



Le Chef

bistro bar menu

APPETIZERS

Duck Breast Carpaccio

Smoke duck breast thinly sliced with cilantro vinaigrette. Served with pita toast.

Brie & Cranberry Delight

Lightly fried Brie cheese accompanied with cranberry jelly and fruits.

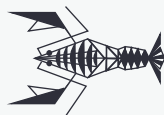
Calamari al Ajillo

Calamari sauteed in olive oil, garlic and guajillo pepper. Served with pita toast.

** Add spaghetti for a main dish.*

Tuna Tare-Tare

Fresh tuna with cucumber, red onion, avocado and tomato drizzled with balsamic-olive oil dressing. Served with pita toast.



All prices are in mexican pesos • 16% TAX Included • Service not Included • Please let us know if you have any allergies

APPETIZERS



Le Chef

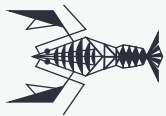
bistro bar menu

SOUPS

Lobster Bisque

All time classic recipe.

**Cup
Bowl**



Tortilla Soup

Chicken based with smoked guajillo, avocado and sour cream. Topped with tortilla chips.

SALADS

Caprese Salad

Mozzarella, tomato, olive oil & fresh basil drizzled with balsamic reduction.

Spinach Salad w/ Salmon

Fresh spinach, red onion, goat cheese, tangerine & cherry tomatoes with our homemade honey-mustard dressing.

Chicken Caesar Salad

Grilled chicken, romaine lettuce, parmesan, cherry tomatoes & croutons, mixed in our creamy caesar dressing.

Le Bistrot Salad

Spinach, brie, cherry tomato, prosciutto, red onion and honey-mustard dressing.

Greek Salad

Romaine lettuce, cucumber, red onion, cherry tomatoes, kalamata, capers & feta.

* With seared tuna

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SOUPS & SALADS



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PIZZA

Pizza Le Bistrot

Shrimp al ajillo, kalamata and capers.

Pizza Spagnola

Fresh spinach, prosciutto and goat cheese.

Chicken Caesar Pizza

Cheese pizza, caesar salad and chicken on top.

Pizza Vegetariana

Spinach, broccoli, mushrooms, onion, olives, zucchini, tomato cherry and daily vegetables.

PASTA

Lasagna di Carnevale

*Bolognesa, beschamel and cheese.
Our #1 pasta.*

Spaghetti Primavera with Chicken

*Sauteed spaghetti with olive oil and garlic,
vegetables and tomato sauce.*

Tortellini Le Chef

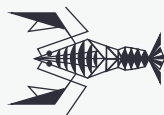
*Red bell pepper pasta with ricotta, lobster sauce,
mushrooms and shrimp.*

Fettuccine Cambozola with Shrimp

*Spinach pasta with cambozola cheese sauce,
mushroom and shrimp.*

Tallarin Arturo

*Homemade pasta with blue cheese, scallops,
bacon and shrimp with tangerine sauce.*



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PIZZA & PASTA



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MAIN COURSES

Catch of the Day

Order it calabrese, ajillo or lobster sauce and mushrooms.

Tuna Saltimboca

A classic de luxe, will make you feel in Rome.

Arrachera Madrazo

Grilled Flank Steak grated with spinach & parmesan and a touch of chipotle.

Angel Kiss Shrimp

Stuffed with mozzarella, wrapped in bacon and pesto dressing.

Rib Eye Angus Steak

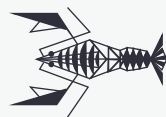
Black Angus quality, served with sautéed vegetables and potatoes.

Filet Mignon Angus 8oz

Black Angus quality, served with sautéed vegetables and potatoes.

Chicken Breast Tres Chiles

Guajillo, morita & pasilla sauce with pecan.



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MAIN COURSES



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PITA OR BAGUETTE **BURGERS**

All our pitas or baguettes are served with lettuce, gouda, cheese, onion, black olives, pickles, salad garnish and vinaigrette.


- Corned Beef**
- Pastrami**
- Salmon**
- Caesar Chicken**
- Vegetarian**
- Arrachera**

Fish Burger

Catch of the day and caramelized onions. Served with fries.

The Angus

8oz of angus beef pattie. Served with fries.

** Order it sloppy  or with bacon.*



Our claim to Fame
The Lobster & Bacon Sandwich
Served with dill pickle & fries. • Everyone comes for one !

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DAILY SPECIALS

Tuna Sashimi

Seared fresh tuna, served with ginger, orange and soy dressing served with spinach salad.

Paella Le Bistrot

Saffron rice, shrimp, calamari, fish, mussels, chicken breast & Andouille sausage.

SOFT DRINKS

Sodas

Coke / Diet Coke / Coke Zero / Dr Pepper / Fanta / Fresca / Ginger Ale / Apple Mundet / Sprite / Purified Water / Sparkling Water / Tonic Water

Soft Drinks

Lemonade / Orangeade / Juice

Frozen Mint Lemonade

Topo Chico Water

Perrier Water

Orange Juice

Iced Tea

Suero

DESSERTS

Tiramisu

• \$90

Mousse Chocolate

• \$90

Crème Brûlée Le Chef

• \$85

Almond Cake

• \$130

Homemade Ice Cream

• \$95

Ask us for flavors.

COFFEE

Americano

• \$35

Espresso

• \$40

Cappuccino

• \$45

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SPECIALS • DESSERTS • SOFT DRINKS

ALCOHOLIC DRINKS

BRANDY & COGNAC

Torres 10
Hennessy

VODKA & GIN

Smirnoff
Stolichnaya
Tito's
Absolut
Grey Goose
Beefeater
Bombay Sapphire
Hendricks
Tanqueray

WHISKEY & BOURBON

Jack Daniels
Black Label
Buchanan's 12
Chivas Regal 12
Glenfiddich

RUMS

Bacardi Añejo
Bacardi Blanco
Flor de Caña
Zacapa

MEZCAL & TEQUILAS

400 Conejos
Tradicional
Don Julio Blanco
Don Julio Reposado
Don Julio 70
Herradura Plata

COCKTAILS

Glass of Sangria
Red/White Sangria
Medium Jar
Red/White Sangria Jar
Clamato Preparado
Cosmopolitan
Margarita
Margarita Tamarindo
Special Margarita
Cadillac Margarita
Martini
Mayajillo
Mojito
Piña Colada
Piñada

APPETIZERS & DIGESTIVES

Amaretto
Aperol
Baileys
Campari
Chartreuse
Frangelico
Kahlua
Licor 43
Pernod
Sambuca

BEERS

Local Beers
*Amstel Ultra / Bohemia Clara / Bohemia Oscura
/ Tecate Light / XX Lager*
• *Chelada / Michelada*
• *Ojo Rojo*



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