

Antojitos

Ceviche Mi Pueblo 11.99

Shrimp and fish of the day, cherry tomatoes, red onions, and cilantro in a blend of citrus juices.

Shrimp Cocktail 12.99

Homemade Palmeras cocktail sauce with jumbo shrimp, topped with diced avocados, fresh cilantro, and lime.

Quesadilla Especiales 9.99

Chicken, beef, or brisket quesadillas with melted Chihuahua cheese, side of fresh guacamole, and pico de gallo. Substitute shrimp additional 1.99

Cheese Quesadilla 7.99 (L)

Cheese only with fresh guacamole and pico de gallo.

Mexican Brussels Sprouts 7.99 (V)

Sweet and spicy, with pineapple and buffalo sauce, topped with cilantro.

Palmeras Nachos 9.99

Fajita steak, Chihuahua cheese, black beans, crema Mexicana, topped with fresh jalapeños, with a side of coleslaw.

Palmeras Champiñones 7.99 (V)

Button mushrooms, battered and fried, served with jalapeño cilantro ranch.

Queso Tex-Mex Trio 7.99 (L)

Homemade melted cheddar with green peppers, red peppers, and jalapeños. Served with a side of pico de gallo and guacamole.

Queso Blanco 7.99 (L)

Homemade blend of Chihuahua and Monterey Jack cheese with peppers, topped with sautéed mushrooms and spinach.
Add chorizo, fajitas, or ground beef 3.99

Mexican Corn 6.99 (L)

Roasted corn with queso fresco, mayo, buffalo sauce, crema Mexicana, sprinkled with cayenne pepper.

Guacamole Tradicional 7.99 (V)

Fresh blend of avocados, red onions, cherry tomatoes, lime juice and cilantro. (Jalapeño Picante Salsa available for spicier option)

Ensaladas y Sopas

Sopa De Tortilla Cup 4.99 Bowl 7.99

Tex-Mex Style. Homemade chicken soup with corn chips, mild dried chiles, onions, fresh tomatoes, and sliced avocados.

Pozole Verde Cup 4.99 Bowl 7.99

Tomatillo soup with hominy kernels, poblano peppers, and pulled chicken, garnished with shredded cabbage, cilantro, and radish.

Maha's Salad 9.99 (V)

Romaine lettuce, purple cabbage, cherry tomatoes, avocados, and tortilla strips tossed in a cilantro honey lime vinaigrette.

Ensalada Tropical 9.99 (V)

Mixed greens, strawberries, raisins, and apples tossed in a balsamic vinaigrette.

Ensalada de Taco 9.99 (L)

Iceberg lettuce, roma tomatoes, red onions, and cheddar cheese tossed in a zesty lime vinaigrette.

Add chicken or beef 3.99 shrimp 4.99

For ages 12 and under, ask your **Mesero**.

Platos Especiales

Braised Pork 11.99

Braised pork topped with guajillo sauce served with red rice.

La Diabla 15.99

Shrimp in our spicy red adobo sauce with zucchini, squash, cabbage, carrots, poblano peppers, and red onions served with cilantro rice.

Veracruz 16.99

Fish of the day topped with our homemade tomato-olive sauce, served with zucchini, red peppers, squash, onions, and cilantro rice.

Bistec a la Mexicana 12.99

Juicy small diced beef simmered in a spicy tomato sauce mixed with sliced sautéed jalapeños.

Pollo con Mole 12.99

Diced chicken topped with mildly spicy and sweet cacao sauce sprinkled with sesame seeds, served with red rice.

Salmon de Chef Fino 17.99

Grilled salmon drizzled with a creamy poblano sauce, served with sautéed mixed vegetables and cilantro rice.

Mexicanos 11.99

One pork and one chicken tamale with guacamole, pico de gallo, and your choice of red or green sauce, served with red rice. Additional tamale 3.99

Las Combinaciones 10.99

1. One Mike's taco and one Texas enchilada.
2. One beef taco and one Enchilada de Carne.
3. One chicken taco and one Verdes Enchilada.
4. One asada taco and one Rojas Enchilada.
5. One carnitas taco and one Enchilada Ranchera.

