

Brussels Bistro

218 Av. del Mar 92672 · +19492188489 · Updated: Jan 14, 2026

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STARTERS 9

	AVAILABLE OPTIONS
Large Cone of Belgian Fries	\$9.00
Sauces: Cocktail, samourai, garlic, truffle (2oz)	Sauces: \$1.00
Brussels Sprouts	\$16.00
Pork coppa chips, mustard espuma, onions confit, micro mix, balsamic glaze	
Escargots	\$17.00
Served in the shell with herbed garlic butter, 1/2 baguette	
Garlic Shrimps	\$16.00
Shrimps, herbed garlic butter	
Bacon Wrapped Brie	\$18.00
Honey, 1/2 baguette	
Cheese Croquettes	\$15.00
Parmesan and Gruyère cheese	
Bitterballen	\$16.00
Beef	
Oysters	\$20.00
1/2 Dozen, Mignonette sauce	
Smoked Salmon Toasts	\$18.00
Cream cheese, capers, micro greens	

SOUPS & SALADS 7

Mushroom Soup with Puff Pastry	\$14.00
Chicken broth, mushroom, flour, cream	
Asparagus Soup	\$11.00
White asparagus, veggie broth, cream, butter, flour	
Caesar Salad	\$15.00
Heart of romaine, Parmesan cheese, croûtons, Caesar dressing	
Kale and Goat Cheese Salad	\$17.00
Goat cheese, baby kale, cranberries, cherry tomatoes, almond, avocado, ponzu dressing	

Mediterranean Quinoa Salad	\$17.00
Quinoa, cucumber, carrot, green cabbage, mint, mixed greens, tomato, dried fruits, peanuts, spicy dressing	
Beet Salad	\$16.00
Carrot, beet, goat cheese, radish, mixed greens, micro mix, cider vinegar	
Endive Salad	\$17.00
Gruyère cheese, tomato, ham, green onion	

SANDWICHES - BURGERS 3

Burger	\$18.00
8oz beef patty, Gruyère cheese, caramelized onions and endive, lettuce on a crispy ciabatta, mixed greens, Belgian fries	
Veggie Burger	\$17.00
Vegan patty (Ancient Grain), tomato, lettuce, avocado, onion on a brioche bun, mixed greens, mustard dressing	
Chicken Sandwich	\$18.00
Breaded chicken, Gruyère, mustard espuma, mayonnaise, avocado, tomato, lettuce, on a brioche bun, mixed greens, fries	

ENTREES 11

Boeuf Bourguignon	\$31.00
24-hour slow cooked beef in red wine sauce, bacon, carrots, pearl onion, mushroom, one side of your choice	
Meatballs Liégeoise	\$23.00
Beef and pork meatballs Liege style, (sweet and sour sauce), one side of your choice	
Meatballs in Tomato Sauce	\$23.00
Beef and pork meatballs, tomato, onion, garlic, one side of your choice	
Creamy Chicken	\$28.00
Creamy chicken and mushroom sauce served over puff pastry, one side of your choice	
Salmon	\$33.00
Slow cooked salmon, leek, coconut milk, veggie broth, green onion, tomato, micro mix, one side of your choice	
Trout Almondine	\$29.00
8 oz trout, almond, garlic butter, fresh spinach, one side of your choice	
Filet Mignon	\$42.00
8 oz, your choice of sauce (green peppercorn, red wine and shallot, garlic butter), mixed greens, one side of your choice	
Hanger Steak	\$36.00
10 oz, your choice of sauce (red wine, green peppercorn), mixed greens, one side of your choice	
Famous Pork Shank	\$39.00
24 hour slow cooked pork shank, cream mustard sauce, mixed greens, one side of your choice	
Falafel	\$23.00
Falafel, red lentils, yellow curry, coconut milk, onion, steamed vegetable, cherry tomato, micro mix	

Beef Tartare	\$24.00
Ground beef, served raw with traditional condiments, mixed greens, Belgian fries	

