



Cena | Dinner

Ensalada Verde / Green Salad

arúgula, lechuga sangría, jitomate cherry, higo, pistache, queso
crema y reducción de balsámico
*arugula, red leaf lettuce, cherry tomatoes, baby figs, toasted
pistacchios, cream cheese and a balsamic vinegar reduction*

\$345

Atún Sellado / Seared Tuna

costra de ajonjolí, vegetales al grill, ponzu casera
sesame seed crust, grilled veggies and homemade ponzu sauce

\$695

Filete de Pescado / Fish Fillet

filete de robalo, vegetales al grill, puré de yuca
seabass fillet, grilled veggies, yuca purée

\$645

Pasta con camarón / Prawn Pasta

tagliatelle, salsa de queso parmesano, camarones al grill
tagliatelle, parmesan cheese sauce, grilled prawns

\$645

Premium Rib Eye

420 grs, vegetales al grill, puré de guayaba y papa
420 grms rib eye, grilled veggies, potato and guava purée

\$895

Vinos Mexicanos | Mexican Wine List

BLANCO / WHITE

Puerto Nuevo / Sauvignon Blanc

Copa / Glass 150 ml \$285

Botella / Bottle \$ 1,145

Casa Madero / Chardonnay

Botella / Bottle \$ 1,340

ROSADO / ROSE

Villa Montefiori Rosato / Sangiovese

Botella / Bottle \$ 1,490

Casa Madero V / Syrah

Botella / Bottle \$ 1,340

TINTO / RED

Balero / C.S. Merlot Tempranillo

Botella / Bottle \$ 1,490

Sinfonia De Tintos / Merlot, Zinfandel

Botella / Bottle \$ 1,690

CHAMPAGNE MEXICANO / MEXICAN CHAMPAGNE

J Rivera / Chardonnay, Pinot Noir, Pinot Meunier

Botella / Bottle \$ 2,975

Uncork Bottle Service

Wine Bottle: Basic <300	800	Distilled & Spirits <400	2000
Wine Bottle: Premium	1200	Distilled & Spirits premium	2700
Champagne	2500	Beer	75



Cocteles | Cocktails

Bitter-Fly

toronja, limón verde, campari,
mezcal, tonic

Mezcalita

limón verde, licor naranja, mezcal

Naked Seth

limón verde, licor de pepita, amargo
de toronja, mezcal

Americana Tonic

mezcal Amarás Americana, vermouth
americano, tonic

La Sangrona

limón verde, naranja dulce, salsas,
clamato, tequila

Ivana Sour

limón verde, amargo de toronja,
tequila, aquafaba

Armandito Sour

limón, strega, pisco, bitter zacate,
mezcal

Come To My Rum

piña, limón, shrub de mango y
habanero, ron

Americano Tonic

Vino blanco, vermouth americano,
tonic

Gavilan

toronja, vermouth extra dry,
raicilla

Café de Olla 375

ron añejo, Paranubes café de olla,
licor de especias, angostura

Playa Martini 400

Vermouth americano, vermouth extra
dry, sotol

Cajarillo

espresso, 43 herbs liquor

Cocktail

Hecho con cualquier destilado / Made with any basic distilled 350

Cocktail Premium (*P*)

Hecho con cualquier destilado premium / Made with any premium distilled 375

Cocktail Premium Especial (*SP*)

Hecho con cualquier destilado premium especial / Made with any special
premium distilled 400



Bebidas | Beverages

Cafe o Te / Coffee & Tea		Sin Alcohol / Alcohol free	
Cafe Negro / Black Coffee	85	Juice of the day	155
Capuccino	100	Mocktail	250
Latte	100	Agua Natural / Still Water 473ml	130
Espresso	85	Agua Mineral / Sparkling Water 473ml	85
Espresso Doble	125	Agua Natural / Still Water 946ml	210
Te / Tea	100	Soda Mate / Sparkling Mate soda	80
Cerveza / Beer		Espumosos / Sparkling	
Modelo / Pacifico	100	Mexican sparkling wine Copa/Glass	250
Chelada	120	Premium Mexican Champagne 750ML	2975
Michelada	130		
Ojo Rojo	150		
Ron		Mezcal	
Aconte Blanco	250	Remilgosa Durango (shot) *SP*	400
Aconte 7 años *P*	300	Remilgosa Michoacan (shot) *P*	450
Gin		Espina Negra (shot) *SP*	250
Condesa	250	Guia de Almas (shot) *SP*	400
Whisky		Derrumbe (shot) *SP*	450
Sierra Norte (shot) *P*	300	Cuish (shot) *SP*	400
Vodka		Tequila	
Stolichnaya	250	Cascahuin (shot)	250
		Chilcuague (shot) *P*	300
		Raicilla	
		Huarache de Plata (shot)	250

Precios en MXN. Shots contienen 2.0 oz. Cocktailes y bebidas preparadas con 1.5 oz.
Prices in MXN. All shots are served with 2.0 oz and, all prepared alcoholic drinks are served with 1.5 oz.