

Menu Legend:

 Mild

 Very Hot



MENU

STARTERS

Guacamole Serves 3-4.

Enticing avocado mixed with freshly cut cilantro and a hint of salt. **13.50**

Choriqueso Serves 2-3.

Sizzling skillet filled with Muenster cheese and real Mexican style chorizo. Simply delicious. **17**

Elote Botanero Serves 3-4.

Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. **11**



ELOTE BOTANERO

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. **14.50**

Panela Asada Serves 2-3.

Grilled panela cheese served with avocado and a side of mild tomato salsa. **11**

Chicharrón de Ribeye Serves 3-4.

Crunchy fried ribeye tips served on top of our delicious house guacamole. **24.50**

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. **24.50**

Panchos Serves 2-3.

Crunchy tortilla chips topped with our beef fajitas, melted Muenster cheese, guacamole, refried beans and jalapeños. **16**

Papitas Endiabladas Serves 3-4.

Deviled baby potatoes. Boiled and served with our addictive and spicy red diabla sauce. **9**

Sombrero Mexicano

Sample the traditional Mexican flavor with bean & Chorizo Sopecitos, chicken flautitas, quesadillas, and empanadas, paired with guacamole and sour cream. **21**

Ceviche de Camarón

Shrimp marinated in lime juice with, tomato, onion, and cilantro. Served on a corn tostada with an avocado layer on top. **Tostada 7 • Plate 23**

Camarones Aguachile

A Mexican Pacific Coast classic. Fresh raw shrimp marinated in lime juice, with red onion, cucumber, and finely grated serrano peppers. **21.50**

SOUPS

Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster Cheese. **9**

Caldo Tlalpeño

From Tlalpan, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. **10.50**

Albóndigas de Camarón

Mexican Pacific coast shrimp meatball soup served with a side of white rice. **14.50**

SALADS

Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. **12.50** with chicken +4

Ensalada César

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

PARRILLADAS/ BEEF CUTS

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 57 • For Three 85 • For Four 113

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 71 • For Three 105 • For Four 140



PARRILLADA PRIME

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. **34**

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. **36.50**

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. **29.50** • 12oz. **41.40**

Costillas Palenque

Grilled beef ribs and a side of our old-fashioned charro beans. **Four Ribs 29 • Six Ribs 39**

Arrachera

Grilled premium beef fajita steak. Served with charro beans, white rice, and avocado with pico de gallo. **28.50**

Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans and white rice. **30.50**

Brochetas

Fire-grilled skewered USDA Prime sirloin with onions, tomato, bell peppers and bacon. Served over a bed of our traditional white rice. **24.50**

Caldo de Res

Our exquisite broth, has chunks of beef, green beans, carrots, chickpeas, Mexican squash, corn and a rich Mexican rice as a side. **19**

TACOS

All orders include **four tacos** and charro beans. Choose corn or flour tortillas.

Carretoneros

Chopped sirloin in a soft corn streetstyle tortilla and topped with fresh cilantro and finely diced onions. **19.50**



CARRETONEROS

Tacos Gobernador

Melting Muenster cheese and shrimp sautéed with onion, tomato and peppers, paired with avocado slices create this tempting taco. **22**

Tacos Matamoros

Chopped sirloin in a soft corn streetstyle tortilla and topped with real avocado, and panela cheese. **22**

Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. **31.50 • Single 8**

Carne Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a handmade tortilla. **20.50**

Quesadillas

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

Cheese only 12 with Beef, Al Pastor or Chicken +4.50

Crispy Tacos

Crispy corn tortillas filled with our picadillo (sautéed ground meat). Topped with lettuce, tomato and cheddar cheese. **15.50**

Al Pastor

Nothing says Tradicional Mexican food like our Al Pastor Taco. Tender marinated pork in adobo sauce with pineapple strips, creating a unique sweet and sour flavor. **16.50**

ENCHILADAS

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. **14**



ENCHILADAS CALLEJERAS

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. 15.50

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. 15.50

Vegan Enchiladas

Soft rolled corn tortillas filled with avocado and sautéed squash, corn, Anaheim chile, tomato and onion topped with fresh tomato. Served with brown potatoes and carrots, and de la olla beans. 16.50

DEL MAR

Tilapia Rellena de Camarones

Tilapia fillet stuffed with shrimp, cheese, and covered with Poblano pepper cream sauce, served with white rice and steamed vegetables. 30

Fajitas de Camarón

Shrimp fajitas served with grilled onions and bell peppers. Paired with white rice and old fashioned charro beans. 25

Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. 29

Camarones Cuchi Cuchi

Fresh shrimps with our creamy Cuchi Cuchi sauce, poblano pepper strips and kernel corn. Served with white rice and steamed vegetables. 30.50

Camarones Laredo

Five U12 jumbo shrimp stuffed with cheese and jalapeños wrapped in crispy bacon and served with white rice and buttery steamed vegetables. 34

Pasta Cuchi Cuchi

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, Poblano pepper strips and kernel corn. 29



PASTA CUCHI CUCHI

Huachinango Frito

Whole pan fried red snapper paired with a side of fresh Palenque salad and traditional white rice. Market price per ounce

ANTOJITOS

Hamburguesa Mexicana

Mexican style hamburger with avocado, ham, Muenster cheese, crispy bacon, fresh tomato, onion, and lettuce. Served with French fries. 14

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. 23.50



PUNTAS DE FILETE AL ALBAÑIL

Chile Relleno

Lightly battered Poblano pepper stuffed with beef or Muenster cheese, served with Mexican rice and refried beans. Also available with Shrimp and Cheese. Picadillo or Camarón 20.50

Flautas de Pollo

Three deep-fried rolled corn tortillas filled with chicken guisada, topped with freshly cut lettuce, tomato, enticing guacamole, onions, panela cheese and served with browned potatoes and cool sour cream. 15.50

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. 31

Pasta Poblana

Spaghetti and chicken tossed with our Poblano pepper cream sauce, Poblano pepper sliced, and kernel corn. 20

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, 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. 19



PECHUGA DE POLLO AL CHIPOTLE

Pollo Asado Tori

Half chicken, marinated for hours in real fruit juices, spices, herbs and charbroiled to its perfect tenderness. Served with fried potatoes. 19

Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. 19

Caldo de Pollo

Delicious and hearty chicken soup with potatoes, carrots, and other vegetables. Served with a side of white rice. 9

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. 9.50

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. 6.50

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 6.50 – Large slice 11

Trio Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. 17.50



TRIO SAMPLER

KIDS MENU

Chicken Strips w/ Fries 8

Cheeseburger w/ Fries 8

Two Pirata Tacos 8

Fideo Soup 4.50

Enchiladas 8

SIDES

Guacamole 5.50

Arroz 5

Frijoles Charros 5.50

Frijoles Refritos 5

Vegetales al Vapor 5.50

Elote Asado Mexicano 5.5

Papas Fritas 5.50

Papa Asada Loaded 5

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

Scan QR code to view our digital menu

