

CASA BISTRO



Breakfast

N DR	Fruit Salad Papaya, fig, prickly pears, kiwi, peach, dragon fruit, baby banana, coconut and amaranth slabs, Greek yogurt with dates and our delicious mesquite honey	220
N DR	Muesli Green apple, amaranth, chia, oats, shredded coconut, and homemade granola	180
N	Oatmeal Cinnamon and vanilla, banana, berries and almond milk	170
N DR	Homemade sweet bread (3 pcs) Variety of homemade baked sweet bread	45
DR	Pancakes (2 pcs) Macerated fruits with Grand Marnier and cinnamon, served with assorted honeys, and butter	190
DR	Vantage French Toast Made with our delicious brioche bread, caramel sauce from the region, and toasted almonds	205
DR	Requeson cheese toast Mesquite honey and pear, sprinkled with bee pollen	180
RAW DR	Salmon Bagel (100 gr) Bagel, lemon-scented cream cheese, house-cured salmon gravlax, dill and caper dressing, accompanied by salad	250
DR	Cream cheese bagel With cream cheese and homemade jam	170
DR	Mozzarella Cheese Bagel Avocado, bacon, mozzarella cheese, accompanied by grated potato	250



Mexican Classics

	Traditional rancho steak (150 gr) Sautéed beef fillet tips with tomato, onion, poblano pepper, fresh garlic and ranchera sauce, accompanied by refried puerco-style beans, and homemade tortillas	320
DR	Green Chilaquiles With our special poblano pepper sauce, roasted corn, avocado, sour cream, cotija cheese and accompanied by your choice of chicken 120 gr) or egg (2 pcs)	240
DR	Red Chilaquiles with sour cream With ancho chile pepper and epazote sauce, cheese and jocoque, onion, cilantro, avocado, accompanied by your choice of chicken (120 gr) or egg (2 pcs)	260
DR	Minero Enchiladas Dressed in guajillo pepper marinade, stuffed with cheese, accompanied by potato, carrot, pickled jalapeño pepper, cream, and red onion with oregano	210
DR	Benedict-style Enchiladas (60 gr) Corn tortilla, scrambled egg (2 pcs), green sauce, slices of smoked salmon, fresh tomato, grated potato, gratin with Hollandaise sauce, accompanied by a creamy habanero pepper sauce, and fresh avocado with rosemary	260

G Gluten Free
V Vegetarian
VE Vegan
RAW Raw
SF Crustaceans
N Nuts
DR Dairy

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Egg Station

- DR Eggs any style (2 pcs)** 195
Scrambled, Mexican-style, with ham, chorizo, bacon or sausage, accompanied by refried puerco-style beans and grated potatoes
- DR Rancho-style eggs (2 pcs)** 195
Fried eggs with toasted corn tortilla base, ham, ranchera sauce, cilantro, avocado, Cotija cheese, and sour cream
- DR Chorizo Omelette** 200
Stuffed with vegan chorizo, nopales and cheese from the region, strips of poblano pepper, dressed in green sauce, grated potato and homemade beans
- DR Florentine Baked Eggs (2 pcs)** 210
With fresh spinach, mushrooms, dressed in bechamel sauce, parmesan cheese and accompanied by toasted sourdough bread
- DR Eggs Benedict (2 pcs)** 280
Poached eggs served on English bread with a Canadian tenderloin base, au gratin with our hollandaise chorizo sauce, accompanied by asparagus wrapped with bacon
- DR Omelette "Quivira"** 210
Stuffed with red or green chilaquiles, accompanied by a roasted potato, our house beans, and roasted panela cheese

Vegetarian

- Egg whites toast** 195
With egg whites, cherry tomato stew, with shallot and mushrooms
- Classic Avocado Toast** 180
Sourdough bread, avocado, cherry tomato, red pepper flakes, and black sesame seeds
- DR Vegetarian Omelette** 220
With requeson cheese, pumpkin blossom, feta cheese, lettuce, cherry tomato, mushroom, onion, epazote, accompanied by mixed lettuce
- N Acai Bowl** 250
Sweet amaranth, banana, berries, toasted coconut, sliced almonds
- Chia Pudding** 150
Coconut milk, peach, tapioca, shredded fresh coconut, and mesquite honey



\$50
Extras

Chicken (120 gr), Beef (120 gr), Ham, Sausage, Chorizo, Bacon, Avocado, Mozzarella cheese

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Coffee

Espresso (Shot)	70
Double espresso	90
American Coffee Regular Decaf	80
Cappuccino Accompanied with a chocolate chip cookie	90
Mexican Chocolate Cocoa, vanilla extract, grated orange peel, regular milk, cinnamon, and sweet anise	120
Latte	90
Golden Milk Latte Almond, turmeric, ginger, cardamom, cinnamon, and milk	140

Natural Juice

Orange	70
Grapefruit	70
Green Juice Orange, pineapple, prickly pear, celery, parsley, green apple, and spinach	90
Energy juice Orange, lemon, guava, ginger, kiwi, and honey	120
Vitamin juice Natural hibiscus, honeydew, strawberry, chia, lime, and mesquite honey	120
Repairing Juice Papaya, green apple, celery, parsley, pineapple, mint, and banana	120

