



THE TAPAS





COSTILLA CARGADA



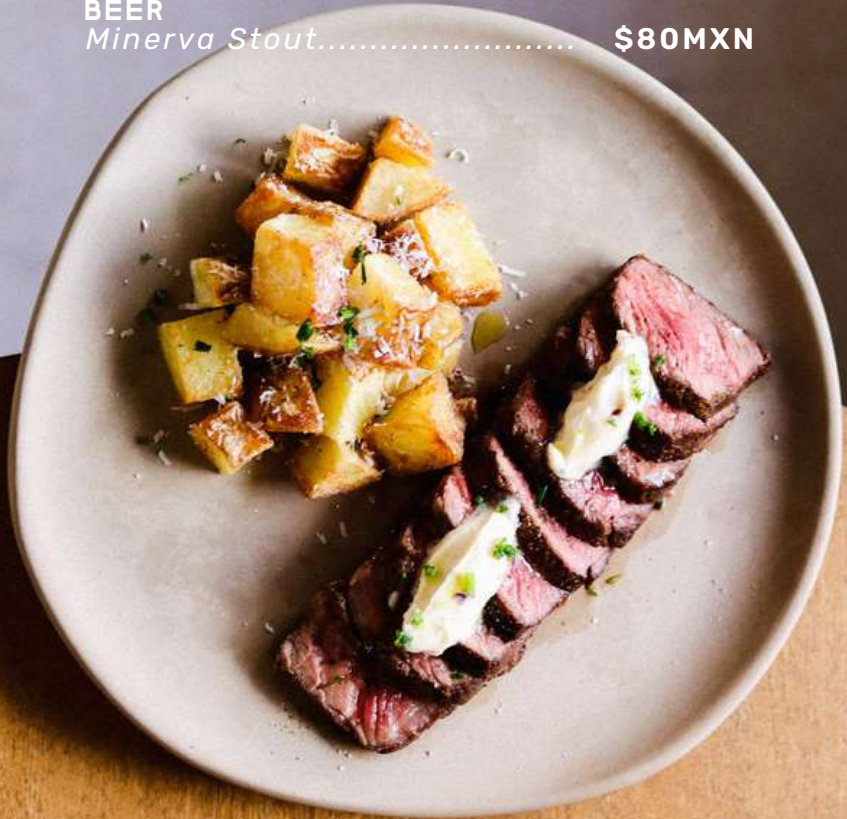
Sliced beef short-rib (250g), roasted
garlic butter, served with
fries..... **\$450MXN**

Pairing suggestions

RED | CABERNET SAUVIGNON, SANGIOVESE, MALBEC
Trasiego..... **\$240MXN**

RED | CABERNET SAUVIGNON
Bliss **\$200MXN**

BEER
Minerva Stout..... **\$80MXN**





● **PULPO**
PATRON



Octopus (120g), fried potatoes, olive oil, aioli, paprika and chimichurri... **\$290MXN**



