

STARTERS

SALMON CARPACCIO

(150 g) Green apple, pistachios, capers and pickles.

\$315

SEA BASS CEVICHE

(250 g) Coconut, almonds, habanero and jicama.

\$175

CHARRED TUNA TOSTADAS

(250 g) Baby potatoes, pecorino and chiltepin mayo (2 pcs).

\$175

PAN SEARED CLAMS

(250 g) white wine, parsley and ayocote beans with chorizo.

\$295

SMOKED TUNA TOSTADAS

(180 g) Chipotle mayo, avocado and salmon roe (2 pcs).

\$175

A LA TALLA SHRIMP TOSTADAS

(250 g) Avocado, cucumber and peanuts (2 pcs).

\$240

ADOBO OCTOPUS TOSTADAS

(160 g) Black garlic mayo and apple pico de gallo (2 pcs).

\$295

SUCKLING PIG TOSTADAS

(160 g) Beans with chorizo and quintonil greens (2 pcs).

\$240

SPINACH EMPANADA

Cheese and pine nuts (1 pc).

\$95

CORN EMPANADA

Cheese and güero chile (1 pc).

\$85

BEEF EMPANADA

(50 g) Cheese, peppers and olives (1 pc).

\$115

BRISKET SUADERO TLACOYOS

(200 g) Morita chile salsa (2 pcs).

\$295

PORK SHANK MINI SOPES

(150 g) Green salsa and red onion (3 pcs).

\$190

GRILLED CHISTORRA

(250 g) Tomato, peppers and peperoncino.

\$175

MELTED PROVOLONE

(150 g) Garlic mushrooms.

\$175

GRILLED CHEESE

(1 pc) Morita tomato chile sauce.

\$125

GRILLED ARGENTINIAN CHORIZO

(250 g) Charred onion (2 pcs).

\$155

GRILLED BONE MARROW

Chimichurri and guacamole (4 pcs).

\$295

GRILLED SWEETBREADS

(380 g) Lemon and chimichurri.

\$295

BEEF TRIPE

(180 g) Guacamole.

\$225

SOUPS

GREEN NOODLE SOUP

Potatoes with chorizo and avocado (150 g).

\$95

TOMATO SOUP

Bacon and puff pastry (150 ml).

\$95

MOM'S SOUP

Swiss chard and potato (350 ml).

\$85

VEGETABLE SOUP

Carrot, potato, corn and peas (350 ml).

\$85

BEEF BROTH

Plain (350 ml) / Shrimp (3 pcs)

\$130
\$225

AYOCOTE BEAN CREAM SOUP

(220 ml) Quintonil greens and pork ear (150 g).

\$95

LEEK CREAM SOUP

Bacon (50 g), almonds and sourdough bread (220 ml).

\$135

PROVOLONE CHEESE CREAM SOUP

Spinach, pistachios and sourdough bread (220 ml).

\$175

SALADS CRUNCHY Romaine lettuce, bacon, pickles and Parmesan. PUEBLERINA Tomato, requesón, almonds and basil. POPEYE Baby spinach, raspberries, feta cheese and figs. ROASTED BEET Burrata dressing and hazelnuts.		EVERYTHING MADE IN-HOUSE.		
SPECIALTIES SMOKED BACON (250 g) Pineapple, radicchio and guajillo chile mayo. OVEN ROASTED SHORT RIB (700 to 900 g) Broccoli, gremolata and salsa macha. GRILLED SEA BASS (250 g) Carrot puree, confit cherry tomatoes and arugula. GRILLED BLACK SNOOK (Approx. 1000 g) Ayocote bean salad and cilantro mayo. LIME CRUSTED SALMON (250 g) Carrot tarte tatin and lime hollandaise. SALMON WELLINGTON (250 g) Roasted greens and spinach hollandaise.		PISTACHIO CRUSTED SALMON (250 g) Tomato, peach, avocado and chipotle hollandaise.	\$425	
		BRAISED PICANHA (400 g) Lentils, asparagus and gremolata.	\$725	
		PAN SEARED NEW YORK STRIP (450 g) Baby potatoes, scallions and chiltepin.	\$770	
		OVEN ROASTED PORK SHANK (750 g) Baby potatoes and adobo.	\$430	
		BURGER (160 g) Homemade bun, Dijon mustard, cheese and balsamic onions.	\$275	
		ROAST SUCKLING PIG (Approx. 400 g) Friday, Saturday and Sunday.	\$740	
PASTA PICANHA RAVIOLI Poblano chile, corn and Parmesan cheese. CREAMY RIGATONI Black truffle and bacon. FETTUCCINE WITH SHRIMP Clams, salsa macha and provolone cheese.		FARFALLE WITH PESTO Arugula, grapes, spinach and pistachios.	\$195	
		SEAFOOD RISOTTO Shrimp (120 g), octopus (65 g), clams (125 g) and manzano chile.	\$285	
		SPINACH LASAGNA Bacon, corn and provolone cheese (220 g).	\$135	
		BOLOGNESE CANNELLONI Cheese and basil (400 g).	\$195	

