



MENÚ



ENTRANCE

Tételas stuffed with provolone cheese and hoja santa (2 pieces), served with guacamole and arrachera chicharrón (150 g). \$180	Tostadas de chicharrón de pulpo (150 g), with cilantro, fennel, watermelon radish, and salsa macha (2 pieces). \$265	Grilled beef sweetbreads (380 g) with Eureka lemon and chimichurri. \$260
Spanish chistorra (250 g), grilled with roasted red peppers and fried parsley. \$135	Lamb-filled Patty (50 g), with eggplant, tomato, sesame seeds, yogurt, and mint (1 piece). \$95	Argentine chorizo (250 g) grilled with oven-roasted red onions (2 pieces). \$110
Baked calamari (150 g), with lemon butter, asparagus, leek, green apple salad with fennel, mustard seeds, and toasted hazelnuts. \$165	Beef vacío-filled Patty (50 g), with peppers, olives, almonds, and chimichurri (1 piece). \$95	Grilled round cheese (1 piece) with chipotle tomato sauce. \$95
Melted provolone cheese (150 g) with garlic cremini mushrooms and flour tortillas. \$160	Baked Patty filled with poblano pepper, corn kernels, and gouda cheese (1 piece). \$85	Crispy beef tripe (180 g) with guacamole, cilantro sprouts, and tortillas for tacos. \$185
Tostadas de camarón a la talla (250 g), with avocado, cilantro, Persian cucumber, mint, and toasted peanuts (2 pieces). \$220	Sopecitos of marinated chamorro (150 g) with green salsa, cilantro, and xnipec (3 pieces). \$135	Grilled bone marrow with fresh cilantro, serrano chili, and guacamole (3 pieces). \$250
		Black tuna aguachile (250 g) with compressed apple, Persian cucumber, strong cilantro, and cilantro mayonnaise. \$280



SOPAS

Green dry noodle soup , with sour cream, cilantro, cotija cheese, and pork cracklings (220 g). \$145
My mom's soup with Swiss chard and potato (350 ml). \$70
Bean cream soup with garlic mushrooms, tortilla julienne, and hoja santa (350 ml). \$135
Vegetable soup , carrot, celery, potato, corn kernel, pea, and cilantro (350 ml). \$70
Tomato and purslane broth , huitlacoche croquette, and toasted amaranth. \$95
Provolone cheese cream with spinach and toasted pistachios, served in a sourdough peasant bread (220 ml). \$170
Gouda cheese cream with chipotle and toasted almond, served in a cocoa peasant bread (220 ml). \$170
Meat juice , accompanied by chilies, onion, cilantro, lemon, and sherry (350 ml). \$120
• Natural \$120
• Jumbo shrimp (3 pieces) \$195



PASTAS

Gnocchi a la Sorrentina , with tomato sauce, Swiss chard, and Parmesan cheese (400 g). \$175
Barilla Linguine style Risotto , portobello mushroom, pecorino cheese, and truffle oil (350 g). \$180
Bolognese Stuffed Cannelloni , gratinated with smoked provolone cheese (400 g). \$145
Braised short rib-filled ravioli (60 g) sautéed cremini mushrooms with squash blossoms, chipotle cream (450 g). \$180
Spaghetti with shrimp (120 g), mussels (100 g), squid (50 g), fennel, asparagus, and emmental cheese cream (400 g). \$230
Spinach lasagna with corn kernels, smoked bacon, and provolone cheese (220 g). \$120
Fettuccini with mushroom mix , blue cheese morney, green grapes, pistachio and dehydrated spinach (350 g). \$175

*Consuming raw or undercooked foods may increase the risk of foodborne illnesses

ENTRANCE | SOUP | PASTAS



SALADS

Beefsteak tomato salad, arbequina olive oil, lemon zest, Colima salt, toasted pumpkin seeds, and fresh mint. **\$ 135**

