



# Lunch & Dinner

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## Appetizers

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### BISTRO GUACAMOLE

Pork rinds, Mexican "roasted" sauce, panela cheese and fried tortilla chips

### SHRIMP COCKTAIL

Fresh Shrimp, cocktail sauce and avocado with saltine crackers

### "PUEBLO BONITO" NACHOS

Fried tortilla chips, refried beans, low-fat cheddar and Monterey Jack, guacamole, jalapeno peppers and Mexican sauce

#### CLASSIC

WITH GRILLED CHICKEN BREAST

WITH GRILLED SKIRT BEEF CUT

WITH SAUTÉED SHRIMP



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## Soup & Creams

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### TORTILLA SOUP

Served with chicharron, avocado, panela cheese, cream and guajillo chili

### FRENCH ONION SOUP

Traditional french recipe

### GLAM CHOWDER

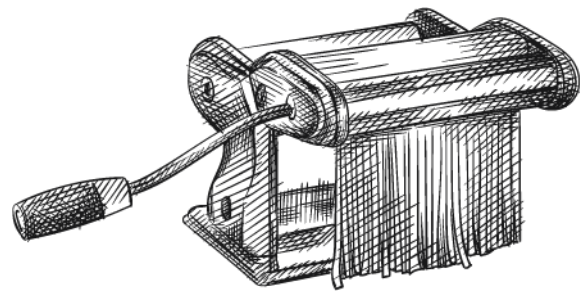
With clams, potatoes and bacon

### MUSHROOM CREAM SOUP

Fresh mushrooms with a delicate cream

### TOMATO CREAM

With basil and tomato bread roasted tomato with basil olive oil



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## Risottos & Pastas

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### LERRY - STYLE SPAGHETTI

Tomato sauce, parmesan cheese and basil

### BEET RAVIOLI

Stuffed with ricotta cheese and spinach and creamy potato sauce

### RISOTTO WITH SAFFRON AND CLAMS

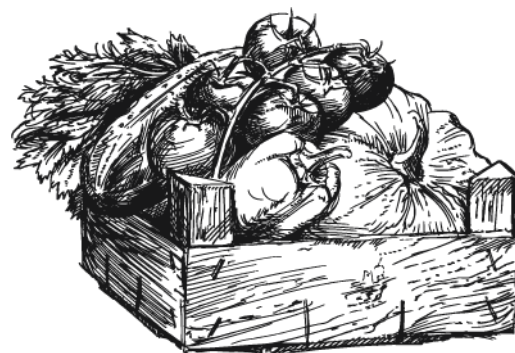
Fish and shrimp fund, cream, parmesan cheese

### RISOTTO WITH MUSHROOMS AND PROSCIUTTO

Mushroom fund, cream, parmesan cheese

### SHRIMP AND BACON FUSILLI

With sun dried tomato sauce



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## Salads

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### LETTUCE AND SPINACH BOUQUET

Goat cheese, cherries tomatoes, red onion, cappers, smoked salmon with dill and citrus vinaigrette

### CHICKEN CAESAR SALAD

3 oz grilled chicken breast, chopped romaine lettuce, croutons, parmesan cheese and homemade Caesar dressing

### LETTUCE AND ARUGULA SALAD

Mixed lettuce and arugula, pear, caramelized walnut, bacon, goat cheese with raspberry dressing

### CABO SALAD

Mixed lettuce, fresh mushrooms, cherry tomato, pumpkin seed, shrimps and tequila vinaigrette

### MIRAFLORES SALAD

Lettuce, grilled chicken breast, avocado, mozzarella cheese, cherry tomato and balsamic vinaigrette

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# The Bistro

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## Sandwiches

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### BISTRO CLUB SÁNDWICH

Grilled chicken breast, turkey ham, American cheese, bacon, lettuce, tomato and slices of hard-boiled egg on white or whole wheat homemade bread, served with French fries

### GRILLED REUBENS SANDWICH

Corned beef, Swiss cheese, sour cabbage, Russian dressing on sourdough rye bread and French fries

