

MIXOLOGY

MEZCALITA DE SALVIA

Mezcal based drink with a white sage infusion.

\$180 mn

SANGRE KUMIAI

Jamaica infusion and citrics, frosted with jamaica flower salt.

\$280 mn

LAVENDER SPRITZ

Lavender infusion, vodka, blue curaçao and tonic water.

\$280 mn

SALVIA SOUR

Mezcal macerated in sage, citrics, egg white and sage salt.

\$280 mn

DOÑA FLORENCIA

Pineapple juice, *óleo de piña*, dill, citrics and gin.

\$280 mn

MADRE TIERRA

Drink inspired by the elements and colors that surround this restaurant.

Premium tequila, tamarind infusion with citric hints, frosted with Tierra Mágica (tamarind, worm salt, coffee and blue corn tortilla).

\$350 mn

CARIOCA

Seasonal compot, citrics juice, gin and tonic water.

\$350 mn

BAR
SCHEDULE

MON - SUN
8:30 AM - 9:30 PM





Summer VIBES

FRENCH 75

Gin, citrics and foamy wine.

\$160 mn

MARÍA CARMÍN

Vodka, the house's celery salt, tomato juice, citrics and a hint of Tabasco.

\$180 mn

WAKE UP TONY!

Oleo de piña, pineapple juice, espresso and tonic water

\$120 mn

MEXICAN GOLD

Vodka, seasonal fruit, hint of Tabasco, citrics and the house's tap beer.

\$160 mn



ENTRÉES

CHEESE PLATE

Real del Castillo, seasonal fruit, jam, ate (artisanal jam), olive oil and bread. **\$250 mn**

TUÉTANO

Grilled bone marrow with tataki beef, creamy avocado and pickled onion. **\$260 mn**

AGUACHILE OYSTERS

Aguachile-style "Bahía Falsa" oysters. **\$280 mn**

ASIAN OYSTERS

Nori algae, fish sauce, oyster sauce dashi no moto (chinese soup), grated jalapeño, mirim, lemon zest and the house's ponzu. **\$280 mn**

SHRIMP AND TRIPE CEVICHE

Mixed ceviche (shrimp, octopus and tripe), shrimp broth salsa, Julienne vegetables, cucumber, jícama and onions. Side of blue tostadas with sesame seeds. **\$380 mn**

GRIZZLY CLAW

Fried octopus ceviche, breaded oyster, shrimp, vegetables, axiote and black spices. **\$380 mn**

TRUFFLE FRIES

French fries with parmesan cheese, truffle oil and serrano ham. **\$380 mn**

SMOKED PROVOLONE

Smoked provolone cheese with pesto, grilled tomatoes and fresh basil. **\$250 mn**

MELTED CHEESE

With mushrooms, octopus or carnitas (pork). **\$250 mn**

"TIRADITO DE JUREL"

Raw fish with ponzu salsa, avocado and yuzukosho, curated with mezcal. **\$450 mn**

BLACK TUNA

Tuna tartar, black ponzu sauce, vegetables, wakame and masago. **\$280 mn**

PICANHA TACOS

Picanha pieces, homemade tortillas, mixed with kimchi, vegetables and creamy avocado salsa. **\$280 mn**

**LUNCH
SCHEDULE**

MON - FRI
1:30 PM - 8:30 PM

SATURDAY
2:30 PM - 8:30 PM

SUNDAY
3:30 PM - 8:30 PM

MAIN DISHES

CHEF'S RECOMMENDATION

AGED RIB EYE

USDA Prime quality Aged Rib Eye bathed in
"Jus de Res", vegetables and Aligot*

\$3.50 mn per gram

**Subject to availability*

CREAMY SALMON

Carrot cream, bacon and cotija cheese
with spring onions. With sourdough bread.

\$380 mn



TOMAHAWK STEAK

kg Tomahawk Steak, imported and aged, USDA Quality*. With a side of pork belly guacamole, mac n' cheese, truffle fries, chiles toreados (roasted chilis), grilled vegetables, tortillas, covered in "Jus de Res".

\$5,500 mn

**Subject to availability*

NEW YORK PRIME

New York PRIME Quality with aligot, chochoyotas, pickled squash and covered in "Jus de Res".

\$980 mn

BEEF RIBS

With Aligot.

\$1,200 mn

PORK LOIN CHOPS

Tomahawk pork in red spices, lentil stew and nixtamalized apple.

\$450 mn

SEASONAL FISH

Grilled "Zarandeado Style" fish, creamy Sikil Pak, chimichurri and salad with jalapeños.

\$430 mn

OCTOPUS "AL AJILLO"

Fried octopus in garlic and guajillo pepper sauce,
chambray potatoes y tomaca salsa.

\$460 mn

MARINERA PAELLA NEW

Seasoned with shrimp brine, bomba rice, Pimentón de la Vera, saffron
and Baja's seafood, mussels, clams, octopus and shrimp.