Pairing suggestions

- RED | MALBEC**
Zorzal..... **\$220MXN**
- ROSE | MERLOT, SYRAH, C. FRANC, C. SAUVIGNON**
Santomé..... **\$170MXN**

COCKTAIL
Océano..... **\$190MXN**



● QUESO FUNDIDO



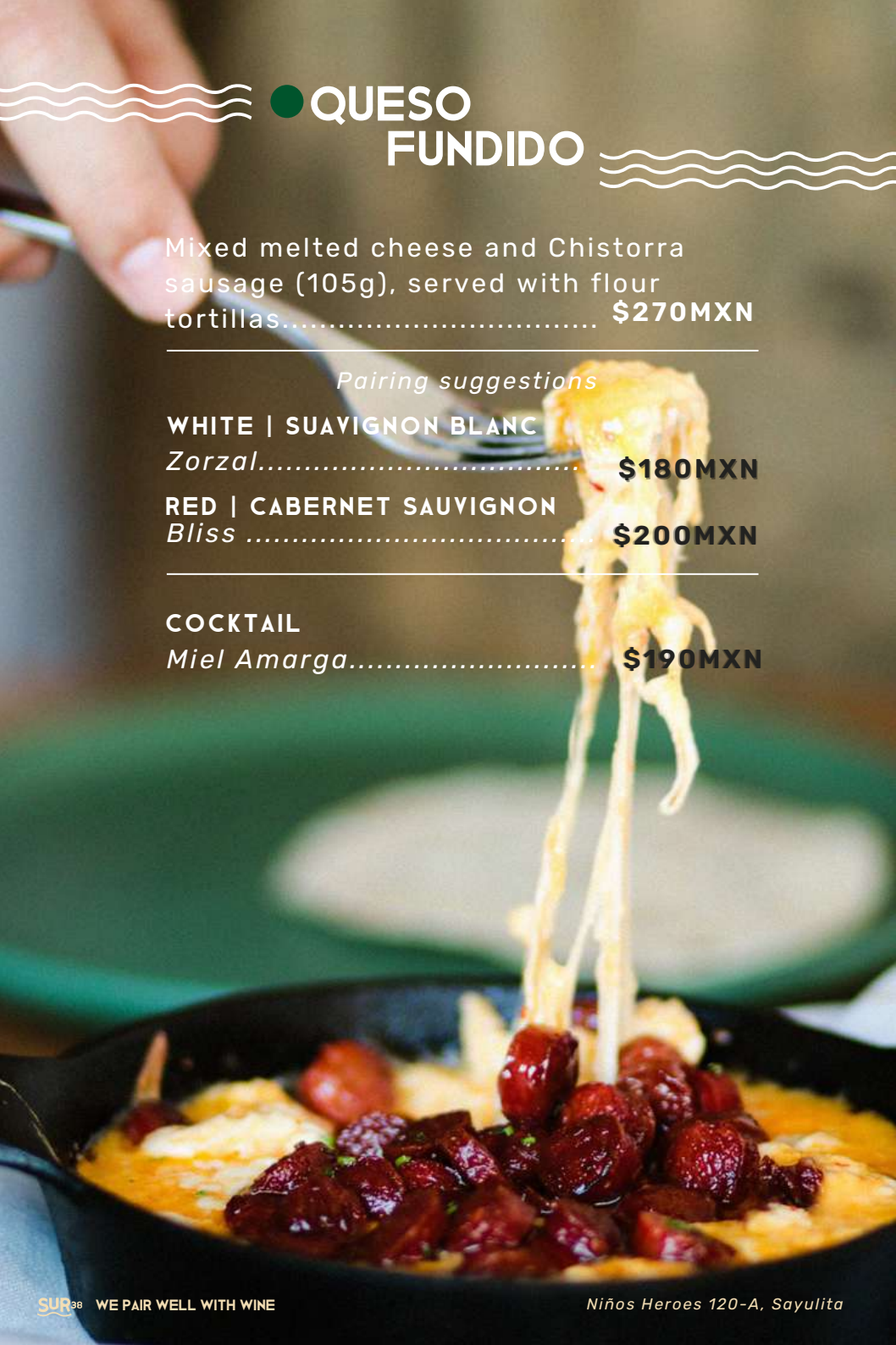
Mixed melted cheese and Chistorra sausage (105g), served with flour tortillas..... **\$270MXN**

Pairing suggestions

WHITE | SUAVIGNON BLANC
Zorzal..... **\$180MXN**

RED | CABERNET SAUVIGNON
Bliss **\$200MXN**

COCKTAIL
Miel Amarga..... **\$190MXN**





● AJILLO MUSHROOMS



Mixed melted cheese and mushrooms with chile-garlic, accompanied with flour tortillas..... **\$195MXN**

***VEGAN/GLUTEN FREE OPTION AVAILABLE**

Sautee Mushrooms with chile-garlic oil & corn tortillas..... **\$170MXN**

Pairing suggestions

SPARKLING | PROSECCO BRUT ROSÉ DOC MILLESIMATO
Santomé..... **\$260MXN**

ROSE | MERLOT, SYRAH, C. FRANC, C. SAUVIGNON
Santomé..... **\$170MXN**

COCKTAIL
Solera..... **\$180MXN**





● **WHITE
MUSSELS** 

Fresh mussels (180 g) in white creamy wine sauce, with bacon and a touch of serrano.....**\$295MXN**

Pairing suggestions

WHITE | PINOT GRIGIO
Tenuta del Morer..... **\$200MXN**

WHITE | VIOGNIER, ARNEIS, MARSANNE
Trasiego.....**\$220MXN**

COCKTAIL
Coco..... **\$170MXN**



● THE
TUNA

Fresh tuna (250 g) with spiced soy sauce,
baby arugula, avocado mousse &
serrano.....\$285MXN

