

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.

Our menu is changing throughout the year.

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.
— 11,80

BARBACOA TACOS

slow cooked, juicy beef cheeks topped with cilantro, white onions, radish and chipotle sour cream. (G,L)
— 14,20

BAJA FISH TACOS

deep fried, seasoned white fish topped with slaw, pico de gallo and baja sauce. (A,C,D,G,L)
— 15,80

TACOS VEGETARIANOS

sautéed mix of peppers, mushrooms and onions, beans, tomatoes-topped with queso fresco and avocrema. (G,L)
— 12,20

AVOCADO TACOS

deep fried, seasoned avocado topped with pico de gallo, corn, chipotle sour cream and queso fresco. (A,C,G,L)
— 12,20

VERDURAS QUESADILLA

our fresh corn tortilla filled with a sautéed mix of bell peppers, mushrooms and onions, beans, tomatoes, a lot of cheese and grilled to perfection. served with chipotle sour cream to dip. (G,L)
— 12,20

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)
— 14,20

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)
— 14,20

SALMON CEVICHE

fresh salmon mixed with citrus juices, mango, red onions, fresh jalapeños and radish. (D,L)
— 19,50

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 ranch dressing. (C,G,L)
— 19,50

CALAMARES FRITOS

served with our homemade aioli dip. (A,C,G,N)
— 14,80

MINI POTATOES

sautéed mini potatoes with sea-salt, onions and parsley. (L)
— 4,80

COLESLAW SALAD

mixed coleslaw, carrots, green onions - tossed in our ranch dressing. (C,G,L)
— 4,80

SWEET POTATO FRIES

served with chipotle ranch dip. (A,G,L)
— 6,80

PIMIENTOS DE PADRÓN

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

THE CHILI

CHILI CON CARNE — 19,50

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) — 11,20

THE BURGER

PABLITO BURGER — 19,50

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

PROFITEROLES — 9,50

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

MEXICAN CHOCOLATE MOUSSE — 9,50

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

CREMA CATALANA (C,G) — 9,50