



BISTRO * BALSAMAR

RESTAURANT * BAR * WINE

APPETIZERS

Squash Blossom Quesadillas		50
Calamari	<i>with a Chipotle Dipping Sauce</i>	55/75
Shrimp Tacos	<i>wrapped in banana leaf w/onion "delicioso"</i>	65
Guacamole	<i>Hand-crafted by Order</i>	45/65
Fritters 'Alex'	<i>Cauliflower with Panko and Chipotle Aioli</i>	55
Queso Fundido	<i>Gouda and Chorizo served w/flour tortillas</i>	55
	<i>Gouda and Mushroom</i>	50
Balsamar Nachos	<i>Beef or Chicken</i>	60
	<i>Seasoned Shrimp</i>	70
Empanaditas	<i>with Chicken and Plantain</i>	55
Samozas	<i>Chorizo & Potato with Chipotle Aioli</i>	55

SALADS

Spinach	<i>Avocado, Tomato, Onion, Pasilla chili and tortilla</i>	60 / 80
	<i>With Shrimp</i>	110
Mixed Greens	<i>Tomato, Onion, Carrots and Panela cheese</i>	45 / 75
Traditional Caesar	<i>Romaine, Croutons, Parmesan</i>	60 / 80
	<i>With Chicken/ With Shrimp</i>	95 / 110
Balsamar 'Caprese'	<i>Tomato layered with Cheeses and Fresh Herbs</i>	60

Chef's Dressings: Balsamic Caesar and Chipotle Ranch

SOUPS

Aztec	<i>Our Flavorful Tortilla Soup</i>	55
Roasted Garlic	<i>Garlic and Cream – how can you argue?</i>	50
Black Bean	<i>Accompanied by Sour Cream and Chorizo</i>	50
Mexican Meatball	<i>A spicy vegetable base infused with regional flavors</i>	55
Lentil	<i>Chef's creation with Bacon and Plantain</i>	50



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REGIONAL SPECIALTIES

Chicken Mole	<i>Traditional Poblano dark recipe</i>	95
	<i>Chef's Herb-rich Green – Mama's Recipe!</i>	95
	<i>With Chicken Breast</i>	105
Chicken Enchiladas	<i>with Green Tomato Salsa</i>	95
Enmoladas	<i>Traditional service with dark Mole, Queso Fresco</i>	95
Stuffed Poblano Pepper		95
	<i>Chile Relleno with fresh Pork or Cheese, w/ Rice, and Ranchera salsa</i>	
Chiles en Nogada		120
	<i>Traditional Puebla State preparation stuffed with chicken, beef, pork, nuts and spices. Served cool with Queso de Cabra Salsa – Delicioso!</i>	
Molcajete		240
	<i>Arrachera, Chicken, Chorizo, Nopal, Scallions and Panela Cheese with fresh salsa in a red-hot stone vessel! Serves Two!</i>	
Mexican Platter		240
	<i>Enchilada, Chile Relleno, Grilled Arrachera, Chicken & Basil Tamal, Served with Rice, Beans and Guacamole. Serves Two!</i>	

SEAFOOD

Curried Shrimp	<i>Baked in a Peach-scented sauce with Coconut</i>	160
Shrimp Ajillo	<i>Sautéed w/ garlic, Guajillo chili, Parsley Lime sauce</i>	160
Coconut Shrimp	<i>Panko/Coconut encrusted with Mango Salsa</i>	160
Red Snapper Filet	<i>Garlic and Lime or Straight Up (with butter)</i>	150
Tequila Shrimp	<i>Sauteed with Onion Mushroom and Spices</i>	160
Enchiladas Suizas	<i>Prepared with fresh local shrimp, tomatillo salsa</i>	110
Quesadilla Platter	<i>Squash Blossom and Shrimp with Papaya</i>	115
Dorado/ Mahi-Mahi	<i>Nestled on a bed of a White Wine and Cilantro sauce</i>	150
Snapper Veracruz	<i>Fresh and Local, served Veracruz-Style</i>	160
Dorado 'Papas'	<i>Julienne of Potato-encrusted filet</i>	160

FAJITAS

Beef or Chicken	<i>Served with Guacamole, Rice and Beans</i>	120
Fresh Shrimp	<i>Served with Guacamole, Rice and Beans</i>	140
The Works!	<i>Combination of Beef, Chicken and Shrimp</i>	160



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Moist and flavorful, grilled items are served with a choice of our daily potato and fresh vegetables, and can be topped with cilantro-garlic butter or our very own "Java Jus" sauce per your request.

FROM THE GRILL

Filet Mignon	<i>6 ounces of the most tender of cuts</i>	240
T-Bone	<i>10 ounces of the King of Steaks</i>	280
Rib Eye	<i>An 8 ounce cut with all the flavor</i>	240
Chef Alejandro's House Filet	<i>A 6 ounce cut prepared with a coffee, ancho chile and herb rub – made with organic Café Balsamar!</i>	260
Surf and Turf	<i>Add 3 extra large Grilled Shrimp to the above</i>	50
Chop of Pork	<i>Bone-in for flavor, with green mole or on its own</i>	180
Stuffed Chicken	<i>Breast with poblano, Gouda, Tomato and Onion, accompanied with Salsa Poblana</i>	120

PASTAS

Fettuccini Alfredo	<i>Served in a delightful Parmesan Basket With Shrimp / With Chicken</i>	110 125/120
Spaghetti Carbonara	<i>With Bacon and Ham</i>	110
Penne Arrabiatta	<i>Spiced with Garlic, Chiles and Parmesan Add Fresh Shrimp</i>	105 120
Rigatoni Matricciana	<i>Rich Tomato Sauce w/ Bacon and Spices</i>	110
Lasagna	<i>With a fabulous Chipotle Bolognese</i>	110

VEGETARIAN SPECIALTIES

Eggplant Lasagna	<i>Baked with a Tomato and Fresh Basil Sauce</i>	110
Crepas Rellenas	<i>Savory and stuffed with Spinach and Ricotta</i>	110
Zucchini Ranchera	<i>Vegetable Medley with Grilled Panela Cheese</i>	95