



# CULINARIA RESTAURANT WEEKS

## AUGUST 10<sup>TH</sup> – 24<sup>TH</sup>

11AM- 3PM NO SUBSTITUTIONS

### LUNCH \$20

#### 1<sup>ST</sup> COURSE

QUESADILLAS COMPUESTAS – Handmade flour tortillas filled with queso Oaxaca, and topped with a bed of avocado salad, sour cream and pico de gallo.

#### 2<sup>ND</sup> COURSE

ENTOMATADAS – Corn tortillas rolled with chicken tinga, smothered with our specialty salsa roja, and topped with fresh avocado slices, queso fresco, and crema Mexicana.

#### 3<sup>RD</sup> COURSE

TRES LECHES – A slice of traditional tres leches cake drizzled with cajeta.

#### CULINARIA COCKTAIL \$10

EL PAVO REAL – Carabuena tequila, orange liqueur, blue Curaçao, and pineapple juice

**PALOMAR**  
COMIDA & CANTINA

12656 West Ave, San Antonio, TX 78216

# CULINARIA RESTAURANT WEEKS

## AUGUST 10<sup>TH</sup> – 24<sup>TH</sup>

4PM – 10PM NO SUBSTITUTIONS

### DINNER \$35

#### 1<sup>ST</sup> COURSE

**BURRITO** - Mesquite grilled beef fajita burrito served with queso fresco, avocado cream sauce, sour cream, and pico de gallo.

#### 2<sup>ND</sup> COURSE

**POLLO CON ENCHILADA** – Handmade corn tortillas rolled with queso Oaxaca, over a mesquite grilled chicken breast, smothered with our specialty salsa verde, and topped with pico de gallo, crema Mexicana, and cilantro.

#### OR

**CEVICHE DE SALMON** – Lime cured salmon with crispy langostino, white fish, and surimi. Tossed with fresh, house made aioli. Served with avocado slices.

#### 3<sup>RD</sup> COURSE

**BUÑUELO** – Served with cinnamon ice cream and drizzled with cajeta.

#### CULINARIA COCKTAIL SID

**EL PAVO REAL** – Carabuena tequila, orange liqueur, blue Curaçao, and pineapple juice.

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