

Cenas

The Club
Fundadores

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

Entradas

Del Club

HUMMUS CLUB (1,6,10,11,12) **V** 245
Vegetales rostizados, mostaza curtida, pan artesanal tostado, aceite de oliva, semilla de calabaza, girasol y ajonjolí.

MARKET (7,10,12) **V**  290
Lechugas orgánicas, piña asada, berries, uva y manzana verde, pepitas caramelizadas, queso cabra, vinagreta de jerez añejo.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

RAICES (1,6,7) **V** 290
Betabel y zanahoria rostizados, hinojo, arúgula, queso de cabra, reducción de balsámico, EVOO.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

ROMANA AL GRILL (1,4,6,7) **V** 270
Lechuga romana al grill, aderezo de anchoas y limón, queso parmesano, semilla de girasol, croton.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

AJIACO TIRADITO (1,4,6,9)  390
jurel macerado en aceite especiado y cítricos, ajíaco amarillo, puré de aguacate, cilantro, chile serrano, cebolla morada curtida, rábano.

TOSTADA DE ATUN (1,4,6,7,9) **V** 390
Wonton crujiente, cubos de atún ennegrecido, salsa de soya especial, ajonjolí, alga nori, pepino, aguacate, rábano, salsa de anguila.

SLIDERS (1,6,7,12)  390
Carne estilo smash, lechuga, cebolla asada, queso americano, salsa secreta, papas francesas.
Cambio: papa francesa +\$15 / papa gajo +\$35 / papa camote +\$100 / aros de cebolla +\$165

HAMBURGUESA CHORIZO (1,3,6,7,10,11,12)  410
6 oz Ailver prime, lechuga, queso americano, guacamole, cebolla salteada, mayodijon, chorizo, chile guero toreado, papas fritas.
Agrega: huevo +\$35 / tocino +\$90
Cambio: papa gajo +\$35 / papa camote +\$100 / aros de cebolla +\$165

CHEESE STEAK SANDWICH (1,6,7,10,12) 470
Sourdough hecho en casa, new york en tiras, hongos salteados, queso monterrey y cheddar, arúgula, balsámico, papas fritas.
Agrega: huevo +\$35 / tocino +\$90
Cambio: papa gajo +\$35 / papa camote +\$100 / aros de cebolla +\$165

CENTRAL STEAK (1,6,7) 550
7 oz Arrachera silver prime, mole de morrón y chile guajillo, pure de cebolla asada, quesadilla frita de vegetales, crema, queso, pure de aguacate, cebolla, cilantro.

BUTTER-BASTED RIB EYE STEAK (1,6,7,12)  1,300
12 oz Silver prime, papas gajo, vegetales salteados, chimichurri.

Extras

Frijoles Refritos	G	45
Arroz al Vapor	VG G	50
Pure de Papa	(7) G	70
Papa Horno	(7) G	110
Champiñón salteado	(7) G	160
Ensalada de la casa	(10,12) VG G	175
Vegetales Orgánicos	(7) V G	200

SOPA DE TORTILLA (6,7) **V G** 270
Tortilla frita, crema, aguacate, chile guajillo, cilantro.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

ESTOFADO DE MARISCOS (1,2,4,6,7,9,14) 310
Estofado de mariscos y pesca del día, con papas, zanahorias y tomate en fondo casero; acompañado de pan artesanal con mantequilla de chile ancho.

PROVENZAL (1,3,6,7) 280
Rigatoni en ragú de tomate horneado, berenjena rostizada, ricota al limón, albahaca, parmesano.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

UOVO CACCIO (1,3,6,7) 305
Pasta papardelle con tocino, huevo frito encima, queso parmesano, pimienta.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

RISOTTO BIANCO (6,7) **G** 310
Cremoso arroz arborio, vegetales al limón, queso parmesano.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

POLLO HORNEADO (6,7,9) **G**  480
Pure de papa rustico, zanahorias rostizadas, jugo de cocción, hojas frescas, chimichurri.

POLENTA RIB (6,7,9,12) **G** 510
Short rib braseado sobre polenta cremosa de queso parmesano, tomate cherry, hojas frescas.

