

 RED WINE



MENU

	Glass	Bottle		Glass	Bottle
Alba, Cava Maciel , Cabernet Sauvignon (Valle de Guadalupe, Baja California, Mexico)		\$ 990	Naufrago , Shiraz (Valle de Parras, Coahuila, Mexico)	\$ 180	\$ 890
Pies de Tierra, Vinisterra , Tempranillo, Syrah (Valles de Ensenada, Baja California, Mexico)		\$ 1,145	Camino Corazón , Malbec (Altos de Parras, Coahuila, Mexico)		\$ 780
Mundano Reserva , Merlot (Valle de Guadalupe, Baja California, Mexico).		\$ 1,350	Scielo Mx, Rivero González, Syrah , Merlot, Cabernet Sauvignon (Valle de Parras, Coahuila, Mexico)		\$ 720
Relato, Trinerгия, Cabernet Franc , Cabernet Sauvignon (Valle de la Gruya, Baja California, Mexico)		\$ 1,180	Don Leo , Cabernet Sauvignon, Shiraz (Valle de Parras, Coahuila, Mexico)		\$ 995
Reflejo, Vinsur, Petit Verdot, Syrah , Cabernet Sauvignon (Valle de Guadalupe, Baja California, México)		\$ 690	Valdubón Crianza, Tinta del País , Tempranillo (Ribera del Duero, Spain)		\$ 930
Gran Ricardo, Monte Xanic , Cabernet Sauvignon, Merlot, Petit Verdot (Valle de Guadalupe, Baja California, Mexico)		\$ 2,900	Trus Crianza, Palacios Vinos de Finca , Tempranillo (Ribera del Duero, Spain)		\$ 1,320
			Tío Uco, Álvar de Dios , Tinta de Toro, Garnacha (Toro, Spain)		\$ 995
			Finca Ferrer , Malbec (Mendoza, Argentina)	\$ 210	\$ 970

 WHITE WINE

	Glass	Bottle
Henri Lurton , Sauvignon Blanc (Valle de Guadalupe, Baja California, Mexico)		\$ 790
Bico da Ran, Eulogio Pomares , Albariño (Rías Baixas, Spain)	\$ 195	\$ 795
Nanclares, Javier Sanz , Verdejo (Rueda, Spain)	\$ 145	\$ 655

 ROSÉ WINE

	Glass	Bottle
Marques de Cáceres , Tempranillo, (Rioja, Spain)		\$ 495
Monte Xanic Rosé , Grenache (Valle de Guadalupe, Baja California, Mexico)		\$ 790



 SPARKLING WINE

	Glass	Bottle		Glass	Bottle
Raza, Pet Nat Rosado, Quinta da Raza , Padeiro, Vinhão (Minho, Portugal)		\$ 790	Veuve Clicquot, Rosé Brut , Pinot Noir, Meunier, Chardonnay (Champagne, France)		\$ 3,640
Moet Chandon, Imperial Brut , Pinot Noir, Meunier, Chardonnay (Champagne, France)		\$ 2,430			

WINES





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 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.

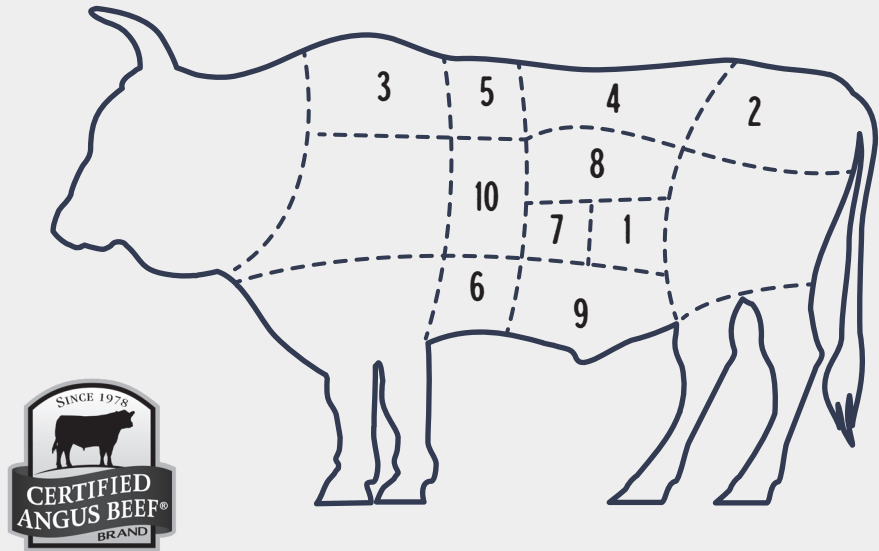
\$ 135
- Roasted beet salad, radicchio, basil, candied pumpkin seeds, fennel, grapefruit, ash-covered goat cheese, fresh pear, and hibiscus vinaigrette.

