



COLIBRÍ

RESTAURANT & BAR

Menu

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APPETIZERS



 Caprese Empanadas **\$180**

Stuffed with tomato, cheese, and pesto.

Tuna Tartar **\$230**

200 gr. of tuna. Marinated with a soy, sesame seed and lime sauce, served with avocado.

 Fried Green Beans Or Fried Zucchini **\$180**

With our special Parmesan breading. Served with wasabi and cucumber dressing.

 ***Cheese Board** **\$310**
An assortment of cheese and fruit nibbles

 ***Goat Cheese Stuffed Mushrooms** **\$220**
With a red wine reduction.

 Sweet Potato Fries Or Potato Fries **\$180**
Served with tartar sauce or honey.

Sliders 3pc **\$210**
Served with Fries

***Fruit Nibbles With** **\$185**

Prosciutto

Seasonal fruit, spinach, prosciutto ham and goat cheese.

 Fried Spanish **\$185**

Cauliflower

Breaded cauliflower served with tartar sauce.

***Mozzarella Stuffed Meatballs** **\$220**

On a bed of marinara sauce.

***Filet Carpaccio** **\$235**
With balsamic reduction, capers, arugula, parmesan cheese and pesto.

 ***Ajillo Style Mushrooms** **\$185**
With parsley and parmesan cheese and guajillo chile

***Salmon Poke Bowl** **\$195**
With sweet potato and sauteed mushrooms, broccoli and quinoa.

Beet Ravioli **\$285**
Stuffed with cream cheese, honey served on a bed of Spinach and Caramelized Pecans.

**Gluten Free*

 *Vegetarian*

Extra Sauce Or Dressing + \$30



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SALADS



 ***Caprese Portobello** **\$190**
Filled with cheese, tomato and pesto.

 **Hummingbird Goat Cheese Salad** **\$210**
Accompanied by honey croutons and goat cheese (Contains Pecans).

 ***Beet Salad** **\$185**
With a citric vinaigrette, avocado, goat cheese and purple onion.

 ***Greek Salad** **\$195**
With an oregano vinaigrette, onion, garbanzo, kalamata olive, cucumber, feta and bell pepper, and cherry tomatoes.

 **Hummus Mediterranean Salad** **\$185**

 **Green Salad** **160**
With a lime vinaigrette, carrot, celery, nuts, chia, panela cheese and purple cabbage.

 **Caprese Salad** **\$195**
Fresh mozzarella cheese, pesto and fresh tomatoes.

***Strawberry And Cranberry Salad** **\$210**
Served with chicken, goat cheese, pecan, onion and avocado.

 ***Soups** **\$115**

- Cream of Beet
- Cream of Brócoli
- Hummingbird Cream (Brócoli and Beet)

SPECIALS

Taco Tuesday \$50 Each

- Gobernador
- Chicken
- Vegan
- Fish
- Beef

\$105 Peso (3 Tapas & 1 Glass of Wine)
Tapa Wednesday & Wine

- Caprese Style
- Smoke Salmon
- Fruit Nible
- Red Bell Pepper Hummus
- Avocado & Fetta



***Gluten Free**

 **Vegetarian**

Extra Sauce Or Dressing + \$30

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ENTREES



Seared Tuna With Sesame Seeds (200 gr. Of Tuna)

\$375

On a bed of cucumber ribbons.

Seared Tuna With Coriander Seeds

\$375

On a bed of green beans topped with avocado sauce (200 gr. "2 shrimp on side").

Ahi Tuna Bowl

\$375

Served with cucumber, mango, quinoa avocado, edamame and eel sauce.

***Catch Of The Day In A Beurre Blanc Sauce**

\$375

Served with spinach, roasted tomatoes and celery.

***Garlic Or Pesto Fish**

\$375

(200 gr. Of Fish)

Served with vegetables and quinoa.

