

COCKTAILS

\$205

PILETERO #2

Ketel One Vodka,
Orange Juice,
Zorzal Sauvignon Blanc,
Fresh Mint, Hibiscus,
Passion Fruit.

TESEO

Bombay Sapphire, Lavender,
Pomegranate,
Malamado, Lemon, Tonic.

ITZAMAL

Achiote Infused Pisco,
Tangerine, Lemon, Egg White.

SHIRIN

Ketel One Vodka, Zubrowka,
Pistachio Falernum,
Cocoa Bitters, Mint, Lemon.

BLOODY KIM

Ketel One Vodka, Spicy
Korean Mix, Tomato Juice,
Sesame, Horseradish.

ZAINETE CRIOLLO

Fernet Nero, Rosemary,
Lemon Oleo Saccharum,
Sherry, Soda.

HORTLAK

Apricot Infused Tequila,
Ginger Beer, Ancho Reyes,
Rosewater, Angostura.

AGED NEGRONI

Gin, Rosso, Cynar 70
Red Bitter, Cocoa Nibs, Oak.

PRINCIPIUM

Pineral, Ketel One Vodka,
Cardamom,
Lemon, Basil.

SUDESTADA

Pineapple Infused Rum,
Chartreuse, Ginger Beer,
Negrita Rum.

CABRONES DE OAXACA

Mezcal, Ginger,
Coffee and Honey Syrup,
Passion Fruit.

FERMIN

Jack Daniels, Aged Pisco,
Amaretto, Orgeat,
Noisette Butter Fat Wash,
Lemon.

COCKTAILS

\$240

ROYAL SMASH

Star of Bombay Gin, Cocchi
Americano, Orgeat,
Pineapple, Cucumber

NON-ALCOHOLICS

COCKTAILS

\$140

JARDINERO

Orange, Mint, Mango.

SANDWICHES

Seed Bread, Burrata Cheese,
Avocado, Marinated Mush-
rooms, Arugula, Tomato,
Balsamic Dressing.

\$310

Tandoori Lamb,
Lettuce, Tomeya.

\$325

Angus Tenderloin, Smoked
Loin, Lettuce, Tomato,
Grilled Egg, Roasted Red
Pepper Tomeya,
Taleggio Cheese.

\$340

House Smoked Trout, Yogurt
Dressing, Spinach,
Brioche Bread.

\$315

PIZZAS

\$330

Mozzarella, Cherry Tomatoes,
Garlic, Oregano.

Baked Ham, Mozzarella,
Cream Cheese, Chives.

Mozzarella, Spicy Longaniza,
Chili Powder, Oregano.

SALADS

Iceberg Lettuce,
Rotisserie Roasted Chicken,
Bacon, Avocado, Tomato,
Gorgonzola cheese. \$250

Caesar, Criolla Lettuce,
White Anchovy Dressing,
House Smoked Trout,
Croutons, Parmesan Cheese.
\$250

Organic Tomatoes, Burrata,
Extra Virgin Olive Oil. \$250

Field Greens, Fennel, Radish,
Cucumber, Grapefruit, Feta
Cheese, Orange Dressing.
\$220

URBAN BITES

Hummus Belabneh, Pita Chips.
\$230

"Empanadas Salteñas"
\$230

Bruschettas Quince -
Camembert Cheese
Salmorejo

White Anchovies
Prosciutto-Eggplant.
\$230

Shrimp Cockatil, Vienna Bread.
\$250

Cauliflower, Chickpea and
Ricotta Croquettes,
Curry and Yogurt Sauce
\$240

Beetroot Moutabel, Pita Chips.
\$230

Shrimp, Chorizo,
Sourdough Toast.
\$250

Lamb Meatballs,
Focaccia Croutons,
Homemade BBQ,
Spicy Tomato Sauce.
\$250

FROM THE CHARCUTERIE



Fond De Cave Nature \$780

Cicchitti Soigné Brut Nature
\$735

WINES BY THE GLASS

Baron B Extra Brut \$180

Cadus Vista Flores Apellation
Chardonnay \$155

Lunta Malbec \$155

Ruca Malén
Cabernet Sauvignon \$165

Serbal Pinot Noir \$135

Salentein
Brut Nature \$160

Colomé Torrontés \$130

Zorzal Terroir Único
Sauvignon Blanc
\$130

BEERS

DRAFT BEER
\$140

CORONA
\$130

STELLA ARTOIS
\$130

FÉLIX SELECTION

Fuet, Prosciutto, Brie Cheese,
Licoln Cheese.
For 2 \$395
For 4 \$690

ELENA SELECTION

Kobe Bresaola, Cured Duck
Breast, Camembert Cheese,
Aged Cheddar Cheese.
For 2 \$440 For 4 \$790