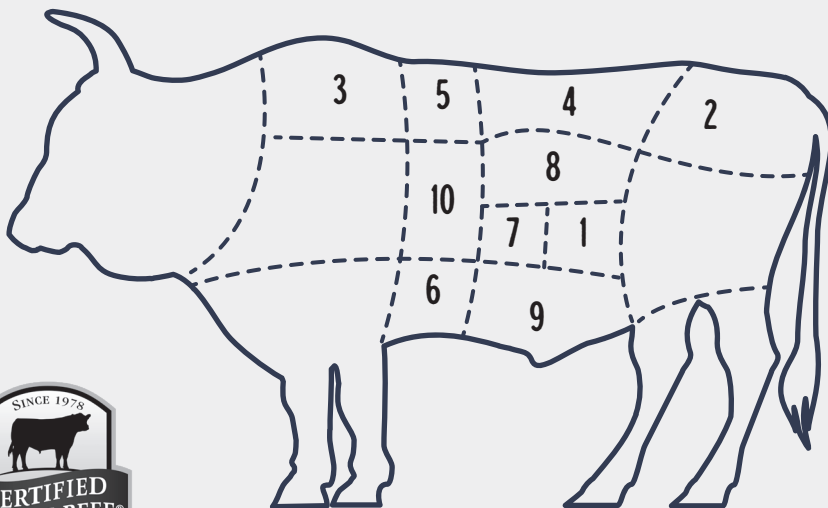
Chef's Salad, mixed greens, saladet tomato, avocado, watermelon radish, and onion. **\$ 135**

Roasted beet salad, radicchio, basil, candied pumpkin seeds, fennel, grapefruit, ash-covered goat cheese, fresh pear, and hibiscus vinaigrette. **\$ 135**

Baby spinach salad, grilled peach, sunflower seeds, Parmesan cheese, yellow tomato, ginger, and green apple and lemon grass vinaigrette. **\$ 160**



GRILL



400 g	1. Argentinian Flank	\$ 505
400 g	2. Coulotte	\$ 430
510 g	3. Cowboy Steak	\$ 780
450 g	4. Cabreria	\$ 910
995 g	5. Tomahawk Steak	\$ 1,560
400 g	6. Short Rib	\$ 460
450 g	7. New York Strip Steak	\$ 570
995 g	8. Porterhouse Steak	\$ 1,390
350 g	9. Arrachera	\$ 390
350 g	10. Rib Eye Steak	\$ 545



250 g	Tuna	\$ 280
	Grilled bell pepper emulsion	
390 g	Grilled Shrimp or à la talla	\$ 320
250 g	Salmon	\$ 275
350 g	Octopus	\$ 440

GARNISH: Lettuce salad, beefsteak tomato quarters, red onion, fresh avocado, yellow tomato, and yellow lemon zest.

ADDITIONAL GARNISHES:

Portobello Mushroom (1 piece), stuffed with creamed spinach and parmesan cheese. \$ 100	Asparagus (5 to 7 pieces), with rosemary-infused oil. \$ 95	French fries (220 g). \$ 90
Guacamole (150 g) with griddled tortilla chips. \$ 95	Mashed potatoes (230 g) with thyme butter and chives. \$ 90	Grilled vegetables (250 g). \$ 85

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SALADS | GRILL





SPECIALS

Chicken leg and thigh (350 g), with pea purée, toasted hazelnut, pecorino cheese, and mint.	\$ 280	Pistachio-crusted salmon baked in the oven (250 g) served with tomato, peach, jalapeño, avocado, and cilantro salad.	\$ 380
Grilled sea bass (250 g), with carrot puree, Persian cucumber, watermelon radish, habanero, and toasted sesame seeds.	\$ 485	Slow-roasted pork shank for 10 hours (750 g) in beer, with chili adobo, buttered baby potatoes, and salsa macha.	\$ 410
Braised picanha for 6 hours (400 g), served with asparagus, lentil stew, and gremolata.	\$ 620	Hamburger, with brioche bun, Angus beef (155 g), Dijon mustard, gouda cheese, and caramelized onions with balsamic.	\$ 210
Grilled snapper (800 g to 1000 g), with green mojo sauce, chipotle mussel mayonnaise, and grilled pineapple salad.	\$ 820	Braised suckling pig for 6 hours (approx. 400 g) in a Big Green Egg <i>*Saturday and Sunday</i>	\$ 690
Pan-seared New York strip , (450 g), served with potatoes, spring onions, thyme, and chiltepin.	\$ 680		



