

Ensaladas – Salads

Ensalada de la Casa (Salad house with seasonal fresh vegetables)	\$ 3.68
Ensalada especial (Special salad with fresh lettuce, tomato, cucumber, carrot, celery and avocado)	\$ 7.67
Ensalada de pollo (Pieces of grilled chicken breast and special salad)	\$ 12.40
Ensalada de carne (Pieces of grilled steak and special salad)	\$ 12.40
Ensalada de pescado (Pieces of grilled tilapia filet and special salad)	\$ 12.40
Ensalada de mar (Sautee assorted seafood meats, and special salad)	\$ 12.40

Desayunos – Breakfast

Caldo de papa con carne (Shredded beef and potato broth, served with corn patty)	\$ 8.35
Changua Bogotana (todo el día -all day long) (Milk, water, bread, boiled eggs and cheese broth served with corn patty)	\$ 8.35
Mi pueblito con huevos fritos o revueltos (todo el día -all day long) (Fried or scrambled eggs, hash brown, corn patty, cheese and the choice of pork sausage, pork belly or grilled steak)	\$ 8.95
Calentado con carne o huevos (Mix of rice, red beans, pork belly, and pork sausage, served with fried ripe plantain, corn patty and the choice of grilled steak or scrambled eggs)	\$ 10.13
Bistec a caballo (Broiled steak in a house sauce, served with steamed yucca, fried eggs, and corn patty)	\$ 10.13
Tamal (todo el día -all day long) (Steamed corn dough with chicken and pork meat wrapped in plantain leaves, served with corn patty)	Medium Regular \$ 6.45 \$ 12.15

Sopas – Soups

Sancocho de Pescado (Cat fish stew with plantain, yucca, and potato. Served with rice, salad, and one choice of fried ripe plantain, fried green plantain, or corn patty)	Medium Regular \$ 12.70 \$ 16.33
Sancocho de Gallina (Hen stew with plantain, yucca, potato, and corn on the cob. Served with rice, salad, and one choice of fried ripe plantain, fried green plantain, or corn patty)	\$ 12.70 \$ 16.33
*Sancocho de Cola (Oxtail stew with plantain, yucca, potato, and corn on the cob. Served with rice, salad, and one choice of fried ripe plantain, fried green plantain, or corn patty)	\$ 15.23 \$ 21.00
Mondongo (Honey comb beef tripe stew with carrots, and green beans. Served with rice, avocado, and one choice of fried ripe plantain, fried green plantain, or corn patty)	\$ 12.70 \$ 16.33
Ajiaco Bogotano (Soup made of three kinds of potatoes, and shredded chicken. Served with rice, and avocado, your choice of heavy cream and cappers)	\$ 12.70 \$ 16.33
Consomé (Chicken, or oxtail, or cat fish broth. Served with rice, and corn patty)	\$ 7.72 \$ 11.08

* Prices are subject to change depending on market



Cervezas – Beers



Importadas (Imported) Modelo, Tecate, Dos Equis, Corona, Heineken, Carta blanca, Cusqueña, Victoria, Stella Artois, Pacific, Cristal.	\$ 6.15
Nacionales (Domestic) Budweiser, Bud Lite, Miller Light, Coors Light, Michelob Ultra, Shiner Bock.	\$ 5.15

Vinos Rojos – Red Wines

	Glass	Bottle
Cabernet, Aquí, Argentina Medium intensity color, ruby red, garnet. At the palate pepper, green papper, young and fresh wine.	\$ 9.65	\$ 35.00
Merlot, Cedar Brook, California Vanilla, blueberries, blackberries, and cherries flavors.	\$ 9.50	\$ 36.80
Malbec, Barbarians, Argentina Medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate.	\$ 12.35	\$ 45.00
Pinot Noir, Cedar Brook, California Fresh fruit flavors, vanilla, and hints of cherry with a smooth finish	\$ 9.50	\$ 36.80
Tempranillo, Beso de Vino Organic, Spain Smooth ruby red color with pure aromas of strawberry and peppermint. It has a medium body and intensity flavors of strawberries, raspberries and Mediterranean herbs.	\$ 9.65	\$ 35.00
Tamat, Traversa, Uruguay Red berries and raisin flavors with nice velvety elegant tannins	\$ 9.50	\$ 36.80

