



BEBIDAS

Agua de fruta natural preparada al momento

Refreshing fruit drink (Fruit drink freshly made by blending seasonal fruit, water and a bit of sweetener)

Media jarra _____ \$ 165.00

½ pitcher (32 oz)

Jarra completa _____ \$ 295.00

Pitcher (64 oz)

Limonada / Naranjada

Lemonade / Orangeade

Jarrito 355 ml _____ \$ 65.00

Jarrito (traditional Mexican mug) 12 oz

Media jarra _____ \$ 165.00

½ pitcher (32 oz)

Jarra completa _____ \$ 295.00

Pitcher (64 oz)

Refresco _____ \$ 60.00

Soda (assorted)

Tinto de verano

Tinto de Verano (red wine and soda cocktail)

Copa _____ \$ 130.00

Glass (14 oz)

Jarra 1 L _____ \$ 295.00

Pitcher (32 oz)

Cerveza nacional _____ \$ 70.00

National Beer

Cerveza importada _____ \$ 85.00

Imported Beer

Cerveza artesanal _____ \$ 190.00

Craft Beer

AGREGA

Add

Vaso michelado _____ \$ 35.00

Michelada glass (lime juice and salt)

Vaso cubano _____ \$ 60.00

Cuban Michelada glass (lime juice, salt, Worcestershire sauce, Maggi seasoning sauce, Tabasco hot sauce; ice optional)

Vaso con clamato _____ \$ 70.00

Clamato glass (lime juice, salt and Clamato juice) *tomato juice with clam*

NUESTROS PRECIOS INCLUYEN IVA



ENTRADAS

Queso fundido natural _____ \$ 220.00

Acompañado de tortillas de harina, chile toreado y brotes de cilantro

Mexican cheese fondue (melted cheese served with flour tortillas, pan-fried peppers and cilantro sprouts)

**Queso con
Champiñón**
*Mushroom
cheese fondue*
\$ 245.00

**Queso con
Chistorra**
*Chistorra sausage
cheese fondue*
\$ 275.00

**Queso con
Chorizo**
*Chorizo sausage
cheese fondue*
\$ 280.00

**Queso con
Filete de res**
*Beef steak
cheese fondue*
\$ 300.00

Platón de antojitos _____ \$ 240.00

2 mini quesadillas, 2 taquitos dorados, 2 sopecitos y 2 gorditas.

Guacamole al centro

Mexican antojitos platter (2 mini-quesadillas, 2 taquitos, 2 sopecitos and 2 gorditas with a side dish of guacamole)

Platón de quesos y carnes frías _____ \$ 355.00

Parmigiano reggiano, queso de cabra, queso manchego, jamón serrano, salami, lomo embuchado, fruta de temporada, miel de abeja y pan de la casa

Charcuterie board (Parmigiano Reggiano, goat cheese, Manchego cheese, Serrano ham, salami, cured pork tenderloin, seasonal fruit, honey and housemade bread)

Torre de mariscos _____ \$ 395.00

Pepino, cebolla morada, pulpo, atún, camarón, aguacate, bañada en salsa especial

Sinaloa style Seafood Tower (cucumber, red onion, octopus, tuna, shrimp and avocado, topped with a special sauce)



Tostaditas

Aguacate, proteína, poro frito, cebolla y chile serrano

Seafood Tostaditas (avocado, protein topping of your choice, garnished with frizzled leek, onion and serrano pepper)

Proteína de tu elección (pesos en crudo)

Select one protein of your choice

Atún (120 g) <i>Tuna</i> \$ 185.00	Jaiba (120 g) <i>Crab</i> \$ 200.00	Pulpo (120 g) <i>Octopus</i> \$ 230.00	Mixtas (120 g) <i>Assorted</i> \$ 230.00
---	--	---	---

Aguachile verde

Cebolla morada, pepino, aguacate y proteína curtida

Green Aguachile (seafood of your choice marinated in lime juice, serrano chiles, cilantro, red onion and cucumber)

Proteína de tu elección (pesos en crudo)

Select one protein of your choice

Camarón (150 g) <i>Shrimp</i> \$ 235.00	Atún (150 g) <i>Tuna</i> \$ 250.00	Pulpo (150 g) <i>Octopus</i> \$ 290.00	Salmón (150 g) <i>Salmon</i> \$ 305.00
--	---	---	---

