

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

BARBACOA TACOS

slow cooked, juicy beef cheeks topped with cilantro, white onions, radish and chipotle sour cream. (G,L)
— 13,80

BAJA FISH TACOS

deep fried, seasoned white fish topped with slaw, pico de gallo and baja sauce. (A,C,D,G,L)
— 15,50

TACOS VEGETARIANOS

sautéed mix of peppers, mushrooms and onions, beans, tomatoes-topped with queso fresco and avocado. (G,L)
— 11,20

AVOCADO TACOS

deep fried, seasoned avocado topped with pico de gallo, corn, chipotle sour cream and queso fresco. (A,C,G,L)
— 11,20

EL CLÁSICO QUESADILLA

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

BARBACOA QUESADILLA

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

SALMON CEVICHE

fresh salmon mixed with citrus juices, mango, red onions, fresh jalapeños and radish. (D,L)
— 18,50

ENSALADA CON BARBACOA

shredded lettuce base with tender and juicy barbacoa, avocado, pico de gallo, beans, corn, cilantro, red onions, eggs, queso fresco and topped with creamy cilantro/jalapeño dressing. (C,G,L)
— 19,50

CALAMARES FRITOS

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

MINI POTATOES

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

COLESLAW SALAD

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

SWEET POTATO FRIES

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

PIMIENTOS DE PADRÓN

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

THE CHILI

CHILI CON CARNE — 19,00

a comfort food favorite, prepared with minced beef/porc mix, served on top of our creamy rice. (A,F,G,I,L)

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,I,J,L)

DESSERTS

MEXICAN CHOCOLATE MOUSSE — 9,50

an all-time favorite with a little spicy twist to it. (C,G)

MEXICAN TIRAMISU — 9,50

prepared with patron xo café liquor, hints of cinnamon and a little spicy kick to it. (A,C,G,L)