Smoothies

Strawberry Milk, strawberries, vanilla, and ice	90
Banana Banana, orange juice, simple syrup, and ice	90
Chocolate Milk, chocolate, and ice	90
Mango Milk, mango, vanilla, and ice	90



Dessert

DR N Almond cookie	25
DR N Pecan nut cookie	25
DR Sweet cornbread	120
DR Churro	15

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Lunch / Dinner

Appetizers

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|-----------------|---|------------|
| V DR | Guacamole with sauce | 190 |
| | Accompanied with Mexican sauce, molcajete sauce, tortilla chips with tajin pepper | |
| DR | Melted cheese with longaniza | 250 |
| | Fine herbs, cheese mix, regional sausage, molcajete sauce, and handmade corn tortillas | |
| DR | Melted cheese with Mushrooms | 250 |
| | Fine herbs, cheese mix, mushrooms, molcajete sauce, handmade corn tortillas | |
| RAW | Salmon Tiradito (150 gr) | 240 |
| | Salmon slices, mignonette sauce with citrus, avocado, and fried capers | |
| N | Hummus with Roasted Pistachios | 290 |
| | Olive oil, bosch bread with seeds | |
| N DR | Kebabs (3 pcs) | 230 |
| | Ground beef mixed with nuts, asparagus, peanut sauce with coconut milk, and Cajun seasoning | |
| RAW G DR | Beef carpaccio (100 gr) | 290 |
| | With gremolata dressing, parmesan cheese and lime zest | |



Taco Station



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|-------------|---|------------|
| DR | Ensenada style tacos (2 pcs) | |
| | Served with coleslaw, green sauce, and creamy dressing | |
| | Shrimp | 180 |
| | Fish | 160 |
| DR | Flank steak tacos (2 pcs) | 200 |
| | Corn tortilla, cilantro, accompanied by our homemade sauce selection | |
| DR | Cecina Tacos (2 pcs) | 230 |
| | Beef jerky, spicy pork jerky, nopales, corn tortilla, cilantro, sour cream, and pickled onion | |
| G DR | Rib eye chicharron taco (1 pc) | 115 |
| | With a side of avocado cream, morita pepper sauce and homemade tortilla | |

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Soups, Salads & Deli

<p>DR Traditional tortilla soup Grilled cheese, fried tortilla, avocado, cream, guajillo pepper, and pork rinds</p> <p>Chicken soup Shredded chicken (80 gr), white rice, avocado, cilantro, jalapeño pepper, and lime</p> <p>Asparagus soup Asparagus, onion, garlic, celery, wheat flour and fried serrano ham</p>	<p>160</p> <p>175</p> <p>195</p>
<p>DR Caesar salad Romaine lettuce, Caesar dressing, croutons, parmesan cheese slices, chicken breast (120 gr)</p>	<p>240</p>
<p>SF N Watermelon Salad with Shrimp Sweet pepper and rice vinegar dressing, mint, cooked shrimp (120 gr), pumpkin seeds, and balsamic reduction</p>	<p>280</p>
<p>N DR Roasted pear salad Chimichurri with toasted walnuts, chives with gorgonzola cheese, mixed lettuce and balsamic reduction</p>	<p>195</p>
<p>N DR Neto's salad with burrata Burrata cheese, roasted peach with thyme, fresh pear, cherry tomato marinated with balsamic, olive oil and basil, with a drizzle of mesquite honey, decorated with caramelized walnut</p>	<p>380</p>
<p>N DR Beet salad Roasted beet, fresh blood orange, goat cheese, toasted walnuts, mixed lettuce, and balsamic reduction</p>	<p>180</p>

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Main Course

DR	Beef Tournedo (200 gr) With saffron sauce, mashed potatoes with garlic essence, sautéed green beans with sriracha sauce and roasted onion	450
DR	Lamb rack (500 gr) Chocolate sauce with red wine, roasted potatoes with lemon grass, green tomato jam, and mashed peas	750
DR	Ossobuco (400 gr) Red wine sauce with rosemary and garnished with corn risotto	550
RAW DR	“Entallado” Octopus (380 gr) Tender nopal salad with pickled mushrooms and creamy avocado	620
N DR	Three-Moles Enchiladas Mole poblano, green pipian mole, and red pipian, corn tortillas stuffed with shredded chicken (120 gr), accompanied with semi-fried rice, apricot, almond, and parmes	320
DR SF N	Surf and turf burrito Pork rib (100 gr), shrimp (80 gr), peppers, cheddar cheese, potato wedges, and macha sauce	290
DR	Milpa Picanha steak (120 gr) Homemade corn huarache, huitlacoche, gratin cheese, mushrooms, and truffle oil	320
DR	Chicken fried steak Chicken breast (250 gr), cilantro sauce with xoconostle, accompanied with lemon fried potatoes with a dash of red chili pepper	290
DR SF	“A la diablo” Shrimp (4 pcs) U10 shrimp, chipotle pepper, piquín pepper, white wine, and quinoa with peas	490
DR	Red Snapper 'a la Talla-style' (200 gr) Marinated steak with pásilla and guajillo pepper, served with white rice, nuts, avocado, grilled lemon	420

