooked with herbs and spices. 18 per lb.

### 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. 30

### TACOS

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

### Carretoneros

Chopped sirloin in a soft corn street-style tortilla and topped with fresh cilantro and finely diced onions. 16



### Carne Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a handmade tortilla. 17

### Tacos Gobernador

Melting Muenster cheese and butterly cut fresh shrimp sautéed with onion, tomato and peppers, paired with avocado slices create this tempting taco. 19

### Tacos Matamoros

Its okay to drool over our Matamoros tacos. Two soft corn street-style tortillas filled with tender sirloin, real avocado, and panela cheese. 19

### Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. 21

### Crispy Tacos

Crispy corn tortillas filled with our picadillo (sautéed ground meat). Topped with lettuce, tomato, and cheddar cheese. 13

### Fajitas de Res 15.5

### ANTOJITOS

### 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. 18



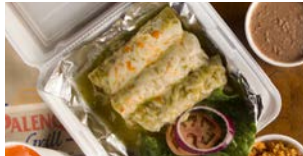
### Chile Relleno

Lightly battered poblano pepper stuffed with beef and/or cheese. Served with traditional red rice and refried beans.

17 • with shrimp and cheese +4

### 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. 13

### 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. 13

### Enchiladas de Mole

Traditional Central Mexican dish. Soft-rolled corn tortillas filled with shredded chicken, covered with our in-house mole sauce and topped with sesame seeds. Served with traditional white rice and refried beans. 14

### CHICKEN

### Pechuga de Pollo 16

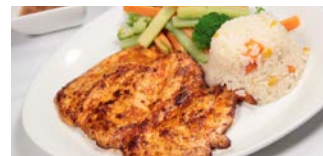
Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables. 16

### 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 beans. 13

### Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. 16



Pechuga de Pollo al Chipotle

Pasta Cuchi Cuchi



### 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. 24

### Tilapia a la Pimienta 18

### Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. 10 oz 24.5

### Pasta Cuchi Cuchi con Camarones

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, poblano pepper slices and kernel corn. 22

### Tilapia Rellena

Tilapia fillet stuffed with shrimp and cheese, and covered with poblano pepper cream sauce. Served with white rice and steamed vegetables. 26

### Camarones Empanizados

Crispy breaded shrimp served with white rice and buttery steamed vegetables. 24

### Kids

### Chicken Fingers 6

### Kids Pirata Taco 6

### Hamburguesa 6

### 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. 7.5

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. 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 5 – Large Slice 9

### Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. 15

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

CHILE EN  
Nogada \$19



JAMAICA  
Margaritas \$7<sup>EA.</sup>



for a  
limited time!