MUSSELS & FRIES 11

Natural	
Celery, onion and butter, fries	
Mariniere	
Natural + white wine and garlic, fries	
Blue Cheese	
Natural + cream and blue cheese, fries	
Cream and Garlic	
Natural + cream and garlic, fries	
Yellow Curry	
Natural + yellow curry and cream, fries	
Green Curry	
Natural + green curry and coconut milk, fries	
Provençal	
Natural + tomatoes, basil and pastis, fries	
White Beer	
Natural + cream and white beer, fries	
Spicy Tomato	
Natural + cream, tomato, siracha sauce, fries	
Grain Mustard	
Natural + cream, grain mustard, bacon, cognac, fries	
Chorizo	
Natural + bell pepper, tomato, saffron, fennel, chorizo, basil, fries	

PASTA 5

Smoked Salmon & Shrimp Fettucini	\$29.00
Cream sauce, tomato, & green onions	
Bolognese	\$21.00
Beef and pork, tomato sauce, Gruyère cheese, spaghetti	
Carbonara	\$21.00
Bacon, cream, Parmesan cheese, spaghetti	
Belgian Mac & Cheese	\$18.00
Gruyère cheese, bechamel sauce	

Lasagna	\$24.00
Ground pork, ground beef, tomato sauce, garlic, Gruyère cheese, Parmesan cheese, nutmeg, ham	

SIDES 12

Artisan Bread & Butter	\$5.00
Potato Croquettes	\$5.00
Fingerling Potatoes	\$5.00
Mashed Potatoes	\$5.00
Small Fries	\$5.00
Rice Pilaf	\$5.00
Fettuccine	\$5.00
Gratin Dauphinois	\$6.00
Mixed Greens	\$5.00
Green Asparagus	\$6.00
Ratatouille	\$6.00
Cassolette	\$12.00
Roasted veggies	

SPECIALTY DRINKS 7

Green Beast	\$18.00
Herbalicious & zingy. Green Absinthe, lime juice, simple syrup, cucumber, ginger beer.	
La Ofrenda	\$17.00
Light, sweet & sour, herbal. Chamomile-infused Reposada Tequila, agave, lemon, lavender bitters	
Vieux Carre	\$17.00
Bold, aromatic & woody. Cognac, bourbon, benedectine, sweet vermouth, Peychaud's bitters, Angostura	
Zen & Tonic	\$16.00
Bright, earthy, & refreshing. Gin, elderflower, matcha syrup, honey, lemon, tonic	
Lumière	\$18.00
Botanical, tart & bright. Gin, green chartreuse, orange bitters, lime juice, elderflower liqueur	
Mezcal Hisbiscus Sour	\$16.00
Smoky, earthy & floral. Mezcal, hisbiscus syrup, lime	
Enchantress	\$17.00
Floral, effervescent, fresh & light. Vodka, rose cordial, lemon & grapefruit juice, cardamon, Peychauds bitters, club soda	

ON TAP 9

4.7° Vedett Extra White	\$8.00
5.2° Bavik	\$8.00
6.66° Duvel 666	\$10.00
8° St Bernardus Tripel	\$11.00
8.4° Tripel Karmeliet	\$11.00
5.5° Double Nickels-Docent Brewing	\$8.00
7.2° Gimme IPA-Docent Brewing	\$8.00
8° St Bernardus Prior 8	\$11.00
Seasonal Beer	

BOTTLES 13

8.5° Duvel	\$11.00
9.5° Duvel Tripel Hop	\$12.00
8.5° Delirium Tremens	\$12.00
8° La Chouffe Blonde	\$13.00
9° La Chouffe Houblon	\$11.00
7° Cuvée des Trolls	\$11.00
10.5° Piraat Ale	\$13.00
8.5° Green's Tripel Blonde	\$17.00
5° Stella Artois	\$8.00
8.4° Kwak	\$14.00
10° St. Bernardus Abt 12	\$14.00
10.5° Gulden Draak	\$13.00
0° Bitburger (Non-Alcoholic)	\$8.00