All plates are served with red rice and beans.

Add Additional Enchilada or Taco 2.99

Lunch Specials 8.99

Monday – Friday
(from 11 AM to 4 PM)

1. One enchilada de carne and one crispy beef taco.
2. Two chicken or beef tacos with queso Tex-Mex.
3. Two beef enchiladas with tomatillo sauce.
4. One bean chalupa and one enchilada Texas.
5. One burrito con carne.
6. Two enchiladas Texas.
7. One chicken quesadilla with queso and salsa.

All plates are served with red rice and beans.

No Substitutions

(V)- indicates vegetarian dishes

(L)- indicates lacto-ovo vegetarian dishes

Los Tacos

Carne Asada 9.99

Fajita steak seasoned to perfection topped with cilantro and onions.

Camaron 10.99

Shrimp topped with sautéed peppers and red onions.

Carnitas 8.99

Fried pork loin topped with cabbage, cilantro, and onions.

Pescado 10.99

Grilled or fried fish of the day topped with cilantro and cabbage, drizzled with our creamy jalapeño ranch.

Pollo 8.99

Marinated chicken topped with cabbage, cilantro, and onions.

Mike's Tacos 10.99

Slow braised brisket topped with Chihuahua queso, cilantro, onions, and tomatillo salsa.

All taco plates are served with red rice or cilantro rice.

Available on corn or flour tortillas. Add Additional Taco for 2.99

Enchiladas

Mole Poblano 9.99

Marinated chicken covered in a mildly spicy and sweet cacao sauce sprinkled with sesame seeds.

Enchiladas de Carne 9.99

Enchiladas filled with ground beef covered in sour cream sauce, spiced with paprika.

Enchiladas Rojas 8.99

Enchiladas filled with a white cheese blend, covered in salsa guajillo and crema Mexicana.

Enchiladas Texanas 9.99

Enchiladas filled with cheddar cheese, covered in chili beef sauce and drizzled with queso Tex-Mex.

Enchiladas Verdes 9.99

Enchiladas filled with pulled chicken, covered in tomatillo sauce and queso fresco.

Enchiladas Rancheras 9.99

Enchiladas filled with slow braised brisket and covered in tomato-chili rancheras and melted shredded cheese.

Tex-Mex Enchiladas 9.99

Enchiladas filled with pulled chicken covered with queso Tex-Mex.

Bobby B's Enchiladas 9.99

Enchiladas filled with cheddar cheese, serrano peppers, and onions, topped with queso Tex-Mex and Bobby B's sauce. Served with refried black beans and cilantro rice.

Add Additional Enchilada for 2.99

All enchilada plates are served with red rice and refried beans.

Sabor Latinos

Mexican Fried Rice 11.99

Shrimp, cherry tomatoes, red onions, mushrooms, cilantro, and a fried egg.

Cilantro Jalapeño Chicken 13.99

Marinated grilled chicken breast topped with melted Monterey Jack and sliced jalapeños. Served with red rice and charro beans.

Fajitas Palmeras

19.99

Steak | Chicken | Shrimp | Combination

Accompanied with red rice, beans, sautéed onions, red and green peppers, guacamole, pico de gallo, cheese, and your choice of tortilla.

Additional: chicken or beef 5.99, shrimp 6.99

Additional (3) tortillas .99

Corazón Texano

American Cheeseburger 10.99

8 oz. certified angus ground chuck patty topped with cheddar cheese, romaine lettuce, tomatoes, pickles, and red onions, served with French fries.

Ribeye Texano 18.99

12 oz. Ribeye steak, cherry tomatoes, sautéed onions, green and red peppers, served with French fries.

