



A culinary experience with delightful seafood combined with artisan cooking techniques, transforming traditional recipes into delicious and luxury experiences.

CHAMPAGNE PARADES

Selection of bottles to your table, special show included.

PARADE OF 3

PARADE OF 6

PARADE OF 10

PARADE OF 20

ARMAND DE BRIGNAC Gold 750 ml
LOUIS ROEDERER Cristal 750 ml
DOM PÉRIGNON Brut 750 ml

SPECIAL PACKAGES

6 **ARMAND DE BRIGNAC** Gold 750 ml + 1 Bot **THE LONDON ONE** 3L
6 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **BELVEDERE** 3L
6 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **HAVANA** 7 Años 3L
3 **ARMAND DE BRIGNAC** Gold 750 ml + 2 Bot **DON JULIO 70** Cristalino 750 ml
3 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **CASA DRAGONES** Añejo 750 ml
3 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **GREY GOOSE** 4.5 L

EXCLUSIVE LABEL SELECTION

750 ML

ARMAND DE BRIGNAC
Gold
Rosé

DOM PÉRIGNON
Brut
Luminous
Plenitud 2
Rosé Luminous
Rosé

KRUG
Grande Cuvée
Rosé

LOUIS ROEDERER
Cristal

MOËT & CHANDON
Ice Impérial
Ice Rosé Impérial

PERRIER JOUET
Belle Epoque

VEUVE CLICQUOT
Rich
Rich Rosé

RUINART
Brut
Rosé Second Skin

1.5 LITRES

DOM PÉRIGNON
Brut Vintage

LOUIS ROEDERER
Colección 241

MOËT & CHANDON
Brut Bright Night
Ice Impérial Rosé
Ice Impérial

PERRIER JOUET
Belle Epoque Rosé
Grand Brut

VEUVE CLICQUOT
Rosé
Brut

3 LITRES

DE VENOGÉ
Cordon Bleu Brut

DOM PÉRIGNON
Brut Vintage

LOUIS ROEDERER
Colección 241

MOËT & CHANDON
Brut
Brut Bright Night
Ice Impérial
Impérial Rosé

PERRIER JOUET
Grand Brut

VEUVE CLICQUOT
Brut

6 LITRES

DE VENOGÉ
Cordon Bleu Brut

DOM PÉRIGNON
Brut Vintage

MOËT & CHANDON
Brut

VEUVE CLICQUOT
Brut

9 LITRES

DE VENOGÉ
Cordon Bleu Brut

MOËT & CHANDON
Brut

PERRIER JOUET
Grand Brut

12 LITRES

DE VENOGÉ
Cordon Bleu Brut

MOËT & CHANDON
Brut



Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

T-R05/12/23

SIGNATURE COCKTAILS

TANTRA CITRUS

Bombay Sapphire Gin · Tío Pepe
Sherry · orange jam with a hint of hoja
santa · pineapple juice · lime juice

ZEN INFUSION

400 Conejos joven Mezcal infused
with ginger · Midori · mint
tangerine salt

GURÚ VIBES

Bombay Sapphire Gin · anise
passion fruit syrup · lemongrass
lime juice

TAO TE KING 385

Grey Goose Vodka · white Vermouth
Grand Marnier · lime juice · egg white
peppermint · lemongrass

KUNDALINI

Patrón Silver Tequila infused
with chillies · Ancho Reyes Verde
lime juice · cucumber syrup

GIN MAI

Bombay Sapphire Gin · roses syrup
citrus oleo saccharum · grapefruit
juice · lime juice

MIXOLOGIST CREATIONS

RED SCARLET

Patrón Silver Tequila · Grand
Marnier · berries · volcano salt
agave honey

CARIBBEAN GOOSE

Grey Goose Vodka · Aperol
freeze-dried pineapple
ginger syrup

CITRUS ULUWUATU

Michelob Ultra Mango-Peach
mango · orange · rosemary
basil

KING MIDAS

Patrón Silver Tequila · Vermouth
Dry · yuzu · cinnamon syrup
pineapple juice

MOCKTAILS

Try any of our Signature Cocktails without alcohol

BEERS

Budlight 355 ml

Stella Artois 330 ml

Michelob Ultra 355 ml

Herencia Cucapa Border 355 ml

Victoria 355 ml

Negra Modelo 355 ml

Modelo Especial 355 ml

Pacífico (Clara/Suave) 355 ml

Corona (Extra/Light/Cero) 355 ml

León 355 ml

Montejo 355 ml

Tulum 355 ml

Michelob Hard Seltzer 355ml

(Cucumber Lemon/Strawberry Watermelon Mango Peach/Spicy Pineapple)

APPETIZERS

GRILLED SQUID
Coriander sauce

TUNA TARTARE
Creamy wasabi
with avocado

CRAB CAKE
Crab · coconut · lemongrass
coconut vinaigrette

CREAMY FETA CHEESE
Fresno pepper-lime relish
artisan pita bread

INDONESIAN BABY OCTOPUS
Grilled · paprika · olive oil
lime

SPANAKOPITA
Phyllo pastry pie stuffed with spinach
feta and goat cheeses · tomato compote
and fresno chili

LOBSTER TACOS
Lobster · cheese and chipotle
creamy sauce

CEVICHE

RED OCTOPUS
Roasted red pepper
assorted bell peppers · cucumber
dried chilies

HAMACHI YELLOW CEVICHE
Yellow bell pepper · Amazonian yellow
hot pepper · assorted bell peppers
jicama · coriander

BLACK SNOOK CEVICHE
Burnt peppers · assorted bell
peppers · cherry tomato
coriander