SÁNDWICH DE ATUN SELLADO (1,3,4,6,7)  390
Pan de papa hecho en casa, pesto, atún sellado, aguacate, tomate, pepino, mayo cilantro, papa francesa.

PULPO ASADO (6,7,10,12,14) **G** 450
Pulpo asado al sartén marinado en pasilla, pure de coliflor y papa, ensalada tibia de ejotes y encurtidos, mostaza, reducción de balsámico.

HUACHINANGO ZIKIL-PAC (1,4,6,7,12)  510
Con inspiración Maya, sellado sobre salsa de pepita y poro rostizado, papa confit, tomates encurtidos, hoja santa, cilantro, cebolla encurtida, rábano.

CAMARONES LOMBARDA (2,3,6,7,10,12) 550
Ennegrecidos con adobo de morita, tártara casera, col tibia, aguacate, hojuela de ajo, almendra, pepita.

PESCA AL AZAFRAN (4,6,7,12) 570
Pesca del día, pure de zanahoria y tomate, salsa cremosa de azafrán, aceite de albahaca, hojas frescas.

HELADO O SORBETE (7) 180
Los sabores de la casa servidos con fresa fresca y/o salsa de chocolate.

CHURROS (1,3,6,7)  180
Acompañados de salsa de vainilla y chocolate.

CHOCOLATE (1,3,6,7)  200
Esponja de chocolate, mousse de chocolate 65%, tierra de chocolate, salsa de chocolate 32%, helado de chocolate.

Del Mar

Lo Dulce

INFORMACION DE ALERGIAS: Ciertos Platillos Y Bebidas Pueden Contener Uno O Más De Los 14 Alérgenos Designados Por El Reglamento No. 1169/2011 De La Ue. Los Alérgenos Designados Y Sus Productos Son: (1) Cereales Que Contienen Gluten, (2) Crustáceos, (3) Huevos, (4) Pescado, (5) Cacahuates, (6) Soya, (7) Leche, (8) Frutos De Cáscara, (9) Apio, (10) Mostaza, (11) Semillas De Sésamo, (12) Dióxido De Azufre Y Sulfitos, (13) Altramucos, (14) Moluscos.

No Podemos Garantizar La Ausencia Total De Alérgenos En Todos Nuestros Platillos Y Bebidas.

VG Vegano

V Vegetariano

G Gluten Free



Recomendación del Chef

Dinner

The Club
Fundadores

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

Appetizers

HUMMUS CLUB (1,6,10,11,12) V	245
Roasted vegetables, pickled mustard seeds, olive oil, and a mix of pumpkin, sunflower, and sesame, toasted bread.	
MARKET (7,10,12) V 	290
Organic lettuces, roasted pineapple, berries, grapes and green apple, caramelized pepitas, goat cheese, aged sherry vinaigrette..	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	
ROOTS (1,6,7) V	290
Roasted beets and carrots, goat cheese, rukula, fennel, rukula, balsamic reduction, EVOO	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	
GRILL ROMAINE (1,4,6,7) V	270
Grilled Romaine lettuce, anchovy-lemon dressing, parmesan cheese, sunflower seeds, garlic crouton.	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	
AJIACO TIRADITO (1,4,6,9) 	390
Citrus marinated amberjack, served with yellow ajiaco, avocado purée, cilantro, serrano chili, pickled red onion, radish.	
TUNA TOSTADA (1,4,6,7,9) V	390
Crispy wonton, blackened tuna cubes, special soy sauce, sesame seeds, nori seaweed, cucumber, avocado, radish, eel sauce.	

