



# 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 - THURSDAY  
8:30 AM - 9:00 PM

FRIDAY - SUNDAY  
8:30 AM - 10:00 PM

# MAIN DISHES

## CHEF'S RECOMMENDATION

### AGED RIB EYE

Black Opal quality australian Rib Eye bathed in "Jus de Res", vegetables and Aligot\*  
\$4.5 mn per gram

### 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, carrots and covered in "Jus de Res".

\$980 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

# MIXOLOGY

## FRENCH 75

Gin, citrics and foamy wine. **\$200 mn**

## MARÍA CARMÍN

Vodka, the house's celery salt, tomato juice, citrics and a hint of Tabasco. **\$200 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**

## SAGE MEZCALITA

Mezcal based drink infused with the mystical white sage.

(Lemon, passion fruit, red berries, tamarind)

**\$200 mn**

## SALVIA ROYAL

Green apple and sage infusion, sparkling wine.

**\$200 mn**

## SANGRE KUMIAI

Mezcal-based drink, jamaica syrup, blueberry and citrics, frosted with jamaica flower salt.

**\$280 mn**

## LAVENDER SPRITZ

Lavender syrup, vodka, blue curaçao and tonic water. **\$280 mn**

## SALVIA SOUR

Drink made from mezcal, sage syrup, citrics, egg white and sage salt. **\$220 mn**

## DOÑA FLORENCIA

Pineapple juice, *óleo de piña*, citrics and gin. **\$220 mn**

## CARIOCA

Passion fruit compot, citrics juice, gin and artisanal passion fruit soda. **\$280 mn**

## MADRE TIERRA

*Drink inspired by the elements and colors that surround this restaurant.*

Tequila, tamarind compote with citric hints, frosted with Tierra Mágica (peanut, worm salt, coffee and blue corn tortilla). **\$280 mn**

**BAR  
SCHEDULE**

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

FRIDAY - SUNDAY  
8:30 AM - 10:00 PM

# VINOS

## ESPUMOSOS/SPARKLING WINE



El Cielo	<b>Hypatia</b>	<i>Chenin / Chardonnay</i>	\$1,900 mn
El Cielo	<b>Lyra</b>	<i>Pinot Noir / Chardonnay</i>	\$1,900 mn
El Cielo	<b>G&amp;G Blanc de Blanc</b>	<i>Chardonnay</i>	\$1,900 mn
Piper Heidsieck	<b>Cuve Brüt</b>	<i>Pinot Noir / Pinot Meunier / Chardonnay</i>	\$3,200 mn
Piper Heidsieck	<b>Cuve Sublime</b>	<i>Chardonnay</i>	\$3,600 mn

## BLANCOS/ WHITE WINE

Contemplación		<i>Grenache / Chardonnay</i>	\$850 mn
Magoni	<b>Manaz</b>	<i>Viognier / Fiano</i>	\$850 mn
Vinos Pijoan	<b>Silvana</b>	<i>Sauvignon / Chenin / Moscatel</i>	\$1,350 mn
Lechuza		<i>Chardonnay</i>	\$1,150 mn
Vinos Plata	<b>Granalla</b>	<i>Chardonnay / Sauvignon</i>	\$950 mn
El Cielo	<b>Capricornius</b>	<i>Chardonnay Barrica</i>	\$1,450 mn
Magoni	<b>Reserva</b>	<i>Sauvignon Blanc</i>	\$1,350 mn
El Cielo	<b>G&amp;G</b>	<i>Sauvignon Blanc</i>	\$1,450 mn
Retorno	<b>Teo</b>	<i>Chenin Barrica / Columbard</i>	\$950

## ROSADOS/ROSÉ WINE

Contemplación	<b>Hada Rosa</b>	<i>Tempranillo</i>	\$850 mn
El Cielo	<b>Selene</b>	<i>Sangiovese / Zinfandel / Moscato</i>	\$1,100 mn

¿Buscas  
vinos de temporada por copeo ?

¡Pregunta por nuestra selección!