CALDOS, SOPAS Y MÁS

Fideo seco _____ \$ 110.00

Polvo de chicharrón, crema, queso rallado y tropezos de aguacate

Dry fideo noodles (small thin fideo noodles cooked in tomato sauce, garnished with sour cream, grated cheese, avocado and pork rind crumbs)

Caldo tlalpeño _____ \$ 155.00

El favorito de la casa: base de caldo de pollo, pollo deshebrado, zanahoria, brócoli, calabaza italiana, chile chipotle, aguacate, garbanzo y arroz blanco

Tlalpeño soup, our house favorite! (chicken broth, shredded chicken, carrots, broccoli, zucchini, chipotle pepper, avocado, chickpeas and white rice)

Consomé 200 sabores _____ \$ 165.00

Consomé de pollo con pasta y queso manchego

200 sabores broth (chicken broth with pasta and Manchego cheese)

Caldo loco _____ \$ 180.00

Consomé de pollo, pollo deshebrado, arroz, huevo cocido, queso panela y aguacate

Caldo loco (chicken broth, shredded chicken, white rice, hard-boiled egg, panela cheese and avocado)

POSTRES

Carlota de limón _____ \$ 95.00

Crema perfectamente aireada con toques cítricos y ralladura de limón

Mexican lime icebox cake (delicious light citrus and airy dessert garnished with lime zest)

Flan napolitano _____ \$ 95.00

El clásico de la casa

Neapolitan flan, our house classic dessert

Pastel de la casa _____ \$ 120.00

Pregunta al mesero por el pastel del día

House cake (ask for the cake flavor of the day)

Brownie con helado _____ \$ 130.00

Brownie and ice-cream

Crepas _____ \$ 130.00

Mermelada, Cajeta, Nutella

Crepes: Jam, Cajeta (Mexican soft caramel spread), Nutella

*Agrega queso Philadelphia _____ \$ 50.00

**Add Philadelphia Cream cheese*

El lado sorpresa _____ \$ 200.00

Esfera de chocolate por fuera, mezcla de helados de la casa por dentro, se baña con chocolate caliente mientras la esfera desaparece

Sweet melting surprise! (chocolate sphere filled with our signature ice cream flavors drizzled with hot fudge topping)



ASÍ SE SIENTE MÉXICO

Pechuga arriera _____ \$ 205.00

Rellena de zanahoria, calabaza y queso Oaxaca, bañada en salsa roja mexicana con guarnición de arroz primavera y verduras cocidas

Arriera Chicken Breast (chicken breast stuffed with carrots, zucchini and Oaxaca cheese topped with Mexican tomato sauce; served with a side dish of rice primavera and steamed vegetables)

Pechuga condesa _____ \$ 220.00

Rellena de espinacas a la crema y queso manchego bañada en salsa de hongos con guarnición de arroz primavera y verduras cocidas

Condesa Chicken Breast (chicken breast stuffed with creamy spinach and Manchego cheese topped with mushroom sauce; served with a side dish of rice primavera and steamed vegetables)

Tacos de filete de res _____ \$ 295.00

Tortilla, cama de frijoles y aguacate

Steak Tacos (beef steak in a corn tortilla served over refried beans and avocado)

Brochetas (2 piezas)

Con guarnición de ensalada fresca o papas fritas

Mexican Skewers (2 skewers served with a side dish of your choice: fresh salad or French fries)

Pollo _____ \$ 295.00

Chicken

Camarón _____ \$ 325.00

Shrimp

Mixta _____ \$ 325.00

Mixed (two or three proteins of your choice)

Res _____ \$ 325.00

Beef

Tampiqueña _____ \$ 340.00

Acompañada de dobladita de mole, frijoles refritos, guacamole, nopal asado y cebollitas cambray

Tampiqueña (beef steak served with a mole dobladita and a side dish of refried beans, guacamole, grilled nopal cactus and Mexican spring onions)*

**Soft fried corn tortilla with mole sauce garnished with sour cream and cheese*

Molcajete _____ \$ 355.00

Nopal asado, cebollita cambray, pollo, cecina natural, bistec, longaniza, queso panela, aguacate, salsa roja y chiles toreados

Molcajete (grilled nopal cactus, Mexican spring onions, chicken, cecina meat, beef steak, longaniza sausage, panela cheese, avocado, red chili sauce and pan-fried peppers served in a traditional Mexican mortar)*