TRAPPISTE ALE 10

8° Chimay White	\$15.00
10° Chimay Green	\$17.00
7° Chimay Red	\$14.00

9° Chimay Blue	\$16.00
6.9° Orval	\$15.00
7.5° Rochefort 6	\$14.00
9.2° Rochefort 8	\$14.00
11.2° Rochefort 10	\$18.00
7° Westmalle Dubbel	\$14.00
9.5° Westmalle Tripel	\$15.00

FRUIT BEERS 6

4.5° Cider Stella	\$8.00
2.5° Framboise Lindemans	\$16.00
2.5° Pêche Lindemans	\$16.00
3.5° Kriek Lindemans	\$16.00
4.1° Strawberry Lindemans	\$16.00
8° Delirium Kriek Cherry	\$14.00

SOURS 3

5° Gueuze Lindemans	\$16.00
5.5° Vanderghinste Oud Bruin	\$12.00
6° La Duchesse de Bourgogne	\$15.00

SPARKLING 3

Champagne Abel Charlot, Champagne, France	\$85.00
Perelada, Brut Reserva, Cava, Spain	AVAILABLE OPTIONS Glass: \$11.00 Bottle: \$42.00
Prelada, Brut Rose, Cava, Spain	AVAILABLE OPTIONS Glass: \$13.00 Bottle: \$50.00

ROSE 1

Domaine de Nestuby, Cotes de Provence, France	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00

WHITE WINE 7

Macon Plaisance, Thierry Drouin, France	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00

Chardonnay, La Tenca, Chile	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$38.00

Chardonnay San Simeon, Monterrey, California, USA	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00

Sauvignon Blanc Leefield, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00

Blend Sauvignon Blanc / Semillon Domaine le Cailloux, Bordeaux, France	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00

Pinot Grigio, Villa Alena, Italy	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$38.00

Sauvignon Blanc Sancerre, Les Glories, Foucher, Loire, France	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$68.00

RED WINE 8

Pinot Noir Leefield Station, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00

Pinot noir, Savigny-les-Beaune, Chateau de Meursault, Bourgogne, France	\$98.00
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Grenache - Syrah Pierre Rougon, Côtes-du-Rhône, France	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00

Chateau Haut Barrail, Bordeaux, France	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$54.00

Cabernet Sauvignon la Tenca, Chile	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$38.00
Cabernet Sauvignon, La Jaja de Jau IGP Pays d’Oc, France	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$38.00
Malbec, Qaramy Latido, Uco Valley, Argentina	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Bordeaux Blend Chateau la Fleur Gazin Pomerol, Bordeaux, France	\$108.00

DESSERTS 6

Mousse au Chocolat	\$8.00
Warm Thin Apple Tart	\$10.00
With custard & vanilla ice cream	
Vanilla Ice Cream	\$10.00
With warm Belgian chocolate sauce & whipped cream	
Warm Sugar Tart	\$10.00
Served with coffee ice cream	
Crêpes with Belgian Chocolate	\$12.00
With vanilla ice cream & whipped cream	
Crêpes Flambées	\$12.00
With orange liquor & vanilla ice cream	

WAFFLES 1

Brussels' Waffle	AVAILABLE OPTIONS
	\$8.00
	Add Nutella: \$2.00
	Add Mikado: \$3.00
	Add Whipped Cream: \$2.00
	Add Maple Syrup: \$2.00
	Add Strawberries: \$3.00
	Add Belgian Chocolate Sauce: \$2.00

COFFEE DRINKS 2

Belgian Coffee	\$11.00
Cognac, Godiva dark chocolate liquor, Kahlua & whipped cream	
Brussels Coffee	\$11.00
Bailey's, Godiva dark and white chocolate liquor, hazelnut liquor & whipped cream	