GRILL

TUNA 250 G

\$295

SHRIMP WITH CHIMICHURRI
OR A LA TALLA 350 G

\$375

SALMON 250 G

\$325

OCTOPUS 350 G

\$490

SIDE DISH

GRILLED VEGETABLES

Zucchini, carrot, bell pepper,
cremini mushrooms and broccoli.

PIZZAS

30 CM DIAMETER

LA GENOVESA

Pesto, mortadella (80 g),
zucchini, pistachios and burrata.

\$370

LA GÜERA DE RANCHO

Mozzarella, blue cheese, pear
and arugula.

\$270

ALMOST HAWAIIAN

Pineapple, bacon (140 g) and sage.

\$270

THE BOSS OF BOSSES

Skirt steak (180 g), Tampico
chiles and avocado.

\$370

LA PEPE

Mozzarella cheese and
pepperoni (150 g).

\$270

- 1

ARGENTINIAN FLANK STEAK
400 G

\$535
- 2

COULOTTE 400 G

\$475
- 3

COWBOY STEAK 700 G

\$1,360
- 4

BEEF TENDERLOIN 400 G

\$725
- 5

SHORT RIB 400 G

\$485
- 6

NEW YORK STRIP 450 G

\$640
- 7

PORTERHOUSE 995 G

\$1,650
- 8

SKIRT STEAK 350 G

\$430
- 9

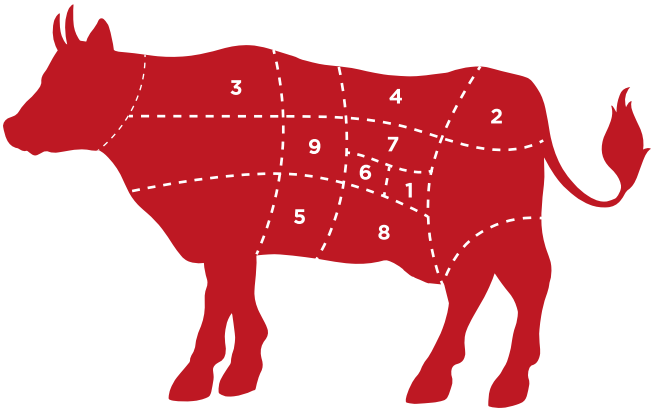
RIB EYE 350 G

\$670

SIDE DISH

GRILLED VEGETABLES

Zucchini, carrot, bell pepper,
cremini mushrooms and broccoli.



CONSUMING RAW OR UNDERCOOKED
FOODS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

SIDES

YELLOW CORN

Grasshopper mayo and peperoncino.

\$115

MASHED POTATOES (230 G)

\$115

FRENCH FRIES
(220 G)

\$130

GUACAMOLE (150 G)

\$115

LEÑA & OLIVO

HORNO Y PARRILLA

WATER & SOFT DRINKS

Franca sparkling mineral water 650 ml (Mexico)	\$110
Topo Chico sparkling water 355 ml (Mexico)	\$50
Topo Chico sparkling water 750 ml (Mexico)	\$108
Hethe still water 350 ml (Mexico)	\$49
Hethe still water 750 ml (Mexico)	\$105
Canned soft drink 355 ml	\$52
Lemonade 470 ml	\$70
Orangeade 470 ml	\$70

BEERS

XX Lager 325 ml	\$65
XX Ámbar 325 ml	\$65
Bohemia Clara 355 ml	\$70
Bohemia Cristal 355 ml	\$70
Bohemia Oscura 355 ml	\$70
Heineken 355 ml	\$70
Heineken 0.0 250 ml	\$50
Amstel Ultra 355 ml	\$75
Leña y Olivo Golden Ale	\$120

