



Bistro Quetzalito
LATIN CUISINE

BRUNCH

BRUNCH

Desayunos

9:00-11:00 Saturdays & Sundays

PAN CAKES DE LIMON

Lemon pan cakes with strawberries

\$13⁵⁰

PANCAKES DE AVENA

Oatmeal pancakes

\$13⁵⁰

CHILAQUILES

ADD TWO FARM FRESH EGGS \$ 4 | CHICKEN \$ 8 | SKIRT STEAK \$ 17

Guajillo-tomato salsa, crema, Mexican cheeses, sweet onion salad

\$15

BURRITO HUEVON

ADD STEAK \$ 17

Two mini burritos with scrambled eggs,
Mexican cheeses, guacamole, salsa verde, spicy string fries

\$14

CARNE ASADA CON HUEVO

Grilled skirt steak, two farm eggs, guacamole, mole cheese enchilada

\$22

QUETZA BURGER

Ground sirloin, tomato, chipotle-cabbage slaw poblano
queso fundido, spicy string fries

\$18

HUEVOS RANCHEROS

Two farm eggs, tomatillo-chipotle salsa, corn, queso, tortilla, crema

\$15



LUNCH

APPETIZER

APERITIVOS

TRIO DE GUACAMOLES	\$22
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TRADICIONAL MILD Avocado, tomato, onion, cilantro, serrano	\$16
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CHORIZO SALTEADO Sautee Guatemala sausage witch onions, tomatoes mini tortillas	\$16
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FRUTAS MEDIUM Avocado, pomegranate, Vidalia onion, mango, apple, habanero, Thai Basil	\$16
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PAPAS RELLENAS Stuffed potatoes witch cheese or beef reach pink sauce	\$16
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CAMARONES AL AJILLO Sautee shrimps witch garlic	\$15
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QUESADILLA DE CAMARÓN Shrimp, chile de arbol salsa, Chihuahua cheese, pineapple-red onion salad	\$15
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TAQUITOS LOCOS Witch green tomatillo salsa, pico de gallo chipotle mayo	\$9
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BOWLS

TO GO ONLY

GRILLED CHICKEN, RICE, BEANS, SALAD, CHEESE	\$12
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SALMON OVER RICE, BEANS, TOMATOES, ONIOS	\$14
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GRILLED STEAK OVER RICE, BEANS, SPINACH	\$14
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GRILLED CHIPOTLE SHRIMPS OVER SALAD	\$12
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MEAT

Carnes

RABO ENCENDIDO CUBANO **\$20**
Stewed oxtail juicy pleasure served with mash plantain & rice beans

MILANESA DE PUERCO **\$19**
Berkshire pork chop milanese, marinated cucumbers and jícama, celery root purée, salsa verde, tortillas for tacos

CARNE ASADA **\$18**
Carne asada, chipotle salsa, avocado, onions, cilantro

NEW YORK STEAK **\$23**
Beer-braised new york steak, avocado, red onions, cilantro, tomatillo salsa, horseradish crema

**CHURRASCO ARGENTINO
& CHIMICHURRI AHUMADO** **\$20**
Grilled Argentinian churrasco with smoke chimichurri Provencal potatoes

COSTILLAS DE RES A LA BARBACOA **\$20**
Braised brisket in red chiles, melted manchego cheese cassava , pico de gallo

KIDS

NIÑOS

**CRISPY CHICKEN
FINGERS WITH FRIES** **\$8**

**JUICY HAMBURGER
WITH CHEESE AND FRIES** **\$9**



MAIN COURSE

PLATOS FUERTES

BACALAO TRUFADO

Miso-tequila glazed black cod, hon shimeji mushrooms, chipotle-black truffle butter

\$20

BROCHETA DE SALMÓN

Salmon skewer, sugar snap peas, shiitake mushrooms, peanut butter-chile de arbol, salsa macha

\$21

CAMARONES ENCHILADOS

Roasted garlic shrimp, crispy tortilla, black beans, chayote salad, cascabel salsa, queso fresco