# WINE

## TINTOS/RED WINE



Contemplación		<i>Mezcla de Tintos (Nebbiolo / Tempranillo)</i>	\$850 mn
Contemplación		<i>Cabernet Sauvignon</i>	\$850 mn
Contemplación		<i>Grenache</i>	\$850 mn
Contemplación		<i>Merlot</i>	\$850 mn
Contemplación		<i>Nebbiolo</i>	\$850 mn
Contemplación		<i>Tempranillo</i>	\$850 mn
Magoni	<b>Reserva</b>	<i>Cabernet Sauvignon</i>	\$1,700 mn
Vinos Plata	<b>Plata .925</b>	<i>Tempranillo / Grenache / Syrah</i>	\$950 mn
El Cielo	<b>Galileo</b>	<i>Tempranillo</i>	\$1,450 mn
Vinisterra	<b>Pies de Tierra</b>	<i>Syrah / Tempranillo</i>	\$1,200 mn
Lechuza	<b>Amantes</b>	<i>Petit Syrah / Cabernet / Nebbiolo / Grenache / Tempranillo</i>	\$1,600 mn
Vinos Plata	<b>Plata Pura</b>	<i>Merlot</i>	\$1,300 mn
Pijoañ	<b>Paula</b>	<i>Merlot / Grenache / Syrah</i>	\$1,250 mn
Retorno	<b>Palabra</b>	<i>Barbera 12 meses / Tempranillo</i>	\$1,250 mn
Baron Balche	<b>GC</b>	<i>Grenache / Cabernet</i>	\$2,000 mn
Retorno	<b>Retorno</b>	<i>Grenache</i>	\$1,450 mn
Pijoañ	<b>Domenica</b>	<i>Grenache / Syrah</i>	\$1,300 mn
Chateau Camou		<i>Zinfandel</i>	\$1,200 mn
Pijoañ	<b>Leonora</b>	<i>Cabernet / Merlot 18 meses</i>	\$1,800 mn
Magoni	<b>Reserva</b>	<i>Nebbiolo</i>	\$2,300 mn
Vinisterra		<i>Nebbiolo</i>	\$2,200 mn
Chateau Camou		<i>Cabernet Sauvignon</i>	\$1,200 mn
Lechuza	<b>Reserva</b>	<i>Nebbiolo</i>	\$2,700 mn
Lechuza	<b>Pluma</b>	<i>Nebbiolo</i>	\$1200 mn



Looking for  
seasonal wines by the glass?

Ask about our selection!

# Artisanal BEER

CERVECERIA  
**SALVIA  
BLANCA**

SALVIA MÁGICA BLONDE	\$110 mn
GNOMO NARANJA BLONDE	\$110 mn
GUERRERO ECMO RED ALE	\$110 mn
MERLÍN PORTER	\$110 mn
CHAMANA IPA	\$110 mn

## La Manada Feliz 🐾

COYOTITA HAZY IPA	\$100 mn
KUZCO RED ALE	\$100 mn
GUAPO GUAYABA BLONDE	\$100 mn

## CERVEZA

MICHELOB ULTRA	\$85 mn
HEINEKEN	\$90 mn
INDIO	\$85 mn
XX LAGER	\$85 mn
VASO MICHELADO	\$45 mn
VASO CUBANO	\$55 mn
VASO CHABELA	\$60 mn



CERVECERÍA  
**Invitada**

## BORDER PSYCHO TIJUANA

CREAM ALE	\$120 mn
BRUTAL STOUT	\$120 mn
PERVERSA IPA	\$120 mn

# DRINKS

## CLASSIC COCKTAILS

CUBA LIBRE	\$150 mn	OLD FASHIONED	\$200 mn
RUSO NEGRO	\$150 mn	MARGARITA CADILLAC	\$250 mn
RUSO BLANCO	\$150 mn	PIÑA COLADA	\$180 mn
LONG ISLAND ICED TEA	\$180 mn	CLASSIC MOJITO	\$180 mn
DRY MARTINI	\$180 mn	MANHATTAN	\$180 mn
DIRTY MARTINI	\$185 mn	NEGRONI	\$180 mn
SUNRISE TEQUILA	\$150 mn	DAIQUIRI	\$180 mn
SCREWDRIVER	\$150 mn	CARAJILLO	\$180 mn
	\$150 mn	MARGARITA	\$180 mn
GLASS OF SANGRIA	\$150 mn	APEROL SPRITZ	\$180 mn
	\$200 mn		



# SPIRITS



## TEQUILA

DON JULIO REPOSADO	\$200 mn
DON JULIO 70	\$220 mn
DON JULIO EXTRA AÑEJO 1942	\$600 mn
1800 CRISTALINO	\$220 mn
1800 AÑEJO	\$200 mn
MAESTRO DOBEL DIAMANTE	\$200 mn
CASA DRAGONES BLANCO	\$350 mn