PIZZAS (30 cm in diameter)

Maximum Tenth Meridian \$ 270 Black olive, baby spinach, and garlic-infused bell peppers.	Boss of Bosses \$ 350 Red onion, grilled chili peppers, skirt steak (180 g), and avocado.	La Brava \$ 270 Pumpkin, mozzarella cheese, Spanish chorizo (125 g).
Margarita \$ 220 Tomato, Genovese basil, and fresh mozzarella cheese.	The Mario Bros \$ 350 Cremini mushrooms, cubed provolone cheese, thyme, and beef sirloin (175 g).	Pepperoni \$ 220 Pepperoni slices (50 g).

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WATERS & SODAS

650 ml bottle Franca sparkling mineral water (Mexico) \$ 89	355 ml can Soft drink \$ 45
250 ml bottle San Pellegrino sparkling mineral water (Italy) \$ 54	470 ml glass Lemonade \$ 50
330 ml bottle Casa del Agua natural water (Mexico) \$ 49	470 ml glass Orangeade \$ 50

BEERS

355 ml Leña & Olivo Lager de maíz \$ 89	355 ml Bohemia Clara \$ 55	250 ml Heineken 0.0 \$ 45
355 ml XX Lager \$ 45	355 ml Bohemia Cristal \$ 55	355 ml Amstel Ultra \$ 55
355 ml XX Ámbar \$ 45	355 ml Bohemia Oscura \$ 55	355 ml Barril Cerveza artesanal \$ 70
	355 ml Heineken \$ 60	





COCKTAILS

NON-ALCOHOLIC COCKTAILS

Barbarito (500 ml) Hibiscus, blackberry, cinnamon syrup.	\$ 65	Agüita amarilla (500 ml) Raspberry, vanilla syrup, and passion fruit.	\$ 65	Totolito (500 ml) Cucumber, mint, tamarind.	\$ 65
Caperucito (500 ml) Lemongrass infusion, mixed berries, homemade syrup, and lemon juice.	\$ 65	Piña Colada (500 ml) Pineapple pulp, toasted coconut, coconut cream, and garnish of dehydrated pineapple.	\$ 65		

