

SUMMER TAPAS /snacks/

Choose a tapa 'For One' to snack with a drink or add to your entree. Choose a tapa 'For Two' to share. Or enjoy a House-Select Tapa Tray for ultimate snacking, new selections every day, for \$14



1. COPA DE OLIVA $\text{\textcircled{G}}$
cup of whole Kalamata or Castelvrano Olives For One \$3.75/For Two \$6
2. AVOCADO HONEY PINTXOS $\text{\textcircled{F}}$ Avocado and honey drizzle atop a toasted crustini For One \$3.75/For Two \$6
3. MANDARIN CHEDDAR PINTXOS $\text{\textcircled{F}}$ Marinated Mandarin & Cheddar Cream atop a toasted crustini For One \$3.75/For Two \$6
4. BRUSCHETTA TIVOLI PINTXOS $\text{\textcircled{F}}$ Tomato, onion, garlic & Parmesan atop a toasted crustini For One \$3.75/For Two \$6
5. HUMMUS & OLIVE PINTXOS $\text{\textcircled{F}}$ Chickpea hummus with Kalamata olives atop a toasted crustini For One \$3.75/For Two \$6
6. FETA CHERRY ORANGE PINTXOS $\text{\textcircled{F}}$ Cherry-Orange compote with feta atop toasted crustini For One \$3.75/For Two \$6
7. SIGNATURE MAITE PINTXOS Spicy salami, chocolate cream & balsamic atop toasted crustini For One \$4/For Two \$7
8. SIGNATURE EL PUEBLITO PINTXOS $\text{\textcircled{F}}$ Pueblo chile in dressing & Parmesan atop toasted crustini For One \$4/For Two \$7
9. LA PUEBLA PINTXO $\text{\textcircled{F}\text{\textcircled{G}}}$ Salted Chocolate-almond brittle, pueblo chile cheese & balsamic atop toasted crustini For One \$4/For Two \$7
10. STUFFED PIQUILLO PEPPERS $\text{\textcircled{F}\text{\textcircled{G}}}$ Sweet red peppers stuffed with Basque potato salad and drizzled with balsamic For One \$4/For Two \$7
11. PUEBLO STUFFED BABY BELL PEPPERS $\text{\textcircled{G}}$ Baby bell-peppers stuffed with pueblo chile cheese For One \$4/For Two \$7
12. TUNA ADOBAO Ahi Tuna marinated in red sherry shallot dressing on a bed of microgreens For One \$6/For Two \$10
13. MISH LOMO Grilled Pork loin marinated in olive oil oregano and garlic served with a toasted crustini For One \$8/For Two \$14
14. MISH STEK Grilled steak top sirloin marinated in olive oil & garlic served with toasted crustini For One \$8/For Two \$14
15. MISH ARKU Ground Lamb sirloin marinated in tarator served with toasted crustini For One \$8/For Two \$14
16. HOUSE GARLIC BISQUE $\text{\textcircled{F}\text{\textcircled{G}}}$ Cup of creamy, garlicky deliciousness 6 (Make it a bowl 8) (Extra bread 1)

**Consuming raw/undercooked meat, fish or poultry may result in foodborne illness, especially if you have certain medical conditions*

ENSALADAS /salads/ $\text{\textcircled{F}\text{\textcircled{G}}}$

Choose as a side or entree:

(ADD chicken-\$4, ADD pork-\$5, ADD steak-\$6*)

ENSALADAS VERDE - side - \$6 / entree - \$8

1. HOUSE SALAD tossed with house or ranch

2. CAESAR SALAD tossed with caesar dressing

ENSALADAS RUSTICAS - side \$7 / entree \$9

NO GREENS, JUST FRESH-VEGGIES tossed in house dressing

3. FARMER'S: Cucumber + Dill

4. ADRIATIKA: Tomato + Onion

5. BALKANA: Cucumber + Tomato + Onion

6. GORRETTI: Castelvrano Olives + Onion + Chile Piqui

7. ARGASSI: Cucumber + Tomato + Onion + Kalamata + Feta

8. BASQUE POTATO SALAD: Potato + Aioli + Onion + Pickle

POTATAS FRITAS /potato fries/ $\text{\textcircled{F}\text{\textcircled{G}}}$

SEASONED OR SWEET FRIES PLUS DIPPING SAUCE OR SAUCY TOPPINGS

Choose as a side or entree

(ADD chicken-\$4, ADD pork-\$5, ADD steak-\$6*)(ADD Parmesan-\$1)

FRIES FOR DIPPING - bouquet \$4 / table \$7

(SAUCES: aioli, tarator, brava, bbq, ketchup, mustard)(EXTRA sauce-\$1)

1. SEASONED FRIES: Oregano + Sea Salt

2. SWEET POTATO FRIES: Salt-free

FRIES WITH SAUCY TOPPINGS - side \$6 / entree \$8

(EXTRA saucy toppings-\$1)