Platos Adicionales

Burrito con Pollo 8.99

Marinated chicken, pinto beans, Chihuahua cheese, shredded cabbage, guacamole, and pico de gallo. Served with your choice of sauce for 1.99

Burrito con Carne 8.99

Ground beef, pinto beans, Chihuahua cheese, shredded cabbage, guacamole, and pico de gallo. Served with your choice of sauce for 1.99

Palmeras Changa 10.99

Fried burrito, beef fajita meat, and white cheese blend topped with queso Tex-Mex. Sautéed onions inside burrito optional.

Sami's Sopes 9.99

Masa corn, black beans, queso fresco, crema Mexicana, jalapeño, avocado, and cilantro.

Add beef, chorizo, chicken 2.99 Shrimp 3.99

Torta 9.99

Braised pork, shredded cabbage, roma tomatoes, and avocado drizzled with a creamy poblano ranch on toasted panini bread, served with French fries.

Chiles Rellenos 11.99

Fried poblano pepper stuffed with ground beef topped with guajilla sauce, served with a mixed salad and red rice.

The Vegetarian 10.99 (L)

Roasted zucchini, yellow squash, onions, cherry tomatoes, mushrooms, cilantro, and side of queso fresco. Served with cilantro rice.

Sides 2.99

Pinto beans | Black beans | Charro beans | Mexican rice
Ensalada | Cilantro rice | Queso | Guacamole 4.99

Salsas 1.99

Tomatillo sauce | Mesa | Pica Pica | 5 Chiles Salsa
Cilantro ranch | Mike's spicy salsa

Desserts 5.99

Chef Fidel Flan | 4 Leches Cake | Mexican Puffs
Mexican churros | One scoop of vanilla ice cream 1.99

* consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Cocktails

Palmerita 7.99

The house, frozen or rocks, 100% Agave Tequila, lime juice, Cointreau

Uber Taxi 8.99

House frozen margarita, Sangria house made with CK Mondavi Merlot

Cubano 7.99

Bacardi with lime juice and fresh mint

Sangria de la Casa 7.99

Brandy, citrus, CK Mondavi Merlot

Mimosa Palmerita 8.99

Grey Goose, orange juice, Prosecco

Bloody Mary 7.99

Tito's Vodka, lime juice, tomato juice

Mango Margarita 8.99

Frozen Margarita, Tequila Herradura, lime juice

Strawberry Margarita 8.99

Frozen margarita, Tequila Herradura, lime juice

Mexican Martini 9.99

Tequila Cazadores a las Rocas, chile serrano, lime juice

Palmeras Classic 10.99

Patron Silver Tequila, Patron Citron, lime juice, jalapeños stuffed olives

Perfect Margarita Flight 10.99

Strawberry, Mango, and Uber taxi served in one glass

La Barbie 9.99

Skinny margarita, lime juice, Don Julio Silver, splenda

Loca Palmerita 13.99

Frozen margarita, topped with Dos Equis and a sidecar of Don Julio Silver Tequila

Bebidas (Drinks) 2.99

Iced tea Sweet or Unsweet

Dr. Pepper, Coke, Diet Coke, Sprite

Regular Coffee

Hot Tea

Topo Chico

Found Sparkling Water

Mexican Coca-Cola

Flavor add-ons .50

Aguas Frescas 3.50

Limonada

Horchata

Jamaica

Flavor add-ons .50

Espresso 4.00

Doppio Espresso, Americano,

Cappuccino, Latte

Draft Chilled Beer

Dos Equis 5.00

Modelo Especial 5.00

A Bit of Bubbles

	<u>Glass</u>	<u>Bottle</u>
Juve Y Camps Cava, <i>Spain</i>	11.00	36.00
Tiamo Prosecco, <i>Italy</i>	8.00	32.00

