



(832)607-6465

<http://katy.speedyfood.net>

Mi Pueblito Katy

PRICES AND ITEMS SUBJECT TO CHANGE

Prices and items are subject to change without notice. Speedy Food is not responsible for price discrepancies and item availability.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Soy Bean, Tree Nuts, Peanuts, Fish, and Shellfish.

APPETIZERS

Satisfy you, your family members, and friends with hearty appetizers that are a hit right out of the oven.

Arepa Antioquena con queso (Appetizers) <i>Grilled corn patty with white cheese</i>	\$7.55
Arepa Bogotana rellena con queso mozzarella <i>Grilled corn patty stuffed with cheese</i>	\$7.55
Arepa Antioquena con carne asada (Appetizers) <i>Grilled corn patty with grilled steak on top</i>	\$8.83
Arepa Antioquena con carne asada y queso (Appetizers) <i>Grilled corn patty with grill steak and cheese on top</i>	\$9.30
Arepa Antioquena con carne mechada (Appetizers) <i>Grilled Corn patty with shredded beef</i>	\$9.30
Arepa Antioquena con carne mechada y queso (Appetizers) <i>Grilled Corn patty with shredded beef and cheese on top</i>	\$9.30
Arepa con mantequilla (Appetizers) <i>Grill corn patty with butter</i>	\$4.86
Arepa con huevo frito (Appetizers) <i>Deep fried corn patty with a fried egg</i>	\$6.79
Arepa Antioquena con pechuga a la plancha (Appetizers) <i>Grilled Corn patty with grill chicken breast on top.</i>	\$8.83
Arepa Antioquena con pollo mechado (Appetizers) <i>Grilled Corn patty with shredded chicken</i>	\$9.30
Arepa de choclo con queso (Appetizers) <i>Grilled Sweet corn patty with cheese</i>	\$7.55
Arepa fritas con hogao (Appetizers) <i>Deep fried corn patty with tomato and onion sauce</i>	\$7.02
Aborrajados (Appetizers) <i>Deep fried breaded sweet plantain stuffed with cheese</i>	\$8.01
Papas criollas (Appetizers) <i>Deep fried Colombian yellow potato</i>	\$7.31
Platano maduro al horno	\$7.55

(Appetizers)	
<i>Baked whole ripe plantain stuffed with cheese and guava paste or caramel milk</i>	
Platano maduro con suero	\$6.84
costeno (Appetizers)	
<i>Ripe plantain slices with colombian style sour cream</i>	
Calamares fritos con salsa	\$8.31
cartagenera (Appetizers)	
<i>Fried calamari with special Cartagena s sauce</i>	
Coctel de camaron (Appetizers)	\$12.99
<i>Shrimp cocktail with tomato house sauce, served over avocado.</i>	
Chicharron con arepa	\$7.55
(Appetizers)	
<i>Pieces of deep fried Pork belly with corn patty</i>	
Chorizo con arepa (Appetizers)	\$7.55
<i>Deep fried Pork Sausage with corn patty</i>	
Deditos de Queso (Tequenos)	\$6.32
(Appetizers)	
<i>Deep fried Cheese sticks wrapped in pastry dough</i>	
Empanada de Carne	\$2.22
(Appetizers)	
<i>Deep fried corn masa pie stuffed with beef filling</i>	
Empanada de Hawaiana	\$2.22
(Appetizers)	
<i>Deep fried corn masa pie stuffed with Ham, Pineapple, and Cheese.</i>	
Empanada de Pollo	\$2.22
(Appetizers)	
<i>Deep fried corn masa pie stuffed with chicken filling</i>	
Empanada de Queso	\$2.22
(Appetizers)	
<i>Deep fried Corn masa pie stuffed with mozzarella cheese</i>	
Empanada de Vegetales	\$2.22
(Appetizers)	
<i>Deep fried corn masa pie stuffed with vegetables filling</i>	
Empanada de Vegetales con Soya (Appetizers)	\$2.22
<i>Deep fried corn masa pie stuffed with vegetables and soy.</i>	
Morcilla con arepa (Appetizers)	\$7.90
<i>Deep fried blood sausage with corn patty.</i>	
Tostones con Hogao	\$7.31
(Appetizers)	
<i>Fried green plantain with tomato-onion sauce.</i>	
Tostones con Queso	\$7.31
(Appetizers)	
<i>Deep fried green plantain with white cheese</i>	
Taza de sopa (Appetizers)	\$4.33
<i>Cup of soup (Ajiaco, Mondongo, Sancocho de cola, gallina o pescado)</i>	