ALCOHOLIC COCKTAILS

Negroni Vermouth Rosso (30 ml), Campari (30 ml), Malfi (30 ml) and an orange slice.	\$ 180	Mint Julep Jack Daniel's (45 ml), lemon juice, mineral water, mint bouquet.	\$ 160	Cosmo Lavanda Grey Goose (45 ml), cointreau (45 ml), lemon juice, pomegranate juice.	\$ 140
Carajillo Licor 43 (45 ml) and a shot of LAVAZZA espresso.	\$ 130	Hugo Spritz St. Germain (45 ml), Martini Prosecco (125 ml), splash of mineral water, slice of yellow lemon, and mint sprig.	\$ 275	Mezcalinas (Strawberry, Lemon, Passionfruit, Tamarind) Señorío joven (45 ml), fruit pulp, and lemon juice.	\$ 160
Margarita (Strawberry, Lemon, Passionfruit, Tamarind) Don Julio Blanco Tequila (45 ml), fruit pulp, Cointreau (30 ml) and lemon juice.	\$ 155	Aperol Spritz Aperol (45 ml), Martini Prosecco (125 ml), splash of mineral water, orange wedge.	\$ 240	Rebujito Tío Pepe (45 ml), lemon juice, and sprite.	\$ 95
Black Stormy Havana Club 7 years (45 ml), lemon juice, ginger concentrate, ginger ale.	\$ 140	Clericot Leña & Olivo Fresh fruit, homemade syrup, Mexican red wine (150 ml), honey bee liquor, dehydrated orange.	\$ 145	Nixta Spritz Nixta (45 ml), Amaro Averna (15 ml), lemon juice, mineral water, and Martini Prosecco (75 ml).	\$ 195
Natural Clamato (700 ml)	\$ 65	White Negroni Lillet (30 ml), St. Germain (30 ml), Malfi (30 ml) orange slice.	\$ 185	Lillet Spritz Lillet (45ml), lemon juice, mineral water, Martini Prosecco (75 ml).	\$ 175
Clamato Mezcalero Señorío Joven Mezcal (45ml), Clamato, Worcestershire sauce, lemon juice, olive brine, celery stick, and olive skewer.	\$ 165	Vermut Rosso Carpano Vermouth, Orange Slice, Olive Skewer.	\$ 140	Limonata Sisciliana Amaro averna (45 ml), lemon juice, orange juice, Seagram's quinine water.	\$ 150



GIN TONIC

La Sevillana Tanqueray Sevilla (45 ml), orange slice, passionfruit pulp, mint leaves, and Schweppes tonic water.	\$ 170	Love Bramble Bombay Bramble Gin (45 ml), lime juice, red fruit coulis with Chambord, topped with cranberry soda and a mint sprig.	\$ 170
El Andaluz Puerto De Indias Strawberry (45 ml), fresh strawberries, basil, pink pepper, and Seagram's quinine water.	\$ 170	La Reyna Mom Gin (45 ml), amarena cherries, mint, yellow lemon slice, Cointreau, and original rosé tonic water.	\$ 245
San Pietro Malfy Gin Grapefruit (45 ml), grapefruit slice, rosemary, and Fever Tree tonic.	\$ 240		



APERITIFS

		Glass 45 ml	Bottle
750 ml	Cinzano Bianco	\$ 100	\$ 685
750 ml	Cinzano Rosso	\$ 100	\$ 685
750 ml	Campari	\$ 130	\$ 1,120
750 ml	Tío Pepe	\$ 125	\$ 1,030
750 ml	Vermouth	\$ 140	\$ 1,220
700 ml	Lillet	\$ 130	\$ 1,100
750 ml	Cynar	\$ 135	\$ 1,015
750 ml	Dubonnet	\$ 120	\$ 945
750 ml	Sake Junmai Nami	\$ 165	\$ 1,575

VODKA

		Glass 45 ml	Bottle
750 ml	Absolut Azul	\$ 135	\$ 685
750 ml	Smirnoff	\$ 130	\$ 595
750 ml	Grey Goose	\$ 220	\$ 1,795
750 ml	Stolichnaya	\$ 150	\$ 860
750 ml	Ciroc	\$ 245	\$ 2,115
700 ml	Belvedere	\$ 265	\$ 2,100
750 ml	Ketel One	\$ 175	\$ 1,185

