

MIXOLOGY

SAGE MEZCALITA

Mezcal based drink infused with the mystical white sage.

\$200 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

FRENCH 75

Gin, citrics and foamy wine.

\$180 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

\$150 mn

MEXICAN GOLD

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

\$180 mn

CARIOCA

Seasonal compot, citrics juice, gin and tonic water.

\$350 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

BAR
SCHEDULE

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





ENTRÉES

CHEESE PLATE

Real del Castillo, seasonal fruit, jam, ate (artisanal jam), olive oil and bread. **\$300 mn**

PREMIUM CHEESE PLATE

Variety of semi-hard cheeses: Misionero, Vecchio, Raclette and Cabrero.

Spanish cold cut meats: salamanca chorizo, serrano ham cured pork loin and sausage.

With ate (artisanal jam), green apples, olive oil, jam, aceituna y sourdough bread. **\$700 mn**

TUÉTANO

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

AGUACHILE OYSTERS

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

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. **\$280 mn**

MELTED CHEESE

With mushrooms, octopus or carnitas (pork). **\$280 mn**

"TIRADITO DE JUREL"

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

PASSION FRUIT TUNA

Yellowfin tuna cubes, guacamole, sweet and sour passion fruit sauce and garlic oil. **\$280 mn**

PICANHA TACOS

Picanha pieces, homemade tortillas, mixed with kimchi, vegetables and creamy avocado salsa. **\$300 mn**

TACO "ZARANDEADO"

Octopus taco with chili dressing, cabbage salad and cheese crisp. **\$220 mn**

ROCK SHRIMP

Tempura shrimp bathed in oriental sweet and sour sauce and serrano chilis with lemon. **\$370 mn**

SALMON TOSTADA

Red and green aguachile, with peppers, avocado and cilantro. **\$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

Short rib terrine with aligot and vegetables from our organic garden.

\$1,200 mn

PORK LOIN CHOPS

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

\$460 mn

SEASONAL FISH

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

\$430 mn

SWEET POTATO OCTOPUS

Corn puree, fried octopus with chili dressing, and sweet potato chips.

\$460 mn

MARINERA PAELLA NEW

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

**Serving for two people*

\$750 mn

30 min.

ARTISANAL PIZZA

WOODFIRED



Napolitan style. Individual size.

PEPPERONI PIZZA

Classic pepperoni pizza with mozzarella cheese. \$240 mn

VEGETABLE PIZZA

With mozzarella cheese and organic vegetables from our garden. \$240 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.

\$160 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

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. \$180 mn

MAGICAL CARAJILLO

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

BAILEY'S LATTE OR CAPPUCCINO

Espresso coffee with irish cream liquor. \$220 mn

ANCESTRAL POZOL LATTE

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



COFFEE BAR

REFILL AMERICANO	\$60 mn
ESPRESSO	\$70 mn
DOUBLE ESPRESSO	\$90 mn
AMERICANO ESPRESSO	\$70 mn
CAPPUCCINO	\$95 mn
LATTE	\$95 mn
ICED LATTE	\$95 mn
MOCHA	\$95 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

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 ECMO 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	\$60 mn
BERRY LEMONADE	\$90 mn
SODA (DIFFERENT FLAVORS)	\$60 mn
PREPARED CLAMATO	\$150 mn
PERRIER MINERAL WATER (SMALL)	\$70 mn
SAN PELLEGRINO MINERAL WATER (SMALL)	\$60 mn
MINERAL WATER/REGULAR (SMALL)	\$60 mn
MINERAL WATER/REGULAR (LARGE)	\$100 mn
BIG MOUNTAIN KOMBUCHA	\$85 mn
SIMBIOSIS KOMBUCHA	\$90 mn



WINE

		
MONTE XANIC VIÑA KRISTEL / SAUVIGNON BLANC CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO	\$150 mn \$180 mn	\$530 mn \$650 mn
VINISTERRA DOMINÓ TINTO / TEMPRANILLO, SYRAH, MERLOT NEBBIOLO	\$180 mn N/D	\$770 mn \$1,950 mn
ROGANTO CABERNET SAUVIGNON	\$180 mn	\$850 mn
SANTO TOMÁS BARBERA ÚNICO	\$160 mn N/D	\$720 mn \$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 MEZCLA DE TINTOS	N/D N/D	\$580 mn \$750 mn
GINA SOMMELIER G&G / SAUVIGNON BLANC		\$1,100 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
DOLCE 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

VINÍCOLA EL CIELO

POLARIS / CABERNET SAUVIGNON, CABERNET FRANC,
MERLOT, MALBEC.