***Filet Mignon**

\$510

(200 gr. Of Filet)

With a bearnaise sauce or red wine reduction served with vegetables and mashed potatoes.

***Fajitas**

\$345

(200 gr. Meat)

Option Of Meat, chicken or shrimp, served with a small green salad and beans.

***Pan Seared Ribeye In**

\$510

Tarragon Cream

Sauce (340 gr.)

Served with mashed potatoes and vegetables

***Bacon And Mushroom**

\$350

Cream Covered Chicken

With a touch of thyme served Over green beans. (200 gr.)

Chicken Parmesan

\$350

(200 gr.)

With a green salad or pasta.

Porkchop

\$350

With mashed potatoes, cherry tomatoes and caramelized onions (200 gr.)

Tacos 3pcs

\$195

• Gobernador • Chicken • Beef • Fish • vegan

Fetuccini

\$255

With either a creamy mushroom, alfredo or bolognese sauce.

Spaghetti

\$255

Marinara, Carbonara, or Bolognese sauce.

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#Vegetarian

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VEGAN



Vegan Ajillo Style \$195

Mushrooms

With parsley, guajillo chile, garlic
(vegan parmesan cheese)

Sweet Potato Or \$180

Potato Fries

With honey & ketchup

Greek Salad \$195

With onions, kalamata olives, bell
peppers, cherry tomatoes, garbanzo,
lettuce and vegan feta cheese.(served
with oregano vinaigrette).

Beet Salad \$180

With avocado, onion, lettuce, citrus
vinaigrette with seared tofu.

Mediterranean Salad \$195

With red bell pepper hummus,
kalamata olives, onion, cherry
tomatoes, beets and pita bread

Hummingbird Salad \$195

With pita bread.

Vegan Tacos 3pcs \$195

With pico de gallo

Strawberry, pecan & \$195

Cranberry Salad

With seasoned tofu

Ajillo Style Fettuccini \$225

With mushrooms, parsley, garlic,
guajillo chile, olive oil, & vegan
parmesan .

Hummus Board \$185

With red bell pepper hummus with
vegetables and pita bread

Vegan Pizza \$200

With tomato sauce, cherry tomatoes,
pecan nuts, artichokes, bell peppers,
mushrooms, olives, fresh spinach

Coconut Cheesecake \$145

"Vegan cream cheese"

BUILD YOUR OWN PIZZA

CHEESES \$40

VEGETALES \$20

Tomato Base And Our Vegan Option Toppings:

*Pineapple · Onions · Green And Red Bell Peppers · Tomatoes ·
Mushrooms · Black Olives · Green Olives · Basil · Garlic · Spinach ·
Arugula · Pecan · Cherry Tomato · Jalapeños · Beans · Pears · Blue
Berries · Artichokes Sundried tomatoes*

VEGAN CHEESE: Mozzarella, Feta & Parmesan

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COLIBRI

WOOD OVEN BAKED PIZZA-CALZONE

Four Seasons \$210

Ham, green bell peppers, black olives, mushrooms and artichoke hearts.

Four Cheese \$220

Mozzarella, parmesan, blue cheese and goat cheese.

Spanish \$210

Spanish chorizo, sun dried tomatoes, mushrooms, green bell peppers and black olives.

Italian \$210

Salami, italian sausage, white onions, black olives and green bell peppers.

Hummingbird \$210

Spinach, goat cheese, sun dried tomatoes, prosciutto ham and balsamic reduction.

Susan King's Pizza \$230

Alfredo sauce base, roasted garlic, chicken, spinach and parmesan cheese.

Meat Lovers \$250

Bacon, pepperoni, salami, turkey ham and italian sausage.

Margarita \$200

Fresh mozzarella cheese, fresh tomato and basil.

Hawaiian \$200

Fresh pineapple and turkey ham.

Surf And Turf \$230

Shrimp, filet mignon, bacon, black olives and capers.