**Serving for two people*

\$750 mn

30 min.

ARTISANAL PIZZA

WOODFIRED



Napolitan style. Individual size.

PEPPERONI PIZZA

Classic pepperoni pizza with mozzarella cheese. \$220 mn

VEGETABLE PIZZA

With mozzarella cheese and organic vegetables from our garden. \$220 mn

OCTOPUS PIZZA

Octopus pizza seasoned with onion. \$350 mn

RIBS PIZZA

With onions, peppers and salsa macha. \$350 mn

SHRIMP PIZZA

With onions, peppers and salsa macha. \$350 mn

ARRACHERA PIZZA

With blue cheese and arugula. \$350 mn

DELI MEATS PIZZA

With spanish chorizo, salami and pepperoni. \$350 mn

GOURMET CHEESES PIZZA

With brie, mozzarella and blue cheese. \$350 mn

SALADS

ORGANIC SALAD

Lemon and honey vinaigrette, romaine lettuce and Julianne vegetables with beetroot vinaigrette.

\$160 mn

KALE SALAD

Grilled kale leaves, honey vinaigrette, goat cheese, strawberries and fried quinoa.

\$170 mn

SIDES

GRILLED VEGETABLES

Variety of vegetables from our organic garden.

\$140 mn

PORK CHEESY MAC

Mac n' cheese and fried pork belly.

\$380 mn

DESSERTS

CHOCOLATE CAKE

Chocolate cake with vanilla english cream, mezcal and passion fruit ice cream. \$250 mn

BASQUE CAKE

Spanish-style cheesecake, bathed in blackberry compote, with berry ice cream and nuts crumble. \$250 mn

PECAN PIE

Pecan nuts pie, with nuts cream liqueur and vanilla bean ice cream. \$250 mn

CORN BRÛLÉE

Corn brûléé flan, port salted caramel, nuts crumble and burnt cajeta ice cream. \$250 mn

DIGESTIVE DRINKS

SPECIAL CARAJILLO

Licor 43 and Bailey's. \$160 mn

MAGICAL CARAJILLO

Frangelico, St. Germain and chocolate ice cream. \$220 mn

BAILEY'S LATTE OR CAPPUCINO

Espresso coffee with irish cream liquor. \$220 mn

ANCESTRAL POZOL LATTE

Authentic pozol chiapaneco, irish cream, smoked with totemoxtle ashes. \$350 mn



COFFEE BAR

REFILL AMERICANO	\$50 mn
ESPRESSO	\$60 mn
DOUBLE ESPRESSO	\$90 mn
AMERICANO ESPRESSO	\$60 mn
CAPPUCCINO	\$85 mn
LATTE	\$85 mn
ICED LATTE	\$95 mn
MOCHA	\$90 mn
FRENCH PRESS	\$95 mn
CHAI LATTE	\$95 mn
HOT CHOCOLATE	\$90 mn
MEXICAN CHOCOLATE	\$90 mn
TISANAS (DIFFERENT FLAVORS)	\$80 mn
TEA (DIFFERENT FLAVORS)	\$50 mn
EXTRA SHOT OF ESPRESSO	\$30 mn



DRINKS

CLASSIC COCKTAILS

CUBA LIBRE	\$140 mn	OLD FASHIONED	\$180 mn
RUSO NEGRO	\$140 mn	MARGARITA CADILLAC	\$220 mn
RUSO BLANCO	\$150 mn	PIÑA COLADA	\$150 mn
LONG ISLAND ICED TEA	\$180 mn	MOJITO CLÁSICO	\$150 mn
DRY MARTINI	\$180 mn	MANHATTAN	\$150 mn
SUNRISE TEQUILA	\$150 mn	NEGRONI	\$150 mn
DESARMADOR	\$140 mn	DAIQUIRI	\$150 mn
PALOMA	\$140 mn	CARAJILLO	\$140 mn
MARGARITA	\$160 mn	SANGRÍA	\$120 mn
		SANGRÍA DE LA CASA	\$160 mn

LIQUOR

	TRAGO		TRAGO
LICOR 43	\$130 mn	CHINCHÓN SECO	\$140 mn
BAILEY'S	\$140 mn	VACCARI BLANCO	\$130 mn
KAHLÚA	\$120 mn	VACCARI NEGRO	\$130 mn
CHINCHÓN DULCE	\$140 mn	JAGGERMEISTER	\$140 mn

JUGS

CLASSIC SANGRÍA	\$420 mn	ARTISANAL BEER	\$420 mn
THE HOUSE'S SANGRÍA	\$500 mn	LEMONADE/ORANGEADE	\$280 mn

Artisanal BEER

CERVECERIA
**SALVIA
BLANCA**

SALVIA MÁGICA BLONDE	\$95 mn
GNOMO NARANJA BLONDE	\$95 mn
GUERRERO ECOMO RED ALE	\$95 mn
MERLÍN PORTER	\$95 mn
CHAMANA IPA	\$95 mn