Vinos Blancos – White Wines

Pinot Grigio, Due Leoni, Italy Crisp, clean and refreshing with hints of Pear, Melon and lemon.	\$ 8.60	\$ 33.00
Sauvignon Blanc, Cedar Brook, California Grapefruit, tropical fruits and apple aromas.	\$ 8.60	\$ 33.00
Chardonnay, Rock Nest, Chile Pear, pineapple flavors with nice tropical aromas with a medium body	\$ 8.60	\$ 33.00

Vinos de la casa – House wines

Merlot, Cabernet de Sauvignon,	Glass	1/2 Lt.	Bottle
White Zinfandel and Chardonnay.	\$ 6.25	\$ 15.00	\$ 29.50



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Mi Pueblito

Restaurant

Authentic Colombian Food



MENU To-Go

Jugos Naturales – Natural Fruit Juices

Jugos naturales en agua ó leche (0.35c adicional) (Natural fruit juices in water or milk (0.35c add). Curuba (Banana passion fruit), Guanabana (Soursop), Guayaba (Guava), Lulo (Naranjilla), Mango, Maracuya, (Passion Fruit), Mora (BlackBerry), Papaya, Piña (Pineapple), Tomate de árbol (Tomato tree)

\$ 4.10

Bebidas – Beverages

Limonada natural (Fresh lemonade)	\$ 3.45	Té helado (Iced tea)	\$ 3.45
Limonada de coco (Cocunut lemonade)	\$ 4.73	Chocolate caliente (hot chocolate)	\$ 3.45
Jugo de naranja (Orange juice)	\$ 3.62	Té caliente en agua o en leche (Hot tea in water or milk)	\$ 3.45
Aguapanela con limón (Brown sugar lemonade)	\$ 3.45	Aromatica de hierbas y frutas (Infusion of fresh herbs and fruits)	\$ 3.89
Agua en botella (Bottle of water)	\$ 2.95	Café Colombiano (Colombian coffee)	\$ 3.45
Pony Malta (Colombian root beer)	\$ 3.31	Expresso	\$ 3.45
Gaseosas importadas (Imported sodas) (Colombiana, Manzana, frescolita)	\$ 3.31	Expresso doble	\$ 4.19
Gaseosas nacionales (Domestic sodas) (Pepsi, Diet pepsi, Sierra Mist, Lemonade)	\$ 2.78	Capuchino	\$ 4.19
		Leche (Milk)	\$ 3.23
		Leche chocolatada caliente o fría (Chocolate milk hot or cold)	\$ 3.62