\$ 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

\$ 535
- 400 g

2. Coulotte

\$ 475
- 510 g

3. Cowboy Steak

\$ 830
- 450 g

4. Steak

\$ 725
- 1100 g

5. Tomahawk Steak

\$ 1.750
- 400 g

6. Short Rib

\$ 485
- 450 g

7. New York Strip Steak

\$ 620
- 995 g

8. Porterhouse Steak

\$ 1.650
- 350 g

9. Arrachera

\$ 410
- 350 g

10. Rib Eye Steak

\$ 660



- 250 g

Tuna

\$ 280
- Grilled bell pepper emulsion
- 390 g

Grilled Shrimp or a la talla

\$ 340
- 250 g

Salmon

\$ 290
- 350 g

Octopus

\$ 459

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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 SPECIALS



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



 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	750 ml bottle	Acqua Panna natural water (Italy)	\$ 98
750 ml bottle	San Pellegrino sparkling mineral water (Italy)	\$ 110	330 ml bottle	Topo Chico sparkling mineral water (Mexico)	\$ 45
330 ml bottle	Casa del Agua natural water (Mexico)	\$ 49	355 ml can	Soft drink	\$ 47
			470 ml glass	Lemonade	\$ 68
			470 ml glass	Orangeade	\$ 68

 BEERS

325 ml	XX Lager	\$ 55	355 ml	Bohemia Clara	\$ 67	250 ml	Heineken	\$ 72
325 ml	Ámbar	\$ 55	355 ml	Bohemia Cristal	\$ 67		de barril	
			355 ml	Bohemia Oscura	\$ 67	250 ml	Heineken 0.0	\$ 50
			355 ml	Heineken	\$ 69	355 ml	Amstel Ultra	\$ 65





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 Prosseco (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), Campari (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	\$ 115	\$ 785
750 ml Cinzano Rosso	\$ 115	\$ 785
750 ml Campari	\$ 145	\$ 1,195
750 ml Tío Pepe	\$ 135	\$ 1,135
1000 ml Vermounth Carpano Rosso	\$ 155	\$ 1,580
750 ml Lillet	\$ 145	\$ 1,250
700 ml Cynar	\$ 145	\$ 1,110
750 ml Dubonnet	\$ 130	\$ 970
750 ml Sake Junmai Nami	\$ 185	\$ 1,725

VODKA

	Glass 45 ml	Bottle
750 ml Absolut Azul	\$ 145	\$ 765
750 ml Smirnoff	\$ 130	\$ 595
700 ml Grey Goose	\$ 245	\$ 1,850
750 ml Stolichnaya	\$ 155	\$ 860
750 ml Ciroc	\$ 245	\$ 1,970
700 ml Belvedere	\$ 265	\$ 1,990
750 ml Ketel One	\$ 175	\$ 1,140