\$180 mn

N/D

N/D

N/D

\$800 mn

\$2,400 mn

\$4,000 mn

\$6,000 mn

\$150 mn

\$160 mn

\$160 mn

\$550 mn

\$570 mn

\$460 mn

N/D

N/D

\$1,100 mn

\$1,100 mn

\$2,200 mn

N/D

\$1,200 mn

N/D

\$950 mn

N/D

\$650 mn

N/D

\$550 mn

\$150 mn

\$550 mn

\$150 mn

\$600 mn

\$160 mn

\$700 mn

\$170 mn

\$2,400 mn

SPIRITS

COGNAC

MARTELL VS	\$250 mn
HENNESSY VSOP	\$330 mn
RÉMY MARTIN	\$330 mn
MARTELL XO	\$580 mn

DIGESTIVES

JÄGERMEISTER	\$150 mn
GRAN MARNIER	\$180 mn
BAILEY'S	\$150 mn
FRANGELICO	\$180 mn
VACCARI NEGRO	\$150 mn
VACCARI BLANCO	\$150 mn
LICOR 43	\$150 mn
KAHLÚA	\$150 mn
CHINCHÓN DULCE	\$150 mn
CHINCHÓN SECO	\$150 mn
AMARETTO DISARONNO	\$180 m

MEZCAL

MONTELOBOS PECHUGA	\$350 mn
OJO DE TIGRE	\$180 mn
400 CONEJOS JOVEN	\$160 mn

GIN

TANQUERAY	\$160 mn
HENDRICKS	\$200 mn
MONKEY 47	\$300 mn
BEEFEATER	\$150 mn
BOMBAY	\$160 mn
ROKU GIN	\$250 mn

RON

ZACAPA 23	\$300 mn
MATUSALEM GRAN RESERVA	\$200 mn
MATUSALEM PLATINO	\$150 mn
MALIBU ORIGINAL	\$180 mn

BRANDY

TORRES 10	\$150 mn
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CHAMPAGNE

BALERO ROSE	\$1,100 mn
CUVEE BRUT	\$2,700 mn
MOËT & CHANDON BRUT	\$2,500 mn
MOËT & CHANDON NÉCTAR	\$3,500 mn
MOËT & CHANDON ICE IMPERIAL	\$3,900 mn
MOËT & CHANDON BRUT ROSE	\$4,200 mn
MOËT & CHANDON ICE ROSE	\$4,500 mn
DOM PERIGNON	\$10,500 mn

TEQUILA

DON JULIO REPOSADO	\$150 mn
DON JULIO BLANCO	\$140 mn
DON JULIO 70	\$180 mn
DON JULIO EXTRA AÑEJO 1942	\$520 mn
HERRADURA PLATA	\$140 mn
HERRADURA REPOSADO	\$150 mn
HERRADURA ULTRA	\$180 mn
1800 CRISTALINO	\$150 mn
1800 AÑEJO	\$150 mn
MAESTRO DOBEL DIAMANTE	\$160 mn
RESERVA FAMILIA JOSÉ CUERVO	\$280 mn

WHISKEY

BUCHANAN'S 12	\$180 mn
BUCHANAN'S 18	\$320 mn
CHIVAS REGAL 12	\$180 mn
CHIVAS REGAL 18	\$320 mn
JOHNNIE WALKER BLACK LABEL	\$180 mn
JOHNNIE WALKER GOLD LABEL	\$320 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$180 mn
JACK DANIEL'S	\$150 mn
JACK DANIEL'S GENTLEMAN	\$330 mn
HIBIKI SUNTORY	\$420 mn

VODKA

TITO'S HANDMADE	\$200 mn
GREY GOOSE	\$180 mn
ABSOLUT	\$150 mn