Wine by the Glass

La Fiera Moscato, <i>Italy</i>	7.00	22.00
La Fiera Pinot Grigio, <i>Italy</i>	7.00	23.00
Michael David Sauvignon Blanc, <i>CA</i>	10.00	30.00
Ponga Sauvignon Blanc, <i>New Zealand</i>	9.00	27.00
Napa Valley Annabella Chardonnay, <i>CA</i>	9.00	27.00
Jam Butter Chardonnay, <i>CA</i>	9.00	27.00
Bella Fina Rosso Dolce, <i>Italy</i>	7.00	24.00
Peirano Estate Zinfandel, <i>CA</i>	7.00	21.00
Alias Pinot Noir, <i>CA</i>	7.50	25.00
Velvet Devil Merlot, <i>WA</i>	7.00	23.00
CK Mondavi Merlot, <i>CA</i>	5.00	15.00
Root 1 Cabernet Sauvignon, <i>CA</i>	7.50	23.00
Jam Cellars Cabernet, <i>CA</i>	9.50	30.00
The Rule Cabernet Sauvignon, <i>CA</i>	10.00	32.00

Cool Whites

Stella Pinot Grigio, <i>Italy</i>	23.00
Estancia Chardonnay, <i>CA</i>	33.00
Franciscan Chardonnay, <i>CA</i>	39.00

Nice Reds

Bryon Pinot Noir, <i>CA</i>	45.00
Catena Vista Flores Malbec, <i>Argentina</i>	31.00
Mastroberardino "Mastro" Aglianico, <i>Italy</i>	30.00
Il Fauno Super Tuscan, <i>Italy</i>	48.00
Algerini Palazzo Della Torre 2014, <i>Italy</i>	30.00
Louis Martini Cabernet, <i>CA</i>	75.00

Domestic Beer

Bud Light	4.50
Budweiser	4.50
Coors Light	4.50
Miller Light	4.50
Michelob Ultra	4.50
Non-Alcoholic Beer	3.50

Imported Beer

Corona	5.50
Heineken	5.50
Cerveza Victoria	5.50
Pacifico	5.50
Modelo Especial	5.50
Dos Equis	5.50
Deep Ellum IPA	5.50
Mexican Michelada*	8.99

*Pacifico, Michelada mix, Tabasco sauce, and shrimp topper

We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.

Address: 201 E Central Texas Expressway, Suite #1460, Harker Heights, TX 76548//Phone: 254-892-4323// Website: palmerastextmex.com

Palmeras Brunch

(Saturday – Sunday 10 AM to 3 PM)

Chilaquiles Las Palmeras 9.99

Crispy tortilla strips with two scrambled eggs, onions, poblano pepper, queso fresco, and your choice of green or red sauce. Served with a side of black beans.

Huevos con Chorizo 9.99

Scrambled eggs with chorizo, served with a side of black beans and corn tortillas.

Huevos a la Mexicana 9.99

Scrambled eggs with cherry tomatoes, onions, and serrano peppers, served with a side of black beans and corn tortillas.

Huevos Rancheros 9.99

Two eggs with salsa diablo, served with a side of black beans and corn tortillas.

Tex-Mex Toast 8.99

Fresh baked bread topped with a honey glazed fruit mix.

Breakfast Quesadillas

Served with refried beans and your choice of sauce.

Eggs, Cheese, and Chorizo 10.99 Eggs, Cheese, and Bacon 10.99
Eggs, Cheese, and Brisket 10.99 Eggs, Cheese, and Potatoes 9.99

Breakfast Tacos (3)

Served with refried beans and your choice of sauce.

Eggs and Chorizo 10.99 Eggs and Bacon 10.99
Eggs and Brisket 10.99 Eggs and Potatoes 9.99

Sides 2.99

Crispy bacon / Mixed fruits / Seasoned potatoes

Desserts 4.99

*Chef Fidel Flan / 4 Leches cake / Mexican puffs /
Mexican churros / One scoop of vanilla ice cream 1.99*

Cocktails

Bloody Mary 7.99

Tito's Vodka, lime juice, tomato juice

Mimosa Palmerita 8.99

Grey Goose, orange citrus, Prosecco

Sangria de la Casa 7.99

Brandy, citrus, CK Mondavi Merlot

Mexican Michelada 8.99

Pacifico, Michelada mix, Tabasco sauce, and shrimp topper