

# papalito



@papalitorestaurant



www.papalito.fr



VEGETARIEN



GLUTEN FREE



VEGAN

## TAPAS

*¡Ay, qué bueno!*

- GF V CHEESE NACHOS** 7€  
*Mature cheddar sauce, pickled onions*
- GF V GUACAMOLE** 8€  
*Avocado, nachos, pico de gallo, peppers*
- GF V SPICY GUACAMOLE** 8,5€  
*Avocado, nachos, pico de gallo, peppers, salsa roja*
- GF V PIMIENTOS DEL PADRÓN** 7€  
*Fried green peppers, sea salt*
- CHICKEN FLUTA (3 PIECES)** 9€  
*Crispy wheat tortilla, marinated shredded chicken, avocado sauce, salsa verde, feta*
- V CROQUETAS (3 OR 6 PIECES)** 7€/12€  
*2 versions : mushrooms or pork  
Chipotle mayonnaise*
- FRITO MISTO** 14€  
*Octopus, calamari, shrimps, fried onions, Espelette pepper aioli*
- V TACOS (2 OR 4 PIECES)** 8€/15€  
*4 versions : mushrooms, chicken, pork, or beef  
Wheat tortilla, Chipotle mayonnaise, pico de gallo, cilantro*



## STARTERS

*¡Inicia la Fiesta!*

- |               |  |     |
|---------------|--|-----|
| <b>🍷 GF V</b> | <b>CORAL LENTILS SOUP</b>  | 6€  |
|               | <i>Crunchy black beans, Espelette pepper oil, cilantro</i>               |     |
| <b>🍷 GF</b>   | <b>SEA BASS TARTARE</b>  | 12€ |
|               | <i>Red onions, roasted sweet potatoes, pomegranate, cilantro, citrus</i> |     |
| <b>GF</b>     | <b>BEEF CARPACCIO</b>  | 11€ |
|               | <i>Fried onions, balsamic, pesto, arugula, parmesan, sesame</i>          |     |
| <b>GF</b>     | <b>OCTOPUS SALAD</b>   | 12€ |
|               | <i>Octopus, peppers, red onions, lemon vinaigrette</i>                   |     |



## SALADS

*¡La Pura Vida!*

Available in two sizes.

- |               |  | Starter | Main course |
|---------------|--|---------|-------------|
|               | <b>CESARIO</b>   | 9€      | 14€         |
|               | <i>Romaine, breaded chicken, croutons, parmesan, carottes, radishes, Caesar dressing</i>         |         |             |
| <b>🍷 GF V</b> | <b>PAPALITO</b>  | 9€      | 14€         |
|               | <i>Lettuce hearts, grilled corn, avocado, pickled cabbage, cashew mix, raspberry vinaigrette</i> |         |             |
| <b>GF</b>     | <b>PAPALITO SAUMON</b>   | 11€     | 17€         |
|               | <i>Smoked salmon, lettuce hearts, grilled corn, avocado, dill sauce</i>                          |         |             |

## MAIN COURSES

¡Más amor!

- ✓ QUESADILLAS** 13,5€  
*4 versions : mushroom, chicken, pork, or beef  
Wheat tortilla, cheddar, mozzarella, Chipotle  
mayonnaise, mesclun salad*
- OCTOPUS** 22€  
*Octopus tentacles, corn puree, grilled avocado,  
red pepper virgin sauce*
- Ⓞ✓ TOMATITA RAVIOLI** 14€  
*Tomatoes, shallot, peppers, flavored broth*
- RIBS** 15€  
*Marinated pork ribs, butternut and orange puree*
- GRILLED SHRIMPS** 19€  
*Purple potato puree, mango virgin sauce*
- ROASTED CHICKEN SUPREME** 18€  
*Baby potatoes, cherry tomatoes, pickled onions,  
chicken juice*
- GRILLED SALMON FILLET** 22€  
*Roasted and marinated cauliflower, dill gnocchi,  
lemon beurre blanc sauce*
- CHEESEBURGER** 17€  
*Beef, cheddar, lettuce, tomato, pickles, chimichurri  
sauce, french fries*