## MEZCAL

MONTE LOBOS PECHUGA	\$400 mn
MONTE LOBOS ESPADÍN	\$250 mn
MONTE LOBOS ENSAMBLE	\$300 mn
OJO DE TIGRE	\$210 mn

## WHISKEY

JOHNNIE WALKER BLACK LABEL	\$250 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$350 mn
JACK DANIEL'S TENNEESE	\$180 mn
JIM BEAM	\$150 mn

## RON

ZACAPA 23	\$320 mn
HAVANA 7	\$220 mn

## GIN

TANQUERAY	\$200 mn
HENDRICK'S	\$230 mn
BOMBAY	\$180 mn

## VODKA

TITO'S HANDMADE	\$200 mn
GREY GOOSE	\$220 mn
ABSOLUT	\$180 mn

## COGNAC

MARTELL VS	\$250 mn
HENNESSY VSOP	\$330 mn
MARTELL XO	\$700 mn

## LICORES

FERNET BRANCA	\$150 mn
GRAN MARNIER	\$180 mn
BAILEY'S	\$150 mn
FRANGELICO	\$150 mn
VACCARI NERO	\$150 mn
VACCARI BLANCO	\$150 mn
LICOR 43	\$150 mn
KAHLÚA	\$150 mn
CHINCHÓN DULCE	\$150 mn
CHINCHÓN SECO	\$150 mn

# COFFEE BAR



AMERICAN COFFEE REFILL	\$65 mn	MEXICAN MOCHA	\$110 mn
ESPRESSO	\$80 mn	FRENCH PRESS	\$140 mn
DOUBLE ESPRESSO	\$100 mn	CHAI LATTE	\$110 mn
AMERICAN ESPRESSO	\$90 mn	DIRTY CHAI	\$130 mn
CAPPUCCINO	\$100 mn	MEXICAN CHOCOLATE	\$110 mn
CAPPUCCINO WITH SYRUP <small>VAINILLA, CARAMEL, IRISH CREAM &amp; LAVENDER</small>	\$120 mn	TISANAS OF <small>RED BERRIES OF THE FOREST</small>	\$90 mn
LATTE	\$100 mn	TEA (VARIETY OF FLAVORS)	\$65 mn
LATTE WITH SYRUP <small>VAINILLA, CARAMEL, IRISH CREAM &amp; LAVENDER</small>	\$120 mn	EXTRA SHOT OF ESPRESSO	\$40 mn
ICED LATTE	\$100 mn	GLASS OF MILK	\$50 mn
CAFÉ DE LA OLLA	\$80 mn		
CHOCOMILK	\$60 mn		

## non ALCOHOLIC DRINKS

LEMONADE	\$70 mn	SCHWEPPE'S TONIC/GINGER ALE	\$70 mn
BERRY LEMONADE	\$120 mn	MINERAL PERRIER WATER	\$80 mn
ORANGEADE	\$70 mn	NATURAL HETHE WATER (SMALL)	\$75 mn
PINEAPPLE JUICE	\$120 mn	NATURAL HETHE WATER (LARGE)	\$120 mn
PREPARED CLAMATO	\$160 mn	MINERAL SPELLEGRINO WATER (SMALL)	\$70 mn
MOCKTAIL	\$100 mn	MINERAL PEÑAFIEL WATER	\$50 mn
BIG MOUNTAIN KOMBUCHA	\$100 mn	SHAKE	\$80 mn
SIMBIOSIS KOMBUCHA	\$120 mn		
SODA (VARIETY OF FLAVORS)	\$70 mn		
WAKE UP TONY!	\$110 mn		

*Pineapple oil, pineapple juice, espresso  
and tonic water.*

## 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

## DESSERT WINE

### BOTTLE OF DON TOMÁS

Zinfundel late harvest. \$550 mn

### GLASS OF HYPATIA

Chenin / Chardonnay \$280 mn

### GLASS OF LYRA

Pinot noir / Chardonnay \$280 mn

## DIGESTIVE DRINKS

### SPECIAL CARAJILLO

Licor 43, Bailey's, & coffee liqueur. \$220 mn

### MAGICAL CARAJILLO

Frangelico, licor 43, corn liqueur nixta & 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, frangelico smoked with cinnamon ash and star anise. \$350 mn