BREAKFAST

*** **Only served until 12pm** ***

Caldo de Papa con Carne	\$9.77
(Breakfast)	
<i>Shredded beef and potato broth, served with corn patty</i>	
Calentado con Carne	\$11.85
(Breakfast)	
<i>Mix of rice, red beans, pork belly, and pork sausage, served with fried ripe plantain, corn patty and grilled steak</i>	
Calentado con Huevos	\$11.85
(Breakfast)	
<i>Mix of rice, red beans, pork belly,</i>	

	<i>and pork sausage, served with fried ripe plantain, corn patty and scrambled eggs</i>	
Bistec A Caballo (Breakfast)	<i>Broiled steak in a house sauce, served with steamed yucca, fried eggs, and corn patty</i>	\$11.85
Tamal Large (Breakfast)	<i>Steamed corn dough with chicken and pork meat wrapped in plantain leaves, served with corn patty. Served all day.</i>	\$14.22
Mi Pueblito con Huevos Fritos Revueltos (Breakfast)	<i>Fried or scrambled eggs, hash brown, corn patty, cheese and the choice of pork sausage, pork belly or grilled steak. Served all day</i>	\$10.47
Changua Bogotana (Breakfast)	<i>Milk, water, bread, boiled eggs and cheese broth served with corn patty. Served all day.</i>	\$9.77

SOUPS

These hot soups recipes will warm your heart and soul.

Ajiaco Bogotano (Soup)	<i>Soup made of three kinds of potatoes and shredded chicken Served with rice and avocado</i>	\$14.86
Consome (Soup)	<i>Chicken ox tail or cat fish broth. Served with rice and corn patty</i>	\$9.03
Mondongo (Soup)	<i>Honey comb beef tripe stew with carrots and green beans. Served with rice, avocado, and one choice of fried sweet plantain, fried plantain or corn patty.</i>	\$14.86
Sancocho de Cola (Soup)	<i>Oxtail stew with plantain, yuca root, potato and corn. Served with rice, salad and one choice of fried sweet plantain, fried plantain or corn patty</i>	\$17.82
Sancocho de Gallina (Soup)	<i>Hen stew with plantain, yuca root, potato and corn. Served with rice, salad and one choice of fried sweet plantain, fried plantain or corn patty</i>	\$14.86
Sancocho de Pescado (Soup)	<i>Cat fish with plantain, yuca root, potato and corn. Served with rice, salad and one choice of fried sweet plantain, fried plantain or corn patty</i>	\$14.86

SALADS

Simple healthy dish that can be used as a small salad for lunch or a yummy side dish.

Ensalada de la Casa	<i>Lettuce, cucumber, carrots, and celery</i>	\$4.31
Ensalada especial	<i>Lettuce, tomato, cucumber, carrot and avocado</i>	\$8.97
Ensalada de pollo	<i>Pieces of grilled chicken breast and especial salad.</i>	\$14.51
Ensalada de carne	<i>Pieces of grilled steak and especial salad.</i>	\$14.51
Ensalada de pescado	<i>Pieces of grilled tilapia and especial salad.</i>	\$14.51

TYPICAL DISHES

Traditional regional recipes with precise ingredients and quantities made our food unique in flavor

Bandeja paisa (Typical Dishes)	<i>Grilled steak, pork belly, pork sausage, rice, one choice of red</i>	\$17.14
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<i>beans, black beans, or lentils, fried egg, fried ripe plantain, or fried green plantain, avocado and corn patty</i>	
Chuleta de cerdo asada o apanada (Typical Dishes)	\$18.49
<i>Grilled or deep fired breaded pork chop, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Chuleta Valluna	\$18.49
<i>Deep fried breaded pork chop, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and one choice of red beans, black beans, or lentils</i>	
Bistec a la criolla (Typical Dishes)	\$18.49
<i>Broiled steak in a house sauce, served with rice, salad one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Milanesa (Typical Dishes)	\$18.49
<i>Deep fried breaded steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Bistec encebollado (Typical Dishes)	\$18.49
<i>Grilled steak with saut onions, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Pechuga asada, apanada a Mi Pueblito (Typical Dishes)	\$18.49
<i>Grilled, or deep fried breaded, or in a house sauce chicken breast, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Pechuga en salsa de champinones (Typical Dishes)	\$18.49
<i>Grilled chicken breast topped with Mushroom sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Higado encebollado (Typical Dishes)	\$14.99
<i>Grilled beef liver with saut onions, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Sobrebarriga a la plancha o en salsa (Typical Dishes)	\$19.54
<i>Grilled or in a house sauce flank steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Picada (Typical Dishes)	\$19.66
<i>Sampler of pieces of grilled steak, deep fried pork sausage, pork belly, blood sausage, ripe plantain, yucca, Colombian yellow potato, and corn patty</i>	

HOUSE SPECIALITIES

The combination of exotic ingredients, along with authentic recipes makes our food unique in flavor.

