



# MENÚ

## ENTRANCE

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

## SOPAS

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

## PASTAS

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

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



## SALADS

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

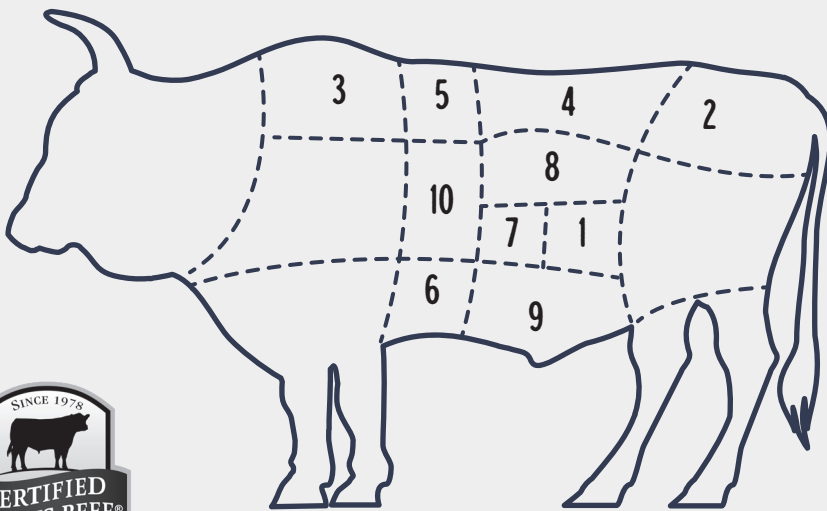
**Chef's Salad**, mixed greens, saladet tomato, avocado, watermelon radish, and onion. **\$ 135**

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



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

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

### ADDITIONAL GARNISHES:

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

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## SALADS | GRILL





## SPECIALS

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



## PIZZAS (30 cm in diameter)

<b>Maximum Tenth Meridian</b> \$ 270 Black olive, baby spinach, and garlic-infused bell peppers.	<b>Boss of Bosses</b> \$ 350 Red onion, grilled chili peppers, skirt steak (180 g), and avocado.	<b>La Brava</b> \$ 270 Pumpkin, mozzarella cheese, Spanish chorizo (125 g).
<b>Margarita</b> \$ 220 Tomato, Genovese basil, and fresh mozzarella cheese.	<b>The Mario Bros</b> \$ 350 Cremini mushrooms, cubed provolone cheese, thyme, and beef sirloin (175 g).	<b>Pepperoni</b> \$ 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 XX Lager XX \$ 45	355 ml Bohemia Clara \$ 55	250 ml Heineken \$ 72
355 ml Ámbar \$ 45	355 ml Bohemia Cristal \$ 55	de barril
	355 ml Bohemia Oscura \$ 55	250 ml Heineken 0.0 \$ 45
	355 ml Heineken \$ 60	355 ml Amstel Ultra \$ 55





## COCKTAILS

### NON-ALCOHOLIC COCKTAILS

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

### ALCOHOLIC COCKTAILS

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



## GIN TONIC

<b>La Sevillana</b> Tanqueray Sevilla (45 ml), orange slice, passionfruit pulp, mint leaves, and Schweppes tonic water.	\$ 170	<b>Love Bramble</b> Bombay Bramble Gin (45 ml), lime juice, red fruit coulis with Chambord, topped with cranberry soda and a mint sprig.	\$ 170
<b>El Andaluz</b> Puerto De Indias Strawberry (45 ml), fresh strawberries, basil, pink pepper, and Seagram's quinine water.	\$ 170	<b>La Reyna</b> Mom Gin (45 ml), amarena cherries, mint, yellow lemon slice, Cointreau, and original rosé tonic water.	\$ 245
<b>San Pietro</b> 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
				750 ml	Santo Gusano Espadín Joven	\$ 150	\$ 1,860



\*\* 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	El Loco Blanco	\$ 485	\$ 5,005
750 ml	Arette Suave Blanco	\$ 156	\$ 1,685	750 ml	El Loco Ambar	\$ 750	\$ 7,810
750 ml	Ocho Blanco	\$ 149	\$ 1,600	750 ml	El Loco Puro Corazón	\$ 1,240	\$ 13,030
				750 ml	Cascahuin Blanco	\$ 115	\$ 1,030
				750 ml	El Tesoro Blanco	\$ 463	\$ 5,360