DIGESTIVE LIQUORS

	Glass 45 ml	Bottle
750 ml Fernet Branca	\$ 175	\$ 1,585
700 ml Averna Amaro	\$ 160	\$ 1,255
750 ml Rum Chata	\$ 165	\$ 1,435
750 ml Siete Rayas Yolixpa	\$ 175	\$ 1,585
700 ml Chartreuse Verde	\$ 335	\$ 2,835
700 ml Chartreuse Amarillo	\$ 315	\$ 2,615
750 ml Drambuie	\$ 210	\$ 2,125
500 ml Galliano	\$ 190	\$ 1,230
750 ml St-Germain	\$ 210	\$ 1,995
750 ml Chambord Liqueur Royale de France	\$ 170	\$ 1,505
700 ml Bailey's	\$ 140	\$ 950
700 ml Grand Marnier	\$ 230	\$ 1,990
700 ml Frangelico	\$ 165	\$ 1,265
700 ml Licor 43	\$ 160	\$ 1,230
700 ml Amaretto Disaronno	\$ 170	\$ 1,355
750 ml Strega	\$ 205	\$ 1,945
700 ml Cointreau	\$ 215	\$ 1,790
750 ml Midori	\$ 150	\$ 1,290
700 ml Sambuca Vaccari Blanco	\$ 135	\$ 965
700 ml Sambuca Vaccari Negro	\$ 145	\$ 1,025
1000 ml Anis Dulce	\$ 110	\$ 890
1000 ml Anis Seco	\$ 110	\$ 890
1000 ml Anis Campechano	\$ 110	\$ 890
750 ml Nixta	\$ 145	\$ 1,225

COGNAC

	Glass 45 ml	Bottle		Glass 45 ml	Bottle
700 ml Martell V.S.O.P.	\$ 250	\$ 2,750	700 ml Hennessy V.S.O.P	\$ 290	\$ 3,455
700 ml Remy Martin V.S.O.P.	\$ 285	\$ 3,370	700 ml Hennessy X.O.	\$ 965	\$ 11,010

RON

	Glass 45 ml	Bottle		Glass 45 ml	Bottle
750 ml Zacapa 23	\$ 285	\$ 2,850	750 ml Bacardi 8 Años	\$ 210	\$ 1,660
750 ml Zacapa X.O.	\$ 670	\$ 6,610	750 ml Bacardi Gran Reserva <i>Edición Limitada</i>	\$ 515	\$ 6,010
750 ml Matusalem Gran Reserva 23 años	\$ 310	\$ 2,845	750 ml Flor de Caña Centenario 12 Años	\$ 225	\$ 1,730
700 ml Havana Club 7 Años	\$ 180	\$ 990	700 ml Cihuatán 8 años Índigo Añejo	\$ 205	\$ 1,420
700 ml Havana Club Selección	\$ 340	\$ 2,800	700 ml Mount Gay Black Barrel Barbados	\$ 290	\$ 2,370
750 ml Bacardi Blanco	\$ 140	\$ 600	750 ml Botran Añejo 12 Años	\$ 195	\$ 1,280

MEZCAL

	Glass 45 ml	Bottle		Glass 45 ml	Bottle
750 ml 400 Conejos, 100% Espadín Joven	\$ 115	\$ 1,305	750 ml Montelobos Tobala, Puebla	\$ 335	\$ 3,280
750 ml Montelobos Joven Puebla	\$ 150	\$ 1,775	750 ml Santo Guasano Espadín Joven	\$ 150	\$ 1,860
750 ml Montelobos Ensamble Joven, Puebla	\$ 215	\$ 2,110	750 ml Mezcal Unión Joven	\$ 125	\$ 1,495
750 ml Montelobos Pechuga, Oaxaca	\$ 435	\$ 4,510	750 ml Señorío Joven, 100% Espadín, Oaxaca	\$ 145	\$ 1,735
			750 ml Señorío Reposado, Oaxaca	\$ 180	\$ 1,970



