



POBLANO



SALADS

Grilled Caesar Salad 45 Add chicken 8

This dish features tender grilled baby romaine lettuce, accompanied by a fried tortilla, a poached egg, and anchovies, and garnished with our signature house-made caesar dressing.

Avocado, Tomato & Burrata Salad 88 Add chicken 8

Confit cherry tomatoes, sliced avocado and creamy burrata, combined with rocket, dressed with roasted garlic and tomato, garnished with confit grapes, toasted sunflower seeds and balsamic reduction. Perfect for sharing!

Charred Mexican Salad (Prawn 52 Chicken 48 Beef 98)

Argentinian steak, prawns, or chicken, dry-rubbed and chargrilled, then sliced and served on a mixed chopped salad combining charred baby corn, cherry tomatoes, red onion, roasted peppers, lettuce, and fresh herbs, and dressed with a lime and roasted pepper sauce.

MEXICAN FAVOURITES

Burrito Con Queso 68

Choose from either: **pulled chicken, beef, lamb, spicy salmon, or mushroom and spinach filling.** Wrapped in a tortilla filled with Mexican rice, refried beans, cheese, and chipotle crema. Baked with cheese and smothered in our salsa verde, and garnished with pico de gallo and crema on the side.

Enchiladas 45

Enjoy corn tortillas filled with melted cheese, sour cream, and red and green sauces. Choose between beef, chicken, lamb, or mushrooms.

Chimichangas 48

A flour tortilla rolled and filled with chicken, vegetables, lamb, or beef, refried beans, and cheese. Fried until crispy and golden, and served with sour cream and guacamole on the side.

VEGETARIAN DISHES

Mushroom and Truffle Mac & Cheese 78

Sautéed mushrooms, onions, and garlic tossed with black truffle, chili flakes, rich cream, and cheese. Stirred through macaroni and topped with extra cheese, then baked until golden and bubbling. Served in a cast-iron skillet.

Mushroom Stroganoff 65

We give this dish a Poblano twist: mushrooms sautéed with garlic, onions, fresh herbs and Latin spices, flambéed with a good whisky, then finished with a touch of cream and tomato. Served over buttery pappardelle.

(Please inform your server for non-alcoholic options)

Spinach and Sweetcorn Bake 55

A comforting bake of creamy spinach and sweetcorn, blended with cheese and Latin spices. Oven-baked and served in a skillet with warm tortillas on the side.

(Vegetarian options are available for burritos, chimichangas, enchiladas and quesadillas.)

SEAFOOD DISHES

Moqueca 79

A spicy seafood stew made with coconut milk, chili, and coriander served with rice with tiger prawns, salmon, mussels and scallops - a Brazilian delicacy.

Please inform your server for non-alcoholic options.

Baked Whole Seabass 78 (25 mins)

A whole baked seabass smothered in Latin spices, garlic, and herbs, served on Mexican rice with our tomato sauce on the side. An original recipe!

Chipotle Prawns 68

Tender prawns cooked in a creamy chipotle sauce, served with Mexican rice, sides of salad, sour cream, guacamole and warm tortillas.

Mexican Salmon Burrrito Bowl 82

A hearty bowl of marinated roasted vegetables, avocado, charred corn, and grilled salmon, topped with pico de gallo, queso fresco, and crema.

CHICKEN DISHES

Poblano Fried Chicken 58

Our famous chicken breast coated in our spiced batter and fried until golden and crispy, served with parmesan and herb mash, a creamy corn and cheese sauce, and topped with dressed rocket salad.

Chicken Mole Negro 56

A beautiful, tender half spring chicken cooked in a rich and complex sauce combining chillies, chocolate, fruits, herbs and more—just a few of the 15 ingredients that go into this dish. Served with Mexican rice, beans and warm tortillas, and garnished with sesame seeds and fresh coriander.

LAMB DISHES

Braised Lamb Shank 98

Slow-braised for six hours in a rich sauce of cumin, smoked paprika, tomatoes, capsicum, and fresh herbs. Served with Mexican rice and finished with sour cream and green onions.

Barbacoa 85

Lamb shoulder braised with Latin spices, herbs, onions, garlic, and chili, wrapped in banana leaf and slow-cooked for 12 hours until tender. Served with crispy onions, warm tortillas, and a rich lamb broth for dipping — a must-try classic.

Spanish Lamb Chops 95

Beautiful New Zealand lamb chops, marinated with smoked paprika, garlic, and lemon, chargrilled to perfection, served with a generous amount of garlic aioli for dipping, don't be shy use your fingers, we don't judge.