## DESSERTS

*¡Directo al Corazón!*

- |  |     |
|--|-----|
| <b>SALTED CARAMEL DESSERT</b>                                      | 7€  |
| <i>Sponge cake, praline crunch, Tahitian vanilla whipped cream</i> |     |
| <b>GF CHOCOLATE MOUSSE</b>   | 8€  |
| <i>Sea salt, pistachio, chocolate shavings</i>                     |     |
| <b>GF PONCHE CREMA</b>   | 9€  |
| <i>Milk cream, cinnamon, nutmeg, exotic fruit coulis</i>           |     |
| <b>CHURROS NUTELLA</b>   | 7€  |
| <i>Fried doughnut, Nutella</i>                                     |     |
| <b>GF SAFFRON POACHED PEAR</b>                                     | 11€ |
| <i>Lemon sorbet, almonds, walnuts</i>                              |     |
| <b>FRENCH TOAST</b>  | 8€  |
| <i>Vanilla ice cream, melted caramel</i>                           |     |



## LOS NIÑOS

*¡Papalito para todos!*

### DRINK/MAIN COURSE/DESSERT

**16€**

One cold drink of your choice

Quesadilla of your choice (mushrooms, chicken, pork, or beef)

Sides : french fries, green beans, or salad

Chocolate mousse or two scoops of vanilla ice cream

Up to 12 years old

## BREAKFAST

*¡Lo mejor del día!*

### CLASSIC OMELETTE

5€

1€ per extra ingredient : cheese, bacon, ham, peppers, tomato, onions, mushrooms

### EGGS (2 PIECES) choice of: *boiled, scrambled, fried, poached* Served with mesclun salad

5€

1€ per extra ingredient : cheese, bacon, ham, poultry sausages, tomatoes, onions, pan-fried mushrooms, beans in sauce

### AVOCADO TOAST WITH POACHED EGG

6€

### GRANOLA

7€

### AVOCADO SALMON CREAM CHEESE MUFFIN\*

14€

### PANCAKES (3 PIECES)\*\*

9€

Nutella, red fruits/ Pistachio cream, pistachios, raspberry coulis/ Maple syrup

\*Suppl. of 4€ in breakfast menus/ \*\*Suppl. of 2€ in breakfast menus

## BREAKFAST MENUS

### LES ARTISTES - 15€

Cold drink of choice

Hot drink of choice

Basket of pastries and bread

Fruit salad

1 dish from the "BREAKFAST"

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### PAPALITO - 19€

Cold drink of choice

Hot drink of choice

Basket of pastries and bread

Fruit salad

2 dishes from the "BREAKFAST"





## LUNCH MENU

Monday to Friday

**STARTER/MAIN COURSE OR MAIN COURSE/DESSERT - 19€**

**STARTER/MAIN COURSE/DESSERT - 24€**

### STARTERS

Starter of the day

Coral lentils soup

Césario salad

Choice of tacos (per 2)

*4 versions : mushrooms, chicken, pork, or beef*

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### MAIN COURSES

Dish of the day

Cheeseburger and french fries

Pork ribs, butternut and orange puree

Tomatita ravioli

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### DESSERTS

Chocolate mousse

French toast

Ponche Crema

# papalito

 @papalitorestaurant  www.papalito.fr  Organic farming

## SIGNATURE COCKTAILS



**MEZCALITA** *"La Vida Loca"*  
**Smoky, spicy, tropical**

Mezcal, peach liqueur, pineapple juice, lime juice

16€



**BEBEMOS** *"Santé, Amigos"*  
**Fruity, tangy, indulgent**

Pisco, passion fruit purée, lemon juice, egg white

12,5€



**GIN & VERDE** *"À la vie, à la verde !"*  
**Fresh, floral, refreshing**

Gin, elderflower liqueur, lime juice, tonic, blue curaçao

13€

## TIMELESS COCKTAILS



- COSMO RIO** *"El ritmo de Rio"* 12€  
**Elegant, fruity, tangy**  
Vodka, triple sec, cranberry juice, lime juice
- CAIPI-RIOCA** *"La samba en version cocktail"* 10€  
**Tangy, refreshing, authentic**  
Cachaça, lime, cane sugar syrup
- MOJITO LOCO** *"¿Que se pasó?"* 11€  
**Fresh, herbal, refreshing**  
White rum, lime juice, sugar, mint leaves, lemonade, sparkling water  
**Passion Mojito or Strawberry Mojito +1€**
- RITA EN FIESTA** *"Olé, Olé...c'est acidulé"* 12€  
**Sour, intense, refreshing**  
Tequila, triple sec, lime juice
- AMERI-LATINO** *"Un goût d'Italie, sans le vol!"* 12€  
**Bitter, refreshing, herbal**  
Campari, red vermouth, sparkling water
- PAPALITO SPRITZ** *"Un zeste de folie"* 12€  
**Sparkling, refreshing, citrusy**  
Prosecco, Aperol, yuzu purée, sparkling water
- JAMAICAN MULE** *"Ride the mule"* 12,5€  
**Spicy, refreshing, tropical**  
Rum, ginger beer, lime juice
- PIÑATA** *"Moustache gracias"* 11€  
**Tropical, sweet, tasty**  
White rum, pineapple juice, coconut cream, coconut purée



