

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

CAULIFLOWER TACOS

deep fried, seasoned cauliflower topped with avocado slice, beetroot, pico de gallo and chipotle sour cream. (A,C,G)

— 11,20

BANG BANG CHICKEN TACOS

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

— 13,80

CARNE ASADA TACOS

grilled premium argentinian sirloin steak topped with pickled red onions, pickled jalapeños, nopales, chimichurri sauce and queso fresco. (G,L)

— 15,50

QUESADILLA CON FRIJOLES REFRITOS

our fresh corn tortilla filled with refried beans, tomatoes, corn, jalapeños, a lot of cheese and grilled to perfection. served with chipotle sour cream to dip. (G,L)

— 11,20

HUEVOS RANCHEROS

fresh, fried corn tortilla topped with refried beans, fresh homemade red salsa, queso fresco and a fried egg. (C,G)

— 10,50

PATATAS BRAVAS

fried, seasoned potato cubes topped with homemade aioli and spicy tomato sauce. (G)

— 8,50

FLAUTAS DE POLLO Y QUESO

fresh, fried corn tortillas stuffed with shredded chicken, cheese, pickled jalapeños and topped with sour cream, queso fresco and pico de gallo. (G,L)

— 13,80

TUNA CEVICHE

fresh tuna marinated in a mix of ponzu sauce, sesame oil and lime juice, mixed with cucumber, radish, avocado - topped with sesame seeds and scarlet cress. (D,G,K,L)

— 18,50

CALAMARES FRITOS

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

— 14,20

ENSALADA MEXICANA

crispy chicken, romaine lettuce, tomatoes, corn, kidney beans, avocado, onions. tossed in our house vinaigrette. (G)

— 19,50

COLESLAW SALAD

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

— 4,00

SWEET POTATO FRIES

served with chipotle ranch dip. (G)

— 6,50

MINI POTATOES

sautéed mini potatoes with sea-salt, onions and parsley. (C,G,L)

— 4,00

PIMIENTOS DE PADRÓN

grilled and topped with sea-salt. (A,C,G)

— 5,80

THE CATCH

CALAMARES A LA PLANCHA — 22,00

grilled calamari with olive oil and garlic. (N)

THE CROQUETAS

CROQUETAS DE JAMÓN (A,C,G) — 10,20

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,L,J,L)

DESSERTS

CREMA CATALANA (C,G) — 9,50

PASSION FRUIT MOUSSE (C,G) — 9,50