3. FRITAS AL PIL: Sweet fries + Mushrooms + Mushroom sauce

4. FRITAS AL LENA: Fries + Cucumber + Kalamata Olives + Tarator

5. FRITAS AL ETA: Fries + Feta + House dressing

MAKARONES /pasta salads/ $\text{\textcircled{F}}$

Choose as a side or entree - side \$7 / entree \$9

(ADD chicken-\$4, ADD pork-\$5, ADD steak-\$6*)(ADD Parmesan-\$1)

1. MAKARONES: Penne tossed in garlic-olive oil

2. TIVOLI MAKARONES: Tomato-Onion-Garlic Bruschetta + Penne

3. PUEBLITO MAKARONES: Marinated Pueblo Chile + Penne

4. LENA MAKARONES: Cucumber + Kalamata Olives + Tarator + Penne

5. PERIME MAKARONES: Marinated Seasonal Veggies + Penne

^^FALL DEALS^^

1. SOPA Y ENSALADA - Cup of Soup + Any Ensalada - \$8

2. THE BOCADILLO COMBO - Any Bocadoillo + Fries Bouquet -or- Soup -or- Ensalada -or- Tapa 'For One' - \$10

BOCATAS /Sauteed Veggies & House-Cut Meats/

Choose which signature bocata and bocata-style you desire:

STEAK BOCATAS* - see style for price

1. BISTEAK: Pueblo Chile + Sauteed Onion + Aioli

2. PILZSTEAK: Sauteed Mushrooms + Mushroom sauce

PORK BOCATAS* - see style for price

3. EUSKARA: Piquillo peppers + sauteed onion + Aioli

4. FIERI: Fresh Tomato + Fresh Onion + Tarator

CHICKEN BOCATAS* -see style for price

5. TIVOLI: Bruschetta Tivoli

6. ELENA: Fresh Cucumber + Fresh Onion + Kalamata Olives + Tarator

VEGGIE BOCATAS ☯ - see style for price

7. LOBERA: Sauteed Mushrooms + Sauteed Onion + Pueblo Chile + Aioli

8. APOLLONIA: Grilled Eggplant + Sauteed Onion + Aioli + Balsamic

CHEESY BOCATAS ☯ - see style for price

9. EBRO: Cheddar + Sauteed Onion + Aioli

10. OSUM: Cheddar + Feta + Parmesan + Aioli

11. AOS: Cheddar + Pueblo Chile + Aioli

Choose your signature bocata style:

On 4" On 8" On 8" On Greens \$12
Bocadillo \$6 Hoagie \$10 Panini \$10

On Fries \$12 On Penne On Wine-Tossed On Mashed
 Pasta \$14 Veggies \$14 Potatoes \$14

Choose to add more toppings your bocata:

VEGGIES \$2/ea	FRESH VEGGIES \$2/ea	CHEESES \$2
Sauteed Onion	Fresh Cucumber	Cheddar
Roasted Pueblo Chile	Fresh Onion	Feta
Sauteed Mushroom	Fresh Tomato	
Piquillo Peppers	Kalamata Olives	

SIGNATURE SWEETS /desserts/ - \$6

DESSERTS TO ENJOY AS A SNACK OR THE END OF A MEAL

1. TULLUMBA: Albanian Fried-Pastry, caramel filled with Balsamic glaze

2. CAKE: CHOCOLATE -or- CARROT

3. CHEESECAKE: PLAIN -or- CHOCOLATE -or- CHERRY -or- CHERRY-ORANGE



☯=Vegetarian ☯ = Gluten free

EAT WELL. LIVE HAPPY.

Open Tuesday-Saturday 11AM-3PM/5PM-9PM

BISTORO

 (719) 696-9672

109 CENTRAL PLAZA PUEBLO, CO 81003

Tuesdays . BOOMER DAY 10% off for 55-yr +

Wednesdays . MILLENNIAL DAY 1/2 OFF second glass

Thursdays . BRING A FRIEND Tapas Tray for \$12

Fridays & Saturdays . OPEN LATE, CALL US 719.696.9672

FALL SELECTS /iced lattes, & cremosas/

CHOOSE A NEW FAVORITE DRINK TO SIP AND SNACK(ADD a shot - ask your server)

LATTES - cup \$4

1. CARMELA: Espresso + Caramel Apple flavor + Milk foam

2. TIRAMISUIT: Espresso + Tiramisu flavor + Milk foam

3. BRULEE: Espresso + Hazelnut flavor + Raw Sugar + Milk foam

SIGNATURE CREMOSAS - glass \$4

1. HAZELA: Hazelnut flavor + Soda + Cream

2. CREM CAMEL: Caramel flavor + Soda + Cream

3. CEREZA: Black Cherry flavor + Soda + Cream

COBBLESTONE CREMAS - glass \$4, rimmed with Graham Cracker

1. CAMEL APPLE: Soda + Caramel Apple flavor + Milk + Ice

2. CHERRY PIE: Soda + Cherry flavor + Milk + Ice

3. PEACH COBBLER: Soda + Peach flavor + Milk + Ice