Lamb Ribs 118

Succulent lamb ribs coated in our secret dry spice rub and slow-baked for four hours until fall-off-the-bone tender, served with creamy parmesan mash and our house BBQ sauce.

PASTA

Smoked Duck Carbonara 58

Smoked duck slices pan-seared with jalapeno and traditional sauce made with rich egg yolks, and parmesan sauce. Perfect with spaghetti.

Poblano XL Prawn Pasta 98

Two tiger prawns sautéed with garlic, chili, and herbs, served over spaghetti in a rich scallop and vodka pink sauce. *Note: Please inform your server for non-alcoholic options.*

BEEF & STEAK DISHES

Carne Guisada 75

Beef done the Latin way — slow-braised in spices, herbs, and chili until fall-apart tender. Served on patatas bravas, topped with cheese, avocado, and a hint of fresh herbs.

The Mendoza 228

Let the steak speak for itself — a 250g Argentinian fillet, flame-grilled to perfection. Served with rich beef jus, creamy mashed potatoes, and sautéed green beans.

ADD: Foie Gras 45

Poblano Latin Cheesesteak 118

Indulge in the finest Argentinian fillet steak, expertly sliced and sautéed with onions, garlic, chili, and fresh herbs. Then, add a generous layer of mozzarella, all nestled inside a toasted baguette. This delightful dish is garnished with pico de gallo and ajillo verde sauce, and accompanied by crispy patatas bravas with a savory dipping gravy.

Churrasco Steak 188

Marinated Argentinian sirloin, flame-grilled to perfection and served over Mexican rice, topped with house-made chimichurri and finished with a drizzle of cilantro crema.

Poblano Steak Frites

We select the finest Argentinian steaks, which are dry-rubbed with smoked paprika and rosemary, then chargrilled to perfection. Each steak is accompanied by spiced compound butter, shoestring fries, truffle aioli, and your choice of one sauce.

Choose your favourite cut:

- Ribeye 300g 228
- New York Strip 300g 218
- Tenderloin 250g 228

Choose your sauce:

- Red Wine
- Peppercorn
- Chimichurri

*Note: Some sauces may contain alcohol; please let your server know if you need non-alcoholic options.**

STEAK PLATTER – 498 (25 mins)

Select any two of the steak cuts above, along with four sides, below and two sauces, making it perfect for sharing among four!

SIDES FOR STEAKS

GARLIC FRIES 29

GRILLED ASPARAGUS 20

CHEESY GARLIC MASH 25

GRILLED CORN 15

SAUTEED GREEN BEANS 15

CHEF SALAD 20

GARLIC MUSHROOMS 22

CREAMED SPINACH 22

EXTRA STEAK SAUCE 8



 Contain alcohols  Vegetarian  Gluten Free  Contain nuts  Chef's recommendation

ALL PRICING ARE IN MALAYSIAN RINGGIT AND ARE NOT INCLUSIVE OF SST TAX 6% (FOOD AND NON ALCOHOLIC BEVERAGES), 8% (ALCOHOLIC BEVERAGES) AND 10% SERVICE TAX





LIGHT BITES & APPETISERS

ESCARGOT 55

Get ready for a treat — tender de-shelled escargot baked in a rich, cheesy sauce and served with toasted sourdough for the perfect dip.

PESCADO FRITO 35

Tender whitebait coated in seasoned flour and fried till golden, tossed with smoked paprika, and served with a garlic aioli dip.

FRIED OLIVES 35

Crispy, golden olive bites served with zesty garlic mayo — the ultimate snack with a cocktail or an ice-cold beer.

GAMBAS AL AJILLO 59

Three juicy tiger prawns pan-fried in olive oil with sliced garlic, dried chillies, and fresh parsley, served with toasted sourdough.

SPICY BEEF SAUSAGE 30

House made Spanish beef sausage, sliced and pan-fried in a spicy tomato sauce, topped with sour cream and served with toasted sourdough bread.

CHICHARRONES DE POLLO 38

A Cuban-style crispy chicken bites — boneless thigh marinated in lemon, orange, spices, and herbs, dredged in seasoned flour, fried till golden, and served with our mojo ranch dressing. Perfect for sharing!

QUESADILLA 48

A traditional folded 10-inch tortilla filled with your choice of pulled beef, lamb, chicken or spicy mushroom and spinach, shredded cheese, jalapenos and tomato. Pan seared in butter till crispy and served with sour cream and guacamole.