## MOCKTAILS

**BESITO** *"Un baiser sucré"* 8€  
**Fruity, sweet, tangy**

*Guava juice, lychee juice, raspberry syrup, lime*

**VIRGIN MOJITO LOCO** *"Cuba fraîcheur, zéro alcool"* 8€  
**Fresh, herbal, refreshing**

*Lime juice, sugar, mint leaves, lemonade, sparkling water*

**Virgin Passion Mojito or Virgin Strawberry Mojito +1€**

**VIRGIN PIÑATA** *"Cancún sans gueule de bois"* 8,5€  
**Tropical, sweet, tasty**

*Pineapple purée, coconut purée, lime juice*



## WHITE WINES

	12cl	75cl
<b>OCCITANIE/GRAND SUD</b>		
Cha Cha Cha - Domaine Paul Mas Pays d'Oc 2023 IGP <i>Chardonnay</i>	6€	25€
<b>RHÔNE</b>		
Viognier Delas - Pays d'Oc 2023 IGP <i>Viognier</i>	7€	29€
<b>LOIRE</b>		
Menetou-salon - Domaine du Lorient blanc 2023 AOP <i>Sauvignon blanc</i>	8€	35€
Le Chant des Vignes - Domaine Joseph Mellot Pouilly Fumé 2023 AOP <i>Sauvignon</i>	9€	39€
Sancerre - Domaine de la Rossignole 2023 AOP <i>Sauvignon</i>		48€
<b>ALSACE</b>		
 Riesling "Évidence" Bio - Domaine Gustave Lorentz 2022 AOP <i>Riesling</i>		48€
<b>BOURGOGNE</b>		
Chablis - Domaine Gautheron 2022 AOP <i>Chardonnay</i>		52€
<b>ARGENTINA</b>		
Passion de Los Andes - Mendoza 2021 <i>Sauvignon Blanc</i>		29€




## RED WINES



	12cl	75cl
<b>BORDEAUX</b> Château de Bordes Quancard AOP - Cheval Quancard 2018 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	6€	25€
<b>HAUT MEDOC CRU BOURGEOIS</b> Château Haut Logat - Cheval Quancard 2019 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	9€	42€
<b>SAINT-EMILION GRAND CRU</b> Clos des Menuts AOP 2017 HVE - High Environmental Value <i>Cabernet franc, Cabernet sauvignon, Merlot</i>		56€
<b>OCCITANIE/GRAND SUD</b> Domaine Preignes Le Vieux Pays d'Oc IGP 2022 <i>Pinot Noir</i>	7€	29€
<b>ARGENTINA</b> Passion de Los Andes - Mendoza 2020 <i>Malbec</i>	8€	35€
<b>RHÔNE</b>  Parallèle 45 Bio - Maison Paul Jaboulet Aîné Côtes du Rhône AOP 2022 <i>Grenache, Syrah</i>	7€	29€
Les Launes rouge - Maison Delas Crozes-Hermitage AOP 2022 <i>Syrah</i>		49€
<b>BOURGOGNE</b> Chorey rouge - Domaine Maldant-Pauvelo Chorey-Lès-Beaune AOP 2022 <i>Pinot noir</i>		60€
<b>BEAUJOLAIS</b> Brouilly - Domaine de Font Curé Maison Aujoux AOP 2022 <i>Gamay Noir</i>	7€	29€

## ROSÉ WINES

	12cl	75cl
<b>PROVENCE</b>		
Domaine Casanova Rosé - Vignerons d'Aghione Ile de Beauté IGP	6€	27€
 La Vie en Rose Bio - Château Roubine Côtes de Provence AOP 2023		36€
<i>Cinsault, Rolle, Grenache</i>		

