



RESTAURANTE  
DONATO

OUR BEST DISHES READY FOR YOU

Inspired by the best of our Queretaro lands.

In special days or holidays the menu and presentations may vary, as well as you may not find some dishes in the menu.

STARTERS

|                                                                                                                                                                           |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| CHICHARRONES DE RIBEYE (200 G.) <sup>1</sup>                                                                                                                              | \$330 |
| Served with homemade tortillas and mounted on a bed of guacamole                                                                                                          |       |
| TUÉTANOS (850 G.)                                                                                                                                                         | \$340 |
| Prepared on the grill, topped with pepper, bacon and mushrooms, served with guacamole and quesadillas (2pcs)                                                              |       |
| TACOS GOBERNADOR (3pcs) <sup>1 2</sup>                                                                                                                                    | \$310 |
| Small tacos with flour tortilla filled with pieces of shrimp and mozzarella cheese in a delicious creamy chipotle sauce.                                                  |       |
| EMPANADAS DE COSTILLA (3pcs) <sup>1 4</sup>                                                                                                                               | \$310 |
| Our specialty in one bite, it is a order of 3 empanadas filled with provolone cheese and ribs seasoned with dried chilies, served with chimichurri and guacamole.         |       |
| PALOMITAS DE CAMARÓN (150 G.) <sup>2</sup>                                                                                                                                | \$310 |
| Breaded shrimp, sprinkled with parsley and broken chili with chipotle dressing.                                                                                           |       |
| QUESO FUNDIDO CON CHISTORRA (150 G.) <sup>1 4</sup>                                                                                                                       | \$290 |
| Melted cheese from the region, served with chistorra and flour tortillas. (if you look for a vegetarian version, we can replaced chistorra with mushrooms)                |       |
| SHORT RIB EN ADOBO AHUMADO (200 G.) <sup>5</sup>                                                                                                                          | \$340 |
| Cut from the ribs of the beef, marinated and cooked for 12 hours, served with hoja Santa.                                                                                 |       |
| TACOS DE RIB EYE CON HOJA SANTA (3Pcs) <sup>1</sup>                                                                                                                       | \$360 |
| Small tortilla with beans, mozzarella cheese crust, ribeye slices and hoja santa, served with cabbage salad with dried chili vinaigrette and served with Tuetano's canoa. |       |
| GUACAMOLE (120 G.) CON CECINA (50 G.) <sup>1</sup><br>Y CHICHARRÓN (50 G.)                                                                                                | \$310 |
| Traditional guacamole with dried meat decorated with broken chili and pork rinds.                                                                                         |       |

SOUPS

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| JUGO DE CARNE (250ml) <sup>5</sup>                                          | \$129 |
| Braised meat soup seasoned with red wine and decorated with broken chili.   |       |
| SOPA AZTECA (250ml) <sup>1</sup>                                            | \$119 |
| The classic tortilla soup but Donato style.                                 |       |
| FIDEO SECO (300 G.) <sup>1</sup>                                            | \$109 |
| Traditional noodles in tomato sauce, served with cheese, cream and avocado. |       |

PASTAS

|                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------|-------|
| LASAÑA BOLOÑESA (300 G.) <sup>1 4 5 6</sup>                                                                            | \$350 |
| The traditional Italian with homemade pasta and sauce reduced in red wine crianza, filled with finally chopped fillet. |       |
| PENNE ALFREDO CON POLLO (260 G.) <sup>1 7</sup>                                                                        | \$279 |
| Penne pasta in a cream seasoned with peppers, served with grilled chicken.                                             |       |
| RAVIOLI DE FILETE CON FRUTAS SECAS <sup>1 4 5 6</sup><br>Y VINO TINTO GRAN ENSAMBLE (5Pcs)                             | \$279 |
| Homemade pasta, stuffed with beef fillet and regional cheese, served with tomato sauce.                                |       |



"FOR GENERATIONS WE HAVE BECOME A FAMILY OF EXPERTS MEAT PRODUCERS, FROM THE SELECTION OF EUROPEAN LIVESTOCK BREEDS TO THEIR CORRECT NUTRITION TO ACHIEVE THE BEST MARBLING, TEXTURE AND FLAVOR."

IN THE RESTAURANT DONATO THESE TWO GREAT PASSIONS ARE COMBINED THE PAIRING OF OUR EXCELLENT WINES WITH THE FINE MEATS PREPARED BY THE BEST CHEFS OF QUERETARO.