PATATAS BRAVAS 28

Crispy golden potatoes served with a spiced tomato sauce, garlic aioli, and crunchy fried garlic slices — a Spanish classic.

ALBONDIGAS 45

Juicy lamb meatballs simmered in a rich whisky cream sauce — comfort food with a Latin twist.

Note: Please inform your server for non-alcoholic options.

NACHOS POBLANO 33

Crispy fried corn nachos loaded with your choice of spicy beef, chicken, lamb, or veggies. Topped with sour cream and guacamole — a total crowd-pleaser.

FRIED BURRATA 69

Creamy burrata coated in breadcrumbs and fried till golden. Served with spicy tomato sauce and a touch of balsamic reduction — crisp outside, molten inside.

PULPO AL AJILLO 35

Tender baby octopus sizzling in olive oil with dried chillies and sliced garlic, served in a hot cast-iron skillet with toasted sourdough and fresh lemon on the side.

HONGOS FUNDIDOS 38

Sautéed mixed mushrooms cooked until tender in a rich, creamy cheese sauce infused with warm Latin spices, finished with fresh herbs and served with toasted sourdough for dipping.

CRISPY COCONUT PRAWNS 48

Succulent king prawns coated in coconut and fried until golden and crispy, served with a fresh coriander crema.

TRES TACOS (THREE)

(MONDAY TO THURSDAY, SUNDAY 12PM-10.30PM)
(FRIDAY/SATURDAY 12PM-6PM)

LAMB BARBACOA 65

Pulled lamb stew pan-fried till crispy, served with a rich barbacoa dipping sauce, and topped with shredded cheese.

TACOS DE POLLO 55

Tender chicken braised with Latin spices and chipotle, shredded and tossed with herbs, cheese, and fresh salsa.

CARNE GUISADA 65

Argentinian beef slow-braised for six hours in ancho and chipotle peppers, garlic, onions, and Latin spices. Garnished with fresh herbs, queso fresco, and a drizzle of ancho crema.

TUNA AND SALMON 65

Sushi-grade salmon and tuna tartare mixed with our house crema, fresh herbs, and spices. Served over crispy lettuce and topped with diced avocado and pico de gallo — so good you won't want to share.

PRAWN TACOS 65

Juicy prawns sautéed with tomato, chilli, onion, garlic, and fresh herbs, finished with cilantro crema and crumbled queso fresco.

VEGGIE TACOS 50

Flour tortillas filled with potato, beans, spinach, and cheese, pan-seared until golden and crispy, and served with tangy tomatillo sauce, sour cream, fresh guacamole, and queso.

TACO DE PESCADO 55

Tender dori fillets, coated in our seasoned batter and fried until golden, tossed in a smoky chipotle crema, and finished with pickled red onions, capers, and cheese.

CRISPY CARNE ASADA TRES TACOS 98 /GRILLED CHICKEN 58 (AVAILABLE ALL DAY)

Three golden, crispy flour tortillas packed with fresh lettuce, tender marinated Argentinian ribeye, melted cheese, zesty chimichurri, and our signature house ancho sauce — perfect for sharing (or not!).

PREORDER (1-2 DAYS)

Poblano's Beef Wellington 500gm 398

A Latin spin on the legendary Wellington — juicy Argentinian beef tenderloin, dusted with smoked paprika and wrapped up in puff pastry layered with mushroom and truffle duxelles and a chipotle infused omelette. Baked golden, tender and pink in the middle, served with parmesan mash, sautéed green beans, and a pour of rich beef jus.

OTHER SIDES

MEXICAN RICE 12

FRIED ONION 22

SALSA WITH TORTILLA CHIPS 20

GUACAMOLE WITH TORTILLA CHIPS 23

TORTILLA 2.50/PC

SOURDOUGH BREAD 4/PC

REFRIED BEANS 15

FAJITAS

Bell peppers and onions arrive on a smoking-hot, sizzling plate, accompanied by warm tortillas, sour cream, pickled jalapeños, shredded cheese, and creamy

guacamole — assemble your perfect bite.

CHOOSE FROM:

ARGENTINIAN SIRLOIN 98 

CHICKEN 58

TIGER PRAWN 78 

WILD MUSHROOM & BLUE CHEESE 58 

 Contain alcohol  Vegetarian  Gluten Free  Contains nuts  Chef's recommendation

TAKE YOUR TASTE BUDS ON A WILD RIDE
WITH OUR SCRUMPTIOUS MARGARITAS & TEQUILA

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SERVICE TAX

