

The Bistro

Lunch & Dinner





Appetizers

- Topolobampo Tacos** 190
Three marinated and fried tuna tacos, chipotle dressing, lettuce and tanned onions, served with guacamole and Mexican sauce
- "Emerald Bay" Nachos** 130
Tortilla chips topped with refried beans, cheddar cheese, salsa, guacamole and jalapeño peppers
- Smoked Marlin Paté** 130
Marlin sautéed with bell peppers, tomatoes, garlic, onions, cream cheese and decorated with pickled chillies
- Smoked Shrimp Tacos** 170
Two corn tortilla tacos with shrimp stew, Chihuahua cheese and roasted-tomato sauce

Soups (8.3 oz)

- Tortilla Soup** 110
Traditional soup served with crispy corn tortilla strips, guajillo chilli, avocado, cheese and sour
- Poblano Peppers Cream** 105
Poblano peppers, onions, garlic, cream, corn grain and panela cheese
- Mazatlan-Style Seafood Soup** 140
Shrimp, octopus, fish and squid rings sautéed with butter, Pernod and chipotle
- Cantina Broth** 100
Dried shrimp broth with tomatoes, onions, chipotle and garlic, served with purple onions, cucumber and 2 dried shrimp

Pizzas (12 inches)

- Cinco de Mayo** 175
Tomato sauce, mozzarella cheese, chorizo, bacon and jalapeno peppers
- Pepe's Hawaiian** 175
Canadian bacon, fresh pineapple and chopped green chilli
- Caprese** 185
Mozzarella cheese, tomatoes and basil leaves



The Bistro Restaurant has been approved by the Mexican Tourism Department for excellence in hygiene and products. Incompliance with health regulations regarding raw ingredients, these menu selections are served at the client's risk.

Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Pesos. Tax included.

Salads

- Traditional Caesar Salad** 135
Romaine lettuce with Caesar dressing, parmesan cheese and croutons
- With 3 oz grilled chicken** 160
- Avocado Salad with Shrimp (3 oz)** 150
Lettuce base, marinated avocado slices, whole cooked shrimp, mayonnaise, onions, cucumber and serrano peppers served with hibiscus sauce
- Country Salad with Tofu (4 oz)** 140
Lettuce, mushrooms, cucumbers, peppers, cherry tomatoes, grilled tofu cheese, olive oil, oregano and beetroot dressing
- Chef's Salad** 165
Mixed lettuce, smoked ham, panela cheese, bacon, hard-boiled egg, 3 oz chicken breast and ranch dressing

Bistro Sandwiches

- Adobo-Marinated Chicken Burger** 175
Served with avocado, tomatoes, grilled onions, lettuce and French fries
- Pepito** 235
Toasted baguette bread with Tampico-style steak (5 oz), mayonnaise, beans, grilled onions, guacamole and gratin cheese, served with french fries
- "Pueblo Bonito" Cheeseburger** 190
US Certified Angus beef (8 oz), American cheese, lettuce, tomatoes, onions and pickles on a sesame bun, served with french fries
- Mexican-Style Pork Leg Torta** 170
Grilled bread served with pork slices cooked in its juice (5.3 oz), refried beans, shredded Oaxaca cheese, chipotle, avocado and onions, served with French fries
- "Pueblo Bonito" Club Sandwich** 165
3 oz of shredded grilled chicken breast, turkey ham, American cheese, bacon, lettuce, tomatoes and sliced hard-boiled egg on white or whole wheat toast. Served with french fries

Pastas (5.3 oz)

- Lerry-Style Spaghetti** 170
Tomato, vegetable and herb sauce
- Spaghetti al Pesto** 170
Sautéed spaguetti with basil sauce, pine nuts and parmesan cheese
- Fettuccine Alfredo** 180
Mushrooms, ham leg and spring onions with a creamy sauce