APERITIFS

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

DIGESTIFS

	ml	GLASS	BOTTLE
Fernet Branca	750	\$175	\$1,585
Averna Amaro	700	\$160	\$1,255
Rum Chata	750	\$135	\$995
Chartreuse Verde	700	\$320	\$2,650
Chartreuse Amarillo	700	\$305	\$2,495
Drambuie	750	\$210	\$2,125
Galliano	500	\$190	\$1,230
St-Germain	750	\$210	\$1,995
Chambord Liqueur Royale de France	750	\$170	\$1,505
Bailey´s	700	\$140	\$980
Grand Marnier	700	\$195	\$1,790
Frangelico	700	\$165	\$1,265
Licor 43	700	\$160	\$1,130
Amaretto Disaronno	700	\$170	\$1,355
Strega	750	\$205	\$1,945
Cointreau	700	\$185	\$1,490
Midori	750	\$150	\$1,290
Sambuca Vaccari Blanco	700	\$135	\$965
Sambuca Vaccari Negro	700	\$145	\$995
Anís Dulce	1000	\$110	\$890
Anís Seco	1000	\$110	\$890
Anís Campechano	1000	\$110	\$890
Nixta	750	\$145	\$1,185

RON

	ml	GLASS	BOTTLE
Zacapa 23	750	\$285	\$2,650
Zacapa X.O.	750	\$670	\$6,810
Matusalem Gran Reserva 23 Años	750	\$310	\$2,845
Havana Club 7 Años	700	\$180	\$990
Havana Club Selección	700	\$340	\$2,800
Bacardi Blanco	750	\$140	\$600
Bacardi 8 Años	750	\$210	\$1,660
Bacardi Gran Reserva Edición Limitada	750	\$515	\$6,010
Flor de Caña Centenario 12 Años	750	\$225	\$1,730
Mount Gay Black Barrel Barbados	700	\$290	\$2,370
Botran Añejo 12 Años	750	\$195	\$1,280

COGNAC

	ml	GLASS	BOTTLE
Martell V.S.O.P.	700	\$250	\$2,750
Remy Martin V.S.O.P.	700	\$285	\$2,995
Hennessy V.S.O.P.	700	\$295	\$3,735
Hennessy X.O.	700	\$995	\$11,100

BRANDY

	ml	GLASS 45ml	BOTTLE
Terry Centenario	700	\$175	\$870
Magno	700	\$170	\$790
Torres 10	700	\$180	\$910
Torres 15	700	\$235	\$1,560
Torres 20	700	\$350	\$2,430
Jaime I	700	\$695	\$6,380
Carlos I Gran Reserva	700	\$295	\$1,995
Fundador Supremo 12 años	700	\$465	\$4,260

**One mixer included with each glass, guest choice

Ciel mini mineral water 235 ml
Coca Cola mini 235 ml
Schweppes tonic water 296 ml
Schweppes ginger ale 355 ml
Fruit juice 200 ml