DIGESTIVE LIQUORS

		Glass 45 ml	Bottle
750 ml	Fernet Branca	\$ 160	\$ 1,495
700 ml	Averna Amaro	\$ 145	\$ 1,135
750 ml	Rum Chata	\$ 155	\$ 1,410
750 ml	Siete Rayas Yolixpa	\$ 170	\$ 1,585
700 ml	Chartreuse Amarillo	\$ 305	\$ 2,400
700 ml	Chartreuse Verde	\$ 320	\$ 2,550
750 ml	Drambuie	\$ 210	\$ 2,125
500 ml	Galliano	\$ 180	\$ 1,230
750 ml	St-Germain	\$ 195	\$ 1,960
750 ml	Chambord Liqueur Royale de France	\$ 170	\$ 1,505
700 ml	Bailey's	\$ 140	\$ 950
700 ml	Grand Marnier	\$ 215	\$ 1,950
700 ml	Frangelico	\$ 145	\$ 1,145
700 ml	Licor 43	\$ 150	\$ 1,215
700 ml	Amaretto Disaronno	\$ 160	\$ 1,310
750 ml	Strega	\$ 200	\$ 1,930
700 ml	Cointreau	\$ 195	\$ 1,635
750 ml	Midori	\$ 145	\$ 1,260
700 ml	Sambuca Vaccari Blanco	\$ 125	\$ 890
700 ml	Sambuca Vaccari Negro	\$ 130	\$ 910
1000 ml	Anis Dulce	\$ 100	\$ 830
1000 ml	Anis Seco	\$ 100	\$ 830
1000 ml	Anis Campechano	\$ 100	\$ 830
750 ml	Nixta	\$ 130	\$ 1,095

COGNAC

		Glass 45 ml	Bottle	Glass 45 ml	Bottle		
700 ml	Martell V.S.O.P.	\$ 250	\$ 2,845	700 ml	Hennessy V.S.O.P	\$ 280	\$ 3,280
700 ml	Remy Martin V.S.O.P.	\$ 275	\$ 3,175	700 ml	Hennessy X.O.	\$ 940	\$ 11,010

RON

		Glass 45 ml	Bottle	Glass 45 ml	Bottle		
750 ml	Zacapa 23	\$ 275	\$ 2,600	750 ml	Bacardi 8 Años	\$ 210	\$ 1,660
750 ml	Zacapa X.O.	\$ 670	\$ 6,610	750 ml	Bacardi Gran Reserva	\$ 515	\$ 6,010
750 ml	Matusalem Clásico	\$ 150	\$ 810	750 ml	Flor de Caña Centenario 12 Años	\$ 215	\$ 1,545
700 ml	Matusalem	\$ 310	\$ 2,845	700 ml	Cihuatán 8 años Índigo Añejo	\$ 205	\$ 1,420
	Gran Reserva			700 ml	Mount Gay Black Barrel	\$ 320	\$ 2,810
700 ml	Havana Club 7 Años	\$ 165	\$ 915		Barbados		
700 ml	Havana Club Selección	\$ 285	\$ 2,425	750 ml	Botran Añejo 12 Años	\$ 185	\$ 1,230
750 ml	Bacardi Blanco	\$ 130	\$ 600				

MEZCAL

		Glass 45 ml	Bottle	Glass 45 ml	Bottle		
750 ml	400 Conejos, 100% Espadín Joven	\$ 115	\$ 1,305	750 ml	Mezcal Unión Joven	\$ 125	\$ 1,495
750 ml	Montelobos Espadín Joven, Oaxaca	\$ 150	\$ 1,775	750 ml	Señorío Joven, 100% Espadín, Oaxaca	\$ 145	\$ 1,735
750 ml	Montelobos Ensemble Joven, Puebla	\$ 215	\$ 2,110	750 ml	Señorío Reposado, Oaxaca	\$ 180	\$ 1,970
750 ml	Montelobos Pechuga, Oaxaca	\$ 435	\$ 4,510	750 ml	El Viejo Manuelon Papalometl, Oaxaca	\$ 220	\$ 3,010
750 ml	Montelobos Tobala, Puebla	\$ 335	\$ 3,280	750 ml	El Viejo Manuelon Mexicano, Oaxaca	\$ 220	\$ 3,010



** Mixer included with drinks at the customer's choice:

- * Ciel mini mineral water 235 ml
- * Mini Coke 235 ml
- * Seagram's quina water 235 ml

