

Dinner MENU

SALADS & SOUPS

- Chef's Tortilla Soup** 207
Fried corn tortilla, fresh cheese, sour cream, cilantro, avocado
- Fresh Market** 235
Mixed Greens, Roasted Pineapple, Strawberry, Grapes, Apple, Goat Cheese, Sherry Vinaigrette
- Grill Romaine** 247
Grilled Romaine Lettuce, Anchovies and Lime Dressing, Parmesan Cheese, Garlic Crouton
- Roasted Beets** 247
Baby Beets Roasted, Organic Quinoa, Rukula, Goat Cheese, Quinoa Candy, Guava Vinaigrette
- Add Protein:**
Chicken \$87 Shrimp \$142 Flank Steak \$168

FROM THE SEA

- Lima Ceviche... like Peruvian but Better!!!** 305
Kampachi, Leche de Tigre, red onion, roasted corn, coriander, cherry tomato, celery, sweet potato
- The Club Sashimi** 305
Fresh Blue Fin Tuna, soy, lemon and ginger dressing, chipotle aioli, papaya, avocado, cilantro, house pickles
- Brasas Octopus 5 oz** 483
Grilled octopus, roasted plantain pure, pickle red onion, cherry tomato, cilantro
- Shrimp "Jarocho" 6 oz** 627
Sautéed shrimp, "Jarocho" salsa, fresh lentils salad, remoulade dressing
- Kampachi Morocco 5 oz** 644
Seared Kampachi, white beans and turmeric stew, sautéed spinach and cherry tomato

BRICK OVEN PIZZA

- Cheese Pizza + 1 ingredient** 282
Margarita, Pepperoni, Italian Sausage, Bacon, Peppers, Mushrooms
- White and Bacon** 299
Garlic Alioli, Parmesan Cheese, Fresh Mozzarella Cheese, Bacon, Basil
- Mexican Barbacoa** 310
Mulato Chili Adobo, Asadero Cheese, Beef Mexican Barbacoa, Red Onion, Pico de Gallo, Coriander Dressing, Avocado, Fresh Coriander
- Rosetta** 322
Tomato Sauce, Pesto, Mozzarella Cheese, Salami Sopresatta, Rosemary, Crispy Onion, Smoke Provolone Cheese
- Add Extra Ingredient for \$ 34**

FROM THE GRILL

- Lamb Kebab** 529
Lamb Skewer 7 oz Grilled Lamb Skewer, Lettuce, Tomato, Red onion, Parsley, Tzatziki Dressing, Chili Flakes
- Tampiqueña Steak** 575
Arrachera 9 oz Mushroom enchilada, poblano rajás, "Charros" beans .
- Rib Eye Steak Prime** 725 926
10 oz 14 oz
- Sautéed baby potatoes, cherry tomatoes and mushrooms, chimichurri sauce
- Add Extra:**
Potato \$78 Roasted/Pure

MEDITERRANEAN

- Creamy Risotto** 414
Roasted Portobello, sautéed mushrooms, organic vegetables, parmesan cheese
Add Protein:
Chicken \$87 Shrimp \$142 Flank Steak \$168
- Brick Oven Lasagna** 449
Fresh pasta sheet, Bolognese sauce, creamy sauce, parmesan and mozzarella cheese
- Chicken Milanese** 449
Breaded chicken breast, basil pesto, Cacciatore stew, baby cannellini beans, green mix
- Fettuccini Ossobuco** 483
Fresh handmade saffron pasta, roasted shredded ossobuco, mushroom ragout, parmesan cheese
- Red Snapper "Sorrentina"** 610
6 oz Israeli cous cous, organic vegetables, "Sorrentina" Sauce, carpers and lemon butter

BURGUER & SANDWICH

- Beef Sliders** 288
Lettuce, American Cheese, Caramelized Onions, Secret Sauce with Bacon
- Silver Burger** 442
Beef Burger Silver Prime 7 oz, bacon, avocado, poblano chili, lettuce, mushrooms, crispy onion, manchego cheese
- Steak Sandwich** 517
Rib Eye Steak 7 oz, sourdough bread, dijon dressing, caramelized onions, sautéed mushrooms, mozzarella cheese, rukula
- Change with extra charge:**
Onion rings or Sweet potato fries. Wedge fries

DESSERTS

- Gelato** 144
Vanilla or Chocolate, with strawberry, chocolate or caramel syrup
- Grandma's Flan** 155
Caramel, vanilla cookie, salted strawberry jam
- Camelia** 196
Vanilla Gelato, Coffee Jelly, Irish Cream Foam
- Lava Cake** 218
Cinnamon Gelato, red fruits compote

SIDES

- Beans 46
Brown Rice 46
Vegetables grilled/sautéed/steam 52
Mushroom sautéed/ajillo 63
Guacamole or Pico de Gallo 63
House Salad 75
Potato baked/pure/sautéed 78

Prices in MXN Pesos
15% discount for members
Takeout service \$60 pesos

To place order email
memberservices@theclubfundadores.com or call 6241056400
Subject to 15% gratuity and 16% tax.
We receive cash, credit card or signature.