**Salted, air-dried beef steak*

ENSALADAS

Iceberg _____ \$ 175.00

Cuartos de lechuga, crocante de tocino, crutones y jitomate cherry

Iceberg (iceberg lettuce, crispy bacon, croutons and cherry tomatoes)

Caprese _____ \$ 230.00

Mozzarella de búfala, jitomate bola y albahaca

Caprese (Buffalo mozzarella, tomatoes and fresh basil)

Frutos rojos _____ \$ 290.00

Mix de hojas verdes, frutos rojos de temporada, queso crema, crutones y nuez

Berries (mixed-leaf salad, seasonal berries, cream cheese, croutons y pecans)

ADEREZO AL GUSTO (250 ml)

Dressing of your choice

Reducción de vinagre balsámico

Balsamic glaze dressing

\$ 55.00

Coulis de frutos al vino tinto

Fruit coulis with red wine

\$ 65.00

Vinagreta de chile

Pepper vinaigrette

\$ 75.00

Pesto

Pesto

\$ 105.00

Mostaza dulce

Honey mustard

\$ 105.00

Blue cheese

Blue cheese

\$ 110.00

AGREGA

Add

Huevo cocido (2 pz)

Hard boiled eggs

\$ 30.00

Pollo (150 g)

Chicken

\$ 95.00

Camarón (120 g)

Shrimp

\$ 145.00

Filete de res (120 g)

Beef steak

\$ 195.00



PASTAS

Todas nuestras pastas se cocen al dente (250 g)
All our pastas are cooked al dente

Spaghetti
Spaghetti
\$ 65.00

Fettuccine
Fettuccine
\$ 65.00

Ravioles a los 5 quesos
5-Cheese Ravioli
\$ 130.00

AGREGA (250 g)

Add

Salsa pomodoro
Pomodoro sauce
\$ 40.00

Salsa Alfredo
Alfredo sauce
\$ 50.00

Salsa bolognesa
Bolognese sauce
\$ 65.00

Salsa pesto
Pesto
\$ 105.00

Salsa de quesos

Queso crema, queso manchego, queso parmigiano reggiano
Cheese sauce (Cream cheese, Manchego and Parmigiano Reggiano)
\$ 155.00

AGREGA

Add

Pollo (150 g)
Chicken
\$ 95.00

Camarón (120 g)
Shrimp
\$ 145.00

Filete de res (120 g)
Beef steak
\$ 195.00

Salmón (120 g)
Salmon
\$ 230.00

RISOTTO

Pomodoro al vino tinto y espárragos _____ \$ 230.00
Pomodoro with red wine and asparagus

Pera y blue cheese _____ \$ 255.00
Pear and blue cheese

Aceite de trufa negra y hongos de temporada _____ \$ 280.00
Black truffle oil and seasonal mushrooms

AGREGA

Add

Pollo (150 g)
Chicken
\$ 95.00

Camarón (120 g)
Shrimp
\$ 145.00

Filete de res (120 g)
Beef steak
\$ 195.00

Salmón (120 g)
Salmon
\$ 230.00

AL CARBÓN

Cortes de 400 g en crudo
Steak cuts are 400 g / 13 oz before cooking

Medio Pollo _____ \$ 225.00
Chicken (half)

T-bone _____ \$ 395.00
T-bone

Arrachera _____ \$ 290.00
Arrachera (marinated skirt beef steak)

New York _____ \$ 405.00
New York

Filete mignon _____ \$ 390.00
Filet mignon

Rib eye _____ \$ 410.00
Rib eye

PESCADOS Y MARISCOS

250 g en crudo

Atún _____ \$ 330.00
Tuna

Pulpo _____ \$ 420.00
Octopus

Filete de pescado al gusto _____ \$ 380.00
Fish fillet cooked to your liking

Salmón _____ \$ 445.00
Salmon

GUARNICIONES

Side orders

Elige dos guarniciones
Two of your choice

Puré de papa al parmesano
Mashed potatoes with parmesan cheese

Verduras glaseadas
Glazed vegetables

Ensalada fresca
Fresh salad

Papas fritas perfumadas con aceite de trufa
Truffle fries

Verduras al vapor
Steamed vegetables

Arroz primavera
Rice primavera

Verduras a la mantequilla
Buttered vegetables

Espinacas a la crema
Creamy spinach