Lomo de cerdo asado o Mi Pueblito (House Specialities)	\$22.73
<i>(Grilled or Mi pueblito style pork loin, served with rice, salad, one choice of fried ripe plantain, fried</i>	

<i>green plantain, or corn patty, and red beans, black beans, or lentils)</i>	
Lomo de res asado o Mi pueblito (House Specialities)	\$25.92
<i>(Grilled or Mi pueblito style ribeye steak, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)</i>	
Lengua en salsa criolla (House Specialities)	\$24.51
<i>(Broiled beef tongue in a house sauce, served with rice, salad one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)</i>	
Carne mechada (House Specialities)	\$18.86
<i>(Broiled Shredded beef in a house sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils)</i>	
Arroz con pollo (House Specialities)	\$14.06
<i>(Yellow rice mixed with chicken, peas, and carrots, and vegetables, served with salad and one choice of french fries, fried ripe plantain, or fried green plantain)</i>	
Tamal (House Specialities)	\$7.55
<i>(Steamed corn dough with chicken and pork meat wrapped in plantain leaves served with 2 corn patties)</i>	
Churrasco con dos acompaamientos (House Specialities)	\$21.26
<i>Grilled sirloin steak served with two sides orders</i>	
Carne asada con dos acompanamientos	\$18.85
<i>Grilled steak served with two sides orders</i>	
Lechona Tolimense (House Specialities)	\$36.61
<i>Bake pork skin stuffed with yellow rice, yellow peas, and pork meat, served with corn patty</i>	

SEAFOOD

Seafood is only not the combination of seafood, coconut milk and fresh cilantro, is also bring the fragrance of Colombian Ocean pacific to your table.

Pargo rojo frito (Seafood)	\$34.89
<i>Deep fried whole red snapper, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Mojarra frita (Seafood)	\$22.66
<i>Deep fried whole tilapia, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Filete de Mojarra a la plancha o en salsa de coco (Seafood)	\$18.80
<i>Grilled or in a coconut milk sauce tilapia filet, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils.</i>	
Viudo de pargo rojo (Seafood)	\$37.67
<i>Broiled whole red snapper in a coconut milk sauce with plantain, potato, and yucca. It is served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty.</i>	
Viudo de Mojarra (Seafood)	\$25.27
<i>Broiled whole Tilapia in a coconut milk sauce, with plantain, potato, and yucca. It is served with rice, salad,</i>	

<i>one choice of fried ripe plantain, fried green plantain, or corn patty</i>	
Filete de trucha a la plancha o en salsa (Seafood)	\$26.73
<i>Grilled or in a coconut milk sauce rainbow trout filet, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Camarones en salsa (Seafood)	\$19.54
<i>Broiled shrimp in a coconut milk sauce, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Camarones empanizados (Seafood)	\$18.95
<i>Deep fried breaded shrimp, served with rice, salad, one choice of fried ripe plantain, fried green plantain, or corn patty, and red beans, black beans, or lentils</i>	
Cazuela de mariscos (Seafood)	\$21.47
<i>Assorted seafood meats stew with coconut milk, fish broth and spices. Served with rice, salad, and one choice of fried ripe plantain, or fried green plantain.</i>	
Arroz con camarones (Seafood)	\$20.12
<i>Yellow rice mixed with shrimp, vegetables, it is served with salad , and one choice of fried ripe plantain or fried green plantain.</i>	
Arroz afrosisiaco (Seafood)	\$20.12
<i>Yellow rice mixed with assorted seafood meats and vegetables, served with salad, and one choice of fried ripe plantain, or fried green plantain</i>	

SIDES

Discover our side delicious dish, that will add a touch of taste to the main course of your colombian meal favorite.