- * Ginger ale seagram's 235 ml
- * Fruit juice 200 ml

**Price per bottle does not include mixers



DRINKS



BRANDY

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
700 ml	Terry Centenario	\$ 175	\$ 870	700 ml	Torres 20	\$ 350	\$ 2,465
700 ml	Magno	\$ 170	\$ 790	700 ml	Jaime I	\$ 735	\$ 6,830
700 ml	Torres 10	\$ 165	\$ 720	700 ml	Carlos I Gran Reserva	\$ 315	\$ 2,285
700 ml	Torres 15	\$ 235	\$ 1,560	700 ml	Fundador Supremo 12 años	\$ 465	\$ 4,260

WHISKY

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
750 ml	Abasolo	\$ 165	\$ 1,560	750 ml	Glenlivet Founder's Reserve	\$ 215	\$ 2,190
750 ml	Chivas Regal 12 años	\$ 175	\$ 1,695	750 ml	Glenlivet 15 años French Oak Reserve	\$ 435	\$ 5,190
750 ml	Chivas Regal 18 años	\$ 360	\$ 4,165	700 ml	Macallan 12 años	\$ 380	\$ 3,490
700 ml	Jack Daniel's	\$ 160	\$ 1,295	700 ml	Macallan 15 años Double Cask	\$ 660	\$ 7,555
700 ml	Dalmore 12 años	\$ 390	\$ 3,550	750 ml	Buchanan's 12 años	\$ 185	\$ 1,440
700 ml	Dalmore 15 años	\$ 800	\$ 7,960	750 ml	Buchanan's 18 años	\$ 415	\$ 4,680
700 ml	Cigar Malt Dalmore	\$ 1,065	\$ 10,310	750 ml	Bulleit Bourbon	\$ 170	\$ 1,585
700 ml	Johnnie Walker Red Label	\$ 120	\$ 840	750 ml	Old Parr 12 años	\$ 200	\$ 1,995
750 ml	Johnnie Walker Black Label	\$ 225	\$ 2,125	750 ml	Nobushi	\$ 295	\$ 2,545
750 ml	Johnnie Walker Golden Label	\$ 350	\$ 3,710	750 ml	Dewar's 12 años	\$ 210	\$ 2,125
750 ml	Johnnie Walker Double Black	\$ 290	\$ 3,185	700 ml	Mortlach 12 años	\$ 320	\$ 3,145
750 ml	Johnnie Walker Blue Label	\$ 1,185	\$ 13,190	700 ml	Port Charlotte	\$ 475	\$ 3,995
750 ml	Hibiky Harmony	\$ 405	\$ 3,785	700 ml	The Classic Laddie	\$ 395	\$ 4,030
750 ml	Glenfiddich 12 años	\$ 245	\$ 2,105				
750 ml	Glenfiddich 15 años Our Solera Fifteen	\$ 320	\$ 3,580				

TEQUILA

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
750 ml	Tres Generaciones Reposado	\$ 140	\$ 1,635	750 ml	Don Julio Reposado	\$ 190	\$ 1,790
700 ml	1800 Reposado	\$ 150	\$ 1,510	700 ml	Don Julio Blanco	\$ 185	\$ 1,510
700 ml	1800 Añejo	\$ 190	\$ 2,010	700 ml	Don Julio 70	\$ 255	\$ 2,535
700 ml	1800 Cristalino	\$ 205	\$ 2,090	700 ml	Don Julio Añejo	\$ 250	\$ 2,475
700 ml	Herradura Reposado	\$ 165	\$ 1,635	750 ml	Don Julio 1942	\$ 590	\$ 6,730
750 ml	Herradura Ultra	\$ 200	\$ 2,025	700 ml	Maestro Dobel Diamante	\$ 170	\$ 1,850
695 ml	José Cuervo Tradicional Reposado	\$ 100	\$ 930	750 ml	Casa Dragones Blanco	\$ 330	\$ 3,310
750 ml	José Cuervo Reserva de la Familia Reposado	\$ 250	\$ 3,070	750 ml	Casa Dragones Joven	\$ 910	\$ 10,345
750 ml	José Cuervo Reserva de la Familia Extra Añejo	\$ 520	\$ 5,630	750 ml	Casa Dragones Añejo	\$ 595	\$ 6,670
750 ml	José Cuervo Reserva de la Familia Platino	\$ 200	\$ 2,395	750 ml	Casa Dragones Reposado	\$ 565	\$ 6,385
750 ml	7 Leguas Blanco	\$ 145	\$ 1,330	750 ml	Minzunara		
				750 ml	El Loco Blanco	\$ 485	\$ 5,005
				750 ml	El Loco Ambar	\$ 750	\$ 7,810
				750 ml	El Loco Puro Corazón	\$ 1,240	\$ 13,030
				750 ml	Cascahuin Blanco	\$ 115	\$ 1,030