Entradas – Appetizers

Arepa Antioqueña con mantequilla (Grilled corn patty with butter)	\$ 4.15
Arepa Antioqueña con queso (Grilled corn patty topped with white cheese)	\$ 6.45
Arepa Bogotana rellena con queso Mozarella (Grilled corn patty stuffed with mozzarella cheese)	\$ 6.45
Arepa de Huevo (Deep fried corn Patty stuffed with a fried egg)	\$ 6.45
Arepa Antioqueña con carne asada (Grilled corn patty with grilled steak)	\$ 7.55
Arepa Antioqueña con carne mechada (Grilled corn patty with shredded beef)	\$ 7.55
Arepa Antioqueña con carne mechada y queso (Grilled corn patty with grill steak and cheese)	\$ 7.95
Arepa Antioqueña con carne asada y queso (Grilled corn patty with grill steak and cheese)	\$ 7.95
Arepa Antioqueña con pollo mechado (Grilled corn patty with shredded chicken)	\$ 7.95
Arepa Antioqueña con pechuga a la plancha (Grilled corn patty with grill chicken breast)	\$ 7.55
Arepitas fritas con hogao (Deep fried corn patty with tomato and onion sauce)	\$ 6.00
Arepa de choclo con queso (Grilled Sweet corn patty with white cheese)	\$ 6.45
Aborrajados (Deep fried breaded sweet plantain stuffed with mozzarella cheese)	\$ 6.85
Buñuelo (Fried Cheese ball)	\$ 1.98
Calamares fritos con salsa Cartagenera (Fried calamari with special Cartagena's sauce)	\$ 7.10
Ceviche de pescado y pulpo Raw fish, octopus, onions, cooked in a lemon juice and species, served with sweet corn, and fried green plantain chips)	\$ 11.65
Cóctel de camarón (Shrimp cocktail with special tomato house sauce, served over avocado and crackers)	\$ 11.10
Chicharrón con arepa (Pieces of deep fried pork belly with corn patty)	\$ 6.45
Chorizo con arepa (Deep fried pork sausage with corn patty)	\$ 6.45
Deditos de Queso (Tequeños) (Deep fried cheese sticks wrapped in pastry dough)	\$ 5.40
Empanadas	
Carne, Pollo, Hawaiana, Queso, Cerdo al BBQ y Vegetales (Deep fried corn masa pie stuffed with your choice of Beef, Hawaiana, Chicken, Mozzarella Cheese, Pull Pork BBQ and Vegetables)	\$ 1.90
Morcilla con arepa (Deep fried pork blood sausage with corn patty)	\$ 6.75
Papas criollas (Deep fried Colombian yellow potato)	\$ 6.25
Plátano maduro con suero Costeño (Ripe plantain slices with colombian style sour cream)	\$ 5.85
Plátano maduro al horno (Baked whole ripe plantain stuffed withcheese and guava paste or caramel milk)	\$ 6.45
Taza de sopa (Cup of Soup) (Cup of soup, any choice between Ajiaco, Mondongo, Ox tail, hen, or cat fish)	\$ 3.70
Tostones con hogao (Deep Fried green plantain with tomato-onion sauce)	\$ 6.25
Tostones con Queso (Deep Fried green plantain topped with white cheese)	\$ 6.25



Platos para los niños – Kids meals

Tronquitos de pollo (Chicken nuggets with one side order)	\$ 6.83
Deditos de Pescado (Breaded Fish sticks with one side order)	\$ 6.83
Mi pueblito kids (One choice of Grilled steak, or chicken breast, or pork belly, or pork sausage, or fried egg, served with rice, red beans, or black beans, or lentils, and fried sweet plantain, or fried green plantain, or corn patty)	\$ 7.98

Platos típicos – Typical dishes

Bandeja paisa (Grilled steak, pork belly, pork sausage, rice, one choice of red beans, black beans, or lentils, fried egg, fried ripe plantain, or fried green plantain, avocado and corn patty)	Medium Regular \$ 14.65 \$ 21.05
Chuleta de cerdo asada o apanada (Grilled or deep fried breaded pork chop, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Bistec a la criolla (Broiled steak in a house sauce, served with rice, salad one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Milanesa (Deep fried breaded steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Bistec encebollado (Grilled steak with sauté onions, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Pechuga asada, apanada o Mi Pueblito (Grilled, or deep fried breaded, or in a house sauce chicken breast, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Pechuga en salsa de champiñones (Grilled chicken breast topped with Mushroom sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 15.80
Hígado encebollado (Grilled beef liver with sauté onions, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 12.81
Sobrebarriga a la plancha o en salsa (Grilled or in a house sauce flank steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.70
Picada Sampler of pieces of grilled steak, deep fried pork sausage, pork belly, blood sausage, ripe plantain, yucca, Colombian yellow potato, and corn patty)	\$ 16.80



