

PABLITO



*Welcome to Pablito, your friendly neighborhood bar serving
small plates inspired from latin and spanish cuisine.*

Our menu changes every couple of weeks.

*Sharing is caring - we recommend
1-2 menu items per person.*

Dishes are sent out from the kitchen as they're ready.

SMALL PLATES

We proudly make our corn tortillas in house.

PICO & GUAC

fresh tortilla chips with a serving of our freshly prepared guacamole and pico de gallo.
— 11,20

COCHINITA PIBIL TACOS

shredded pork cooked in a lightly spicy, red achiote spice, topped with pickled red onions, chopped pineapple, cilantro and chipotle sour cream. (G,H,K,L)
— 13,80

TACOS DE CAMARÓN

marinated, grilled shrimps topped with mango, nopales, pico de gallo and avocrema. (B,G,L)
— 15,50

FRIJOLES CON QUESO TACOS

refried beans topped with pickled jalapeños, queso fresco and chipotle chili. (G,L)
— 11,20

BANG BANG CHICKEN TACOS

crispy panko chicken thighs with guacamole topped with pico de gallo, nopales, beetroot and chipotle sour cream. (A,C,G,L)
— 13,80

CHICKEN QUESADILLA

our fresh corn tortilla filled with chicken, pico de gallo, corn, jalapeños, a lot of cheese and grilled to perfection. served with chipotle sour cream to dip. (G,L)
— 13,80

EL CLÁSICO QUESADILLA

our fresh corn tortilla filled with cheddar, gouda, queso fresco, corn, minced white onions and pickled jalapeños. served with chipotle sour cream to dip. (G,L)
— 11,20

SHRIMP CEVICHE TOSTADO

fresh shrimps mixed with citrus juices, onions, mango, radish and avocado. (B)
— 18,50

MEXICAN COBB SALAD

grilled chicken & shrimps, lettuce, chopped egg, beans, pico de gallo, avocado, pickled jalapeños, corn and ranch dressing. (B,C,F,G,I,J,L)
— 19,50

CALAMARES FRITOS

served with our homemade aioli dip. (A,C,G,N)
— 14,20

SWEET POTATO FRIES

served with chipotle ranch dip. (G,L)
— 6,50

MINI POTATOES

sautéed mini potatoes with sea-salt, onions and parsley. (L)
— 4,00

PIMIENTOS DE PADRÓN

grilled and topped with sea-salt. (L)
— 5,80

COLESLAW SALAD

mixed coleslaw, carrots, green onions - tossed in our ranch dressing. (G)
— 4,00

THE CATCH

PULPO A LA GALLEGA — 23,00

grilled octopus with potatoes drizzled with olive oil and seasoned with salt and paprika. (L,N)

THE CROQUETAS

LA BOMBA — 10,20

crispy croquettes filled with a mix of potato and spicy sausage and topped with homemade aioli and spicy tomato sauce. (A,C,G)

THE BURGER

PABLITO BURGER — 19,00

180gr of local ground beef, cheddar cheese, lettuce, tomato, grilled red onions and our homemade aioli sauce - served with fries. (A,C,G,I,J,L)

DESSERTS

MOJITO CHEESECAKE (A,C,G) — 9,50

PROFITEROLES — 9,50

a mix of chocolate and flan filled profiteroles served with salted caramel ice cream. (A,C,E,G,H)