



MYSTIC POTIONS

CURANDERA DE ALMAS - \$270 mn

Solferino Dry Gin, lemongrass liqueur, rosemary honey, and yellow lemon.

LA HECHICERA - \$270 mn

Cascahuin Blanco, sweet red vermouth, cranberry, and raspberry.

BALAM SPRITZ - \$280 mn

Lemongrass liqueur, forest syrup, topped with sparkling wine.

SPRITZ DEL BOSQUE - \$270 mn

Arandese grapefruit liqueur, soda, topped with sparkling wine.

EL CHAMÁN - \$280 mn

Sotol Cedrosanum, “magical” oleo, clarified apple, vermouth, and yellow lemon.

POTIONS

ESPÍRITU DE LA SELVA - \$280 mn

Solferino Dry Gin, lemongrass liqueur, and clarified basil.

SANTO REMEDIO - \$280 mn

Reves Red, mystic honey, clarified apple, and yellow lemon.

RAÍCES DEL CORAZÓN - \$280 mn

Raicilla Tabernas III, poblano chile liqueur, kiwi, raspberry, and an ash salt made from chile and blue corn.

CURANDERÍA & BREBAJES - \$280 mn

Don Fulano Blanco, Yolixpa, grapefruit soda, and citrus salt.

SANGRÍA MÁGICA - \$270 mn

Passion fruit liqueur, citrus, mint, and house wine.

NAHUAL - \$280 mn

Oaxacan cucumber vodka, lime juice, and ginger soda.

SOUL OF SAGE

MEZCALITA DE SALVIA - \$270 mn

Mezcal, Chan Antonio, citrus, sage, and your flavor of choice:
Lime, passion fruit, and red berries.

SALVIA SOUR - \$260 mn

Mezcal, damiana liqueur, sage syrup, and aquafaba.

SALVIA ROYAL - \$220 mn

Green apple cordial with Salvia Blanca sage, topped with sparkling wine.

+ Ask about our artisanal vermouths. +

*At Salvia Blanca, we believe flavors have power.
These are not just drinks, they are legends and traditions served in a glass.
Welcome to a world where Mexico is tasted and told through tales*

Adrian Velazquez
JEFE DE BARRA



Final prices include VAT. It is the customer's responsibility to inform their server of any allergies or medical conditions.



THE BEER

SALVIA MÁGICA - \$140 mn
Cream Ale

GNOMO - \$140 mn
Cream Ale with orange notes.

GUERRERO ECMO - \$140 mn
Pale Ale

CHAMANA - \$140 mn
IPA

MERLIN - \$140 mn
Porter

KUSCO - \$140 mn
Lavender-infused Pale Ale.

COYOTITA - \$140 mn
Imperial IPA

GUAPO - \$140 mn
Guava-infused Cream Ale.

XX Lager - \$85 mn **Ultra Michelob** - \$85 mn **Indio** - \$85 mn

CLASSICS

MARGARITA - \$240 mn
Lime – Spicy – Passion Fruit.

PALOMA - \$210 mn

BLOODY MARY - \$210 mn

MOJITO LIMÓN - \$210 mn

ESPRESSO MARTINI - \$200 mn

OLD FASHIONED - \$240 mn

GIN TONIC - \$230 mn

✦ **Ask about our artisanal vermouths.** ✦

MOCKTAILS

KUMIAI - \$150 mn

Hibiscus syrup, cranberry juice, citrus, topped with sparkling mineral water, rimmed with an ash salt made from chile and blue corn.

CARNAVAL - \$150 mn

House-made grapefruit soda, citrus, and a citrus-salt rim.

DUENDECILLO - \$150 mn

Muddled mint, citrus, topped with cucumber soda with ginger extract.

NON ALCOHOLIC DRINKS

LEMONADE \$70 mn

ORANGEADE \$70 mn

**RED BERRY
LEMONADE** \$90 mn

SIMBIOSIS KOMBUCHA
(355ML VARIOUS FLAVORS) \$120 mn

SODAS ~
(355ML VARIOUS FLAVORS) \$70 mn

SCHWEPES TONIC ~ \$70 mn
355ML

PERIER MINERAL ~ \$80 mn
355ML

**ALKALINE WATER
ALHO SALVIA ~** \$75 mn
355ML

**ALKALINE WATER
ALHO SALVIA ~** \$140 mn
750ML

**SPARKLING WATER
ALHO SALVIA ~** \$140 mn
750ML

Final prices include VAT. The sale of alcohol to minors is prohibited. It is the customer's responsibility to inform their server of any allergies or medical conditions.