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- * Mini Coke 235 ml
- * Seagram's quina water 235 ml

- * Ginger ale seagram's 235 ml
- * Fruit juice 200 ml

****Price per bottle does not include mixers**





RED WINE

	Glass 150 ml	Bottle		Bottle
Don Leo , Cabernet Sauvignon, Shiraz (Parras Coahuila, Mexico)		\$ 1,150	Juan Carrau , Tannat (Las violetas, Uruguay)	\$ 595
Scielo MX Tinto , Merlot, Syrah y Cabernet Sauvignon (Parras Coahuila, Mexico)		\$ 720	Carmelo Rodero 9 meses , Tempranillo (Ribera del Duero, Spain)	\$ 1,110
Cava Quintanilla Reserva , Petit Vedot (San Luis Potosi, Mexico)		\$ 1,250	Dominio Basconcillos Finca de Altura , Tempranillo (Ribera del Duero, Spain)	\$ 1,060
Monte Xanic Gran Ricardo , Cabernet Sauvignon, Merlot, Petit Verdot (Valle de Guadalupe, Mexico)		\$ 2,700	Convento Oreja Crianza , Tempranillo (Ribera del Duero, Spain)	\$ 950
Monte Xanic, Cabernet Sauvignon , Merlot, (Valle de Guadalupe, Mexico)	\$ 210	\$ 1,100	Díscolo, Tinta Toro (Toro, Spain)	\$ 970
Beronia , Graciano (Rioja, Spain)	\$ 210	\$ 990	Navamarin Aldonza , Cabernet Sauvignon, merlot, Syrah y Tempranillo (Castilla La Mancha, Spain)	\$ 1,110
Beronia Viñas Viejas , Tempranillo (Rioja, Spain)		\$ 1,490	Camino Corazón , Malbec (Altos de Parras, Coahuila, Mexico)	\$ 760
Norton Barrel Select , Malbec (Mendoza, Lujan de Cuyo, Argentina)	\$ 145	\$ 690	Henri Lurton , Nebbiolo (San Vicente Valley, Baja California, Mexico)	\$ 960
René Barbier Clásico Roble , Cabernet Sauvignon, (Catalonia, Spain)		\$ 515		



WHITE WINE

	Glass 150 ml	Bottle		Bottle
Schloss Johannisberg 50° , Riesling (Rheingau, Germany)		\$ 680	Martín Códax , Albariño (Rias Baixas, Spain)	\$ 850
Newen Bodega del Fin del Mundo , Sauvignon Blanc (Patagonia, Argentina)	\$ 130	\$ 580	Laberinto Gewuztraminer (San Luis Potosi, Mexico)	\$ 660
Raza, Quinta da Raza , Arinto, Axal, Trajadura (DO Vinho Verde, Portugal)	\$ 130	\$ 530	Nivarius , Tempranillo (DO Rioja, Spain)	\$ 680



PINK WINE

		Bottle		Bottle
Marqués de Cáceres , Tempranillo, Garnacha tinta (Rioja, Spain)		\$ 495	Chateau Domecq , Syrah, Grenache (Valle de Guadalupe, Baja California Mexico)	\$ 665
Oro Rosa Tribos , Cabernet Sauvignon, Malbec y Petit Verdot (Parras, Coahuila)		\$ 750		