### PHILLY CHEESESTEAK SANDWICH

4 oz beef, provolone cheese and caramelized onion, served with French fries

### “PUEBLO BONITO” CHEESEBURGER

Certified Angus Beef ® (8oz), American cheese, lettuce, tomatoes, onion and pickles on a sesame bun served with French fries

### TROPICAL BURGUER

Certified Angus Beef ® (8 oz), grilled pineapple, bacon, caramelized onion, gouda cheese and BBQ sauce

### CLUB WRAP

3.5 oz grilled chicken breast Flour tortilla, lettuce, tomatoes, bacon, ham and cheese chipotle dressing, served with French fries

### BAGUETTE STUFFED WITH CHICKEN PARMEGIANO

Served with potatoes

### PANINI CAPRESE

With avocado, pesto, tomato and fresh mozzarella cheese

### CHICKEN SANDWICH IN FOCACCIA BREAD

With grilled chicken breast, pesto, feta cheese, tomato and lettuce

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## Pizzas

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### MIRAFLORES

Grapes, parmesan cheese, onion, arugula and balsamic reduction

### NOÉ SPECIAL

Cherry tomatoes, mushrooms, garlic, pepperoni, goat cheese, pesto and parmesan cheese

### CINCO DE MAYO

Chorizo sausage, bacon, jalapeño and mozzarella cheese

### SEA OF CORTEZ

Shrimp, bacon, goat cheese and Tabasco sauce

### SUNSET COMBO

Pepperoni, ground beef, fresh mushrooms, and sliced tomatoes

### SANTIAGO PIZZA

With spinach, mozzarella cheese, goat cheese, garlic and grilled chicken breast



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## Main Dishes

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### OAXACA-STYLE CHICKEN IN MOLE COLORADO

9 oz adobo- marinated roasted chicken breast covered with homemade mole Colorado sauce served with rice

### HALF BONELESS AND BRAISED CHICKEN

Served with country potatoes

### DEVILED SHRIMP BISTRO STYLE

With white rice and vegetables

### CATCH OF THE DAY

With white wine, capper sauce and lentils salad

### COCONUT SHRIMP

7 oz shrimp topped with shredded coconut and served with mango and sweet chili sauce

### FLANK STEAK WITH CHISTORRA

Chimichurri, grill vegetables white rice

### GRILL PICANHA

With corn on the cob and baked potatoes

### SABANITA OF SKIRT STEAK

With ranchera sauce, au gratin with cheese and roasted onion, served with refried beans and rice

### ENCHILADAS WITH CHICKEN AND MOLE COLORADO OAXAQUEÑO

Gratin with cheese and served with avocado, cream, onion and refried beans

### SEAFOOD CASSEROLE WITH PERNOD

Delicious combination of seafood bathed with lobster bisque and perfumed with Pernod. For 2 persons

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ALL THE MENUS OF THE PUEBLO BONITO HOTELS ARE FREE OF TRANS FATS.  
PRICES IN NATIONAL CURRENCY. TAX INCLUDED

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## Desserts

### ICE CREAM

On a chocolate chip cookie with chocolate sauce  
(vanilla, chocolate, & strawberry)

### FROZEN LIME MOUSSE PIE

Light and refreshing

### APPLE PIE

Walnut confit with butter and covered with  
almond coupé

### LOS CABOS COCONUT CAKE

Cake pastry chef Lourdes Acevedo specialty

### CARROT CAKE

Moist and nutty, with cream cheese frosting

### "PUEBLO BONITO" CARAMEL FLAN

Flavored with Gran Mainer

### TRES LECHES CAKE

Mexico's favorite birthday cake sunset beach  
style, made with 3 types of milk

### MAZATLÁN - STYLE

### BANANA CREAM PIE

Straight from Plaza Machado

### TURTLE CHEESECAKE

With cocoa, chocolate chips, caramel sauce and  
pecans

### NEW YORK CHEESECAKE

Like the original



PUEBLO BONITO

SUNSET BEACH

GOLF & SPA RESORT