APPETIZERS**SEASONAL CLAMS** \$ 300 mn

A seasonal selection of clams. What the sea delivers, we serve fresh to your table.

HOT CLAMS \$340 mn

Ask the waiter about today's special.

 **BLUEFIN TUNA** \$500 mn

Slices of bluefin tuna, Oaxacan salsa macha, key lime, homemade mayonnaise, onions, and serrano chili.

FRESH SCALLOP \$470 mn

Ash sauce, red onion, cucumber, cilantro, serrano chilies, and citrus.

SEAFOOD CEVICHE \$340 mn

Fresh catch, seaweed, basil, cucumber, homemade jocoque, black quinoa.

 **CHEESE TRAY** \$550 mn

Selection of cheeses, quince paste, seeds, and sourdough bread.

BEEF CROQUETTES \$300 mn

Beef stew with mustard aioli and Parmesan cheese.

HOMEMADE TRUFFLE POTATOES \$230 mn

True, Parmesan cheese, and confit aioli.

FROM OUR GARDEN **HEIRLOOM TOMATO SALAD FROM THE GARDEN** - \$300 mn

Vanilla Vinaigrette, Goat Cheese, Basil, Arugula, Shallots, Garden Citrus, and Pistachios.

 **ROASTED BEETROOT** - \$300 mn


Beet Vinaigrette, Homemade Jocoque, Mixed Greens, and Candied Walnuts.

EARTH KISSED CARROTS - \$260 mn

Roasted Carrot with Smoked Olive Hollandaise and Carrot-Top Leaf Salad.

GARDEN SALAD - \$230 mn

Garden Lettuce Medley with Parmesan Dressing, Fried garlic, Croutons, Persian Cucumber, Aged Cheese, Garden Tomatoes, and Aged Balsamic.

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KITCHEN HOURS
EVERYDAY 1:30
PM - 9:30 PM

ROASTED OCTOPUS - \$650 mn

Garden Vegetables with Roasted Carrot Purée.

 **SHORT RIB WITH ALMONDS - \$935 mn**

Beef Short Rib glazed in Almond Gravy, served with Cauliflower Purée and Chive Garnish.

 **PORK CHOP FRIED - \$500 mn**

Roasted Onions, Gravy, Mashed Potatoes, and Yellow Lemon.

DUCK MAGRET - \$790 mn

Aged in-house, served with duck jus, garden-fresh mixed greens and white wine rice with mushrooms.

BEEF TENDERLOIN IN VALLE RED WINE REDUCTION - \$890 mn

Beef Stew with Roasted Vegetables, Bacon, and House-Baked Bread.

ROASTED SALMON - \$620 mn

Gremolata, Bacon, Honey, and Butter-Confit Potatoes.

PAPPADELLE WITH BEEF RAGÙ ~ \$400 mn

Crème Fraîche, Parmesan, and Tomatoes.

STEAK AND FRITES ~ \$1,335 mn

Creamy Mashed Potatoes, Hand-Cut Fries, and New York Strip with Beef Jus.

TO SHARE

FLAT MEAT

^{~300GR°}

\$1,040 mn

NEW YORK

^{~500GR°}

\$1,985 mn

TOMAHAWK

^{~1.5 KG°}

\$4,400 mn

PORTERHOUSE

^{~1.5 KG°}

\$3,990 mn

AUSTRALIAN RIB EYE

^{~500 G°}

\$2,995mn

GRILLED LOCAL CATCH

^{~1LB°}

\$470 mn

GRILLED SHRIMP

^{~8, 10 PZ°}

\$520 mn

SIDES*

Trued Tortellini · \$340 mn

Pasta Filled with Ricotta Cheese and Spinach.

Seasonal Purée · \$190 mn

Seasonal Vegetable Purée Served with Bread.

Roasted Vegetables · \$200 mn

Fried Garlic and Roasted Broccoli Purée

Meloso Rice · \$340 mn

Served with Short Rib, Aioli, and Parmesan Sauce.

Grilled Asparagus · \$210 mn

With vinaigrette

A countryside-inspired kitchen rooted in fire and field diverse, local, and playful at heart. We delight in blending ingredients to bring them to your table, where every dish is meant to be shared and enjoyed together.

