



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)	\$330
Served with homemade tortillas and mounted on a bed of guacamole	
TUÉTANOS (850g) ¹	\$340
Prepared on the grill, topped with pepper, bacon and mushrooms, served with guacamole and quesadillas (2pcs)	
TACOS GOBERNADOR (3pcs) ^{1 2 4}	\$310
Small tacos with flour tortilla filled with pieces of shrimp and mozzarella cheese in a delicious creamy chipotle sauce.	
EMPANADAS DE COSTILLA (3pcs) ^{1 4}	\$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) ²	\$310
Breaded shrimp, sprinkled with parsley and broken chili with chipotle dressing.	
QUESO FUNDIDO CON CHISTORRA (150 g) ^{1 4}	\$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 (200g) ⁵	\$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) ¹	\$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 (220 g) CON CECINA (50 g) Y CHICHARRÓN (50 g)	\$310
Traditional guacamole with dried meat decorated with broken chili and pork rinds.	

SOUPS

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

PASTAS

LASAÑA BOLOÑESA (350 g) ^{1 4 5 6}	\$350
The traditional Italian with homemade pasta and sauce reduced in red wine crianza, filled with finely chopped fillet.	
PENNE ALFREDO CON POLLO (260g) ^{1 4 7}	\$279
Penne pasta in a cream seasoned with peppers, served with grilled chicken.	
RAVIOLI DE FILETE CON FRUTAS SECAS Y VINO TINTO (5Pcs) ^{1 4 5 6}	\$279
Homemade pasta, stuffed with beef fillet and regional cheese, served with tomato sauce.	

EXTRAS

Onions and roasted peppers -100g	\$35
Mozzarella Cheese -80g	\$50
Parmesano Cheese -30g	\$35
Flour tortillas -4 pcs	\$25



“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) ^{1 8}	\$225
Mix of lettuce, sliced mushrooms, strawberry, caramelized walnut, feta cheese and our special coffee dressing.	
ENSALADA MIXTA (250g) ³	\$225
Mix of lettuce, cherry tomato, onion, avocado and house vinaigrette.	
ENSALADA DE AGUACATE (250g) ^{1 3 5 8}	\$245
Mixed of lettuce with roasted avocado, with walnut, morral cheese arugula and asparagus, 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 ^{1 5 7}	\$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 ^{1 5 7}	\$1,790
Beef rib prepared in red wine, baked for 12 hours, over low heat and served with mashed potatoes.	
HAMBURGUESA DONATO NATURAL (250 g) ^{1 4}	\$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) ^{1 3 9}	\$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

PECHUGA DE POLLO (350g)	\$420
Marinated with fine herbs served with grilled vegetables.	
RIBEYE (400 g)	\$840
One of the stars of the house, with perfect marbling. Our grill makes it a perfect option.	
FILETE (400g)	\$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 (300g)	\$470
Traditional meat with the quality that distinguishes us, with a soft and juicy texture.	
COWBOY (1000g)	\$1,950
Cut from the very popular beef ribs since it is a rival with a short bone that brings smoky nuances to the cut.	
PICAÑA (1200 g)	\$1,695
This meat has an incredible flavor of our grill served in escalopes.	
PORTER AL VINO TINTO Y MANTEQUILLA ⁷ 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 (100g) ¹	\$95
Yellow corn grains with epazote, served with mayonnaise and parmesan cheese.	
PAPAS CON ROMERO (100g) ¹	\$95
Chambray potatoes baked with butter, rosemary and garlic.	
ESPINACAS A LA CREMA (100g) ¹	\$95
Spinach cooked in cream	
CHAMPIÑONES AL AJILLO (100g) ¹	\$95
Mushrooms cooked with traditional garlic of the house.	
PAPAS A LA FRANCESA (200 g) ¹	\$95
French fries 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 |