## PROSECCO & CHAMPAGNES

	10cl	75cl
<b>PROSECCO</b>		
Prosecco Spumante Extra Dry - Rivani Prosecco DOC	9€	49€
<b>CHAMPAGNE</b>		
Baudry - Cuvée Héritage, Blanc de Noirs Brut AOP	15€	60€
Besserat de Bellefon - Blanc de Blancs, Grand Cru AOP		130€





## DRAFT BEERS

	25cl	50cl
Cadette IPA	6€	9€
Cadette BLONDE	5€	8€

## SOFTS

### WATERS

Abatilles still 75cl	7€
Abatilles sparkling 75cl	7€
Castalie still or sparkling 75cl	4€
Perrier 33cl	5,5€

### SODAS

Coca-Cola 33cl	6€
Coca-Cola Zéro 33cl	6€
Fuze tea 25cl	6€
Sprite 25cl	6€
Fanta 25cl	6€
Schweppes tonic 25cl	6€
Schweppes agrume 25cl	6€

### FRUIT JUICE

Fruit juice Granni 25cl	7€
<i>Mango, strawberry, apple, banana, lychee, apricot, pineapple, grapefruit, orange</i>	

## HOT DRINKS

Espresso	2,8€
Ristretto	2,8€
Decaffeinated coffee	2,8€
Espresso with milk	2,9€
Double espresso	4,9€
Americano	3€
Cream coffee	3,9€
Cappuccino	5€
Latte macchiato	5€
Vanilla latte, caramel latte, hazelnut latte	6€
Hot chocolate	6€
Tea and Infusion - <i>Kusmi Tea</i>	5€
<i>Green tea, Earl grey, Red fruit, English breakfast, Tsarevna, Verbena</i>	

*Origin of coffee : Colombia/ Brazil/ Nicaragua*



## SPIRITS

### APERITIFS

	6cl
Kir blackcurrant, Kir peach	6€
Kir royal	16€
Gin tonic	13€
Redbull vodka	13€
Ricard	6€
Get 27	7€
Suze	7€
Baileys	7€
Martini	7€
Limoncello	7€
Amaretto	7€

### WHISKY

	4cl
Suntory Toki	9€
Angels Envy	18€
Johny Walker Red Label	7€
Jack Daniels Honey	8€
Woodford Reserve	12€

### GIN/VODKA

	4cl
Gin Mare	10€
Bombay Sapphire	8€
Citadelle	9€
Tanqueray	9€
Grey Goose	12€
SKYY	8€

### TEQUILA/MEZCAL

	4cl
Don Julio Blanco	12€
Vida Del Maguey	18€

### RUM

	4cl
Don Papa	10€
Bumbu XO	14€
Bumbu Original	11€

### ARRANGED RUM

	4cl
Bèl arrangé Pineapple	8€
Bèl arrangé Apple/Cinnamon	8€
Bèl arrangé Mango/Passion	8€

### ARMAGNAC/COGNAC

	4cl
Château de Laubade - Bas Armagnac	22€
Hennessy Very Special	14€
Hennessy XO	45€
ABK6 Premium	12€

¡salud!

Please indicate any allergies or intolerances when ordering, list available on request.

Our meat comes from the European Union.

Alcohol abuse is dangerous for your health. Drink in moderation.

Net prices in euros, taxes and services included



## HAPPY HOUR

Monday to Friday from 4pm to 7pm

### COCKTAILS 8€

#### **PAPALITO SPRITZ** *"Un zeste de folie"*

*Sparkling, refreshing, citrusy*

Prosecco, Aperol, yuzu purée, sparkling water

#### **MOJITO LOCO** *"¿Que se pasó?"*

*Fresh, herbal, refreshing*

White rum, lime juice, sugar, mint leaves, lemonade,  
sparkling water

*Available in passion fruit or strawberry*

#### **PIÑATA** *"Moustache gracias"*

*Tropical, sweet, tasty*

White rum, pineapple juice, coconut cream, coconut purée

### PINT OF BEER 50CL 5€

Cadette BLONDE

### GLASS OF WINE 12CL 4€

#### **WHITE WINE**

Cha Cha Cha – Domaine Paul Mas Pays d'Oc 2023 IGP  
*Chardonnay*

#### **RED WINE**

Château de Bordes Quancard AOP – Cheval Quancard 2018  
*Merlot, Cabernet Sauvignon, Cabernet Franc*



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