

Dinner

We kindly ask that you inform our staff of any allergies or restrictions.

GLUTEN DAIRY NUTS & SEEDS SEA FOOD CHILI HONEY

The Club
Fundadores

Starters

- Caesar Salad** 🌾 🥛 \$285
Caesar dressing, romaine lettuce, parmesan cheese and anchovy crouton.
- Farm Salad** 🥛 🌱 \$260
Green mix, creamy goat cheese and cardamom, red fruits vinaigrette, grilled peach, dry fruits, green apple and strawberry.
- Tuna tartar and pipian** 🌾 🌱 \$320
Fresh tuna, red "pipian" sauce, creamy avocado, mango dressing, cilantro and cucumber.
- Citrus Sashimi** 🐟 \$350
Fresh kampachi, coconut "leche de tigre", supreme citrus, cilantro and creamy avocado,
- Tortilla Soup** 🥛 🌱 \$240
Fried tortilla, panela cheese, sour cream, avocado, cilantro and guajillo chili.

Our Pizzas

- Cheese Pizza** 🌾 🥛 \$310
Tomato, basil, pepperoni, italian sausage, sweet peppers, mushroom.
- White and Bacon** 🌾 🥛 \$370
Garlic alioli, parmesan cheese, fresh mozzarella, bacon and basil.
- Napolitana** 🌾 🥛 \$330
Ragú sause, fresh mozzarella, Cherry tomato, basil and pesto
- Tartufata** 🌾 🥛 \$390
Ragu sauce, mushrooms, cherry tomato, Italian sausage, smoked provolone cheese and tartufata sauce
- Datteri** 🌾 🥛 \$390
Ragu sauce, mozzarella cheese, dates, gorgonzola cheese, rukula and serrano ham

Burguer

- Wedge Sliders** 🌾 🥛 \$370
Lettuce, gorgonzola dressing, bacon, American cheese, tomato and fried onion
- Smoked Burger** 🌾 🥛 \$480
Lettuce, grilled onion, Manchego and smoked provolone cheese, bacon, smoked brisket and horse radish dressing.

The Club Coliseum

- Lasagna** 🌾 🥛 \$400
Homemade pasta stuffed with Bolognese and bechamel sauce, mozzarella and parmesan cheese.
- Pappardelle** 🌾 🥛 🐟 \$530
Fresh pasta, shrimp bisque sauce, portobello, spinach, shrimp with white wine and parmesan cheese.
- Risotto Verde** 🥛 \$420
Green "poblano" sauce, yellow and white corn, parmesan cheese, plantain salad.
- Pollo in Padella** 🌾 🥛 \$460
Chicken milanese with putanesca sauce, fresh mozzarella, anchovy crouton
- Pescato del Giorno** 🥛 🐟 \$590
Catch of the day, garlic alioli, carrot and orange pure, esquite, organic vegetables
- Polpo Marinato Nei Macha** 🥛 🐟 🌱 \$500
Crusted with macha sauce, almond romesco, potato "bravas" style.

From the Grill

- Tampiqueña Flank Steak** 🌾 🥛 \$550
Mushroom enchilada, poblano chili rajas, charros beans.
- Hoisin Pork Chop** 🌾 🥛 🐟 🌱 \$530
Thai sauce, sweet potato pure, spinach.
- New York** 🥛 \$950
14 oz, roasted onion, organic vegetables.
- Rib Eye** 🥛 \$1,300
14 oz, roasted onion, organic vegetables.

Desserts

- Gelato** 🥛 \$160
- Churros y Atole** 🌾 🥛 \$170
- Creme Brulee** 🥛 \$180
- Lemon Pie** 🌾 🥛 \$190

Prices in MXN Pesos | 20% discount for members
Takeout service \$65 pesos

To place order email

✉ memberservices@theclubfundadores.com
or call 📞 6241056400 📞 624 191 2839

Subject to 15% gratuity and 16% tax.

We receive cash, credit card or signature.

Cenas

Se ruega a los clientes con alergias e intolerancias que avisen a nuestro personal.



