

MENU



QUÉ PASA?

RESTAURANT • ART GALLERY & BAR

FROZEN COCKTAILS:

PIÑA COLADA*	\$ 7,-
Rum, coconut cream & pineapple juice	
MARGARITA*	\$ 7,-
Tequila, lime juice & triple sec	
BROWN LADY	\$ 8,-
Vodka, Baileys, rum, coco cream, Kahlúa, and chocolate	
FUZZY MANGO*	\$ 7,-
Mango, orange juice & vodka	
DAIQUIRI (STRAWBERRY OR MANGO)*	\$ 7,-
Rum, lime juice, fruit mix	

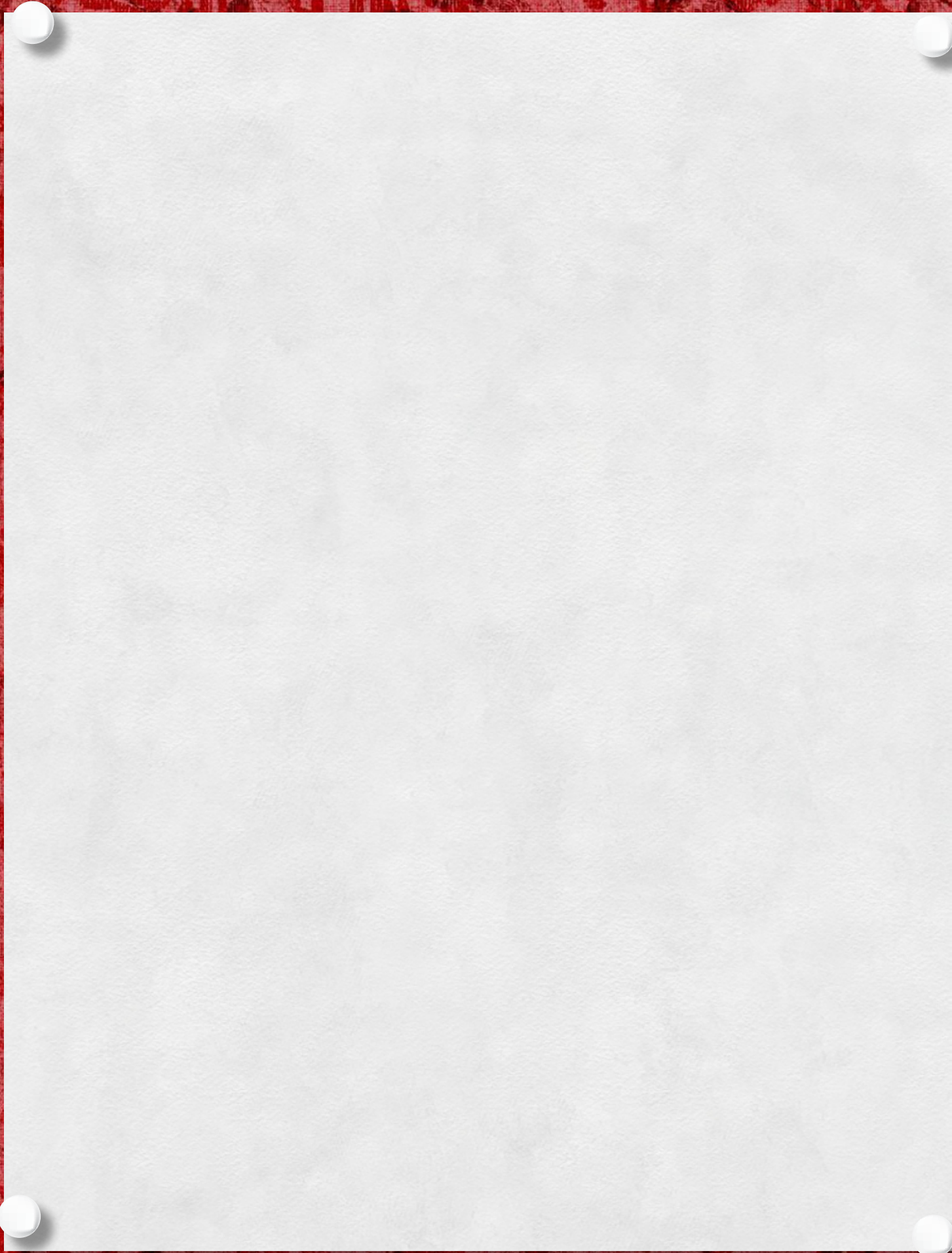
ON THE ROCKS:

MARGARITA*	\$ 7,-
Tequila, lime juice & triple sec	
SUPER PREMIUM MARGARITA	\$13,-
Porfidio Silver Tequila, Cointreau, lime juice	
MOJITO*	\$ 7,-
Mint, lime, rum, soda & brown sugar	
CAIPIRINHA	\$ 7,-
Cachaca, lime, soda & sugar	
ELECTRIC BANANA	\$ 7,-
Southern Comfort, Amaretto, creme de banana & pineapple juice	
BAY BREEZE	\$ 7,-
Vodka, cranberry & pineapple juice	

MARTINI'S:

FEELING BLUE	\$ 7.75
Hpnotiq, Malibu rum, Blue curacao, pineapple juice	
COSMOPOLITAN	\$ 7.50
Vodka, triple sec, cranberry juice	
ESPRESSO MARTINI	\$ 8.25
Kahlúa, Baileys, vanilla vodka & espresso	
GO "COCO" NUTZ	\$ 7,-
Malibu, vanilla vodka & pineapple juice	

*Also available virgin (No alcohol)



SOUPS:

- TOMATO SOUP** \$ 6.-
Our most popular soup for more then 2 decades!
- ONION SOUP** \$ 6.-
Boiling hot! Topped with a cheesy crouton
- SOUP OF THE DAY** \$ 6.-
Check our blackboards
- THAI SHRIMP SOUP** \$ 7,50
Spicy shrimp broth with lemon grass and coconut cream

COLD APPETIZERS:

- CARPACCIO** \$ 12,-
Raw tenderloin with balsamic dressing and Italian topping
- SASHIMI** \$ 12,-
The national "law" fish of Japan!
- TATAKY** \$ 12,-
Heavenly peppered and lightly seared, served with lemon-soy dip
- CEASER SALAD** \$ 9.-
Romain lettuce the way "Ceasar Cardini" liked it
- Add chicken \$ 3,-
- Add shrimp \$ 5,-
- TARTAR DUO** \$ 13,-
Combi of Tuna and Salmon tartar with capers, red onions, teriyaki-mustard dressing
- DUCK BREAST SALAD** \$13.-
Greens, thinly sliced duck breast, roasted almond and honey-mustard vinaigrette

WARM APPETIZERS:

- SEAFOOD CASSEROLE** \$ 14,-
Small pot filled with fresh catch in a tomato-basil sauce and Parmesan cheese
- FRIED BRIE** \$ 12,-
Crispy out, soft in, served with salad and cranberry sauce
- SHRIMP TEMPURA** \$ 13,-
Tempura battered shrimp, served with mango chutney
- ESCARGOTS & MUSHROOMS** \$ 12,-
A marriage of garden and forest in a creamy garlic sauce under Parmesan
- GOAT CHEESE SALAD** \$ 13,-
Goat cheese with a crispy almond crust and balsamic syrup

Tipping is at your own discretion; however for your convenience we will add a
15% service charge for groups of 8 guest or more.
Note: we will not be responsible for any damage done to personal electronic devices.

MAIN'S:

QUE PASTA	\$ 21,-
Fettucini pasta with fresh catch, pesto, cream & Parmesan	
CHICKEN FETTUCINI	\$ 19,-
Fettucini pasta with chicken, mushrooms, tomato-basil sauce & Parmesan	
VEGGIE PASTA	\$ 19,-
Fresh zucchini, tomato & mushrooms in a creamy pesto sauce	
GROUPEL FILLET*	\$ 21,-
Fish fillet & crispy herb crust, served with white wine sauce	
TUNA STEAK*	\$ 22,-
Peppered with black pepper & sesame seeds, dressed with teriyaki sauce	
BEEF & REEF*	\$26.50
Tenderloin steak, catch and shrimp, served with garlic sauce	
CAJUN CHICKEN FILLET	\$ 21,-
Tender chicken breast, served Cajun style with potato wedge & remolade sauce	
CHICKEN SCHNITZEL*	\$ 18,-
Breaded chicken cutlet served with pepper or mushroom sauce	
CHICKEN TERIYAKI	\$ 18,-
Chicken cutsmall stir fried with veggie's and teriyaki sauce, served with rice	
BBQ STICKY RIBS*	\$ 20,-
Note: ...Fingers where invented before forks! Served with bbq sauce	
RIB EYE STEAK 16 OZ*	\$ 26.50
Tender US grade Rib eye with red onion compote	
TENDERLOIN STEAK*	\$ 26.50
Prime beef waiting for you to be dressed?	
Your choice of red wine, garlic, pepper or mushroom sauce	
- Add blue cheese	\$ 3,-

*Choose your free side order of: French fries, rice, veggie, side salad or potato of the day.

- Additional side order \$ 2,50

- Extra order of bread \$ 2,50

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DESSERTS:

BANANA FRITTERS \$ 7,-

A Que Pasa favorite! Don't count the calories!

CREME BRULEE \$ 7,-

Ask us for this week flavor?!?

CHEESE CAKE \$ 7,-

With red fruit sauce and strawberry ice cream

CHOCOLATE SOUFFLE \$ 8,-

Only if your not in a hurry! So good. With vanilla ice cream

PINEAPPLE CRUMBLE \$ 7,-

Caribbean crumble served with ponche crema ice

TIRAMISU QUE PASA \$ 8,-

Made with fresh mascarpone!

COFFEE:

COFFEE, TEA, ESPRESSO \$ 2.50

DOUBLE ESPRESSO \$ 3.50

CAPPUCCINO \$ 3,-

CAFÉ LATTE \$ 3.50

SPECIAL COFFEES \$ 7.75

- Irish Coffee, Spanish Coffee, Italian Coffee
- Que Pasa Coffee with Liquor 43
- Kiss of Fire with Grand Marnier & Kahlúa
- Mexican Coffee with Tequilla & Kahlúa

WITH YOUR COFFEE: \$ 6,50

Grand Marnier, Amaretto, Liquor 43
Bailey's, Kahlúa, Sambuca Tia Maria, Limoncello,
Frangelico, Cointreau

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Most art is for \$ale!

Show yourself with a Que Pasa Cap or Shirt!

Caps
\$ 20.-

T-Shirt
\$ 10.-

Crew Shirt
Women
\$ 25.-

Crew Shirt
Men
\$ 35.-
(Not on photo...)



Original Bumper Sticker - Just ask!



Birthday?, Anniversary?, Wedding?, Staff Party?, Meeting?
We can offer you Que Pasa Upstairs for your private Party.
For a Quotation please contact us.



Please visit our sister restaurant Marandi.
If you are curious; ask us how to get there :-)

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THANK
YOU 😊