\$20

ARROZ CON MARISCOS

Mexican paella, green curry fried rice, shrimp, octopus, clams, salsa macha

\$22

POLLO AL CHIPOTLE

Chipotle-marinated chicken breast a la plancha, crispy Mexican cheese & pinto bean dumpling, sweet corn-pico de gallo

\$19

PAELLA

Sea food paella with saffron rice

\$23

PAELLA DE QUINOA

Quinoa-pico de gallo, corn, carrots, asparagus, cauliflower, roasted hon shimeji mushrooms, black truffle aioli

\$20





Bistro Quetzalito
LATIN CUISINE

DINNER



APPETIZER

APERITIVOS

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QUESADILLA DE CAMARÓN Shrimp, chile de arbol salsa, Chihuahua cheese, pineapple-red onion salad	\$15
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TACOS

MADE WITH HANDPRESSED CORN TORTILLAS

CALABACITA

Zucchini, corn, spicy kale, queso fresco

\$14

POLLO

Grilled chicken breast, guacamole, pico de gallo

\$14

PESCADO

Baja-style fluke, spicy jicama slaw, guacamole

\$17

CAMARÓN

Garlic-chipotle shrimp, Chihuahua cheese, hearts of palm slaw, tamarind salsa

\$15

LANGOSTA

Spicy lobster, morita salsa, avocado

\$16⁵⁰

LECHÓN

Suckling pig, cactus salad, salsa tatemada, chicharron

\$14

SOPAS & ENSALADAS

TRADICIONAL CALDO DE RES

Hearty beef Guatemalan soup

\$15

SOPA DE TORTILLA

Tomato & guajillo soup, crispy tortilla, Chihuahua cheese, crema, avocado

\$12

ENSALADA DE JICAMA

ADD GRILLED CHICKEN +8 | GRILLED SHRIMP +9

Jicama, radish, mixed greens, avocado, orange, almonds, tamarind vinaigrette

\$9

CAESAR QUETZALITO

ADD GRILLED CHICKEN +8 | GRILLED SHRIMP +9

Hearts of romaine, cotija cheese, roasted garlic dressing, chile pasilla strips

\$9

MEAT

Carnes

RABO ENCENDIDO CUBANO

Stewed oxtail juicy pleasure served with mash plantain & rice beans

\$23

MILANESA DE PUERCO

Berkshire pork chop milanese, marinated cucumbers and jicama, celery root purée, salsa verde, tortillas for tacos

\$23

CARNE ASADA

Carne asada, chipotle salsa, avocado, onions, cilantro

\$20

NEW YORK STEAK

Beer-braised new york steak, avocado, red onions, cilantro, tomatillo salsa, horseradish crema

\$24

CHURRASCO ARGENTINO & CHIMICHURRI AHUMADO

Grilled Argentinian churrasco with smoke chimichurri Provencal potatoes

\$24

COSTILLAS DE RES A LA BARBACOA

Braised brisket in red chiles, melted manchego cheese cassava , pico de gallo

\$18

BOWLS

TO GO ONLY

GRILLED CHICKEN, RICE,
BEANS, SALAD, CHEESE

\$12

SALMON OVER RICE,
BEANS, TOMATOES, ONIOS

\$14

GRILLED STEAK OVER RICE,
BEANS, SPINACH

\$14

GRILLED CHIPOTLE
SHRIMPS OVER SALAD

\$12

MAIN COURSE

PLATOS FUERTES

BACALAO TRUFADO

Miso-tequila glazed black cod, hon shimeji mushrooms, chipotle-black truffle butter

\$26

BROCHETA DE SALMÓN

Salmon skewer, sugar snap peas, shiitake mushrooms, peanut butter-chile de arbol, salsa macha

\$25

CAMARONES ENCHILADOS

Roasted garlic shrimp, crispy tortilla, black beans, chayote salad, cascabel salsa, queso fresco

\$23

ARROZ CON MARISCOS

Mexican paella, green curry fried rice, shrimp, octopus, clams, salsa macha

\$26

POLLO AL CHIPOTLE

Chipotle-marinated chicken breast a la plancha, crispy Mexican cheese & pinto bean dumpling, sweet corn-pico de gallo

