

The logo for 'The Bistrot' features the name in a dark brown, elegant cursive script. The text is contained within a white, crescent-shaped element that resembles a smile or a stylized bowl. This white element is set against a golden-yellow background that forms a semi-circular shape at the bottom of the logo.

The Bistrot

LUNCH & DINNER



Appetizers

Bistro Guacamole	270
Accompanied by pork rinds, Mexican “roasted” sauce, panela cheese and fried tortilla chips	
Shrimp Cocktail	420
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	310
With grilled chicken breast	390
With grilled skirt beef cut	400
With sautéed shrimp	390
Beef Carpaccio	395
Beef fillet cut into thin slices, arugula, cherry tomatoes, capers, Parmesan cheese, lime and olive oil	
Mushroom Bruschetta	235
Toasted bread with garlic, goat cheese and thyme mushroom mixture	
Mushroom and Spinach Quesadilla	290
Spinach and mushroom stew with pore, white wine, Swiss cheese, and goat cheese	



Salads

Chicken Caesar Salad	330
Chopped Romaine lettuce, 3 oz grilled chicken breast, croutons, parmesan cheese and homemade Caesar dressing	
Lettuce and Arugula Salad	285
Mixed lettuce and arugula, pear, caramelized walnut, bacon, goat cheese with raspberry dressing	
Louis Salad	340
Mixed lettuce with cherry tomatoes, boiled egg, golden bacon, cooked shrimp and Louis dressing	
Michoacan Salad	390
Lettuce mix, strawberries, goat cheese, crispy sesame seeds with Jamaican vinaigrette and a touch of chipotle	

Soups & Creams

Tortilla Soup

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

220

French Onion Soup

Traditional French recipe

260

Clam Chowder

With Clams, potatoes, and bacon

290

Tomato Cream

Roasted tomatoes scented with basil and served with croutons

300

Gazpacho Andalucía

Mixed vegetables with fresh tomatoes, dried bread, egg, extra virgin olive oil and serrano ham

290



The Bistro Sandwiches

Bistro Club Sándwich	360
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 Reubens Sandwich	395
Corned beef, Swiss cheese, sour cabbage, Russian dressing on sourdough rye bread and French fries	
Philly Cheesesteak Sandwich	370
4 oz beef, provolone cheese and caramelized onion, served with French fries	
“Pueblo Bonito” Cheeseburger	410
US Certificated Angus beef (8 oz) American cheese, lettuce, tomatoes, onions, and pickles on a sesame bun served with French fries	
Tropical Burger	410
8 oz US certificated Angus beef, grilled pineapple, bacon, caramelized onion, gouda cheese and BBQ sauce	
Club Wrap	390
Flour tortilla, lettuce, tomatoes, bacon, 3.5 oz grilled chicken breast, ham, and cheese chipotle dressing, served with French fries	
Baja Wrap	440
Flour tortilla, tempura fish, Mexican rice, beans, Mexican sauce, avocado sauce, lettuce, and sour cream	
Arrachera Sandwich	450
With cilantro bread, skirt steak (180 grs.) guacamole, mozzarella cheese, caramelized onion, chipotle dressing and French fries	
Hot Open-faced Turkey Sandwich	310
Sliced baked turkey breast on brioche bread with cranberry jelly gravy served with mashed potatoes and vegetables of the day	
Breaded Chicken Sandwich on Brioche Bread	340
Chicken fingers dressed in tartar, pickles, lettuce mix, radish, onion, cabbage, macaroni and served with potatoes	

Pizzas

Pizza Burger Grounded beef, Monterey Jack cheese, cheddar cheese, mayonnaise, ketchup and mustard	370
Noé s Special Cherry tomatoes, mushrooms, garlic, peperoni, goat cheese, pesto, and Parmesan cheese	370
Cinco de Mayo Chorizo sausage, bacon, jalapeño and mozzarella cheese	340
Bistro Tomato sauce, mozzarella cheese, red onion, fresh garlic, black olives, anchovies, goat cheese and fresh tomato	370
Pizza BLT With BBQ sauce mixed cheese, bacon, tomato, and lettuce with blue cheese	340
Rancho Tomato sauce, ranch dressing, mozzarella cheese, grilled chicken, onion, and bacon	390
Whimsical Tomato Sauce, Prosciutto, Pancetta, mushroom, black olive, artichoke and Burrata cheese	370
Vegetarian Tomato sauce, cherry tomatoes, black olives, spinach, and goat cheese	340
Sunset Combo Pepperoni, ground beef, fresh mushrooms, and sliced tomatoes	340
Santiago With spinach, mozzarella cheese, goat cheese, garlic, and grilled chicken breast	370

Risottos & Pastas

Lerry - Style Spaghetti Tomato sauce, Parmesan cheese and basil	410
Creamy Chipotle Penne Pasta with Chicken Bistro Creamy cream cheese and chipotle sauce with bell peppers, peas, with a touch of chipotle-cilantro, honey-glazed chicken cubes and lime juice	410
Risotto with Saffron and Clams Fish and shrimp fund, cream, Parmesan cheese	475
Risotto with Mushrooms and Prosciutto Mushroom fund, cream, Parmesan cheese	490
Creamy Pasta with Shrimp and Spinach Creamy fettuccini with shrimp, bacon, and spinach	460

Main Dishes

Oaxaca-Style Chicken in Mole Colorado	460
9 oz adobo-marinated roasted chicken breast covered with homemade mole Colorado sauce served with rice	
Half Boneless and Braised Chicken	415
Served with country potatoes	
Chile Relleno	380
A household classic of Mexican cuisine: egg breaded chili stuffed with cheese, and bathed in tomato sauce, slightly spicy, served with rice and beans	
Nayarit Style Fish Fillet	440
Marinated fish market, caramelized onion and fresh tomatoes, rice, and vegetables	
Coconut Shrimp	495
7 oz shrimp topped with shredded coconut and served with mango and sweet chili sauce	
Flank Steak with Chistorra	450
Chimichurri, grilled vegetables white rice	
Grilled Picanha	480
With Corn on the cob and baked potatoes	
Michoacan Style Pork Carnitas	420
Confit pork chunks accompanied by colored tortilla, green and red sauce, tortilla, onion, and cilantro	
Enchiladas of green Pipián with Chicken	360
Stuffed with chicken, light green pipián sauce, accompanied refried beans with sour cream, onion and avocado	
Seafood Casserole with Pernod	1,220
Delicious combination of seafood bathed with Lobster Bisque and perfumed with Pernod. (For 2 persons)	

Desserts

Ice Cream On a chocolate chip cookie with chocolate sauce (vanilla, chocolate, & strawberry)	195
Pistachio Pistachio sponge with raspberry compote, covered with pistachio mousse and glazed	195
Granduja Hazelnut biscuit, glazed with ferrero and granduja filling	195
Lemon Curt Sable filled with lemon curt cream and toasted meringue	195
Macha Cheese Red fruits and caramel sauce	195
Carrot Cake Moist and nutty, with cream cheese frosting	195
“Pueblo Bonito” Caramel Flan Flavored with Gran Marnier	195
Tres Leches Cake Mexico’s favorite birthday cake sunset beach style, made with 3 types of milk	195
Mazatlán - Style Banana Cream Pie Straight from Plaza Machado	195
Turtle Cheesecake With cocoa, chocolate chips, caramel sauce and pecans	195



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