

PABLITO



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

*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.

— 14,20

BANG BANG CHICKEN TACOS

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

— 16,40

CRISPY SHRIMP TACOS

deep fried, seasoned shrimps topped with pico de gallo, coleslaw, beetroot and chipotle sour cream. (A,B,G)

— 18,40

BARBACOA TACOS

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

— 16,40

TACOS VEGETARIANOS

sautéed mix of bell peppers, mushrooms and onions, beans, tomatoes-topped with queso fresco and fresh guacamole. (G,L)

— 14,60

AVOCADO TACOS

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

— 14,60

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)

— 14,60

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. (A,G,L)

— 16,40

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)

— 16,40

QUESADILLA VEGETARIANA

our fresh corn tortilla filled with a sautéed mix of bell peppers, mushrooms and onions, beans, a lot of cheese and grilled to perfection. served with chipotle sour cream to dip. (G,L)

— 14,60

COXINHA

brazilian chicken croquettes, served with homemade aioli dip. (A,C,G)

— 13,20

CALAMARES FRITOS

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

— 18,80

PATATAS BRAVAS

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

— 10,40

COLESLAW SALAD

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

— 6,60

SWEET POTATO FRIES

served with chipotle ranch dip. (A,G,L)

— 8,60

PIMIENTOS DE PADRÓN

grilled and topped with sea-salt. (L)

— 8,20



THE CHILI

CHILI CON CARNE — 22,60

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

THE SALAD

MEXICAN COBB SALAD — 23,20

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

THE BURGER

PABLITO BURGER — 23,60

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)

THE CEVICHE

CEVICHE DE PULPO — 23,60

fresh octopus mixed with citrus juices, pico de gallo, avocado, pomegranate seeds and radish. (L,N)

DESSERTS

BRIGADEIROS — 11,20

chocolate fudge balls. (A,C,H)

DULCE DE LECHE CHEESECAKE (A,C,G) — 11,20

CREMA CATALANA (C,G) — 11,20

A: Céréales contenant du gluten blé, seigle, orge, avoine, épeautre, kamut /
B: Crustacés/ C: Oeufs / D: Poissons / E: Arachides/ F: Soja / G: Lait: lait, lactose /
H: Fruits à coques: amandes, noisettes, noix, noix de cajou, noix de pécan,
pistaches, noix macadamia, noix queenland/ I: Céleri / J: Moutarde / K: Sésame /
L: Sulfites / M: Lupin / N: Mollusques escargots, encornets, huitres