**Bottle prices do not include mixers

LEÑA & OLIVO

HORNO Y PARRILLA

TEQUILA				WHISKY			
	ml	GLASS	BOTTLE		ml	GLASS	BOTTLE
		45ml					
Tres Generaciones Reposado	750	\$140	\$1,635	Small Batch 1792	750	\$185	\$1,860
1800 Reposado	700	\$150	\$1,510	Buffalo Trace	750	\$155	\$1,410
1800 Añejo	700	\$190	\$1,780	Abasolo	750	\$165	\$1,560
1800 Cristalino	700	\$205	\$1,980	Chivas Regal 12 años	750	\$185	\$1,815
Herradura Reposado	700	\$165	\$1,710	Chivas Regal 18 años	750	\$385	\$4,695
Herradura Ultra	700	\$165	\$1,710	Jack Daniel´s	700	\$150	\$1,150
José Cuervo Tradicional Reposado	695	\$100	\$930	Johnnie Walker Red Label	700	\$125	\$905
José Cuervo Reserva de la Familia Reposado	750	\$225	\$2,760	Johnnie Walker Black Label	750	\$220	\$2,150
José Cuervo Reserva de la Familia Extra Añejo	750	\$520	\$5,630	Johnnie Walker Golden Label	750	\$350	\$3,550
José Cuervo Reserva de la Familia Platino	750	\$200	\$2,150	Johnnie Walker Double Black	750	\$305	\$3,185
Siete Leguas Blanco	750	\$145	\$1,330	Johnnie Walker Blue Label	750	\$1,185	\$12,950
Don Julio Reposado	700	\$190	\$1,790	Buchanan´s 12 años	750	\$205	\$1,715
Don Julio Blanco	700	\$125	\$1,310	Buchanan´s 18 años	750	\$455	\$4,590
Don Julio 70	700	\$255	\$2,535	Bulleit Bourbon	750	\$170	\$1,585
Don Julio Añejo	700	\$250	\$2,475	Old Parr 12 años	750	\$195	\$1,935
Don Julio 1942	750	\$590	\$6,730	Dewar´s 12 años	750	\$210	\$2,125
Maestro Dobel Diamante	750	\$170	\$1,850	Dalmore 12 años	700	\$390	\$3,550
Casa Dragones Blanco	750	\$320	\$3,270	Dalmore 15 años	700	\$800	\$7,640
Casa Dragones Joven	750	\$890	\$9,335	Cigar Malt Dalmore	700	\$1,065	\$10,310
Casa Dragones Añejo	750	\$565	\$6,390	Hibiki Harmony	750	\$405	\$3,785
Casa Dragones Reposado Mizunara	750	\$565	\$6,385	Glenfiddich 12 años	750	\$245	\$2,105
Loco Blanco	750	\$485	\$4,735	Glenfiddich 15 años Our Solera Fifteen	750	\$320	\$3,580
Loco Ambar	750	\$740	\$7,380	Glenlivet Founder´s Reserve	750	\$215	\$2,350
Loco Puro Corazón	750	\$1,030	\$11,730	Glenlivet 15 años French Oak Reserve	750	\$475	\$5,190
Cascahuin Blanco	750	\$115	\$1,030	Macallan 12 años	700	\$380	\$3,615
Arette Suave Blanco	750	\$155	\$1,685	Macallan 15 años Double Cask	700	\$660	\$7,720
Ocho Blanco	750	\$155	\$1,685	Nobushi	750	\$295	\$2,545
El Tesoro Blanco	750	\$460	\$3,950	Mortlach 12 años	700	\$320	\$3,145
Defrente	750	\$175	\$1,840	Port Charlotte	700	\$395	\$3,995
				The Classic Laddie	700	\$325	\$3,230

MEZCAL				VODKA			
	ml	GLASS	BOTTLE		ml	GLASS	BOTTLE
400 Conejos, 100% Espadín Joven	750	\$115	\$1,305	Absolut Azul	750	\$145	\$765
Montelobos Joven, Puebla Espadín	750	\$135	\$1,650	Smirnoff	750	\$130	\$595
Montelobos Ensemble Joven, Puebla	750	\$195	\$2,110	Grey Goose	700	\$245	\$1,850
Montelobos Pechuga, Oaxaca	750	\$395	\$4,510	Stolichnaya	750	\$155	\$860
Montelobos Tobalá, Puebla	750	\$295	\$3,280	Ciroc	750	\$195	\$1,970
Señorio Joven, 100% Espadín, Oaxaca	750	\$145	\$1,735	Belvedere	700	\$245	\$1,990
Señorio Reposado, Oaxaca	750	\$180	\$1,970	Ketel One	750	\$165	\$1,140
La Atlixquense Candelillo	700	\$280	\$2,905				
La Atlixquense Criollo	700	\$215	\$2,345				
La Atlixquense Pichomel	700	\$235	\$2,535				
La Atlixquense Jamaica	700	\$135	\$1,365				
Bura Sotol Blanco	750	\$170	\$1,740				

**One mixer included with each glass, guest choice

Ciel mini mineral water 235 ml
Coca Cola mini 235 ml
Schweppes tonic water 296 ml
Schweppes ginger ale 355 ml
Fruit juice 200 ml

**Bottle prices do not include mixers

NON-ALCOHOLIC COCKTAILS

Caperucito

Red berries, lime juice and lemon tea syrup. **\$85**

Agüita Amarilla

Passion fruit, raspberry and vanilla syrup. **\$85**

Piñada

Pineapple pulp, coconut cream, dried pineapple and toasted coconut. **\$85**

Calma broncas

Guava, cranberry, lime and lavender syrup. **\$85**

Gato por liebre

Pineapple, peach, lime, thyme syrup and cardamom. **\$85**

Clamato Natural

Prepared Clamato. **\$65**

ALCOHOLIC COCKTAILS LEÑA Y OLIVO

El Nicaragüense

Flor de Caña 12 ron (45 ml), vanilla, lemon and pineapple. **\$235**

El Atlixquense

La Atlixquense Jamaica mezcal (45 ml), guava, rosemary and lime. **\$155**

Charro Tinto

Don Julio Blanco tequila (45 ml), cinnamon, lime and Mexican red wine (45 ml). **\$195**

