

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 totemoxtle 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

La Manada Feliz 🐾

COYOTITA <small>HAZY IPA</small>	\$95 mn
KUZCO <small>RED ALE</small>	\$95 mn
GUAPO <small>GUAYABA BLONDE</small>	\$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

VIÑA KRISTEL / SAUVIGNON BLANC

CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO

VINISTERRA

NEBBIOLO

ROGANTO

CABERNET SAUVIGNON

SANTO TOMÁS

BARBERA

ÚNICO

VIÑAS DEL SOL

SANTOS BRUJOS

ANANDA / VITICULTURA BIODINÁMICA CERTIFICADA, 2020

ADOBE GUADALUPE

RAFAEL / CABERNET SAUVIGNON, NEBBIOLO

JARDÍN ROMÁNTICO / CHARDONNAY 100%

VINOS PLATA

PLATA PURA / MERLOT

CHATEAU CAMOU

ZINFANDEL

CABERNET SAUVIGNON

CASTILLO FERRER

DOLCE AMORE / NOTAS DULCES DE COSECHA TARDÍA

DISTINTO

MERLOT-CARIGNAN

TEMPRANILLO-MERLOT

SAUVIGNON BLANC



\$180 mn

\$190 mn



\$700 mn

\$750 mn

N/D

\$1,950 mn

N/D

\$1,000 mn

N/D

\$780 mn

N/D

\$2,800 mn

N/D

\$1,700 mn

N/D

\$3,800 mn

N/D

\$2,100 mn

N/D

\$850 mn

N/D

\$950 mn

N/D

\$1,200 mn

N/D

\$1,200 mn

N/D

\$1,100 mn

\$180 mn

\$950 mn

\$180 mn

\$950 mn

\$180 mn

\$950 mn

WINE



BARÓN BALCHÉ

2B / SAUVIGNON BLAC, PALOMINO, VIOGNIER

RESERVA ESPECIAL / CABERNET FRANC, MERLOT, SYRAH

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

VINÍCOLA EL CIELO

POLARIS / CABERNET SAUVIGNON, CABERNET FRANC, MERLOT

G&G BY GINASOMMELIER / SAUVIGNON BLANC

DON TOMÁS

700 REALES / 70% CABERNET SAUVIGNON, 30% NEBBIOLO

TENTACIÓN / ZINFANDEL 100% COSECHA TARDÍA

PURO PINCHE VINO MEXICANO

PURO PINCHE VINO MEXICANO / CABERNET
SAUVIGNON Y MALBEC

F. RUBIO

MEZCLA ITALIANA / NEBBIOLO, MONTEPULCIANO,

SANGIOVESE

HERENCIA BLANCO PALOMINO

Y CHENIN BLANC



N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D



\$800 mn

\$2,400 mn

\$6,000 mn

\$2,400 mn

\$1,100 mn

\$850 mn

\$550 mn

\$1,800 mn

\$1,100 mn

\$950 mn

CONTEMPLACIÓN

HADA ROSA / TEMPRANILLO

CABERNET SAUVIGNON

GRENACHE BLANC CHARDONNAY

GRENACHE

MERLOT

MEZCLA DE TINTOS

NEBBIOLO

TEMPRANILLO

\$150 mn

\$150 mn

N/D

\$150 mn

N/D

\$150 mn

N/D

\$150 mn

\$650 mn

\$850 mn

\$750 mn

\$650 mn

\$850 mn

\$550 mn

\$800 mn

\$550 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
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CHAMPAGNE

BALERO ROSE	\$1,100 mn
EL CIELO BRUT ROSÉ LYRA	\$1,800 mn
PIPER-HEIDSIECK CUVEE 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