


FOOD

 **ROASTED NOPAL** **\$ 130.00**

Grilled nopal with cheese, accompanied of tatemada sauce and beans.

LONGANIZA CROQUETTES **\$155.00**

Croquettes stuffed with pork sausage valladolid style, breaded in panko, accompanied by edam cheese.

 **TARTINE DE QUESOS** **\$160.00**

Ciabatta bread covered with a mixture of Manchego, provolone and blue cheeses, topped with red onion and olives.

TARTINE IBÉRICO **\$180.00**

Pan ciabatta cubierto de una mezcla de quesos manchego, lomo y chorizo ibéricos.

GUACAMOLE & SHRIMP **\$ 190.00**

Guacamole accompanied by shrimp breaded in panko.

 **SPINACH & BRIE DIP** **\$190.00**

Based on bechamel and spinach, topped with crispy brie cheese.

GARNACHAS SURF AND TURF **\$190.00**

Trilogy of garnachas stuffed with octopus and porkbelly, with creamy avocado, red cabbage and serrano chili.

BEEF TARTARE **\$ 195.00**

Sealed fillet, accompanied by creamy avocado and caramelized onion.

SEASONAL CEVICHE **\$195.00**

Octopus and ax callus crowned with orange and tangerine supremes.

IBERIAN FUGAZZETA **\$235.00**

Neapolitan dough stuffed with cheese and baked. Accompanied by loin and Iberian chorizo.

PORK BELLY **\$255.00**

With creamy avocado and cherry tomato salad in serrano chili dressing.

OCTOPUS SANDWICH **\$275.00**

Three pieces of brioche bread stuffed with octopus with creamy avocado and pickled red onion.

BEEF TENDERLOIN **\$295.00**

200gr of grilled beef, topped with blue cheese butter and accompanied by mashed cauliflower.

IBERIAN HAM **\$475.00**

50gr. of purebred Iberian ham with 36 months of maturation, cut by hand.







 Vegetarian

All our prices includes IVA

BEBIDAS

DRINKS

Vino por copeo

 Michel Torino 🍷 Torrontés	\$110.00	 Raza Vino Verde 🍷 Arinto, Axal y Trajadura	\$110.00
 Anécdota 🍷 Chenin Blanc	\$110.00	 Carlos Plaza 🍷 Tempranillo	\$125.00
 Cuatro pasos 🍷 Rosé Mencía	\$115.00	 Vizar Ecológico 🍷 Tempranillo Sirah	\$120.00

Cerveza / Beer 355 ml

Carta clara lata	\$40.00
Montejo lata	\$40.00
XX Lager	\$45.00
Indio	\$45.00
Ultra michelob	\$45.00
Bohemia oscura	\$50.00
Stella 330 ml	\$50.00
Esmeralda Oasis	\$70.00
Esmeralda Yucatán	\$70.00

Whisky

Etiqueta roja	\$90.00
Etiqueta negra	\$135.00
Buchanans 12	\$135.00
Chivas 12	\$135.00
Glenfiddich 12	\$160.00
Macallan 12	\$170.00
Buchanans 18	\$180.00

Vodka

Smirnoff	\$75.00
Absolut	\$75.00
Stolichnaya	\$85.00

Ron

Bacardí blanco	\$75.00
Matusalem clásico	\$75.00
Bacardí añejo	\$85.00
Havana 7	\$90.00
Zacapa 23	\$165.00

Ginebra

Tanqueray	\$90.00
Bombay	\$95.00
Katún	\$100.00
Hendricks	\$135.00

Brandy

Fundador	\$75.00
Cardenal de mendoza	\$155.00

Mezcal

400 Conejos joven	\$90.00
400 conejos reposado	\$95.00

Tequila

José Cuervo Especial	\$75.00
José Cuervo Tradicional	\$80.00
Herradura blanco	\$85.00
Herradura reposado	\$110.00
Don julio reposado	\$110.00
Herradura añejo	\$120.00
1800 añejo	\$120.00
Dobel diamante	\$130.00
Herradura ultra	\$135.00
Don julio 70	\$145.00

Cremas y licores

Xtabentún	\$75.00
Chichon dulce	\$75.00
Oporto	\$75.00
Baileys	\$85.00
Kahlua	\$85.00
Licor 43	\$85.00
Controy	\$90.00

Agua / Water

Bonafont 330 ml	\$20.00
Mineral Peñafiel	\$35.00
BUI Mineral 290 ml	\$40.00
Perrier	\$50.00
BUI natural 473 ml	\$50.00
Bui natural 946 ml	\$75.00

Refrescos / Soda	\$35.00
-------------------------	----------------