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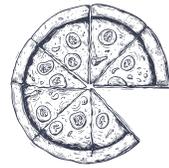
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Pasta station

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| DR | Penne Pasta with Shrimp | 340 |
| | Shrimp (120 gr), pickled jalapeño peppers, cream, yellow cheese, gratin mozzarella cheese, and parmesan cheese | |
| DR | Noodles | 180 |
| | Noodles, tomato sauce, Cotija cheese, and sour cream | |
| DR | Lasagna Bolognese | 310 |
| | Homemade pasta, Bolognese sauce, parmesan cheese, and pomodoro sauce | |
| G DR | Spaghetti carbonara | 240 |
| | Pancetta, creamy sauce with egg, parmesan cheese | |

Kids menu

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|-----------|-----------------------------|------------|
| DR | Mini pepperoni pizza | 180 |
| DR | Mini cheese pizza | 140 |
| DR | Hot dog | 140 |
| DR | Mini Burger | 160 |



Dessert

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|-------------|--|------------|
| DR N | Pueblo Bonito Classic Carrot Cake | 150 |
| DR N | Pistachio chocolate Cake | 190 |
| DR | Copala style banana pie | 150 |
| DR | Opera cake | 150 |



\$60
Extra

Chicken (120 gr), shrimp (120 gr),
beef (120 gr), Mozzarella cheese

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Drinks

Mimosas

La incondicional Fresh orange juice, and sparkling wine	180
Bellini Peach oleo saccharum, and sparkling wine	190
Lemon Burst Limoncello liqueur, basil, and sparkling wine	250

Mocktails

Brazilian lemonade Lime and condensed milk	90
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Mezcalitas

Fragola Mezcal, natural grapefruit juice, strawberry puree, orange liqueur, and fresh lime juice	310
Amarillo Misterio Mezcal, Strega liqueur, passionfruit purée, and lemon	360
El Mariachi Tequila añejo, piloncillo syrup with morita pepper, Grand Marnier liqueur, garnished with lemon	310
Classic margarita Tequila blanco, orange liqueur, natural lime juice, and agave syrup	310

House Cocktails

Dark 'n' Stormy Aged rum, ginger beer, and fresh lemon juice	350
Run mint Bloom White rum, lavender syrup, mint, grapefruit soda, and fresh lemon juice	220
Charamusca Aged rum, piloncillo and morita pepper syrup, lemon juice, fresh orange juice, angostura bitters, dried orange, garnished with cinnamon	380
Purple Rain White rum infusion, lavender syrup, banana liqueur, and fresh lemon juice	220
Aqua Bougainvillea Citron Vodka, fresh lime, bougainvillea syrup, violet syrup, coconut water, decorated with natural orange	220
Burbon soleil Bourbon whiskey, limoncello liqueur, and sparkling water	240
Gin Fusion Gin, red vermouth, and ginger ale	200
Lavanda Twist Gin, fresh lime, simple syrup, and lavender syrup	220
Espresso Martini Espresso, coffee liqueur, and vodka	220

Craft Beer

(355 ML Bottle)

Pelirroja Amber Ale style, 18 IBU bitterness, 5.6% alcohol	195
Arena Mead style, 7 IBU bitterness, 10% alcohol	195
Red Ale Red Ale style, 24 IBU bitterness, 5.2% alcohol	195
Session IPA India Pale Ale style, 46 IBU bitterness, 5.0% alcohol	195
Garra Daga Imperial Stout style, 75 IBU bitterness, 9.0% alcohol	195
Carraca Mexican Pilsner style, 43 IBU bitterness, 5.0% alcohol	195
Cien Lager style, 8 IBU, 3.5% alcohol	195
IPA Ale style, 57.1 IBU, 5.0% alcohol	195
Colimita Lager Lager style, smooth, slightly creamy body, 27 IBU, 4.4% alcohol	195
Río de Lumbre West Coast IPA West Coast IPA style, citrus and resinous flavors, 66 IBU, 6.6% alcohol	195

Beer

(355 ML)

XX Lager	80
XX Ambar	80
Victoria	80
Indio	80
Tecate Regular	80
Tecate Light	80
Ultra Michelob	80
Corona Regular	80
Corona Light	80
Modelo Especial	80
Pacifico Regular	80
Pacifico Light	80
Negra Modelo	90
Heineken	90

Waters and Sodas

Agua De Piedra 600 ml	130
Evian 500 ml	80
Evian 1 l	130
Fiji 330 ml	100
Fiji 500 ml	120
Voss 800 ml	180
Topo Chico 600 ml (mineral water)	120
Agua De Piedra 600 ml (mineral water)	200
Perrier (mineral water)	90
San Pellegrino (mineral water)	140
Coca Cola 355 ml	80
Coca Cola Zero 355 ml	80
Coca Cola Light 355 ml	80
Sprite 355 ml	80
Manzana 355 ml	80