



The Bistrot

LUNCH & DINNER



Appetizers

Bistro Guacamole **230**

Accompanied by pork rinds, Mexican “roasted” sauce, panela cheese and fried tortilla chips

Shrimp Cocktail **370**

Fresh shrimp, cocktail sauce and avocado with saltine crackers

“Pueblo Bonito” Nachos

Fried tortilla chips, refried beans, low-fat cheddar and Monterey Jack, guacamole, jalapeño peppers and Mexican sauce

Classic **270**

With grilled chicken breast **330**

With grilled skirt beef cut **335**

With sautéed shrimp **345**

Salads



Mexican Bistro Salad **220**

Mixed lettuce, grilled chicken breast, avocado, cherry tomato, tortilla strips, garnished with lime vinaigrette

Chicken Caesar Salad **285**

Chopped Romaine lettuce, 3 oz grilled chicken breast, croutons, parmesan cheese and homemade Caesar dressing

Lettuce and Arugula Salad **240**

Mixed lettuce and arugula, pear, caramelized walnut, bacon, goat cheese with raspberry dressing

Cabo Salad **325**

Mixed Lettuce, fresh mushrooms, cherry tomato, pumpkin seed, shrimps and tequila vinaigrette

Miraflores Salad **255**

Lettuce, grilled chicken breast, avocado, mozzarella cheese, cherry tomato and balsamic vinaigrette



Soups & Creams

Tortilla Soup

Served with chicharron, avocado, panela cheese, cream and guajillo pepper

190

French Onion Soup

Traditional French recipe

225

Clam Chowder

With clams, potatoes and bacon

250

Castile Pumpkin Cream

Castile pumpkin cream with shrimp bisque and curry

220

Tomato Cream

With basil, roasted tomato, and olive oil, accompanied by croutons

260

The Bistro Sandwiches

Bistro Club Sandwich 305

Grilled chicken breast, turkey ham, American cheese, bacon, lettuce, tomato and slices of hard-boiled egg on white or whole wheat homemade bread, served with French fries

Grilled Reuben Sandwich 340

Corned beef, swiss cheese, sour cabbage, russian dressing on sourdough rye bread and French fries

Philly Cheesesteak Sandwich 320

4 oz beef, provolone cheese and caramelized onion, served with french fries

“Pueblo Bonito” Cheeseburger 350

Certified Angus Beef[®] (8 oz), american cheese, lettuce, tomatoes, onions and pickles on a sesame bun served with French fries

Tropical Burger 360

Certified Angus Beef[®] (8 oz), grilled pineapple, bacon, caramelized onion, gouda cheese and BBQ sauce

Club Wrap 340

Flour tortilla, lettuce, tomatoes, bacon, 3.5 oz grilled chicken breast, ham and cheese, chipotle dressing, served with French frie

Baja Wrap 390

Flour tortilla, tempura fish, Mexican rice, beans, Mexican sauce, avocado sauce, lettuce, and sour cream.

Panini Caprese 220

With avocado, pesto, tomato and fresh mozzarella cheese

Crispy Chicken Sandwich 285

Chicken fingers garnished with tartar, pickles, mixed lettuce, radish, onion, cabbage, and macaroni on a bun. Served with potatoes

pizzas

Pizzas

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| Miraflores | 330 |
| Grapes, parmesan cheese, onion, arugula and balsamic reduction | |
| Noé's Special | 330 |
| Cherry tomatoes, mushrooms, garlic, peperoni, goat cheese, pesto and parmesan cheese | |
| Cinco de Mayo | 290 |
| Chorizo sausage, bacon, jalapeño and mozzarella cheese | |
| Bistro | 320 |
| Tomato sauce, mozzarella cheese, red onion, fresh garlic, black olives, anchovies, goat cheese and fresh tomato | |
| Rancho | 340 |
| Tomato sauce, ranch dressing, mozzarella cheese, grilled chicken, onion, and bacon | |
| Sea of Cortez | 395 |
| Shrimp, bacon, goat cheese and tabasco sauce | |
| Sunset Combo | 295 |
| Pepperoni, ground beef, fresh mushrooms, and sliced tomatoes | |
| Santiago Pizza | 320 |
| With spinach, mozzarella cheese, goat cheese, garlic and grilled chicken breast | |

risottos & pastas

Risottos & Pastas

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| Lerry - Style Spaghetti | 370 |
| Tomato sauce, parmesan cheese and basil | |
| Beet Ravioli | 340 |
| Stuffed with ricotta cheese and spinach and creamy potato sauce | |
| Risotto with Saffron and Clams | 420 |
| Fish and shrimp fund, cream, parmesan cheese | |
| Risotto with mushrooms and Prosciutto | 435 |
| Mushroom fund, cream, parmesan cheese | |
| Shrimp and Bacon Fusilli | 430 |
| With sun dried tomato sauce | |

Main Dishes

Oaxaca-Style Chicken in Mole Colorado 400

9 oz adobo- marinated roasted chicken breast covered with homemade mole Colorado sauce served with rice

Half Boneless and Braised Chicken 360

Served with country potatoes

Deviled Shrimp Bistro Style 405

With white Rice and vegetables

Catch of the Day 390

With white wine, capper sauce and lentils salad

Coconut Shrimp 440

7 oz shrimp topped with shredded coconut and served with mango and sweet chili sauce

Flank Steak with Chistorra 390

Chimichurri, grill vegetables and white rice

Grill Picanha 415

With Corn on the Cob and Baked Potatoes

Sabanita of Skirt Steak 495

skirt steak cheese au gratin and roasted onions, served with ranchera sauce, refried beans and rice

Tricolor Enchiladas 310

Stuffed with chicken, red sauce, green pipián, accompanied by refried beans with sour cream, onion and avocado

Seafood Casserole with Pernod 1050

Delicious combination of seafood bathed with Lobster Bisque and perfumed with Pernod. For 2 persons

Desserts

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| Ice Cream On a chocolate chip cookie with chocolate sauce (vanilla, chocolate, & strawberry) | 170 |
| Peanut Crème Brûlée With burnt brown sugar | 170 |
| Mazatlán Style Pineapple Cake Straight from the Malecon of Mazatlán | 170 |
| Apple Pie Walnut confit with butter and covered with almond coupé | 170 |
| Los Cabos Coconut Cake Cake pastry chef Lourdes Acevedo' specialty | 170 |
| Carrot Cake Moist and nutty, with cream cheese frosting | 170 |
| "Pueblo Bonito" Caramel Flan Flavored with Gran Mainer | 170 |
| Tres Leches Cake Mexico's favorite birthday cake sunset beach style, made with 3 types of milk | 170 |
| Mazatlán - Style Banana Cream Pie Straight from Plaza Machado | 170 |
| Turtle Cheese Cake With cocoa, chocolate chips, caramel sauce and pecans | 170 |



THE BISTRO HAS BEEN APPROVED BY THE MEXICAN TOURISM DEPARTMENT FOR EXCELLENCE IN HYGIENE AND PRODUCTS. IN COMPLIANCE WITH REGULATIONS REGARDING RAW INGREDIENTS, THESE MENU SELECTIONS ARE SERVED AT THE CLIENT'S RISK

ALL THE MENUS OF THE PUEBLO BONITO HOTELS ARE FREE OF TRANS FATS.
PRICES IN NATIONAL CURRENCY. TAX INCLUDED