Main Dishes

- Lerry-Style Fish Fillet** 210
6 oz of grilled sea bass fillet with wild rice and cilantro sauce
- Mango Fish Fillet** 235
6 oz grilled fish fillet with mango, mushroom and risotto
- Chicken Enchiladas**..... 185
Three enchiladas with your choice of green, red or mole colorado sauce, melted cheese, avocado, sour cream and onions
- Fish Fillet Zarandeado** 225
6 oz of fillet with homemade marinade, garden rice and mixed green salad
- Lerry-Style Tuscan Zucchini** 170
5.5 oz Italian julienne zucchini with fresh sun-dried tomato sauce, scented with oregano and Genovese basil
- Port Combination** 280
(6.3 oz) Tampico-style steak, stuffed chillies, black beans, red rice, panela cheese, grilled onions and one mole enchilada
- Olas Altas Chile (6.3 oz)** 185
One Poblano pepper filled with gratin cream cheese, red rice and refried beans, served with "ranchera" sauce
- Grilled Skirt Steak** 255
6 oz, slices of Poblano pepper au gratin and Mexican rice
- Saucy Shrimp a la Diabla (6.3 oz)** 330
Sautéed shrimp with butter and bathed with a la diabla curry sauce, accompanied with red rice and vegetables
- Chicken or Beef Fajitas** 215
6 oz of beef or chicken fajitas, cooked with red, green and yellow peppers, purple onions and mushrooms, served with rice, beans and guacamole
- Seafood Stuffed Fish Fillet** 270
6 oz fish fillet stuffed with shrimp, octopus, squid rings, gratin with mozzarella cheese, accompanied with steamed vegetables and rice of the day
- Sinaloa-Style Asado (6.3 oz)** 285
Traditional grilled diced beef with julienne of lettuce, carrots, pumpkin, onions, cream and Cotija cheese, served with tomato broth and refried beans
- Parmesan Chicken Breast (6.3 oz)** 225
Baked chicken breast in crust of Parmesan cheese, served with carbonara pasta and tomato sauce

Sushi & Sashimi

12:00 pm - 8:00 pm

- Maki Serranito (8.8 oz)** 175
Roll with cream cheese, cucumber, kanikama and julienne of serrano pepper, covered with avocado outside
- Maki California (8.8 oz)** 175
Shrimp roll with cucumber, avocado and toasted sesame seeds
- Maki Kawa Sake (8.8 oz)** 170
Smoked salmon roll with cream cheese, avocado and cucumber
- Maki Tampico (8.3 oz)** 170
Roll filled with avocado, cream cheese, covered with tampico topping and toasted sesame seeds outside
-  **Spicy Maguro Maki (10.5 oz)** 210
Raw tuna, kanikama and avocado roll with spicy sauce
-  **Sashimi Cilantro (3 oz)** 225
Sliced raw catch of the day with cilantro sauce
-  **Sashimi Serranito (3 oz)** 225
Sliced raw catch of the day with thinly sliced serrano peppers

Chef's Specials

- Lobster's Special** 46 USD
Cream or soup of the day, lobster thermidor with mashed potatoes and vegetables and dessert (Banana cream pie, tres leches cake or neapolitan flan)
25 USD All Inclusive Plan
- Seafood Grill for two**..... 79 USD
Lobster, shrimp, fish fillet and octopus sautéed with garlic & chile, served with rice and vegetables
25 USD All Inclusive Plan
- From the Grill**
The Ranch Special for two 68 USD
Rib eye, marinated half chicken and marinated skirt steak, malted cheese with chorizo with guacamole, refried beans, grilled onions and chiles toreados
20 USD All Inclusive Plan

Desserts

- Doña Memina Chocolate Cake** 95
- Sweet Corn Flan** 95
- Mazatlan-Style Banana Cream Pie** 100
Direct from Plaza Machado
- Turtle Cheesecake** 105
With cocoa, chocolate chips, caramel sauce and pecans
- Ice Cream (3.5 oz)** 90
Chocolate, vanilla and strawberry
- Coyotas** 100
2 pieces stuffed with Mexican brown sugar, served with vanilla ice cream



PUEBLO BONITO

EMERALD BAY

RESORT & SPA