

**This is  
Intro**

NEW MENU

# intro

restaurant

## AT THE Bar

**JAMÓN 5 JOTAS.- 40 gr - \$480**  
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

# Starters

## SALAD.- \$180

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

## CAMARONES ROCA.- \$220

rock shrimp tempura, yuzu, sriracha aioli

## DUMPLINGS DE CHICHARRÓN PRENSADO.- \$235

pork rind dumplings, xo sauce

## CRUDO DE ATÚN.- \$220

tuna tartar, soy sauce, sambal, green apple, black garlic sauce, deep fried nori

## BROCHETAS DE POLLO SATAY.- \$190

satay chicken skewers, peanut sauce, plantain relish, fried shallots

## BETABEL ROSTIZADO A LA LEÑA.- \$175

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

## CARNE TÁRTARA DE RES.- \$180

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.- \$250

crunchy new york, thai guacamole, corn tortillas

## CALAMARES SICILIANOS.- \$310

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



# Main Course

## AGNOLOTTI TARTUFFO.- \$280

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

## CAMARÓN VIETNAMITA U8 AL GRILL.- \$420

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

## KORMA.- \$235

indian chicken stew, jasmine rice, papadam

## ROBALO AL SARTÉN.- \$380

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

## PULPO A LA PARRILLA.- \$450

grilled octopus, hummus, persillade, preserved lemon

## OXTAIL ROULADE.- \$245

mash potato, burnt chipotle mole

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

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

## FILETE DE RES A LA MANTEQUILLA.- \$310

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

## ARROZ CALASPARRA A LA LEÑA.- \$380

calasparra rice, veggies, picanha

## LOMO AL TRAPO.- \$480

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

## HAMBURGUESA DE SIRLOIN.- \$275

sirloin burger, dijon mustard, tomato,  
lettuce, blue cheese, potato wedges



# Desserts

\$125

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