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

Pedro Allan
BARTENDER

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
SCHWEPPES TONIC • 355ML	$70 mn
PERIER MINERAL • 355ML	$80 mn
ALKALINE WATER ALHO SALVIA • 355ML	$75 mn
ALKALINE WATER ALHO SALVIA • 750ML	$140 mn
SPARKLING WATER ALHO SALVIA • 750ML	$140 mn

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 • $ 290 mn
A seasonal selection of clams. What the sea delivers, we serve fresh to your table.

HOT CLAMS • $325 mn
Ask the waiter about today's special.

BLUEFIN TUNA • $480 mn
Slices of bluefin tuna, Oaxacan salsa macha, key lime, homemade mayonnaise, onions, and serrano chili.

FRESH SCALLOP • $450 mn
Ash sauce, red onion, cucumber, cilantro, serrano chilies, and citrus.

SEAFOOD CEVICHE • $325 mn
Fresh catch, seaweed, basil, cucumber, homemade jocoque, black quinoa.

CHEESE TRAY• $520 mn
Selection of cheeses, quince paste, seeds, and sourdough bread.

BEEF CROQUETTES • $280 mn
Beef stew with mustard aioli and Parmesan cheese.

HOMEMADE TRUFFLE POTATOES • $220 mn
Truffle, Parmesan cheese, and confit aioli.

FROM OUR GARDEN

HEIRLOOM TOMATO SALAD FROM THE GARDEN • $290 mn
Vanilla Vinaigrette, Goat Cheese, Basil, Arugula, Shallots, Garden Citrus, and Pistachios.

ROASTED BEETROOT • $280 mn
Beet Vinaigrette, Homemade Jocoque, Mixed Greens, and Candied Walnuts.

EARTH-KISSED CARROTS • $250 mn
Roasted Carrot with Smoked Olive Hollandaise and Carrot-Top Leaf Salad.

GARDEN SALAD • $220 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

ENTRÉES

ROASTED OCTOPUS · $580 mn
Garden Vegetables with Roasted Carrot Purée.

SHORT RIB WITH ALMONDS · $890 mn
Beef Short Rib glazed in Almond Gravy, served with Cauliflower Purée and Chive Garnish.

PORK CHOP FRIED · $480 mn
Roasted Onions, Gravy, Mashed Potatoes, and Yellow Lemon.

DUCK MAGRET· $750 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 · $880 mn
Beef Stew with Roasted Vegetables, Bacon, and House-Baked Bread.

ROASTED SALMON · $590 mn
Gremolata, Bacon, Honey, and Butter-Confit Potatoes.

PAPPARDELLE WITH BEEF RAGÙ · $380 mn
Crème Fraîche, Parmesan, and Tomatoes.

STEAK AND FRITES · $1,290 mn
Creamy Mashed Potatoes, Hand-Cut Fries, and New York Strip with Beef Jus.

TO SHARE

FLAT MEAT
(300GR)
$990 mn

NEW YORK
(500GR)
$1,890 mn

TOMAHAWK
(1.5 KG)
$4,200 mn

PORTERHOUSE
(1.5 KG)
$3,800 mn

AUSTRALIAN RIB EYE
(500 G)
$2,850 mn

GRILLED LOCAL CATCH
(1LB)
$450 mn

GRILLED SHRIMP
(8 - 10 PZ)
$490 mn

SIDES

Truffled Tortellini · $320 mn
Pasta Filled with Ricotta Cheese and Spinach.

Seasonal Purée · $180 mn
Seasonal Vegetable Purée Served with Bread.

Roasted Vegetables · $200 mn
Fried Garlic and Roasted Broccoli Purée

Meloso Rice · $320 mn
Served with Short Rib, Aioli, and Parmesan Sauce.

Grilled Asparagus · $200 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.

Tonatiuh Anzures
CHEF

Eduardo Olvera
SOUS CHEFS