Acompañamientos – Side orders

Aguacate (Avocado)	\$ 3.80	Plátano maduro (Ripe plantain)	\$ 4.40
Arepas pequeñas (Corn patty)	\$ 3.15	Taza de sopa (Cup of soup) Ajíaco, gallina o pescado)	\$ 3.68
Arroz (Rice)	\$ 3.15	Tajadas de Tomate (Sliced tomato)	\$ 3.15
Rodajas de Cebolla (Sliced onion)	\$ 3.15	Tostón/Patacón (Fried green plantain)	\$ 4.65
Cebolla salteada (sautee onions)	\$ 3.15	Yucas fritas (fried yucca)	\$ 4.65
Ensalada del día (salad)	\$ 3.15	Yuca sudada (Steamed yucca root)	\$ 4.65
Frijoles rojos (Red beans)	\$ 3.15	Arroz con Coco (Rice with coconut)*	\$ 4.75
Frijoles negros (Black beans)	\$ 3.15	Papa Criolla (Deep fried Colombian yellow potato)*	\$ 6.25
Huevo frito (fried egg)	\$ 2.20	Papas fritas (French fries)	\$ 3.15
Lentejas (Lentils)	\$ 3.15		
Orden de Huevos (Two fried eggs)	\$ 3.80		



Especialidades de la casa – House specialities

Lomo de cerdo asado o Mi Pueblito (Grilled or Mi Pueblito style pork loin, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	Medium Regular \$ 19.43
Lomo de res asado o Mi pueblito (Grilled or Mi Pueblito style ribeye steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 22.15
*Lengua en salsa criolla (Broiled beef tongue in a house sauce, served with rice, salad one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 20.95
Carne Mechada (Broiled Shredded beef in a house sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.12
Arroz con pollo (Yellow rice mixed with chicken, peas, and carrots, and vegetables, served with salad and one choice of french fries, fried ripe plantain, or fried green plantain)	\$ 12.02
Tamal (Steamed corn dough with chicken and pork meat wrapped in plantain leaves served with 2 corn patties)	\$ 6.45 \$ 12.15
Churrasco con dos acompañamientos (Grilled sirloin steak served with two sides orders)	\$ 18.17 \$ 22.84
Carne asada con dos acompañamientos (Grilled steak served with two sides orders)	\$ 16.11
Lechona Tolimense (para dos) (55 min) (Bake pork skin stuffed with yellow rice, yellow peas, and pork meat, served with corn patty)	\$ 31.29

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Comida de mar – Seafood

Pargo rojo frito (Deep fried whole red snapper, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 29.82
Mojarra frita (Deep fried whole tilapia, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 19.37
Filete de Mojarra a la plancha, o en salsa de coco (Grilled, or in a coconut milk sauce tilapia filet, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.07
Filete de Mojarra apanado (Deep fried breaded tilapia filet, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.07
Viudo de Pargo rojo (Broiled whole red snapper in a coconut milk sauce with plantain, potato, and yucca. It is served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty)	\$ 32.20
Viudo de Mojarra (Broiled whole Tilapia in a coconut milk sauce, with plantain, potato, and yucca. It is served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty)	\$ 21.60
Filete de trucha a la plancha o en salsa (Grilled or in a coconut milk sauce rainbow trout filet, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 22.85
Camarones en salsa (Broiled shrimp in a coconut milk sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.70
Camarones empanizados (Deep fried breaded shrimp, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)	\$ 16.20
Cazuela de mariscos (Assorted seafood meats stew with coconut milk, fish broth and spices. Served with rice, salad, and one choice of fried ripe plantain, or fried green plantain)	\$ 18.35
Arroz con camarones (Yellow rice mixed with shrimp, vegetables, it is served with salad, and one choice of fried ripe plantain or fried green plantain)	\$ 17.20
Arroz afrodisíaco (Yellow rice mixed with assorted seafood meats and vegetables, served with salad, and one choice of fried ripe plantain, or fried green plantain)	\$ 17.20

