

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. (12)
— 15,40

BANG BANG CHICKEN TACOS

crispy panko chicken thighs with guacamole topped with pico de gallo, nopales, beetroot and chipotle sour cream. (1ac,7,12)
— 17,80

CRISPY SHRIMP TACOS

deep fried, seasoned shrimps topped with pico de gallo, coleslaw, beetroot and chipotle sour cream. (1ac,2,3,7,12)
— 19,80

BARBACOA TACOS

slow cooked, juicy beef cheeks topped with cilantro, white onions, radish and chipotle sour cream. (7,12)
— 18

TACOS VEGETARIANOS

sautéed mix of bell peppers, mushrooms and onions, beans, tomatoes-topped with queso fresco and fresh guacamole. (7,12)
— 15,40

AVOCADO TACOS

deep fried, seasoned avocado topped with pico de gallo, corn, chipotle sour cream and queso fresco. (1ac,3,7,12)
— 16

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. (7,12)
— 16

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. (1a,7,12)
— 17,80

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. (7,12)
— 18

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. (7,12)
— 16

COXINHA

brazilian chicken croquettes, served with homemade aioli dip. (1a,3,7)
— 14,20

CALAMARES FRITOS

served with our homemade aioli dip. (1a,2,3,4,6,7,10,12,14)
— 20,20

PATATAS BRAVAS

fried, seasoned potato cubes topped with homemade aioli and spicy tomato sauce. (3,7,12)
— 11,40

COLESLAW SALAD

mixed coleslaw, carrots, green onions - tossed in our ranch dressing. (3,7,12)
— 7,40

SWEET POTATO FRIES

served with chipotle sour cream. (7,12)
— 9,20

PIMIENTOS DE PADRÓN

grilled and topped with sea-salt. (12)
— 9,20



THE CHILI

CHILI CON CARNE — 24,20

a comfort food favorite, prepared with minced beef/porc mix, served on top of our creamy rice. (6,7,9,12)

THE SALAD

MEXICAN COBB SALAD — 25

grilled chicken & shrimps, lettuce, chopped egg, beans, pico de gallo, avocado, pickled jalapeños, corn and ranch dressing. (2,3,6,7,10,12)

THE BURGER

PABLITO BURGER — 25,60

180gr of local ground beef, cheddar cheese, lettuce, tomato, grilled red onions and our homemade aioli sauce - served with fries. (1a,3,7,9,10,12)

THE CEVICHE

CEVICHE DE PULPO — 25,40

fresh octopus mixed with citrus juices, pico de gallo, avocado, pomegranate seeds and radish. (12,14)

DESSERTS

BRIGADEIROS — 12,60

chocolate fudge balls. (3,7)

DULCE DE LECHE CHEESECAKE (1a,3,6,7) — 12,60

CREMA CATALANA (3,7) — 12,60

1: Céréales contenant du gluten: blé (a), seigle (b), orge (c), avoine (d), épeautre (e), kamut (f) / 2: Crustacés / 3: Œufs / 4: Poissons / 5: Arachides / 6: Soja / 7: Lait : lait, lactose / 8: Fruits à coque: amandes (a), noisettes (b), noix (c), noix de cajou (d), noix de pécan (e), pistaches (f), noix de macadamia (g), noix du Queensland (h) / 9: Céleri / 10: Moutarde / 11: Graines de sésame / 12: Sulfites / 13: Lupin / 14: Mollusques : escargots, calmars, huîtres.