**** 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	\$ 2,385
700 ml	Magno	\$ 170	\$ 790	700 ml	Jaime I	\$ 695	\$ 6,380
700 ml	Torres 10	\$ 180	\$ 910	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	700 ml	Dalmore 12 años	\$ 390	\$ 3,550
750 ml	Chivas Regal 12 años	\$ 185	\$ 1,815	700 ml	Dalmore 15 años	\$ 800	\$ 7,640
750 ml	Chivas Regal 18 años	\$ 405	\$ 4,905	700 ml	Cigar Malt Dalmore	\$ 1,065	\$ 10,310
700 ml	Jack Daniel's	\$ 160	\$ 1,295	750 ml	Hibiky Harmony	\$ 405	\$ 3,785
700 ml	Johnnie Walker Red Label	\$ 125	\$ 905	750 ml	Glenfiddich 12 años	\$ 245	\$ 2,105
750 ml	Johnnie Walker Black Label	\$ 240	\$ 2,350	750 ml	Glenfiddich 15 años Our Solera Fifteen	\$ 320	\$ 3,580
750 ml	Johnnie Walker Golden Label	\$ 350	\$ 3,550	750 ml	Glenlivet Founder's Reserve	\$ 215	\$ 2,350
750 ml	Johnnie Walker Double Black	\$ 305	\$ 3,185	750 ml	Glenlivet 15 años French Oak Reserve	\$ 475	\$ 5,190
750 ml	Johnnie Walker Blue Label	\$ 1,185	\$ 12,820	700 ml	Macallan 12 años	\$ 380	\$ 3,615
750 ml	Buchannan's 12 años	\$ 205	\$ 1,715	700 ml	Macallan 15 años Double Cask	\$ 660	\$ 7,720
750 ml	Buchannan's 18 años	\$ 465	\$ 4,590	750 ml	Nobushi	\$ 295	\$ 2,545
750 ml	Bulleit Bourbon	\$ 170	\$ 1,585	700 ml	Mortlach 12 años	\$ 320	\$ 3,145
750 ml	Old Parr 12 años	\$ 195	\$ 1,935	700 ml	Port Charlotte	\$ 395	\$ 3,995
750 ml	Dewar's 12 años	\$ 210	\$ 2,125	700 ml	The Classic Laddie	\$ 325	\$ 3,230

TEQUILA

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
750 ml	Tres Generaciones Reposado	\$ 140	\$ 1,635	700 ml	Don Julio 70	\$ 255	\$ 2,535
700 ml	1800 Reposado	\$ 150	\$ 1,510	700 ml	Don Julio Añejo	\$ 250	\$ 2,475
700 ml	1800 Añejo	\$ 190	\$ 1,780	750 ml	Don Julio 1942	\$ 590	\$ 6,730
700 ml	1800 Cristalino	\$ 205	\$ 1,980	750 ml	Maestro Dobel Diamante	\$ 170	\$ 1,850
700 ml	Herradura Reposado	\$ 165	\$ 1,710	750 ml	Casa Dragones Blanco	\$ 320	\$ 3,270
750 ml	Herradura Ultra	\$ 200	\$ 2,025	750 ml	Casa Dragones Joven	\$ 890	\$ 9,335
695 ml	José Cuervo Tradicional Reposado	\$ 100	\$ 930	750 ml	Casa Dragones Añejo	\$ 595	\$ 6,390
750 ml	José Cuervo Reserva de la Familia Reposado	\$ 225	\$ 2,760	750 ml	Casa Dragones Reposado Minzunara	\$ 565	\$ 6,385
750 ml	José Cuervo Reserva de la Familia Extra Añejo	\$ 520	\$ 5,630	750 ml	Loco Blanco	\$ 485	\$ 4,735
750 ml	José Cuervo Reserva de la Familia Platino	\$ 200	\$ 2,150	750 ml	Loco Ambar	\$ 740	\$ 7,380
750 ml	7 Leguas Blanco	\$ 145	\$ 1,330	750 ml	Loco Puro Corazón	\$ 1,030	\$ 11,730
700 ml	Don Julio Reposado	\$ 190	\$ 1,790	750 ml	Cascahuin Blanco	\$ 115	\$ 1,030
700 ml	Don Julio Blanco	\$ 185	\$ 1,510	750 ml	Arette Suave Blanco	\$ 155	\$ 1,685
				750 ml	Ocho Blanco	\$ 145	\$ 1,600
				750 ml	El Tesoro Blanco	\$ 460	\$ 5,360
				750 ml	Defrente	\$ 175	\$ 1,840



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DRINKS





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
Seasonal sorbet	\$ 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

\$ 60

Mix of green tea and ginger, with fruity aromas and lemon and passion fruit acids.

Nuit a Versailles

\$ 60

Sencha green tea from China, with bergamot, kiwi, yellow peach, orange blossom, violet flower.

Camomile

\$ 60

Chamomile tisane cultivated in Eastern Europe, bright yellow color with a sweet flavor and hints of pineapple.

Pasion de Fleurs

\$ 60

White tea with perfumes of roses, apricot and passion.



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

