



CHABERT'S BISTRO  
RESTAURANT  
BAJA CUISINE



Fri-Sun

5:00 PM a 10:30 PM

Facebook:ChabertsRestaurant

IG:@chabertsrestaurant

## APPETIZERS

### MELTED CHEESE

Melted Asadero cheese in white wine, choose between:

**\$235.00**

Mushrooms, pesto & tomato, or Spanish chorizo

### TIRADITO BEEF TONGUE (100 gr)

W/ caper bush dressing, with salad, potato and beet

**\$325.00**

### MACKEREL CEVICHE & MEZCAL (100 gr)

With a pinch of Mexican pepperleaf, lime juice, cucumber, onion and avocado.

**\$260.00**

### OCTOPUS IN CASCABEL CHILI SAUCE (150 gr)

In cilantro dressing with chambray potato in roasted garlic pasta and baby spinach

**\$385.00**

### CHEESE AND COLD MEATS PLATE

Chef's selection of seasonal meats and cheeses.

**\$245.00**

## SALADS & SOUPS

### CHABERT'S BISTRO SALAD

Lettuce mixed with balsamic vinaigrette, dehydrated tomato, feta cheese, caramelized nut and dehydrated fig.

**\$240.00**

### ROSARITO SALAD

Spinach dressed with hibiscus vinaigrette, toasted pistachio, caramelized nuts, goat cheese bacon, baked pear and mandarin w/ honey.

**\$235.00**

### CLAM CHOWDER

Served in signature bread bowl, chef's style gratinated with Parmesan cheese.

**\$240.00**

### ONION SOUP

**Estimated time ( 15 min.)**

Made with caramelized onions grated with mozzarella cheese and puff pastry

**\$160.00**

## MAIN COURSE

### GRILLED MACKEREL WITH PESTO (200 gr)

(With chickpea puree and salted vegetables

**\$360.00**

### RIB EYE IN MUSHROOM SAUCE (250 gr)

With mashed potato and salted vegetables.

**\$655.00**

Prices in pesos / TAX included  
Tip not included





# MAIN COURSE

## FILET MIGNON IN GARLIC BUTTER SAUCE & RED WINE (220 gr)

With mashed potato and salted vegetables. **\$585.00**

## CHEESE-STUFFED SHRIMP WRAPPED IN BACON (4 piece)

with creamy risotto and vegetables **\$475.00**

## GRILLED CHICKEN IN BUTTER SAUCE & ORANGE (200 gr)

(200 gr) With mashed sweet potato and salted vegetables. **\$320.00**

## SHRIMP (CHOOSE A COOKING STYLE) (150 gr)

A la diablo  
With garlic  
Scampi  
Coated  
With rice and vegetables **\$360.00**

# SPECIALTY

## HUGO’S HAMBURGER

Signature bread with beef meat, marinated, provolone cheese, caramelized onion, mushrooms, blue cheese, Jack Daniel’s sauce, spinach with in the house potato **\$280.00**

## RACK OF LAMB IN MINT AND TOMATILLO SAUCE (200 gr)

(200 gr) With mashed sweet potato and vegetables. **\$670.00**

## NEW PORT LOBSTER

Famous New Port style lobster with rice, butter with garlic, beans, sauce and flour tortillas. **\$850.00**

## CASA BLANCA ARRACHERA (200gr)

Marinated arrachera (200gr), with bell pepper and salted onion, beans, guacamole and rice . **\$320.00**

## MARROWBONE & ARRACHERA SOPES (3 piece)

With beans, pico de gallo, guacamole. **\$240.00**

Prices in pesos / TAX included  
Tip not included





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## PASTAS

PAPPARDELLE IN PISTACHIO  
AND BACON SAUCE

**\$275.00**

FETUCCINI ALFREDO CHOOSE BETWEEN:

W/SHRIMP

**\$310.00**

W/CHICKEN

**\$245.00**

LINGUINI PESTO CHOOSE BETWEEN:

W/SHRIMP

**\$310.00**

W/CHICKEN

**\$245.00**

BOLOGNESE SPAGUETTI

**\$220.00**

## MEXICAN SPECIALTY

TAMPIQUEÑA CARNE ASADA (200 gr)

On top onion and salted bell pepper,  
enchilada in red sauce with rice,  
beans and avocado.

**\$520.00**

ROSARITO MIX

One enchilada, One taco dorado , One  
stuffed chili, with rice and beans.

**\$240.00**

STUFFED CHILI (2 piece)

Stuffed chili in tartar sauce with rice  
and beans.

**\$240.00**

CHICKEN BREAST IN MOLE (200 gr)

Grilled chicken breast with mole  
poblano, with rice and salted  
vegetables.

**\$340.00**

PUNTAS AZTECA (200 gr)

Salted diced beef salteadas with bell  
pepper, onion and gratinated tomato,  
with rice, beans and avocado.

**\$365.00**

FISH FILLET IN CILANTRO  
SAUCE (200 gr)

Gilt-head fillet served with rice and  
vegetables.

**\$420.00**

Prices in pesos / TAX included  
Tip not included





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## DESSERTS

### BUÑUELOS EL CIELO (5 piece)

fried buñuelos filled with cream cheese and caramel coated in a in the house sauce with red fruits.

**\$145.00**

### TRIPLE CHOCOLATE BROWNIE

With a scoop of vanilla ice cream

**\$145.00**

### APPLE STRUDELL

A mix of green and red apple with rasins and cinnamon wrapped in puff pastry, comes with a scoop of vanilla ice cream

**\$165.00**

### GELATO'S

Choose between:  
Caramel sauce/ Chocolate / French  
Vanilla / Mango

**\$140.00**

## MIXOLOGY

### MEZCALITA AZTECA

Citrics Mezcalita with Mexican peppermint leaf syrup and japaleño with 400 Conejos mezcal.

**\$195.00**

### CHABERT'S

Whisky sour with rosemary.

**\$195.00**

### CENTENARIO 1924

Gin with hibiscus syrup, piloncillo and cinnamon .

**\$195.00**

### HUGO'S GIN

Green apple gin with lime and ginger.

**\$195.00**

### EL CIELO

Vodka, Blue curasao & mint syrup

**\$195.00**

### SUNSET AT THE DOCKS

Gin with hibiscus syrup, piloncillo and cinnamon .

**\$160.00**

### ROSARITO BEACH

Vodka with rosemary syrup & Champbrulé.

**\$170.00**

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