SALADS

|                                                                                                                             |                 |
|-----------------------------------------------------------------------------------------------------------------------------|-----------------|
| ENSALADA DEL CHEF (250 G.) <sup>1 8</sup>                                                                                   | \$225           |
| Mix of lettuce, sliced mushrooms, strawberry, caramelized walnut, feta cheese and our special coffee dressing.              |                 |
| ENSALADA MIXTA (250 G.) <sup>3</sup>                                                                                        | \$225           |
| Mix of lettuce, cherry tomato, onion, avocado and house vinaigrette.                                                        |                 |
| ENSALADA DE AGUACATE (250 G.) <sup>1 3 5</sup>                                                                              | \$245           |
| Mixed of lettuce with roasted avocado, with walnut, morral cheese and cucumber, served with garlic dressing or vinaigrette. |                 |
| ¡ADD AN EXTRA TO YOUR SALAD!                                                                                                |                 |
| -Chicken                                                                                                                    |                 |
| -Ribeye                                                                                                                     | 100 g for \$120 |
| -Shrimp                                                                                                                     |                 |

SPECIALITIES

|                                                                                                                                                                                                                   |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| COSTILLA DONATO (800 G.) - 2 people <sup>1 5 7</sup>                                                                                                                                                              | \$1,180 |
| Beef rib prepared in red wine, baked for 12 hours, over low heat and served with mashed potatoes.                                                                                                                 |         |
| COSTILLA DONATO (1300 G.) - 4 people <sup>1 5 7</sup>                                                                                                                                                             | \$1,790 |
| Beef rib prepared in red wine, baked for 12 hours, over low heat and accompanied by mashed potatoes.                                                                                                              |         |
| HAMBURGUESA DONATO NATURAL (250 G.) <sup>1 4</sup>                                                                                                                                                                | \$395   |
| Butter brioche bread, selected 100% natural meat, seasoned with a touch of bacon, salt and pepper. As well as melted mozzarella cheese, onion rings, lettuce, tomato and avocado. It is served with french fries. |         |
| SALMÓN A LA PARILLA (220 G.) <sup>1 3 9</sup>                                                                                                                                                                     | \$395   |
| Served with mashed potatoes, asparagus and balsamic reduction.                                                                                                                                                    |         |

-The preparation time of our cuts will depend on the requested term.  
*We suggest medium well to enjoy the quality of our meat-*

GRILL

|                                                                                                                                                                          |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| RIBEYE (400 G.)                                                                                                                                                          | \$840   |
| One of the stars of the house, with perfect marbling. Our grill makes it a perfect option.                                                                               |         |
| FILETE (400 G.)                                                                                                                                                          | \$790   |
| Lean cut with great flavor, prepared in mesquite charcoal, served on a skiller. (medium well recommended)                                                                |         |
| FILETE (800 G.)                                                                                                                                                          | \$1,390 |
| Lean cut with great flavor, prepared in mesquite charcoal, served on a skiller. (medium well recommended)                                                                |         |
| ARRACHERA (300 G.)                                                                                                                                                       | \$470   |
| Traditional meat with the quality that distinguishes us, with a soft and juicy texture.                                                                                  |         |
| TOMAHAWK (1200 G.)                                                                                                                                                       | \$2,395 |
| This meat is between the sixth and twelfth ribs, cooked over charcoal, the bone provides a smoky flavor.                                                                 |         |
| PICAÑA (1200 G.)                                                                                                                                                         | \$1,695 |
| This meat has an incredible flavor of our grill served in escalopes.                                                                                                     |         |
| PORTER AL VINO TINTO Y MANTEQUILLA <sup>7</sup><br>DE FINAS HIERBAS (800 G.)                                                                                             | \$1,560 |
| Marinated with Gran Reserva wine, this gives the meat an exquisite flavor, and to elevate the experience it is served with a butter made of fresh herbs from the garden. |         |

GARNISHES

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| ESQUITES (100 G.) <sup>1</sup>                                               | \$95 |
| Yellow corn grains with epazote, served with mayonnaise and parmesan cheese. |      |
| PAPAS CON ROMERO (100 G.) <sup>1</sup>                                       | \$95 |
| Chambray potatoes baked with butter, rosemary and garlic.                    |      |
| ESPINACAS A LA CREMA (100 G.) <sup>1</sup>                                   | \$95 |
| CHAMPIÑONES AL AJILLO (100 G.) <sup>1</sup>                                  | \$95 |
| Cooked with traditional garlic of the house.                                 |      |
| PAPAS A LA FRANCESA (200 G.) <sup>1</sup>                                    | \$95 |
| Served with a touch of parmesan cheese.                                      |      |

NOMENCLATURE OF ALLERGENIC FOODS

- |                |                        |                         |
|----------------|------------------------|-------------------------|
| 1. Dairy       | 4. Cereals with gluten | 7. Sulfities            |
| 2. Crustaceans | 5. Celery              | 8. Nuts and dried fruit |
| 3. Soy         | 6. Egg                 | 9. Fish                 |