HAMBURGERS

THE ORIGINAL

Burger, Lincoln Cheese,
Bacon, Crispy Onion, Pickles,
Homemade BBQ. \$340

45 DAY DRY AGED

Brioche, Homemade Relish,
fresh Tomeya. \$420

SPARKLING WINES

Alyda Van Salentein
Brut Nature \$885

Moët & Chandon \$3730

Pommery Brut Royale \$3550

D.V. Catena Nature \$1185

Baron B Extra Brut \$990

Luigi Bosca Brut \$650

Rutini Extra Brut \$890

Caesar, Criolla Lettuce,
White Anchovy Dressing,
House Smoked Trout,
Croutons, Parmesan Cheese.
\$250

Organic Tomatoes, Burrata,
Extra Virgin Olive Oil. \$250

Field Greens, Fennel, Radish,
Cucumber, Grapefruit, Feta
Cheese, Orange Dressing.
\$220

URBAN BITES

Hummus Belabneh, Pita Chips.
\$230

"Empanadas Salteñas"
\$230

Bruschettas Quince -
Camembert Cheese
Salmorejo

White Anchovies
Prosciutto-Eggplant.
\$230

Shrimp Cockatil, Vienna Bread.
\$250

Cauliflower, Chickpea and
Ricotta Croquettes,
Curry and Yogurt Sauce
\$240

Beetroot Moutabel, Pita Chips.
\$230

Shrimp, Chorizo,
Sourdough Toast.
\$250

Lamb Meatballs,
Focaccia Croutons,
Homemade BBQ,
Spicy Tomato Sauce.
\$250

FROM THE CHARCUTERIE

SANDWICHES

Seed Bread, Burrata Cheese,
Avocado, Marinated Mush-
rooms, Arugula, Tomato,
Balsamic Dressing.
\$310

Tandoori Lamb,
Lettuce, Tomeya.
\$325

Angus Tenderloin, Smoked
Loin, Lettuce, Tomato,
Grilled Egg, Roasted Red
Pepper Tomeya,
Taleggio Cheese.
\$340

House Smoked Trout, Yogurt
Dressing, Spinach,
Brioche Bread.
\$315

PIZZAS

\$330

Mozzarella, Cherry Tomatoes,
Garlic, Oregano.

Baked Ham, Mozzarella,
Cream Cheese, Chives.

Mozzarella, Spicy Longaniza,
Chili Powder, Oregano.

SALADS

Iceberg Lettuce,
Rotisserie Roasted Chicken,
Bacon, Avocado, Tomato,
Gorgonzola cheese. \$250



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For 2 \$395

For 4 \$690

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Breast, Camembert Cheese,
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Cabernet Sauvignon \$165

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Colomé Torrontés \$130

Zorzal Terroir Único
Sauvignon Blanc
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BEERS

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DRAFT BEER
\$140

CORONA
\$130

STELLA ARTOIS
\$130



AGED NEGRONI
Gin, Rosso, Cynar 70
Red Bitter, Cocoa Nibs, Oak.

PRINCIPIUM
Pinal, Ketel One Vodka,
Cardamom,
Lemon, Basil.

SUDESTADA
Pineapple Infused Rum,
Chartreuse, Ginger Beer,
Negrita Rum.

CABRONES DE OAXACA
Mezcal, Ginger,
Coffee and Honey Syrup,
Passion Fruit.

FERMIN
Jack Daniels, Aged Pisco,
Amaretto, Orgeat,
Noisette Butter Fat Wash,
Lemon.

COCKTAILS
\$ 240
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ROYAL SMASH
Star of Bombay Gin, Cocchi
Americano, Orgeat,
Pineapple, Cucumber

NON-ALCOHOLICS
COCKTAILS
\$ 140
- - -

JARDINERO
Orange, Mint, Mango.

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\$ 205
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PILETERO #2
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Orange Juice,
Zorzal Sauvignon Blanc,
Fresh Mint, Hibiscus,
Passion Fruit.

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Bombay Sapphire, Lavender,
Pommegranate,
Malamado, Lemon, Tonic.

ITZAMAL
Achiote Infused Pisco,
Tangerine, Lemon, Egg White.

SHIRIN
Ketel One Vodka, Zubrowka,
Pistachio Falernum,
Cocoa Bitters, Mint, Lemon.

BLOODY KIM
Ketel One Vodka, Spicy
Korean Mix, Tomato Juice,
Sesame, Horseradish.

ZAINETE CRIOLLO
Fernet Nero, Rosemary,
Lemon Oleo Saccharum,
Sherry, Soda.

HORTLAK
Apricot Infused Tequila,
Ginger Beer, Ancho Reyes,
Rosewater, Angostura.