Aguacate (Side)	\$4.45
<i>Avocado</i>	
Arepas pequenas (Side)	\$3.69
<i>Corn patty</i>	
Arroz (Side)	\$3.69
<i>Rice</i>	
Rodajas de Cebolla (Side)	\$3.69
<i>Sliced onion</i>	
Cebolla salteada (Side)	\$3.69
<i>Sauteed onion</i>	
Yuca sudada (Side)	\$5.44
<i>Steamed yuca root</i>	
Ensalada del dia (Side)	\$4.31
<i>Salad of the day</i>	
Frijoles Rojos (Side)	\$3.69
<i>Red Beans</i>	
Frijoles negros (Caraotas) (Side)	\$3.69
<i>Black Beans</i>	
Huevo frito (Side)	\$2.57
<i>Fried eggs</i>	
Lentejas (Side)	\$3.69
<i>Lentils</i>	
Orden de huevos (Side)	\$4.45
<i>Two fried eggs</i>	
Papas fritas (Side)	\$3.69
<i>French fries</i>	
Platano maduro (Side)	\$5.15
<i>Sweet plantains</i>	
Taza de sopa (Side)	\$4.31
<i>Cup of soup Ajiaco, Mondongo, Sancocho de cola, gallina o pescado</i>	
Tajadas de Tomate (Side)	\$3.69
<i>Sliced tomato</i>	
Toston / Patacon (Side)	\$5.44
<i>Fried plantain</i>	

Yucas fritas (Side)	\$5.44
<i>Fried yuca root</i>	
Papa Criolla (Side)	\$7.31
<i>Deep fried Colombian yellow potato</i>	

SALSAS (SAUCES)

Dressing de 8 Oz (Salsas)	\$2.14
Dressing de 12 Oz (Salsas)	\$2.93
Aji de 8 Oz (Salsas)	\$2.16
Aji de 12 Oz (Salsas)	\$3.51
Porcion de Salsa Criolla (Salsas)	\$3.86
Porcion de Hogao (Salsas)	\$3.86
Porcion de Salsa de Champinones (Salsas)	\$3.86
Porcion de Salsa de Coco (Salsas)	\$3.86
Porcion de Suero Costeno (Salsas)	\$2.46

KIDS MEAL

Just the perfect size for little eaters and it are delicious and nutritious.

Tronquitos de Pollo (Kids)	\$7.99
<i>Chicken nuggets with one side order</i>	
Deditos de Pescado (Kids)	\$7.99
<i>Fish fingers with one side order</i>	
Mi pueblito (Kids)	\$9.34
<i>One choice of grilled steak, or chicken breast, or pork belly, or pork sausage, or fried egg, served with rice, red beans, or black beans, or lentils, and fried ripe plantain, or fried green plantain, or corn patty</i>	

DESSERTS

There is a wide variety of desserts in Mi Pueblito Restaurant ; try our traditional Colombian desserts to conclude a nice meal.

Arequipe con queso (Dessert)	\$6.44
<i>Milk caramel with cheese</i>	
Arroz con leche (Dessert)	\$5.44
<i>Rice pudding</i>	
Flan de cafe (Dessert)	\$6.96
Flan de Vainilla (Dessert)	\$6.96
Dunky cream (Dessert)	\$6.38
<i>Ice cream</i>	
Passion fruit cheesecake (Dessert)	\$8.37
Tres leches (Dessert)	\$8.37
<i>Milk cream dessert</i>	

BEVERAGES (DRINKS)

Jugos Naturales (Drinks)	\$4.80
Limonada natural (Drinks)	\$4.04
<i>Fresh Natura</i>	
Limonada de coco (Drinks)	\$5.53
<i>Coconut Lemonade</i>	
Jugo de naranja (Drinks)	\$4.24
<i>Orange Juice</i>	
Aguapanela con limon (Drinks)	\$4.04
<i>Brown Sugar lemonade</i>	
Pony Malta (Drinks)	\$3.87
<i>Colombian root beer</i>	
Gaseosas importadas (Drinks)	\$3.87
<i>Imported sodas, Colombiana, manzana, frescolita</i>	
Gaseosas Nacionales (Drinks)	\$3.25
<i>Domestic sodas, pepsi, diet pepsi, Dr.pepper, sierra mist,lemonade</i>	
Te helado (Drinks)	\$4.04
<i>Iced tea</i>	
Chocolate caliente (Drinks)	\$4.04
<i>Hot chocolate</i>	

Agua de botella (Drinks)	\$3.45
<i>Bottle of water</i>	
Leche (Drinks)	\$3.78
<i>Milk</i>	
Leche achocolatada (Drinks)	\$4.24
<i>Chocolate milk hot or cold</i>	

RETAIL

Cover (Retail)	\$5.85
Face Mask (Retail)	\$0.59
Mi Pueblito Mug (Retail)	\$9.95