Vegetarian \$200

Pesto base or tomato sauce, cherry tomato, pecan nuts, artichoke, bell pepper, mushroom, olives and fresh spinach.

Chicken Boneless or Strips \$235

Barbecue, ranch or buffalo sauce.



GLUTEN FREE PIZZA/PIZZA SIN GLUTEN

PIZZA BASE / BASE : \$195

ANY HOUSE PIZZA/ PIZZA DE LA CASA:
\$325



De la Casa

Bakery

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*Gluten Free

Vegetarian

Extra Sauce Or Dressing + \$30





BUILD YOUR PIZZA OR CALZONÉ \$140

(INCLUDES TOMATO SAUCE AND CHEESE)

ADDITIONAL INGREDIENTS

MEATS AND CHEESES \$40

Pepperoni · Turkey Ham ·
Prosciutto Ham · Salami ·
Spanish Chorizo · Italian Sausage
· Bacon · Anchovies · Artichoke
Sun Dried Tomato · Mozzarella ·
Pesto · Goat Cheese · Blue
Cheese · Parmesan Cheese · Filet
· Chicken · Shrimp

VEGETALES \$20

Pineapple · Onion · Green And
Red Bell Pepper · Tomato ·
Mushrooms · Black Olives · Green
Olives · Basil · Garlic · Spinach ·
Arugula · pecanuts · Capers ·
Cherry Tomato · Jalapeño ·
Beans · Pear · Blue Berries

DESSERTS \$145

- **CHOCOLATE TART (CONTAINS NUTS)**
- **FRUIT TART (SEASONAL FRUIT, CONTAINS NUTS)**
- **CHEESE CAKE (CONTAINS NUTS)**
- **TIRAMISU**

GELATOS \$110

- ***Chocolate Gelato (Contains nuts)**
- ***Vanilla Gelato (Contains nuts)**
- ***Baileys Gelato (Contains nuts)**
- **Affogato (Coffee & Vanilla Gelato)**

****Gluten Free**

🌿 Vegetarian

Extra Sauce Or Dressing + \$30



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DRINKS

Coffee (Serves 1 people) \$55
Fresh Squeezed Orange Juice \$65
Natural or Mineral Lemonade \$55 (Flavored \$65)
Pitcher of Lemonade or Fresh Fruit Infused Water \$215
Pitcher of Flavored Lemonade \$230

Sprite / Fresca \$50
Coca Light o Regular \$50
Ice Tea / Hot Tea \$55
Shirley Temple \$65
Arnold Palmer \$65
Mineral Water \$65
Bottled Water \$50
Jamaica \$50

BEER

- Tecate Light/Red \$50
- Indio \$50
- Miller High Life \$65
- Dos XX Lager \$50
- Dos XX Amber \$55
- Amstel Ultra \$60
- Heineken \$60

Bohemia Clear / Dark \$60

- Chelado \$40
- Michelado \$35

COCKTAILS

- Carajillo \$145
- Cocomambo \$125
- Colibri Cocktail \$95
- Gin Tonic \$95
- Paloma \$95
- Piña Colada \$120
- Sangria \$120
- Tequila Sunrise \$120
- White/Black Russian \$145
- Electric Lemonade \$95
- Long Beach Ice Tea \$125
- Long Island Ice Tea \$125
- Martini Absolute \$160
- Martini House \$140
- Martini Grey Goose \$195
- Old Fashioned \$125
- Sex in the Jungle \$105
- Sex on the Beach \$120

SHOTS

- Buchanan's \$125
- Capitan Morgan \$90
- Chivas Regal \$135
- Don Pedro \$95
- Jack Daniels \$115
- Johnny Walker Black \$150
- Johnny Walker Red \$110
- Kahlua \$85
- Licor 43 \$105
- Absolute Vodka \$95
- Baileys \$125
- Bombay \$115
- Crown Royal \$115
- Frangelico \$95
- Grand Marnier \$115
- Grey Goose \$150
- Jim Beam \$115
- Tanqueray \$115