Pairing Suggestions

WHITE | CHARDONNAY

Etnia..... \$140MXN

**RED | CABERNET SAUVIGNON, SANGIOVESE,
MALBEC**

Trasiego..... \$240MXN

COCKTAIL

Jade \$170MXN

● MEATBALLS

Short Rib (180 g) Meatballs with creamy chipotle and crispy fried potatoes..... **\$250MXN**

Pairing suggestions

RED | CABERNET SAUVIGNON, SANGIOVESE, MALBEC
Trasiego..... **\$240MXN**

RED | TEMPRANILLO, MERLOT, SYRAH
Cal y Canto..... **\$150MXN**

COCKTAIL
L'Amour..... **\$160MXN**





● GRILLED CHEESE



(3 pcs)

Oaxaca, aged Cheddar and Gorgonzola cheese blend on homemade bread with cilantro pesto and arrabiata sauce..... **\$160MXN**

Pairing suggestions

WHITE | CHARDONNAY
Etnia..... **\$140MXN**

ROSE | MERLOT, SYRAH, C. FRANC, C. SAUVIGNON
Santomé..... **\$170MXN**

COCKTAIL
Miel Amarga..... **\$190MXN**



**** GLUTEN FREE BREAD AVAILABLE**

● ENSALADA DE PANELA

Hearts of lettuce (3pcs), Pico de Gallo,
corn, panela cheese and Cider
Vinaigrette..... \$130MXN

Pairing suggestions

WHITE | PINOT GRIGIO
Tenuta del Morer..... \$200MXN

ROSE | MERLOT, SYRAH, C. FRANC, C. SAUVIGNON
Santomé..... \$170MXN

COCKTAIL
Jungla..... \$170MXN





● **VEGGIE**
ZUCCHINI



(2 pcs)

Grilled zucchini with mushrooms, creamy cauliflower puree & toasted almonds.....\$100MXN

****VEGAN/GLUTEN FREE OPTION AVAILABLE**

Pairing Suggestions

RED | TEMPRANILLO, MERLOT, SYRAH
Cal y Canto..... \$150MXN

RED | MALBEC
Zorzal..... \$220MXN

COCKTAIL
China Poblana..... \$160MXN



● PATATAS
BRAVAS

Fried potatoes dipped in brava sauce,
Parmesan Cheese, Sour Cream
& Aioli.....\$110MXN

Pairing suggestions

WHITE | VIOGNIER, ARNEIS, MARSANNE
Trasiego.....\$220MXN

ROSE | CABERNET SAUVIGNON, SYRAH
Etnia.....\$140MXN

COCKTAIL
Obsesión..... \$170MXN



● HUEVOS ROTOS

Fried potatoes, parmesan cheese,
starry egg (2pcs) with truffle oil.. **\$120MXN**

Pairing suggestions

SPARKLING | PROSECCO EXTRA DRY DOC
Santomé..... **\$240MXN**

RED | MALBEC
Zorzal..... **\$220MXN**

COCKTAIL
Obsesión..... **\$170MXN**





**PAN
TOMATE**



(3 pcs)

Toasted bread, goat cheese and
tomato stew..... **\$100MXN**

Pairing suggestions

RED | TEMPRANILLO, MERLOT, SYRAH
Cal y Canto..... **\$150MXN**

ROSE | MERLOT, SYRAH, C. SAUVIGNON, C. FRANC
Santomé..... **\$170MXN**

COCKTAIL
Clericot..... **\$170MXN**



**** GLUTEN FREE BREAD AVAILABLE**

● **DULCE
SERRANO**

(3 pcs)

Toasted bread, serrano ham (21g), goat
cheese, seasonal fruit and
honey..... **\$140MXN**

Pairing suggestions

RED | SANTOME MORO ´41

Merlot, Raboso..... **\$210MXN**

WHITE | PINOT GRIGIO

Tenuta del Morer..... **\$200MXN**

COCKTAIL

Playa Spritz..... **\$190MXN**

****GLUTEN FREE BREAD AVAILABLE**



● CAPRESE

(3 pcs)

Mozzarella cheese, tomato, balsamic
and cilantro pesto..... **\$140MXN**

Pairing suggestions

WHITE | SAUVIGNON BLANC

Zorzal.....**\$180MXN**

SPARKLING | PROSECCO BRUT ROSÉ

Santomé.....**\$260MXN**

COCKTAIL

Angel..... **\$190MXN**



****GLUTEN FREE BREAD AVAILABLE**



● GREEK SALMON

(3 pcs)



Fresh salmon (60 g) with creamy cucumber-yogurt dressing & capers..... **\$150MXN**