Carmesí No. 12

Buffalo Trace whiskey (45 ml), Carpano vermouth (30 ml) and orange. **\$195**

Clamato Mezcalero

Señorio Joven mezcal (45 ml), olives and prepared Clamato. **\$175**

CLASSIC COCKTAILS

Negroni

Rosso vermouth (30 ml), Campari (30 ml) and Boodles gin (30 ml). **\$210**

Negroni Sbagliato

Rosso vermouth (30 ml), Campari (30 ml) and Prosecco (60 ml). **\$155**

Piedra

Jose Cuervo Tradicional tequila (30 ml), Fernet (30 ml), sweet anise (30 ml) and sparkling water. **\$155**

Margarita

Flavors Strawberry, Lime, Passion Fruit and Tamarind.

Don Julio Blanco tequila (45 ml), Cointreau (30 ml), fruit puree and lime juice. **\$195**

Hugo Spritz

St. Germain (45 ml), Prosecco (115 ml), sparkling water, lemon and mint. **\$275**

Mezcalinas

Flavors Strawberry, Lime, Passion Fruit and Tamarind.

Senorio Joven mezcal (45 ml), fruit puree and lime juice. **\$155**

Classic Martini

Boodles gin (60 ml), Cinzano Bianco (15 ml) and olives. **\$170**

Clericot

Fresh fruit, simple syrup, Mexican red wine (150 ml) and dried orange.

GLASS **\$155** BOTTLE **\$655**

Aperol Spritz

Aperol (45 ml), Prosecco (115 ml), sparkling water and orange. **\$210**

Carajillo

Licor 43 (45 ml) and Lavazza espresso. **\$135**

Cuban Mojito

Havana Club 7 Años ron (45 ml), lime, brown sugar, sparkling water and mint. **\$175**

Sangria

Absolut vodka (30 ml), Mexican red wine (60 ml), sparkling water, simple syrup and lime juice. **\$155**

Piña Colada

Havana Club 7 Años ron (45 ml), coconut cream and pineapple puree. **\$155**

GIN & TONIC

La Sevillana

Tanqueray Sevilla gin (45 ml), passion fruit, orange, mint and tonic water. **\$180**

El Andaluz

Puerto de Indias Strawberry gin (45 ml), strawberries, basil, pink peppercorn and tonic water. **\$170**

Salmoncito

Boodles gin (45 ml), grapefruit, lime, simple syrup and Angostura bitters. **\$160**



DESSERTS

ROMPOPE CHEESECAKE Guava paste and peach sorbet.	\$145
LEMON & PINK PEPPERCORN DOUGHNUT Passion fruit ice cream	\$85
FLAMBEED CREPES Grand Marnier, strawberries, sage and mascarpone ice cream.	\$195
GRILLED BANANA Quesillo cream and pecans.	\$140
DULCE DE LECHE FLAN Banana ice cream and hazelnuts.	\$115
CHOCOLATE LAVA CAKE Apricot, chocolate ice cream and cacao nibs.	\$125
BANOFFEE Banana, dulce de leche, cashews and hazelnut ice cream.	\$110
MASCARPONE PAVLOVA Passion fruit, raspberry and coconut ice cream.	\$115
FIG MILLE FEUILLE Vanilla cream, cashews and caramel ice cream.	\$145
CHEESECAKE Nut ice cream.	\$115
PEAR TARTE TATIN Saint Germain rompope and vanilla ice cream.	\$115
SEMIFREDDO Chocolate and orange.	\$125

HOT BEVERAGES

AMERICANO	\$45
ESPRESSO	\$45
DOUBLE ESPRESSO	\$85
CAPPUCCINO	\$65
OAXACAN HOT CHOCOLATE WITH MILK	\$50

SORBETS

PEACH SORBET	\$65
LIME SORBET	\$65
SEASONAL SORBET	\$65

ESTIMATED PREPARATION TIME
15 TO 18 MINUTES



INFUSIONS & TEAS

MISS DAMMANN

Green tea and ginger blend, with fruity and tangy notes of lemon and passion fruit.

NUIT A VERSAILLES

Chinese sencha green tea with bergamot, kiwi, yellow peach, orange blossom and violet.

CAMOMILLE

Chamomile herbal tea grown in Eastern Europe, bright yellow with a sweet flavor and pineapple notes.