SPARKLING WINE

	Glass 150 ml	Bottle		Glass 150 ml	Bottle
Lía Nivarius Pét Nat, Garnacha tinta (Najerilla, Spain)		\$ 850	Moet Chandon Imperial Brut Pinot Noir, Meunier y Chardonnay (Champagne, France)		\$ 2,920
Segura Viudas , Brut Reserva, Macabeo, Xarel-lo, Parellada (Barcelona, Spain)		\$ 730	Veuve Clicquot Rosé Pinot Noir, Meunier y Chardonnay (Champagne, France)		\$ 3,870
Cava Valformosa Cava Brut Macabeo, Xarel-ló (Barcelona, Spain)		\$ 760	Louis Roederer Cristal Vintage Pinot Noir, Chardonnay (Champagne, France)		\$ 11,120
Martini Prosecco Glera (Torino, Italy)		\$ 890	Dom Perignon Pinot Noir, Chardonnay (Champagne, France)		\$ 10,230
Telmont , Réserve Brut (Champagne, France)	\$ 434	\$ 2,590			
Lansón Le Rosé Brut Pinot Noir, Meunier y Chardonnay (Champagne, France)		\$ 3,840			





DESSERTS



MENU

- Mamey cheesecake with Lotus cookie** white chocolate cream, star anise, and mascarpone cheese ice cream. \$ 135
- Grilled banana**, caramel cream, toasted coconut, candied pecans, and toasted coconut ice cream.* \$ 140
- Dulce de leche flan** toasted hazelnuts, and banana ice cream. \$ 105
- 70% chocolate molten cake** peanut praline, raspberry compote, and toasted cocoa ice cream. \$ 115
- Carrot cake** with muscovado sugar and cardamom. \$ 145
- Flambéed crepes with Grand Marnier** golden raisins, peaches, with vanilla ice cream and candied sesame seeds. \$ 175
- Callebaut chocolate tart** with passion fruit and passion fruit ice cream. \$ 105
- Fig mille-feuille**, cashew nuts, vanilla diplomat cream, balsamic reduction, and salted caramel ice cream. \$ 145
- Blueberry tart**, forest fruit ice cream.* \$ 170
- Basque cheesecake** with toasted pecan ice cream.* \$ 115
- Pistachio tiramisu**, mascarpone cheese, homemade soles and toasted praline. \$ 60
- Mango sorbet** with pineapple chips. \$ 60

*Estimated preparation time: 15 to 18 minutes.

DESSERTS





HOT BEVERAGES LAVAZZA SUPER CREMA



Black coffee	\$ 35
Espresso	\$ 40
Cappuccino	\$ 48
Latte	\$ 48
Oaxacan Milk Chocolate	\$ 50



INFUSIONS & TEAS

Dammann Freres Paris 1692

Miss Dammann Mix of green tea and ginger, with fruity aromas and lemon and passion fruit acids.	\$ 60
Nuit a Versailles Sencha green tea from China, with bergamot, kiwi, yellow peach, orange blossom, violet flower.	\$ 60
Camomile Chamomile tisane cultivated in Eastern Europe, bright yellow color with a sweet flavor and hints of pineapple.	\$ 60
Pasion de Fleurs White tea with perfumes of roses, apricot and passion.	\$ 60





Menthe

Mint herbal tea with a powerful menthol aroma.

\$ 60

Citronella / Lemongrass

Lemongrass infusion with hints of lime.

\$ 60

4 Fruits Ruouges

Black tea with flavors of cherry, strawberry and raspberry and currant, garnished with pieces of strawberry and currant.

\$ 60

Des Mille Collines

Black tea and the aroma of fine spices such as ginger, cinnamon, cardamom, pink berries and cloves.

\$ 60