BEER

MICHELOB ULTRA	\$80 mn
STELLA	\$80 mn
HEINEKEN	\$80 mn
INDIO	\$80 mn
XX LAGUER	\$80 mn

VASO MICHELADO	\$45 mn
VASO CUBANO	\$55 mn
VASO CHABELA	\$60 mn

GUEST Beer

BORDER PSYCHO TIJUANA

CREAM ALE	\$100 mn
CITRA PALE ALE	\$100 mn
GÜERA PRIETA	\$120 mn
BRUTAL STOUT	\$100 mn
PERVERSA IPA	\$100 mn

WENDLANT ENSENADA

HARRY POLANCO	\$100 mn
PERRO DEL MAR	\$100 mn

AGUA MALA ENSENADA

FUGU JAPONÉS LAGER	\$100 mn
SIRENA PILSNER	\$100 mn
MAKO PALE ALE	\$100 mn

non ALCOHOLIC DRINKS

LEMONADE/ORANGEADE	\$50 mn
BERRY LEMONADE	\$90 mn
SODA (DIFFERENT FLAVORS)	\$50 mn
PREPARED CLAMATO	\$150 mn
PERRIER MINERAL WATER (SMALL)	\$70 mn
SAN PELLEGRINO MINERAL WATER (SMALL)	\$50 mn
MINERAL WATER/REGULAR (SMALL)	\$65 mn
MINERAL WATER/REGULAR (LARGE)	\$100 mn
BIG MOUNTAIN KOMBUCHA	\$85 mn
SIMBIOSIS KOMBUCHA	\$90 mn



WINE

		
MONTE XANIC		
VIÑA KRISTEL / SAUVIGNON BLANC	\$150 mn	\$530 mn
CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO	\$180 mn	\$650 mn
VINISTERRA		
DOMINÓ TINTO / TEMPRANILLO, SYRAH, MERLOT	\$180 mn	\$770 mn
NEBBIOLO	N/D	\$1,950 mn
ROGANTO		
CABERNET SAUVIGNON	\$180 mn	\$850 mn
SANTO TOMÁS		
BARBERA	\$160 mn	\$720 mn
ÚNICO	N/D	\$2,400 mn
CONTEMPLACIÓN		
HADA ROSA / TEMPRANILLO	\$165 mn	\$650 mn
VIÑAS DEL SOL		
SANTOS BRUJOS	N/D	\$1,200 mn
ADOBE GUADALUPE		
RAFAEL / CABERNET SAUVIGNON, NEBBIOLO	N/D	\$2,100 mn
VINOS PLATA		
PLATA PURA / MERLOT	N/D	\$950 mn
CHATEAU CAMOU		
ZINFANDEL	\$180 mn	\$900 mn
CASA LA NORIA		
SHIRAZ	N/D	\$580 mn
MEZCLA DE TINTOS	N/D	\$750 mn

WINE

BARÓN BALCHÉ

2B / SAVIGNON BLAC, PALOMINO, VIOGNIER

RESERVA ESPECIAL / CABERNET FRANC, MERLOT, SYRAH

UNO / GRENACHE 36 MESES DE BARRICA
EN ROBLE FRANCÉS DE PRIMER USO, VINO DE GUARDA

CERO / NEBBIOLO 48 MESES DE BARRICA
EN ROBLE FRANCÉS DE PRIMER USO, VINO DE GUARDA

MAGONI

MERLOT MALBEC

ORIGEN 43

VERMENTINO

CASTILLO FERRER

SYRAH

AMORE / NOTAS DULCES DE COSECHA TARDÍA

MASÍA ESCUDEROS

NEBBIOLO

MALBEC

F. RUBIO

MEZCLA ITALIANA / NEBBIOLO, MONTEPULCIANO, SANGIOVESE

AFTER WORK SESSIONS

TINTO / MERLOT, TEMPRANILLO

BLANCO / CHARDONNAY 100%

ROSADO / GRENACHE 100%

FINCA DE TIERRA

TEMPRANILLO

MEZCLA DE TINTOS



\$180 mn

\$800 mn

N/D

\$2,400 mn

N/D

\$4,000 mn

N/D

\$6,000 mn

\$150 mn

\$550 mn

\$160 mn

\$570 mn

\$160 mn

\$460 mn

N/D

\$1,100 mn

N/D

\$900 mn

N/D

\$2,200 mn

N/D

\$1,200 mn

N/D

\$950 mn

N/D

\$650 mn

\$150 mn

\$550 mn

\$150 mn

\$550 mn

\$160 mn

\$600 mn

\$170 mn

\$700 mn