Postres – Desserts

Arequipe con queso (Milk caramel with cheese)	\$ 5.50
Arroz con leche (Rice pudding)	\$ 4.65
Brevas con queso o arequipe (Figs with cheese or caramel milk)	\$ 5.50
Chocoflan (Delicious combination of vanilla flan and chocolate cake smothered in caramel)	\$ 5.95
Flan de café / Vainilla (Coffe / vanilla flan)	\$ 5.95
Dunky cream (Ice cream, and oreo cookies)	\$ 5.45
Kocholate (Chocolate cake and ice cream)	\$ 6.40
Torta de Queso y Maracuya (Passion fruit cheesecake)	\$ 6.40
Postre de natas (Milk cream dessert)	\$ 6.40
Tres leches (Three milks cake)	\$ 6.40



Cócteles – Cocktails

Afrodisíaco Agavero, tequila, passion fruit & raspberry juice, chambord, lime juice sweetener	\$ 9.00
Aguardiente sour Aguardiente Antioqueño, lime juice, sweetener, bitter drops.	\$ 9.00
Brandy Alexander Brandy, cacao cream, ice cream.	\$ 9.00
Brandy Mi Pueblito Brandy, orange liquor, cacao cream.	\$ 9.00
Beer-rita Beer bottle deep in a margarita glass.	\$ 9.00
Cachaca Sour Cachaca, lime juice, sweetener, bitter drops.	\$ 9.00
Café Mi Pueblito Baileys kahlua, amaretto, hot coffe, whipped cream, cacao cream.	\$ 9.30
Caipirinha Cachaca, lime chunks, lime juice, sweetener.	\$ 9.00
Cancelazo Aguardiente, hot brown sugar lemonade, passion fruit juice, cinnamon.	\$ 9.00
Chelada Your favorite beer, lime juice and salt.	\$ 7.90
Coco Loco Malibu rum, coconut water, coconut chunks.	\$ 8.40
Colombian Flag Aguardiente, granadine, blue curacao, passion fruit juice.	\$ 8.85
Cosmopolitan Vodka, triple sec, cranberry juice.	\$ 9.00
Cuba Libre Gold rum, coke, lime juice.	\$ 9.00
Daiquirí Light rum, your favorite flavor (mango, peach, lime, strawberry, sweetener)	\$ 9.00
Madrazo Rum Viejo de Caldas, aguardiente antioqueño, Brandy, passion fruit juice, lime juice.	\$ 8.85
Martini Vodka, dry Vermouth, olives.	\$ 8.85
Martini Celeste Gin, brandy, passion fruit juice, curacao, lime juice, sweetener.	\$ 9.00
Mi Pueblito Martini Martini flavored with one choice of Guanabana, mango, lulo, or any other fruit pulp flavor.	\$ 9.00
Michelada Your favorite beer, clamato, tabasco, salt, pepper, lime juice.	\$ 8.85
Mimosa Champagne, orange juice.	\$ 7.40
Mojito Light rum, mint leaves, sparkling water, lime juice, sweetener, bitter drops.	\$ 8.85
Piña colada Light rum, pineapple juice, half & half cream, coconut cream.	\$ 9.30
Pisco Sour Pisco, lime juice, sweetener, bitter drops.	\$ 8.85
Pueblerita Tequila, triple sec, lime juice.	\$ 7.60
Pueblerita Gold Tequila Antigua cruz añejo, grand manier margarita mix Mi Pueblito.	\$ 14.15
Pueblerita Silver Tequila Antigua cruz silver, cointreau, margarita mix Mi Pueblito.	\$ 13.55
Ron Sour Gold rum, lime juice, sweetener, bitter drops.	\$ 8.85
Ron Collins Light rum, lime juice, sparkling water, sweetener, bitter drops.	\$ 8.85
Sangria Brandy, merlot wine, orange juice, roses lime, grenadine, pineapple juice, fruit chunks.	\$ 8.85
Screwdriver Vodka, orange juice.	\$ 8.85
Sex on the beach Vodka, orange juice, raspberry liquor, peach schnapps.	\$ 8.85
Tequila Sour Tequila, lime juice, sweetener, bitter drops.	\$ 8.85
Tequila sunrise Tequila, orange juice, grenadine.	\$ 8.85