The Club
Fundadores

Entradas

- Ensalada César** 🌾 🥛 \$285
Aderezo caesar, lechuga romana, queso parmesano y crouton de anchoas.
- Ensalada de la granja** 🥛 🥚 \$260
Mix de lechugas, cremoso de queso de cabra y cardamomo, vinagreta de frutos rojos, durazno parrillado, frutos secos, manzana verde y fresa.
- Tartar de atun y pipian** 🌾 🥚 \$320
Atún fresco, salsa de pipian rojo, cremoso de aguacate, cilantro y pepino.
- Sashimi citrico** 🐟 \$350
Kampachi fresco, "leche de tigre" con coco, supremas de citricos, cilantro y cremoso de aguacate.
- Sopa de tortilla** 🥛 🥚 \$240
Tortilla de maíz frita, crema agria, aguacate, cilantro y chile guajillo.

Nuestras Pizzas

- Pizza de queso + 1 ingrediente** 🌾 🥛 \$310
Tomate, albahaca, pepperoni, salchicha italiana, pimientos, hongos.
- Blanca y tocino** 🌾 🥛 \$370
Alioli de ajo, queso parmesano, mozzarella fresco, tocino y albahaca
- Napolitana** 🌾 🥛 \$330
Salsa ragú, mozzarella fresco, tomate Cherry, albahaca, pesto
- Tartufata** 🌾 🥛 \$390
Salsa ragu, queso mozzarella, mix de hongos, tomate cherry, salchicha italiana, queso provolone ahumado y salsa tartufata.
- Dátil y prosciutto** 🌾 🥛 \$390
Salsa ragu, queso mozzarella, dátíl, queso gorgonzola, arúgula y jamón serrano.

Burguer

- Wedge Sliders** 🌾 🥛 \$370
Lechuga, aderezo gorgonzola, tocino, queso americano, tomate y cebolla frita
- Smoked Burger** 🌾 🥛 \$480
Lechuga, cebolla asada, queso manchego, queso provolone ahumado, brisket ahumado, tocino y aderezo de raíz fuerte

Coliseo The Club

- Lasagna** 🌾 🥛 \$400
Pasta hecha en casa, salsa boloñesa, salsa bechamel, queso mozzarella y queso parmesano
- Pappardelle** 🌾 🥛 🐟 \$530
Pasta fresca, jugo de camarón, hongo portobello, espinaca, camarón en vino blanco, queso parmesano
- Risotto Verde** 🥛 \$420
En salsa cremosa de chile poblano, elote, queso parmesano y plátano macho.
- Pollo in Padella** 🌾 🥛 \$460
Milanesa de pollo en salsa putanesca, queso mozzarella fresco, crotón de anchoas
- Pescato del Giorno** 🥛 🐟 \$590
Pesca del día, alioli de ajo, pure de zanahoria con esencia de naranja, esquite borracho, vegetales orgánicos.
- Polpo Marinato Nei Macha** 🥛 🐟 🥚 \$500
Encostrado en salsa macha, salsa romescu almendrada, papas bravas.

De Nuestra Parrilla

- Tampiqueña Flank Steak** 🌾 🥛 \$550
Arrachera, rajas poblanas, frijol charro y quesadilla de hongos en adobo de chiles secos.
- Hoisin Pork Chop** 🌾 🥛 🐟 🥚 \$530
Macerado en salsa thai, pure de camote, espinaca salteada y bok choy
- New York** 🥛 \$950
Cebolla asada, cherrys salteados y zanahoria
- Rib Eye** 🥛 \$1,300
Cebolla asada, cherrys salteados y zanahoria

Desserts

- Gelato** 🥛 \$160
- Churros y Atole** 🌾 🥛 \$170
- Crema Brulee** 🥛 \$180
- Lemon Pie** 🌾 🥛 \$190

Prices in MXN Pesos | 20% discount for members
Takeout service \$65 pesos

To place order email

✉ memberservices@theclubfundadores.com
or call 📞 6241056400 📞 624 191 2839

Subject to 15% gratuity and 16% tax.

We receive cash, credit card or signature.