Mojitos \$105
(fresa / strawberry, mango \$125)

Cadillac \$225

Mimosa \$85 (Orange / Mango / Pineapple)

Bloody Mary \$95
Margarita \$130
(strawberry, mango, cucumber \$150)

TEQUILAS

- Hornitos \$95
- Jimador \$95
- Jose Cuervo \$95
- Tradicional \$95
- Tradicional Blanco \$95
- Don Julio 70 \$185
- Don Julio Añejo \$185
- Don Julio Blanco \$150
- Don Julio Reposado \$150

PITCHERS

Pitcher of Flavored Margarita \$350
Pitcher of Margarita \$325
Pitcher of Sangria \$325

CHAMPAGNE

Kirkland Asolo Prosecco \$650 (Glass \$185)
Capetta \$650 (Glass \$185)
Opera Prima Brut \$400 (\$135)

MEZCAL

Mezcal 400 Conejos Joven \$1,500 (Shot \$125)
Mezcal 400 Conejos Reposado \$1,800 (Shot \$135)
Mezcal 400 Conejos Espadín \$1,800 (Shot \$135)
Mezcal Artesanal Oro de Oaxaca \$1,500 (\$125)



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WINE



House Wines \$350 (Glass \$115)

Selección Concha y Toro Cabernet Sauvignon - CHILE

Selección Sauvignon Blanc - CHILE

D'Aquino Gaetano Merlot Veneto - ITALY

\$450 (Glass \$140)

Concha y Toro Malbec - ARGENTINA

Concha y Toro Merlot - CHILE

Concha y Toro Dulce Tinto - CHILE

Concha y Toro Sauvignon Blanc - CHILE

Concha y Toro Zifandel - CALIFORNIA

\$525 (Glass \$150)

La Cetto Cabernet Sauvignon - MÉXICO

La Cetto Blanc de Zifandel - MÉXICO

La Cetto Chardonnay - MÉXICO

\$600 (Glass \$180)

Kirkland Malbec - ARGENTINA

Kirkland Pinot Grigio - ITALY

Baron Maxime Merlot - FRANCE

Cork Fee Per Bottle \$300

**(Facturas will only be issued If asked
for on the same day of consumption)**



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PET FRIENDLY

(DOG MENU \$55)

**EGGS & HAM
CHICKEN & VEGETABLES
GROUND BEEF & VEGETABLES
STEAK & VEGETABLES**

MEAT AND VEGETABLES ICE POP \$25

DID YOU KNOW...

- There are 320 different species of hummingbirds found throughout the Americas.
- Each species of hummingbird makes a different humming sound, determined by the number of wing beats per second.
- They can hover in mid-air by rapidly flapping their wings 12-90 times per second (depending on the species).
- They can also fly backwards and are the only group of birds able to do so.
- Male humming birds are reported to have achieved speeds of almost 400 body lengths per second when swooping in an effort to impress females.
- They have feet so tiny they cannot walk on the ground and find it awkward to shuffle along a perch.
- They have a short high pitched squeaky call.
- Some are so small that they have been known to be caught by dragon flies and praying mantis, trapped in spiders webs, snatch by frogs and stuck on thistles.
- The hummingbird need to eat twice its body weight in food every day, to do so they must visit hundreds of flowers daily.
- To save energy at night, many species go into torpor (a short-term decrease in body temperature and metabolic rate).
- Despite their tiny size, the ruby-throated hummingbird makes a remarkable annual migration, flying over 3000 km from the eastern USA, crossing over 1000 km of the gulf of Mexico in a single journey to winter in central America.
- Before migrating, the hummingbird stores a layer of fat equal to half its body weight.
- The ruby-throated humming bird has approximately 940 feathers on its entire body.
- The female hummingbird builds a tiny nest high up in a tree, often up to six meters from the ground. She coats the outside with lichen and small pieces of bark and lines the inside with plant material.



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