SLIDERS (1,6,7,12) 	390
Smash-style beef, lettuce, grilled onions, american cheese, secret sauce, French fries.	
<i>Change to: french fries +15 wedge fries +35 sweet potato fries +100 onion rings +\$165</i>	

CHORIZO BURGUER (1,3,6,7,10,11,12) 	410
6 oz Silver Prime Burger, lettuce, american cheese, guacamole, sautéed onions, mayo-dijon, chorizo, blistered guero chili, french fries.	
<i>Add: egg +\$35 bacon +\$90</i>	
<i>Change to: wedge fries +35 sweet potato fries +100 onion rings +\$165</i>	

CHEESE STEAK SANDWICH (1,6,7,10,12)	470
Open sandwich, homemade sourdough, grilled new york strip slices, sautéed mushrooms, monterey and cheddar cheese, arugula, balsamic glaze, french fries.	
<i>Add: egg +\$35 bacon +\$90</i>	
<i>Change to: wedge fries +35 sweet potato fries +100 onion rings +\$165</i>	

CENTRAL STEAK (1,6,7)	550
7 oz Silver Prime Arrachera, bell pepper & guajillo chili mole, roasted onion purée, crispy vegetable quesadilla, crema, fresh cheese, avocado purée, pickled onions, and cilantro.	

BUTTER-BASTED RIB EYE STEAK (1,6,7,12) 	1,300
12 oz Silver Prime, potato wedges, sautéed vegetables, chimichurri.	

Extras

Refried Beans	G	45
Steam Rice	VG G	50
Rustic Mash Potato	(7) G	70
Baked Potato	(7) G	110
Sautéed Mushrooms	(7) G	160
House salad	(10,12) VG G	175
Organic Vegetables	(7) V G	200

TORTILLA SOUP (6,7) V G	270
Fried tortilla, crema, avocado, guajillo chili.	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	

SEAFOOD STEW (1,2,4,6,7,9,14)	310
Seafood and fish stew with potato, carrot, tomato, served with toasted bread and ancho chili butter.	

PROVENZAL (1,3,6,7)	280
Rigatoni in roasted tomato ragù, charred eggplant, lemon ricotta, basil, and parmesan cheese.	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	

UOVO CACCIO (1,3,6,7)	305
Pappardelle, bacon, fried egg, parmesan cheese, fresh black pepper.	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	

RISOTTO BIANCO (6,7) G	310
Creamy rice, sautéed vegetables "lemon" style, parmesan cheese	
<i>Add: Chicken +100 Shrimp +150 Skirt Steak +200</i>	

ROASTED CHICKEN (6,7,9) G 	480
Rustic mashed potatoes, roasted carrots, gravy-jus, fresh greens, chimichurri.	

POLENTA RIB (6,7,9,12) G	510
Braised short rib served with creamy parmesan polenta, au jus, cherry tomatoes and fresh greens.	

TUNA SANDWICH (1,3,4,6,7) 	390
Homemade potato bun, pesto, seared tuna, avocado, tomato, cucumber, cilantro dressing, french fries.	

SMOKY SKILLET OCTOPUS (6,7,10,12,14) G	450
Pan-seared octopus marinated in pasilla chili, cauliflower and potato purée, warm green bean and pickled mustard salad, balsamic reduction.	

HUACHINANGO ZIKIL-PAC (1,4,6,7,12) 	510
Seared red snapper served with pumpkin seed and roasted leek "mole", confit potato, pickled tomatoes, hoja santa, cilantro, pickled onion and radish.	

LOMBARDA SHRIMP (2,3,6,7,10,12)	550
Blackened with morita chili adobo, tartar sauce, sautéed cabbage, avocado slices, crispy garlic chips, toasted almonds, and toasted pepitas.	

SAFRON CATCH (4,6,7,12)	570
Catch of the Day, roasted carrot and tomato purée, creamy saffron sauce, basil oil, fresh greens.	

ICE CREAM OR SORBET (7)	180
House flavors served with fresh strawberries and/or chocolate sauce.	

CHURROS (1,3,6,7) 	180
Served with vanilla and chocolate sauce.	

CHOCOLATE (1,3,6,7) 	200
Chocolate cake, rich 65% dark chocolate mousse, chocolate crumble, silky 32% chocolate sauce, chocolate ice cream.	

From the Club

From the Sea

Sweet treats

ALLERGY INFORMATION: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation no. 1169/2011.

THE DESIGNATED ALLERGENS AND THEIR PRODUCTS ARE: (1) Gluten-containing cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupins, (14) Molluscs.

We cannot guarantee the total absence of allergens in all our dishes and beverages.

VG Vegan

V Vegetarian

G Gluten Free

 Chef's Recommendation