LUNCH

In case of allergies, intolerances or dietary restrictions, please notify our service staff

V: LACTO OVO VEGETARIAN G: GLUTEN FREE (GF PASTA OPTION) S: SPICY VG: VEGAN

STARTERS AND BITES

GUACAMOLE & TOTOPOS $250
Guacamole, pico de gallo, corn chips, panela cheese, cilantro

SIGNATURE TRUFFLE FRIES | V $320
French fries with truffle oil and parmesan cheese

TRADITIONAL FRENCH FRIES | V $250

CLUB NACHOS | V $280
Cheddar, refried beans, guacamole, pico de gallo, sour cream, jalapeño
Chorizo +$90 | Chicken +$100 | Shrimp +$150 | Skirt steak +$200

CHICKEN WINGS, BUFFALO OR BBQ SAUCE $310
Crudités, ranch dressing

CREAM OF CORN SOUP $250
Bacon, crispy potatoes, panela cheese

CORN EMPANADA WITH GREEN PEAS | G,V $230
Cotija cheese, arugula, pickled red onions, sour cream

CLASSICS

HALIBUT FISH AND CHIPS $320
Gribiche sauce, green peas, lemon

FETTUCCINE ALFREDO | V $270
Parmesan cheese

SHRIMP PAPPARDELLE WITH LEMON CREAM $420
Celery, shallot, ginger, garlic, white wine

BEEF SLIDERS $410
Smash burger, lettuce, charred onion, cheddar cheese, secret sauce, French fries

JERK CHICKEN SANDWICH $310
Ciabatta bread, passion fruit BBQ sauce, French fries, coleslaw

VEGAN BURGER | VG $410
Tofu-almond dressing, lettuce, crispy onion, mushrooms, ciabatta bread

CLASSIC BURGER $420
190 g beef burger, lettuce, tomato, grilled onions, cheddar cheese, secret sauce, French fries

CATCH OF THE DAY $450
Ask about today's selection.

EXTRAS
Add: Chicken +$100 | Shrimp +$150 | Skirt steak +$200
Swap for: French fries +$15 | Potato wedges +$35
Sweet potato fries +$100 | Onion rings +$165

KIDS

SPAGHETTI, marinara / butter $180
MAC & CHEESE $180
QUESADILLA, French fries.....$180
KIDS' PIZZA, mozzarella cheese / pepperoni $180
CHICKEN FINGERS, French fries $210

SALADS AND CEVICHES

FETA CHEESE SALAD | G,V $250
Romesco vinaigrette, Persian cucumber, cherry tomatoes, bell peppers, red onions, Kalamata olives, toasted almonds

BOSTON BIBB SALAD, SESAME & GINGER DRESSING | V $280
Carrots, orange, radish, Persian cucumber, mushrooms, cherry tomatoes

HEARTS OF ROMAINE | V $260
Caesar dressing, Parmesan, garlic croutons, lemon zest, chili flakes

WATERMELON SALAD, GOAT CHEESE | G,V $250
Asian pear, jicama, honey-mustard vinaigrette, sunflower seeds, dried dates & apricots

CRISPY RICE SALMON SUSHI $280
Chipotle mayo, spring onion, mint

TRADITIONAL FISH CEVICHE..... $390
Onions, radish, tomato, cucumber, cilantro

GREEN SHRIMP AGUACHILE $280
Radish, red onions, cucumber, fermented chili

TUNA BOWL $390
Ponzu, tofu, seaweed, avocado, cucumber, radish, soybeans, red cabbage, carrot, red onion, ginger dressing

THE TACO

FISH WITH TAMARIND GLAZE $180
Flour tortilla, julienned green apple, arugula

SHRIMP "AL PASTOR" | G $180
Corn tortilla, charred pineapple relish, radish

PORK BELLY "CARNITAS" | G.....$150
Pickled red onions, cilantro, green tomato, pork cracklings

GRILLED NEW YORK STRIP | G $180
Yellow corn tortilla, mulato chili aioli, charred onion, cilantro, avocado

MARINATED CHIPOTLE CHICKEN | G.....$150
Crispy potatoes, Cotija cheese

DESSERTS

ICE CREAM OR SORBET $180
Assorted Flavors

CAFÉ LIÉGEOIS $180
Coffee and vanilla ice cream, Chantilly cream, coffee liqueur

CHURROS $210
Vanilla and chocolate sauces

PASSION FRUIT PAVLOVA.....$180
Raspberry sorbet, mojito syrup

To place order:
memberservices@theclubfundadores.com or call 624 105 6400 624 191 2839
Takeout service $65 pesos
Prices in MXN Pesos. Taxes included | 20% discount for members. | We accept cash, credit card and signature.