Pairing suggestions

WHITE | CHARDONNAY

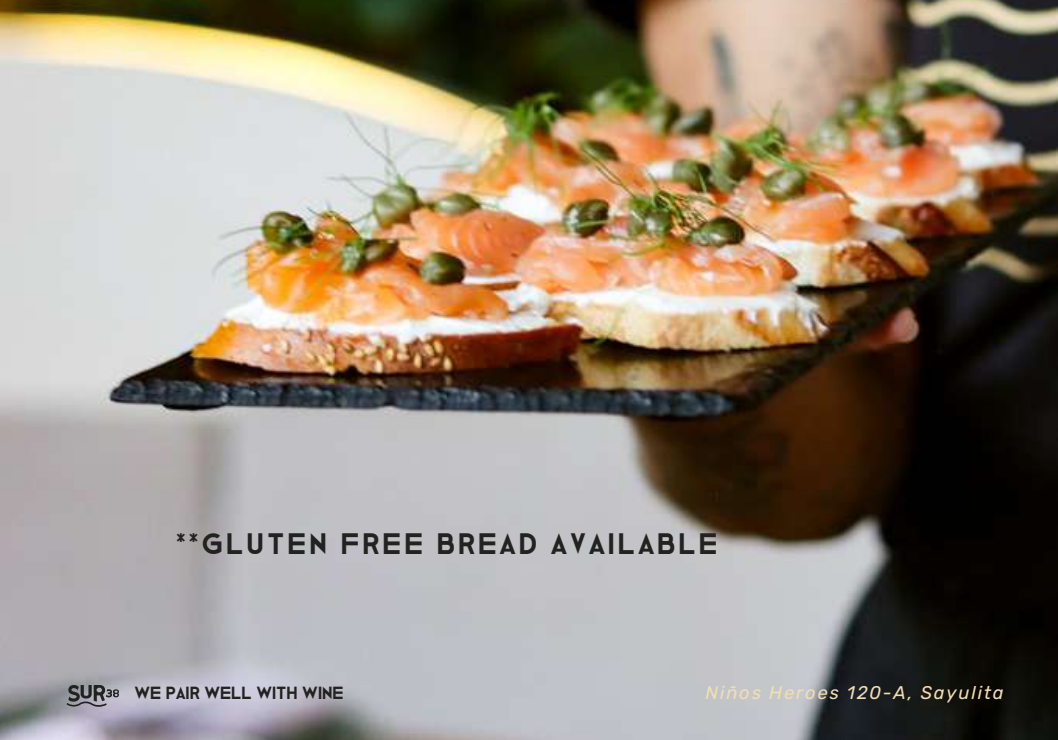
Mancura Etnia..... **\$140MXN**

SPARKLING | PROSECCO BRUT ROSÉ

Santomé..... **\$260MXN**

COCKTAIL

Bitter Berry..... **\$160MXN**



**** GLUTEN FREE BREAD AVAILABLE**

● CROQUETAS

(4 pcs)

Creamy bechamel sauce with chicharrón (pork rinds 2pcs) crumbs and corn kernels (2pcs), accompanied by salsa brava and aioli.....**\$150MXN**

Pairing suggestions

SPARKLING | PROSECCO BRUT ROSÉ DOC MILLESIMATO
Santomé..... **\$260MXN**

RED | CABERNET SAUVIGNON, SANGIOVESE, MALBEC
Trasiego..... **\$240MXN**

COCKTAIL

Alquimia..... **\$190MXN**





● **TLAYUDA
DE MOLE**
(3 pcs)



Oaxacan Tlayuda (toasted corn) refried beans, chicken (30g), mole and fresh cheese..... **\$140MXN**

Pairing suggestions

SPARKLING | PROSECCO EXTRA DRY DOC
Santomé..... **\$240MXN**

**RED | CABERNET SAUVIGNON,
SANGIOVESE, MALBEC**
Trasiego..... **\$240MXN**

COCKTAIL
Velvet..... **\$180MXN**





● **COCHINITA
PIBIL SOPECITOS**
(3 pcs)

Blue corn sopecitos with cochinita pibil (pork) Yucatan style and red onion..... **\$100MXN**

Pairing Suggestions

WHITE | TENUTA DEL MORER
Pinot Grigio..... **\$200MXN**

SPARKLING | PROSECCO BRUT ROSÉ DOC MILLESIMATO
Santomé..... **\$260MXN**

DRINK
Tepache sazón..... **\$110MXN**
(Fermented Mexican Tropical Pinnacle)