



The Bistrot

LUNCH & DINNER





Appetizers

Bistro Guacamole

245

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

Shrimp Cocktail

390

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

290
- With grilled chicken breast

360
- With grilled skirt beef cut

375
- With sautéed shrimp

360

Beef Carpaccio

370

Beef fillet, arugula, cherry tomatoes, capers, Parmesan cheese, lime and olive oil



Salads

Mexican Bistro Salad

235

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

Chicken Caesar Salad

305

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

Lettuce and Arugula Salad

260

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

Cabo Salad

350

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

Michoacán Salad

360

Mix lettuce, strawberries, goat cheese, sesame seeds and hibiscus and chipotle vinaigrette



Soups & Creams

Tortilla Soup Served with chicharron, avocado, panela cheese, cream and guajillo pepper	205
French Onion Soup Traditional French recipe	240
Clam Chowder With clams, potatoes and bacon	270
Castile Pumpkin Cream Castile pumpkin cream with shrimp bisque and curry	235
Tomato Cream With basil, roasted tomato, and olive oil, accompanied by croutons	280



The Bistro Sandwiches

Bistro Club Sandwich

330

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

365

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

Philly Cheesesteak Sandwich

340

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

“Pueblo Bonito” Cheeseburger

385

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

Tropical Burger

380

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

Club Wrap

360

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

Baja Wrap

410

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

Bistro Sandwich

420

Ciabatta, flank steak, guacamole, beans, mozzarella cheese, caramelized onion and chipotle dressing

Panini Caprese

235

With avocado, pesto, tomato and fresh mozzarella cheese

Chicken Sandwich

310

Breaded chicken fingers, brioche bread, lettuce, pickles and aurora dressing

Pizzas

Pizza Burguer	350
Grounded beed, Monterey Jack cheese, cheddar cheese, mayonnaise, ketchup and mustard	
Noé's Special	350
Cherry tomatoes, mushrooms, garlic, peperoni, goat cheese, pesto and parmesan cheese	
Cinco de Mayo	310
Chorizo sausage, bacon, jalapeño and mozzarella cheese	
Bistro	340
Tomato sauce, mozzarella cheese, red onion, fresh garlic, black olives, anchovies, goat cheese and fresh tomato	
Rancho	360
Tomato sauce, ranch dressing, mozzarella cheese, grilled chicken, onion, and bacon	
Capricious	350
Tomato sauce, prosciutto, pancetta, mushrooms, black olives, artichoke and burrata cheese	
Vegetarian	310
Tomato sauce, cherry tomatoes, black olives, spinach and goat cheese	
Sunset Combo	315
Pepperoni, ground beef, fresh mushrooms, and sliced tomatoes	
Santiago Pizza	340
With spinach, mozzarella cheese, goat cheese, garlic and grilled chicken breast	

Risottos & Pastas

Lerry - Style Spaghetti	380
Tomato sauce, parmesan cheese and basil	
Beet Ravioli	350
Stuffed with ricotta cheese and spinach and creamy potato sauce	
Risotto with Saffron and Clams	440
Fish and shrimp fund, cream, parmesan cheese	
Risotto with mushrooms and Prosciutto	450
Mushroom fund, cream, parmesan cheese	
Creamy Pasta with Shrimp and Spinach	430
Creamy fettuccine with shrimps, bacon and spinach	

Main Dishes

Oaxaca-Style Chicken in Mole Colorado

420

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

Half Boneless and Braised Chicken

385

Served with country potatoes

Deviled Shrimp Bistro Style

430

With white Rice and vegetables

Nayarit Style Fish Fillet

410

Marinated fish, caramelized onion and fresh tomatoes accompanied by rice and vegetables

Coconut Shrimp

460

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

Flank Steak with Chistorra

420

Chimichurri, grill vegetables and white rice

Grill Picanha

445

With Corn on the Cob and Baked Potatoes

Michoacan Style Pork Carnitas

395

Confit pork accompanied by homemade tortillas, red and green salsa, onion and cilantro

Chicken and Green Pipián Enchiladas

330

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

Seafood Casserole with Pernod

1120

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

PRICES IN NATIONAL CURRENCY. TAX INCLUDED

Desserts

Ice Cream On a chocolate chip cookie with chocolate sauce (vanilla, chocolate, & strawberry)	185
Peanut Crème Brûlée With burnt brown sugar	185
Mazatlán Style Pineapple Cake Straight from the Malecon of Mazatlán	185
Apple Pie Walnut confit with butter and covered with almond coupé	185
Los Cabos Coconut Cake Cake pastry chef Lourdes Acevedo’ specialty	185
Carrot Cake Moist and nutty, with cream cheese frosting	185
“Pueblo Bonito” Caramel Flan Flavored with Gran Mainer	185
Tres Leches Cake Mexico’s favorite birthday cake sunset beach style, made with 3 types of milk	185
Mazatlán - Style Banana Cream Pie Straight from Plaza Machado	185
Turtle Cheese Cake With cocoa, chocolate chips, caramel sauce and pecans	185



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.
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