

**This is
Intro**

intro

restaurant

AT THE Bar

TSAR NICOULAI CAVIAR.- \$1,800
crème fraîche, gaufrette potatoes

JAMÓN 5 JOTAS 40 gr.- \$520
grated tomato, olive oil, homemade bread

ACEITUNAS MARINADAS 100 gr.- \$85
marinated kalamata and green olives,
rosemary, garlic, lemon

TABLA DE QUESOS.- \$485
local cheese assortment - flor de atlixco, port salut,
camembert, aged cheddar, boursin with cranberries
and pistachio, homemade raspberry marmalade,
dried nuts, sourdough bread

LOBSTER ROLL.- \$320
brioche, potatoe chips, caviar

Starters

SALAD.- \$180

watercress, lettuce salad, cherry tomatoes,
fried brussels sprouts, red onion,
parmesan cheese, citrus vinaigrette

TUNA TOSTADA 50 gr.- \$150

pork rind adobo, avocado, fried leek

CAMARONES ROCA 130 gr.- \$220

rock shrimp tempura, yuzu, sriracha aioli

DUMPLINGS DE CHICHARRÓN PRENSADO.- \$250

pork rind dumplings, xo sauce

THAI BLUEFIN TUNA TIRADITO.- \$280

green curry, coconut, papaya, roasted peanuts

BETABEL ROSTIZADO A LA LEÑA.- \$175

roasted beets, jocoque, cous cous,
cardamom vinaigrette, rosemary infused honey,
caramelized hazelnuts

TARTAR DE RES 100 gr.- \$200

beef tartar, pickles, cappers,
dijon mustard, truffle oil, quail egg

BURRATA.- \$270

burgos black pudding,
green apple chutney, rustic bread

COLIFLOR AHUMADA.- \$190

roasted cauliflower, goat cheese cream,
basil emulsion

CHICHARRÓN DE RIB EYE 180 gr.- \$250

crunchy new york, thai guacamole, corn tortillas

CALAMARES SICILIANOS.- \$310

sicilian style squid, stuffed with fennel, raisins,
pine nuts, parsley emulsion

FRIED ARTICHOKE.- \$310

hummus, tomato curry, preserved lemon

Main Course

AGNOLOTTI TARTUFFO.- \$280

fresh pasta stuffed with ricotta cheese,
tartufo, crunchy jamón serrano

CAMARÓN VIETNAMITA U8 AL GRILL.- \$450

vietnamese grilled shrimps u8, lemongrass, garlic, chili paste,
soba noodles, soy sauce, broccoli, and sesame oil

KORMA 90 gr.- \$235

indian chicken stew, jasmine rice, papadam

ROBALO AL SARTÉN 150 gr.- \$400

sautéed sea bass, brussels sprouts,
confited cherry tomatoes, mustard buttermilk

PULPO A LA PARRILLA 230 gr.- \$450

grilled octopus, hummus, persillade, preserved lemon

SHORT RIB.- \$650

coffee glaze, bone marrow mashed sweet potato, green beans

OXTAIL ROULADE 150 gr.- \$250

mash potato, burnt chipotle mole

SALMÓN AL CARBÓN EN TABLA DE CEDRO 230 gr.-\$450

cedar plank salmon, mustard,
bok choy, piccalilli, roasted garlic aioli

FILETE DE RES A LA 200 gr.- \$380

capers, parsley and anchovies sauce,
fried brussel sprouts, jocoque

ARROZ CALASPARRA A LA LEÑA 110 gr.- \$380

calasparra rice, veggies, picanha

LOMO AL TRAPO 300 gr.- \$480

beef tenderloin grilled in cloth and mezcal,
baked potato with sour cream, bacon, salsa roja

AMERICAN CHESSE BURGER 200 gr.- \$300

double cheeseburger, onion, american sauce, truffled
potato wedges, homemade pickles

Desserts

\$125

CRÈME BRÛLÉE.-

ask for the flavor of the month

DARK CHOCOLATE AND TOFFEE TART, WHIPPED CREAM.-

MANGO MOUSSE.-

passion fruit, almond cake, cardamom meringue,
spiced crumble, pink pepper

BASQUE GOAT CHEESECAKE.-

granny smith apple ice cream

MAÍZ.-

blue corn cake, nixta tres leches, popcorn powder,
cream cheese, pop corn ice cream

FLOURLESS CHOCOLATE CAKE.-

berrie jam, balsamic berries sorbet

LAVA DULCE DE LECHE CAKE fermented banana ice cream

assorted ICE CREAMS AND SORBET

COFFEE

NESSPRESSO

ristretto 30 ml.- \$45

ristretto double 60 ml.- \$58

lungo 120 ml.- \$45

capuchino 120 ml.- \$50

espresso 50 ml.- \$45 double 100 ml.- \$55

espresso cortado 50 ml.- \$47 double 100 ml.- \$58

DESSERT WINE

cosecha tardía, casa madero, valle de parras,
mexico, 375 ml.- b. \$920

stellar, don leo, valle de parras, mexico, 500 ml.- b. \$620

BRANDY copa 50 ml
cardenal de mendoza.- \$310
gran duque de alba.- \$210

RON copa 50 ml
zacapa X:O.- \$450
zacapa 23.- \$200

COGNAC copa 50 ml
hennessy V.S.- \$170
hennessy X.O.- \$580
martell V. S. O. P.- \$205
martell cordon bleu.- \$490

SINGLE MALT copa 50 ml
glenfiddich 12.- \$190
glenmorangie original.- \$190
the macallan 12.- \$230

BLENDED WHISKEY copa 50 ml
j. w. blue label.- \$600
buchanan's 18.- \$350

OTHERS
golden milk.- \$85
matcha.- \$50
cacao miel.- \$85
cocoa.- \$85
chai latte.- \$60
hot chocolate.- \$40
molienda sagrada tea selection.- \$50
mandolin kombucha.- \$100
vodka chai.- \$110