LUNCH

En caso de alergias, intolerancias o restricciones alimenticias, por favor avisar a nuestro personal de servicio

V: LACTO OVO VEGETARIANO G: GLUTEN FREE OPCIÓN PASTA GF) S: PICANTE VG: VEGANO

ENTRADAS Y BOTANAS

GUACAMOLE & TOTOPOS $250
Guacamole, pico de gallo, queso panela, cilantro

PAPAS TRUFADAS DE LA CASA | V $320
Papa francesa, con aceite de trufa y parmesano

PAPAS FRITAS TRADICIONALES | V $250

CLUB NACHOS | V $280
Cheddar, frijoles refritos, guacamole, pico de gallo, crema agria, jalapeño
Chorizo +$90 | Pollo +$100 | Camarón +$150 | Arrachera +$200

ALITAS DE POLLO EN SALSA BÚFALO O BBQ $310
Crudités, aderezo ranch

CREMA DE ELOTE..... $250
Tocino frito, papas crujientes, queso panela

EMPANADA DE MAÍZ CON CHÍCHAROS | G,V $230
Queso Cotija, chile, cebolla curtida, crema agria, arúgula

CLÁSICOS

FISH & CHIPS DE LENGUADO..... $320
Salsa gribiche, chícharos, limón amarillo, papas fritas

FETTUCCINE ALFREDO | V..... $270
Queso parmesano, pimienta negra

PAPPARDELLE DE CAMARONES CON CREMA DE LIMÓN $420
Apio, chalota, jengibre, ajo, vino blanco

SLIDERS $410
Carne estilo smash, lechuga, cebolla asada, queso americano, salsa secreta, papas francesas

SÁNDWICH DE POLLO JERK $310
Pan ciabatta, salsa BBQ de maracuyá, papas fritas, ensalada de col

HAMBURGUESA VEGANA | VG..... $410
Aderezo de tofu y almendra, lechuga, cebolla frita, champiñones, pan ciabatta

HAMBURGUESA CLÁSICA $420
Hamburguesa de res de 190 g, lechuga, tomate, cebolla a la parrilla, queso americano, salsa secreta, papas francesas.

PESCA DEL DÍA.....$450
Pregunta por la selección de hoy.

EXTRAS
Pollo +$100 | Camarón +$150 | Pulpo +$100 | Arrachera +$200 | Papas francesas +$15 | Papas gajo +$35 | Camote frito +$100 | Aros de cebolla +$165

NIÑOS

SPAGHETTI, tomate / mantequilla..... $180
MAC & CHEESE.....$180
QUESADILLA, papas francesas $180
KIDS' PIZZA, queso mozzarella o pepperoni $180
DEDOS DE POLLO, papas francesas $210

ENSALADAS Y CEVICHES

ENSALADA DE QUESO FETA | G,V $250
Vinagreta romesco, pepino persa, tomates cherry, pimiento rojo, cebolla morada, aceitunas Kalamata, almendras tostadas

ENSALADA BOSTON, ADEREZO DE JENGIBRE Y AJONJOLÍ | V.....$280
Zanahoria, naranja, rábano, pepino persa, champiñones y tomates cherry

CORAZÓN DE LECHUGA ROMANA | V.....$260
Aderezo César, queso parmesano, crutones de ajo, ralladura de limón, chile quebrado

ENSALADA DE SANDÍA Y QUESO DE CABRA | G,V.....$250
Pera asiática, jícama, vinagreta de miel y mostaza, dátiles y chabacanos secos

SUSHI DE ARROZ CRUJIENTE Y SALMÓN $280
Mayonesa de chipotle, cebolla cambray, menta

CEVICHE TRADICIONAL.....$390
Cebolla, pepino, tomate, cilantro, chile

AGUACHILE VERDE DE CAMARÓN.....$280
Rábano, cebolla morada, pepino, chile fermentado

BOWL DE ATUN $390
Ponzu, tofu, algas, aguacate, pepino, rábano, germen de soya, col morada, zanahoria, cebolla morada, aderezo de jengibre, ajonjolí

EL TACO

PESCADO AL TAMARINDO $180
Tortilla de harina, juliana de manzana verde, cilantro criollo

CAMARONES AL PASTOR | G $180
Tortilla de maíz, piña asada, láminas de rábano

PANCETA DE CERDO ESTILO CARNITAS | G $150
Cebolla morada curtida, limón, cilantro, tomatillo y castacán

TACO DE NEW YORK DE RES ASADO | G..... $180
Tortilla de maíz, alioli de chile mulato, cebolla asada, cilantro, aguacate

TACO DE POLLO MARINADO AL CHIPOTLE | G .. $150
Tortilla de maíz, papas crujientes, queso Cotija

POSTRES

HELADO O SORBETE..... $180
Variedad de sabores

CAFÉ LIÉGEOIS $180
Helado de vainilla y café, crema Chantilly, licor de café

CHURROS $210
Salsa de Vainilla y Chocolate

PAVLOVA DE MARACUYÁ $180
Sorbete de frambuesa, jarabe de mojito

Para ordenar:
memberservices@theclubfundadores.com o llama al 624 105 6400 624 191 2839 | Takeout service $65 pesos
Precios en Pesos | Impuestos incluidos | 20% descuento a miembros. | Aceptamos efectivo, tarjeta o firma