



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) Served with homemade tortillas and mounted on a bed of guacamole	\$350
TUÉTANOS (850 g) ¹ Prepared on the grill, topped with pepper, bacon and mushrooms, served with guacamole and quesadillas (2pcs)	\$355
TACOS GOBERNADOR (3pcs) ^{1 2 4} Small tacos with flour tortilla filled with pieces of shrimp and mozzarella cheese in a delicious creamy chipotle sauce.	\$335
EMPANADAS DE COSTILLA (3pcs) ^{1 4} 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.	\$335
PALOMITAS DE CAMARÓN (150 g) ² Breaded shrimp, sprinkled with parsley and broken chili with chipotle dressing.	\$330
QUESO FUNDIDO CON CHISTORRA (80 g) ^{1 4} Melted cheese from the region, served with chistorra and flour tortillas. (if you look for a vegetarian version, we can replaced chistorra with mushrooms)	\$310
SHORT RIB EN ADOBO AHUMADO (650g) ⁵ Cut from the ribs of the beef, marinated and cooked for 12 hours, served with hoja Santa.	\$360
TACOS DE RIB EYE CON HOJA SANTA (3Pcs) ¹ 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.	\$390
GUACAMOLE (200g) CON CECINA DESHIDRATADA (50 g) Y CHICHARRÓN (50 g) Traditional guacamole with dried meat decorated with broken chili and pork rinds.	\$330

SOUPS

JUGO DE CARNE ⁵ Braised meat soup seasoned with red wine and decorated with broken chili.	\$135
SOPA AZTECA ¹ The classic tortilla soup but Donato style.	\$135
FIDEO SECO ¹ Traditional noodles in tomato sauce, served with cheese, cream and avocado.	\$115

PASTAS

LASAÑA BOLOÑESA (200g) ^{1 4 5 6} The traditional Italian with homemade pasta and sauce reduced in red wine crianza, filled with finely chopped fillet.	\$365
PENNE ALFREDO CON POLLO (100g) ^{1 4 7} Penne pasta in a cream seasoned with peppers, served with grilled chicken.	\$305

EXTRAS

Onions and roasted peppers (50g)	\$40
Mozzarella Cheese (60g)	\$60
Parmesano Cheese (30g)	\$45
Fan an avocado (100g)	\$80

*The weights indicated on the food products are for protein and are weighed raw; they may decrease by 25% to 30% during cooking.



"FOR GENERATIONS WE HAVE BECOME A FAMILY OF EXPERTS MEAT PRODUCERS, FROM THE SELECTION OF EUROPEAN LIVESTOCK BREEDS TO THEIR CORRECT NUTRITION TO ARCHIEVE 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 ^{1 8} Mix of lettuce, sliced mushrooms, strawberry, caramelized walnut, feta cheese and our special coffee dressing.	\$245
ENSALADA MIXTA ³ Mix of lettuce, cherry tomato, onion, avocado and house vinaigrette.	\$245
ENSALADA DE AGUACATE ^{1 3 5 8} Mixed of lettuce with roasted avocado, with walnut, morral cheese arugula and asparagus, served with garlic dressing or vinaigrette.	\$265
¡ADD AN EXTRA TO YOUR SALAD!	
-Chicken	
-Ribeye	100 g for \$120
-Shrimp	

SPECIALITIES

COSTILLA DONATO (1100 g) - 2 people ^{1 5 7} <small>*Remember that the protein weight is measured raw and includes bone</small> Beef rib prepared in red wine, baked for 12 hours, over low heat and served with mashed potatoes.	\$1,265
COSTILLA DONATO (1800 g) - 4 people ^{1 5 7} <small>*Remember that the protein weight is measured raw and includes bone</small> Beef rib prepared in red wine, baked for 12 hours, over low heat and served with mashed potatoes.	\$1,900
HAMBURGUESA DONATO NATURAL (250 g) ^{1 4} Butter brioche bread, select ground ribeye beef, 100% natural, with a bacon blend, salt and pepper. As well as melted mozzarella cheese, onion rings, lettuce, tomato and avocado. It is served with french fries.	\$425
SALMÓN A LA PARRILLA (250 g) ^{1 3 9} Served with mashed potatoes, asparagus and balsamic reduction.	\$420

-The preparation time for our cuts will depend on the requested doneness. We suggest medium well to enjoy the quality of our meat. Individual cuts are served with one side dish, and cuts for sharing are served with two side dishes -

GRILL

PECHUGA DE POLLO (350g) Butterfly cut, marinated in fine herbs and accompanied by grilled vegetables.	\$440
RIBEYE (400 g) One of the stars of the house, with perfect marbling. Our grill makes it a perfect option.	\$890
FILETE (400g) Lean cut with great flavor, prepared in mesquite charcoal, served on a skiller. (medium well recommended)	\$840
FILETE (800 g) Lean cut with great flavor, prepared in mesquite charcoal, served on a skiller. (medium well recommended)	\$1,460
ARRACHERA (300 g) Traditional meat with the quality that distinguishes us, whit a soft and juicy texture.	\$490
COWBOY (1000g) ^{*Tomahawk with short bone} This cut comes from the fifth to twelfth rib of the loin, making it a bone-in ribeye, which gives it a unique flavor and smoky notes.	\$2,050
PICANA (1200 g) This meat has an incredible flavor of our grill served in escalopes.	\$1,800
PORTER AL VINO TINTO Y MANTEQUILLA ⁷ DE FINAS HIERBAS (800 g) 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.	\$1,650

GARNISHES

ESQUITES ¹ Yellow corn grains with epazote, served with mayonnaise and parmesan cheese.	\$105
PAPAS CON ROMERO ¹ Chambray potatoes baked with butter, rosemary and garlic.	\$105
ESPINACAS A LA CREMA ¹ Spinach cooked in cream	\$105
CHAMPIÑONES AL AJILLO ¹ Mushrooms cooked with traditional garlic of the house.	\$105
PAPAS A LA FRANCESA ¹ French fries served with a touch of parmesan cheese.	\$105
VERDURAS A LA PARRILLA Seasonal vegetable mix from the Grill	\$105

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