FISH & SEAFOOD

FISH & CHIPS
Fried fish · french fries
tartar sauce · 250g

GRILLED SALMON
Wood fired · flambéed with
Ouzo anise · 300 g

SALADS

BEEF SALAD
Roasted baby beets · creamy goat
cheese · arugula · cashews

ITALIAN BURRATA
Tomato mix marinated in lime
vinaigrette · romesco

APPLE AND GOAT CHEESE SALAD
Lettuce mix · red apple · goat cheese
pearls · miso dressing

RICE & PASTA

SEAFOOD AMALFI
LIME RISOTTO
Shrimp · squid · mussels
clams · lime · garlic

PAGHETTI
A LA NORMA
Tomato · garlic and eggplant stir-fry
cooked over low heat

SPAGHETTI
DEL MAR
Shrimp · mussel · parsley
coriander · Thai chili

STEAKS & MORE

USDA PRIME
New York · 400 g
Rib Eye · 400 g
Fillet · 280 g
Petite Fillet · 225 g

RACK OF LAMB
Lebanese style marinade
grilled 500g

WHOLE ORGANIC
CHICKEN
Orange lacquered 1.2kg
- To share -

MAKI ROLLS

FUTOMAKI
Tempered · salmon · tuna
shrimp · avocado
spicy mayo

OCTOPUS &
AVOCADO
Octopus · cucumber · salmon
skin chips · avocado on the
outside

SALMON &
GOAT CHEESE
Shrimp inside · salmon · avocado
ginger honey · habanero mayo
goat cheese

CRISPY
SHRIMP
Shrimp tempura · cucumber
avocado · togarashi on the
outside

GRILLED
MUSHROOMS
Mushroom mix: mushrooms · portobello
shitake · wasabi mayo

CRAB &
SHRIMP
Crab · shrimp · avocado
eel sauce

PONZU BEEF TATAKI
Ponzu beef steak · turnip
asparagus · cucumber · teriyaki
sauce · wakame

BURGERS & SIDES

BEEF
Swiss cheese · cheddar
cheese · onion

PORTOBELLO
Red onion · goat cheese
burnt habanero aioli

TUNA
Tuna steak · wasabi
mayo · avocado

GRILLED VEGETABLES
Organic vegetable mix

GINGER POTATO MASH
Butter · ginger

DESSERTS

THREE CHOCOLATE MOUSSE
Oreo cookie base
three chocolate mousse
berries · toasted almonds

CHEESECAKE SKEWERS TEMPURA
Creamy vanilla cheesecake
vanilla ice cream
strawberry sauce · miso
caramel sauce

TIRAMISU CHEESECAKE
Mascarpone cheesecake
mascarpone cream and sabayon
lady fingers dipped in espresso
coffee and coffee liqueur cream
grated chocolate

BROWNIE CHEESECAKE
White chocolate mousse
and peanut butter burnt
marshmallows · dark chocolate

APPLE CRUMBLE
Apple · cinnamon · vanilla
crumble - To share -

FRUIT PLATE
Fresh seasonal fruits
red berry sorbet

ICE CREAM
Vanilla · chocolate
dulce de leche

SORBETS
Tangerine · lemon · yellow
lemon · green apple

COFFEE

AMERICANO

CAPPUCCINO

ESPRESSO

CORTADO ESPRESSO

DOUBLE ESPRESSO

CARAJILLOS

CLASSIC
Chocolate covered coffee beans
Licor 43 · strawberries

SPECULAAS
Coffee · Licor 43 · Ketel One vodka
Speculaas syrup

ROSES
Coffee · Ketel One vodka · roses
and cinnamon syrup

MAZAPÁN
Coffee · Licor 43 · Frangelico
Ketel One vodka · tres leches syrup

DE OLLA
De olla cold brew · Licor 43
Ketel One vodka · piloncillo syrup

IRISH
Coffee · Kahlua · Licor 43 · Jameson
whiskey · cream

TEA

RONNEFELDT TEA
Almond Dreams · Fruity Camomile · Golden Milk · Masala Chai
Morgentau · Refreshing Mint · Rooibos Vanilla

RONNEFELDT TEA
Earl Grey · Fancy Sencha · Green Dragon
Pai Mu Tan & Melon · Red Fruit

DIGESTIFS

Anís Las Cadenas
Amareto Disaronno
Bailey's
Chartreuse Amarillo
Chartreuse Verde

Chinchon Dulce
Chinchon Seco
Cointreau
Drambuie
Fernet Branca

Frangelico
Grand Marnier Cordon Rouge
Kahlua
Licor 43
Licor 43 Horchata

Mandarine Napoleon
Pacharan Zoco
Sambuca Vaccari Blanco
Sambuca Vaccari Nero
Strega

GIN & TONIC MIXOLOGY

FOREST

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

GINS

BEEFEATER 750 ml

BEEFEATER 24 750 ml

BEEFEATER BLACKBERRY 700 ml

BEEFEATER PINK 700 ml

BOMBAY SAPPHIRE 750 ml

BROCKMANS INTENSELY SMOOTH 700 ml

BULLDOG 750 ml

HENDRICK'S 750 ml

MALFY ORIGINALE 750 ml

MOM 700 ml

MONKEY 47 500 ml

TANQUERAY 750 ml

TANQUERAY FLOR DE SEVILLA 750 ml

TANQUERAY RANGPUR 750 ml

TANQUERAY TEN 700 ml

THE BOTANIST 700 ml

THE LONDON Nº 1 700 ml

TONIC WATER

FEVER TREE 200ml

FEVER TREE LIGTH 200ml

SEVENTEEN 200ml

FENTIMANS 200ml

SCHWEPES 355ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary
Peppermint · Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.
Prices include tax and are in Mexican pesos. Tips are not mandatory.