

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!

NON-ALCOHOLIC DRINK

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

MONDAY - SUNDAY
8:30 AM - 9:00 PM



ENTRÉES

PORK BELLY CRACKLING

Accompanied by "Salsa chicharronera" (citrus tatemada sauce) little spicy, guacamole, lemon and cilantro. \$480 mn

AGUACHILE OYSTERS

Aguachile-style "Bahía Falsa" oysters. \$300 mn

PASSION FRUIT TUNA

Yellowfin tuna cubes, guacamole, sweet and sour passion fruit sauce and garlic oil. \$320 mn

SALMON TOSTADA

Red and green aguachile, with peppers, avocado and cilantro. \$340 mn

TUÉTANO

Grilled bone marrow with tataki beef, creamy avocado and pickled onion. \$300 mn

PICANHA TACO

Picanha roast beef with carrot kimchi, onion and Julienne serrano peppers. With avocado. \$280 mn

JOCOQUE WITH BEETROOT

Woodfired beetroot, fresh jocoque, salsa macha, honey and mint leaves. With lavash bread. \$200 mn

MELTED CHEESE | \$280 mn

Add mushrooms | +\$20 mn

Add carnitas | +\$70 mn

Add octopus | +\$100 mn

SHRIMP AND SCALLOPS CEVICHE

Mixed ceviche (shrimp, octopus and scallops), shrimp broth salsa, Julienne vegetables, cucumber, jícama and onions. Side of blue tostadas with sesame seeds. \$420 mn

CHEF'S RECOMMENDATION

TACO "ZARANDEADO"

Octopus taco with chili dressing, cabbage salad and cheese crisp. \$280 mn

ROCK SHRIMP

Tempura shrimp bathed in oriental sweet and sour sauce and serrano chilis with lemon. \$400 mn

TRUFFLE FRIES

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

CHEESE PLATES

CHEESE PLATE

Real del Castillo, berries, jam, ate (artisanal jam), pretzels, kalamata olives, pecan pralines and sourdough bread. \$480 mn

PREMIUM CHEESE PLATE

Variety gourmet cheeses, 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. \$750 mn

LUNCH SCHEDULE

MONDAY - SUNDAY
3:00 PM - 8:30 PM

MAIN DISHES

CHEF'S RECOMMENDATION

AGED RIB EYE

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

\$4 mn per gram

**Subject to availability*

CREAMY SALMON

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

\$480 mn



TOMAHAWK STEAK

2 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, carrot, covered in "Jus de Res".

\$990 mn

SUCKLING PIG

Suckling pig terrine, exnipec vegetables and black beans with avocado leaves.

\$900 mn

BEEF RIBS

12 hour grilled short rib terrine bathed in Jus de Res, with cauliflower mash and almonds.

\$1,300 mn

SEASONAL FISH

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

\$450 mn

SWEET POTATO OCTOPUS

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

\$560 mn

ARTISANAL PIZZA

WOODFIRED



Napolitan style. Individual size.

PEPPERONI PIZZA

Classic pepperoni pizza with mozzarella cheese. \$260 mn

VEGETABLE PIZZA

With mozzarella cheese and organic vegetables from our garden. \$260 mn

OCTOPUS PIZZA

Octopus pizza seasoned with onion. \$380 mn

RIBS PIZZA

With onions, peppers and salsa macha. \$380 mn

SHRIMP PIZZA

With onions, peppers and salsa macha. \$380 mn

ARRACHERA PIZZA

With blue cheese and arugula. \$380 mn

DELI MEATS PIZZA

With spanish chorizo, salami and pepperoni. \$380 mn

GOURMET CHEESES PIZZA

With brie, mozzarella and blue cheese. \$380 mn

SALADS

ORGANIC SALAD

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

\$180 mn

KALE SALAD

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

\$190 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

REFIL AMERICANO	\$65 mn
EXPRESSO	\$80 mn
DOUBLE EXPRESSO	\$100 mn
AMERICANO EXPRESSO	\$80 mn
CAPPUCCINO	\$100 mn
CAPPUCCINO WITH FLAVOR	\$110 mn
LATTE	\$100 mn
LATTE WITH SYRUP	\$110 mn
ICED LATTE	\$100 mn
CAFÉ DE LA OLLA	\$80 mn
CHOCOMILK	\$60 mn
MOCHA	\$110 mn
MEXICAN MOCHA	\$110 mn
FRENCH PRESS	\$140 mn
CHAI LATTE	\$110 mn
HOT CHOCOLATE	\$110 mn
MEXICAN CHOCOLATE	\$110 mn
TISANAS (VARIETY OF FLAVORS)	\$90 mn
TEA (VARIETY OF FLAVORS)	\$60 mn
EXTRA SHOT OF EXPRESSO	\$40 mn
DIRTY CHAI	\$130 mn
GLASS OF MILK	\$50 mn