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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 150ml	Bottle		Glass 150ml	Bottle
<b>Alba, Cava Maciel</b> , Cabernet Sauvignon (Valle de Guadalupe, Baja California, Mexico).		\$ 1,190	<b>Don Leo</b> , Cabernet Sauvignon, Shiraz (Valle de Parras, Coahuila, Mexico).		\$ 1,115
<b>Pies de Tierra</b> , Vinisterra, Tempranillo, Syrah (Valles de Ensenada, Baja California, Mexico).		\$ 1,145	<b>Valdubón Crianza</b> , Tinta del País, Tempranillo (Ribera del Duero, Spain).		\$ 955
<b>Mundano Reserva</b> , Merlot (Valle de Guadalupe, Baja California, Mexico).		\$ 1,380	<b>Trus Crianza</b> , Palacios Vinos de Finca, Tempranillo (Ribera del Duero, Spain).		\$ 1,320
<b>Relato</b> , Trinergia, Cabernet Franc, Cabernet Sauvignon (Valle de la Gruya, Baja California, Mexico).		\$ 1,180	<b>Convento Oreja Crianza</b> , Tempranillo (Ribera del Duero, Spain).		\$ 965
<b>Reflejo</b> , Vinsur, Petit Verdot, Syrah, Cabernet Sauvignon (Valle de Guadalupe, Baja California, Mexico).		\$ 790	<b>Dominio Basconcillos</b> , Finca de Altura, Tempranillo (Ribera del Duero, Spain).		\$ 1,090
<b>Gran Ricardo</b> , Monte Xanic, Cabernet Sauvignon, Merlot, Petit Verdot (Valle de Guadalupe, Baja California, Mexico).		\$ 2,900	<b>Mario, Vega Clara</b> , Cabernet Sauvignon, Tempranillo (Ribera del Duero, Spain).		\$ 1,140
<b>Naufraço</b> , Shiraz (Valle de Parras, Coahuila, Mexico).	\$ 180	\$ 840	<b>Valserrano Reserva</b> , Tempranillo, Graciano (Rioja, Spain).		\$ 1,090
<b>Camino Corazón</b> , Malbec (Altos de Parras, Coahuila, Mexico).		\$ 780	<b>Monte Real Reserva</b> , Tempranillo (Rioja, Spain).	\$ 180	\$ 798
<b>Scielo Mx</b> , Rivero González, Syrah, Merlot, Cabernet Sauvignon (Valle de Parras, Coahuila, Mexico).		\$ 720	<b>Tío Uco, Álvar de Dios</b> , Tinta de Toro, Garnacha (Toro, Spain).		\$ 995
			<b>Finca Ferrer</b> , Malbec, (Mendoza, Argentina).	\$ 210	\$ 970


**WHITE WINE**

	Glass 150ml	Bottle		Bottle
<b>Henri Lurton</b> , Sauvignon Blanc (Valle de Guadalupe, Baja California, Mexico).		\$ 790	<b>Camino de Navaherreros</b> , Bodega Bernabeleva, Albillo, Macabeo (Vinos de Madrid, Spain).	\$ 795
<b>Bico da Ran</b> , Eulogio Pomares, Albariño (Rías Baixas, Spain).	\$ 195	\$ 795	<b>Sohler</b> , Riesling, (Alsace, France).	\$ 765
<b>Nanclares</b> , Javier Sanz, Verdejo (Rueda, Spain).	\$ 145	\$ 657		





## PINK WINE

Bottle

Bottle

**Marqués de Cáceres**, Tempranillo,  
(Rioja, Spain).

\$ 495

**Monte Xanic Rosé**, Grenache (Valle de  
Guadalupe, Baja California, Mexico).

\$ 790



## SPARKLING WINE

Bottle

Bottle

**Raza**, Pet Nat Rosado, Quinta da Raza,  
Padeiro, Vinhão (Minho, Portugal).

\$ 790

**Moet Chandon**, Imperial Brut, Pinot Noir,  
Meunier, Chardonnay (Champagne, France).

\$ 2,430

**René Barbier Cava**, Brut Reserva, Macabeo  
(Penedés, Spain).

\$ 710

**Veuve Clicquot**, Rosé Brut, Pinot Noir,  
Meunier, Chardonnay (Champagne, France).

\$ 3,640

**Vallformosa**, Cava Brut, Classic, Xarel-Lo,  
Macabeo (Penedés, Spain).

\$ 660







## DESSERTS



# MENU

- Coconut cheesecake with chocolate cookie**, chocolate cream and pink pepper with berry 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 gel and passion fruit ice cream. \$ 105
- Fig mille-feuille**, cashew nuts, vanilla diplomat cream, balsamic reduction, and caramel ice cream. \$ 145
- Blueberry tart**, with mascarpone ice cream.\* \$ 170
- Basque cheesecake** with toasted pecan ice cream.\* \$ 115
- Pistachio tiramisu**, mascarpone cheese, homemade soles and toasted praline. \$ 95
- Lemon sorbet** with green apple 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*

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