\$22

PAELLA

Sea food paella with saffron rice

\$26

PAELLA DE QUINOA

Quinoa-pico de gallo, corn, carrots, asparagus, cauliflower, roasted hon shimeji mushrooms, black truffle aioli

\$24

CEVICHE

TUNA TIRADITO

Yellowfin tuna, soy, sesame salsa macha, avocado, cilantro-Thai basil corn tostada

\$12

TOSTADA DE CARNE

Sautee shredded beef with dice of vegetables caramelized onion

\$9

CEVICHE CUBANO

Cuban ceviche calamari shrimp sea scallops with lemon juice

\$20

2 SABORES CECICHES

Two Ceviches flavor

KIDS NIÑOS

CRISPY CHICKEN FINGERS WITH FRIES

\$8

JUICY HAMBURGER WITH CHEESE AND FRIES

\$9

WINGS

ALISTAS QUETZALITO QUETZALITO WINGS

\$14

FLAVORS: HABANERO / BUFFALO / BBQ

COFFEE & DRINKS

AMERICANO	\$4
CAPPUCCINO	\$5
LATTE	\$5
ESPRESSO	\$6
QUETZALITO MARTINI Chilled Tequila cream, dulce de leche, espresso, chocolate rim	\$14
HOT CHOCOLATE AZTECA Mexican hot chocolate, Mezcal	\$5
CAFÉ DE OLLA	\$6

DESSERT MENU

FLAN Caramelized vanilla custard with caramel popcorn	\$10
TRES LECHES DE LIMON Lemon cake soaked in three milks, merengue, berries salsa	\$10
NATILLA Spanish custard	\$10
BONBON SABROSON Hot chocolate cake with vanilla ice cream	\$10



Bistro Quetzalito

LATIN CUISINE

MARGARITA

A margarita is a mixed drink that typically contains tequila, triple sec, and lemon juice.

\$13

OLD FASHIONED

The Old Fashioned is a classic cocktail that combines whiskey, a sugar cube, a few dashes of Angostura bitters, and a splash of water. It's stirred over ice and garnished with an orange twist or a cherry.

\$12

COSMOPOLITAN

The Cosmopolitan is a stylish, crisp cocktail made with vodka, triple sec (or Cointreau), cranberry juice, and fresh lime juice.

\$12

MOSCOW MULE

The Moscow Mule is a refreshing cocktail made with vodka, ginger beer, and lime juice, served in a distinctive copper mug.

\$12

MARTINI

The Martini is a classic cocktail made with gin or vodka and dry vermouth, typically garnished with an olive or a lemon twist.

\$12

MOJITO

The Mojito is a refreshing Cuban cocktail made with rum, fresh mint leaves, lime juice, sugar, and soda water

\$12

MANHATTAN

The Manhattan is a classic cocktail made with whiskey, sweet vermouth, and a dash of Angostura bitters.

\$12

WHISKEY SOUR

The Whiskey Sour is a balanced cocktail made with whiskey, fresh lemon juice, simple syrup, and a dash of bitters

\$12

LONG ISLAND ICE TEA

The Long Island Iced Tea is a potent cocktail made with vodka, rum, gin, tequila, triple sec, lemon juice, simple syrup, and a splash of cola.

\$12

SEX ON THE BEACH

Sex on the Beach is a fruity, tropical cocktail made with vodka, peach schnapps, cranberry juice, and orange juice.

\$12

BLOODY MARY

The Bloody Mary is a savory cocktail made with vodka, tomato juice, lemon juice, Worcestershire sauce, hot sauce, and a blend of spices

\$12

VINOS

Cabernet Sauvignon

Merlot

Chardonnay

Pinot Noir

TRAPICHE

VIÑA MONTES

Monte Xanic Brut

SHOTS

TEQUILA \$8

QUETZALTECA \$8

MEZCAL \$8

COÑAC \$8

LONDON DRY GIN \$8

EL PATRÓN \$8

JOSE CUERVO \$8

BY GLASS

Cabernet Sauvignon

Merlot

Chardonnay

Pinot Noir

TRAPICHE

VIÑA MONTES

Monte Xanic Brut

LONDON DRY GIN