DRINKS

CLASSIC COCKTAILS

CUBA LIBRE	\$150 mn	OLD FASHIONED	\$220 mn
RUSO NEGRO	\$150 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	\$150 mn	DAIQUIRI	\$150 mn
PALOMA	\$150 mn	CARAJILLO	\$160 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	\$70 mn
BERRY LEMONADE	\$120 mn
ORANGEADED	\$80 mn
PINEAPPLE JUICE	\$120 mn
PREPARED CLAMATO	\$160 mn
BIG MOUNTAIN KOMBUCHA	\$100 mn
SIMBIOSIS KOMBUCHA	\$100 mn
MINERAL PERRIER WATER (SMALL)	\$80 mn
MINERAL HETHE WATER (SMALL)	\$75 mn
MINERAL HETHE WATER (LARGE)	\$130 mn
NATURAL HETHE WATER (SMALL)	\$75 mn
NATURAL HETHE WATER (LARGE)	\$120 mn
MINERAL SPELLEGRINO WATER (SMALL)	\$70 mn
MINERAL SPELLEGRINO WATER (LARGE)	\$100 mn
MINERAL PEÑAFIEL WATER	\$50 mn
SODA (VARIETY OF FLAVORS)	\$60 mn
MOCKTAIL	\$100 mn
SCHWEPPE'S TONIC	\$70 mn
SHAKE	\$80 mn



WINE

		
MONTE XANIC	\$180 mn	\$700 mn
VIÑA KRISTEL / SAUVIGNON BLANC	\$190 mn	\$750 mn
CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO		
VINISTERRA	N/A	\$1,950 mn
NEBBIOLO		
ROGANTO	\$220 mn	\$1,000 mn
CABERNET SAUVIGNON		
SANTO TOMÁS	\$180 mn	\$780 mn
BARBERA	N/A	\$2,800 mn
ÚNICO		
CONTEMPLACIÓN	\$165 mn	\$650 mn
HADA ROSA / TEMPRANILLO		
VIÑAS DEL SOL	N/A	\$1,700 mn
SANTOS BRUJOS	N/A	\$3,800 mn
ANANDA/ VITICULTURA BIODINÁMICA CERTIFICADA, 2018 CON 18 MESES DE BARRICA FRANCESA 100%, PRODUCCIÓN LIMITADA A 1,079 BOTELLAS		
ADOBE GUADALUPE	N/A	\$2,100 mn
RAFAEL / CABERNET SAUVIGNON, NEBBIOLO	\$180 mn	\$850 mn
JARDÍN ROMÁNTICO / CHARDONNAY 100%		
VINOS PLATA	N/A	\$950 mn
PLATA PURA / MERLOT		
CHATEAU CAMOU	N/A	\$1,200 mn
ZINFANDEL	N/A	\$1,200 mn
CABERNET SAUVIGNON		
F. RUBIO	N/A	\$1,100 mn
MEZCLA ITALIANA / NEBBIOLO, MONTEPULCIANO, SANGIOVESE	\$190 mn	\$950 mn
HERENCIA BLANCO PALOMINO Y CHENIN BLANC		

WINE

		
CASTILLO FERRER DOLCE AMORE / NOTAS DULCES DE COSECHA TARDÍA	N/A	\$1,100 mn
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 PRIMERO USO, VINO DE GUARDA	\$180 mn N/A N/A N/A	\$800 mn \$2,400 mn \$5,500 mn \$6,000 mn
AFTER WORK SESSIONS TINTO / MERLOT, TEMPRANILLO BLANCO / CHARDONNAY 100% ROSADO / GRENACHE 100%	N/A \$180 mn \$180 mn	\$750 mn \$750 mn \$750 mn
FINCA DE TIERRA MEZCLA DE TINTOS	\$170 mn	\$700 mn
VINÍCOLA EL CIELO POLARIS / CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, MALBEC. G&G BY GINASOMMELIER / SAUVIGNON BLANC LYRA BRUT ROSÉ / 24 MESES EN SUS LÍAS	N/A N/A N/A	\$2,400 mn \$1,100 mn \$1,750 mn
DON TOMÁS 600 REALES / SANGIOVESE NEBBIOLO / 15 DE CRIANZA EN BARRICA AMERICANA Y FRANCESA TENTACIÓN / ZINFANDEL 100% COSECHA TARDÍA	N/A N/A	\$850 mn \$550 mn
PURO PINCHE VINO MEXICANO PURO PINCHE VINO MEXICANO / CABERNET SAUVIGNON Y MALBEC	N/A	\$1,800 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	\$380 mn
OJO DE TIGRE	\$210 mn
400 CONEJOS JOVEN	\$160 mn

GIN

TANQUERAY	\$160 mn
HENDRICKS	\$200 mn
MONKEY 47	\$350 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
-----------	----------

CHAMPAGNE

BALERO ROSE	\$1,100 mn
EL CIELO BRUT ROSÉ LYRA	\$1,800 mn
PIPER-HEIDSIECK CUVÉE BRUT	\$2,700 mn
MOËT & CHANDON BRUT	\$2,600 mn
MOËT & CHANDON NÉCTAR	\$3,500 mn
MOËT & CHANDON ICE IMPERIAL	\$4,000 mn
MOËT & CHANDON BRUT ROSE	\$4,200 mn
MOËT & CHANDON ICE ROSE	\$4,500 mn
DOM PERIGNON	\$10,500 mn

TEQUILA

DON JULIO REPOSADO	\$180 mn
DON JULIO BLANCO	\$160 mn
DON JULIO 70	\$220 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	\$180 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	\$220 mn
JOHNNIE WALKER GOLD LABEL	\$320 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$250 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