MENTHE

Mint herbal tea with a powerful menthol aroma.

CITRONNELLE / LEMONGRASS

Lemongrass infusion with lime notes.

4 FRUITS ROUGES

Black tea with cherry, strawberry, raspberry and red currant, garnished with fruit pieces.

THÉ DES MILLE COLLINES

Black tea with fine spices such as ginger, cinnamon, cardamom, pink peppercorn and cloves.

PASSION DE FLEURS

Delicate tea scented with rose, apricot and passion fruit.

\$69

\$69

\$69

\$69

\$69

\$69

\$69

\$69

GELATO

PASSION FRUIT

\$65

MASCARPONE CHEESE

\$65

CHOCOLATE WITH CACAO NIBS

\$65

COCONUT

\$65

CARAMEL

\$65

VANILLA

\$65

WALNUT

\$65

BANANA

\$65

HAZELNUT

\$65



RED WINE

	GLASS	BOTTLE
CORONA DEL VALLE Valle de Guadalupe Mexico 🍷 Tempranillo/Nebbiolo	150 ML	\$1,300
DON LEO Valle de Parras, Coahuila Mexico 🍷 Cabernet Sauvignon/Shiraz		\$1,180
JUAN CARRAU RESERVA Las Violetas Uruguay 🍷 Tannat		\$1,050
TOMMASI Valpolicella Italy 🍷 Corvina/Corvinone/Rondinella		\$1,075
HERITAGE DU CONSEILLER Vin de France France 🍷 Pinot Noir		\$805
MARQUÉS DE CÁCERES EXCELLENS CUVÉE ESPECIAL Rioja Spain 🍷 Tempranillo		\$1,075
PESQUERA CRIANZA Ribera del Duero Spain 🍷 Tempranillo		\$1,610
VILLA MONTEFIORI Valle de Guadalupe Mexico 🍷 Nebbiolo		\$1,100
GUIDOVA 30 Valle de Parras, Coahuila Mexico 🍷 Cabernet Sauvignon/Shiraz/ Cabernet Franc/Petit Verdot		\$1,695
CUNE CRIANZA Rioja Spain 🍷 Tempranillo/Garnacha/Mazuelo		\$575
CASA NAUFRAGO ELL POLP Valle de Parras, Coahuila Mexico 🍷 Tempranillo/Cabernet Sauvignon/Malbec		\$795
PEÑAFALCÓN 10 MESES Ribera del Duero Spain 🍷 Tempranillo	\$220	\$955
MONTE XANIC Valle de Guadalupe Mexico 🍷 Merlot	\$230	\$1,365
LES LEGENDES Bordeaux France 🍷 Merlot/Cabernet Sauvignon		\$875
MUSEUM RESERVA Cigales Spain 🍷 Tempranillo		\$1,110

	GLASS	BOTTLE
TRIBOS ENTRELAZO	150 ML	
Valle de Parras, Coahuila Mexico		\$995
 Cabernet Sauvignon/Shiraz		
SALENTEIN RESERVA	\$230	\$980
Valle de Uco Argentina		
 Malbec		
PROTOS 9 MESES		\$890
Ribera del Duero Spain		
 Tempranillo		
MARQUÉS DE VARGAS RESERVA		\$1,890
Rioja Spain		
 Tempranillo/Mazuelo/Garnacha		

ROSE WINE

	GLASS	BOTTLE
MONTE XANIC ROSÉ	150 ML	\$885
Valle de Guadalupe Mexico		
 Grenache		
MARQUÉS DE CÁCERES	\$145	\$610
Rioja Spain		
 Tempranillo/Garnacha		
TRASIEGO ROSATO		\$710
Valle de Guadalupe Mexico		
 Grenache		
ROSATO DI MONTEFIORI		\$855
Valle de Guadalupe Mexico		
 Sangiovese		

SPARKLING WINE

JUVÉ & CAMPS ESSENTIAL		\$1,225
Cava Spain		
 Pinot Noir		
PINELLI		\$865
Prosecco Italy		
 Glera		
ANTICA FRATTA SATÈN BRUT		\$1,755
Franciacorta Italy		
 Chardonnay/Pinot Noir		

WHITE WINE

	GLASS	BOTTLE
20 DE ABRIL	150 ML	\$920
Rueda Spain		
 Sauvignon Blanc		
PROTOS	\$155	\$610
Rueda Spain		
 Verdejo		
PACO Y LOLA		\$995
Rías Baixas Spain		
 Albariño		