

# Lunch & Cena

The Club  
Fundadores

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

Para Compartir

**GUACAMOLE Y TOTOPOS** (1,6,7) **V** 290  
Tradicional guacamole con pico de gallo, totopos, queso panela y cilantro.

**PAPAS FRITAS 3/4 LB** (1,6) **VG** 270  
*Cambio a:* Papa gajo +\$20 | Papa camote +\$70 | Aros de cebolla +\$150

**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*

**CLUB NACHOS** (1,6,7) 280  
Con queso cheddar, frijol refrito, guacamole, pico de gallo, crema agria y jalapeño.  
*Chorizo +\$90 | Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**ALITAS** (1,3,6,7,10,12) 290  
8 piezas, a elegir salsa búfalo o bbq con crudités y aderezo ranch o blue cheese.

**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.

**SOPA DE TORTILLA** (6,7) **V G** 270  
Con tortilla frita, crema, aguacate y chile guajillo.  
*Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**ESPAGUETI PRIMAVERA** (1,3,6,7,12) 250  
Con mantequilla, vino blanco, vegetales de temporada y queso parmesano.  
*Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**FETTUCINNE ALFREDO** (1,3,6,7,12) 265  
Tradicional salsa alfredo y queso parmesano  
*Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**SLIDERS** (1,3,6,7,9,12) 390  
Con carne estilo smash, lechuga, cebolla asada, queso americano, salsa secreta acompaña de papas francesas.  
*Cambio: Papa francesa +\$15 | Papa gajo +\$35 | Papa camote +\$100 | Aros de cebolla +\$165*

**SANDWICH DE PAVO** (1,3,6,7) 380  
Pan de papa hecho en casa, pechuga de pavo, queso panela o manchego, pepinillo de la casa, aguacate, germen de alfalfa, aderezo de eneldo servido con ensalada verde.  
*Agrega: tocino +\$90*  
*Cambio: Papa francesa +\$15 | Papa gajo +\$35 | Papa camote +\$100 | Aros de cebolla +\$165*

**HAMBURGUESA CLASICA** (1,3,6,7,11) 390  
Hamburguesa de res 190gr, lechuga, tomate, cebolla parrillada, queso americano, salsa secreta, servido con papa francesa.  
*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*

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

**ENSALADA DE ELOTE ASADO Y AGUACATE** (6,7,10,12) **VG** 240  
Lechuga romana, elote asado, aguacate, tomate, cilantro, cebolla morada asada, jicama, vinagreta de limón.  
*Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**ENSALADA CESAR** (1,3,6,7,10,12) **V** 290  
Aderezo cesar, lechuga romana, queso parmesano, croton de ajo y chia.  
*Pollo +\$100 | Camarón +\$150 | Arrachera + \$200*

**ENSALADA 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*

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

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

**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.

**CEVICHE TRADICIONAL** (1,4,6,9) 390  
Pesca del día, cebolla, pepino, tomate, cilantro, aceite especiado, clamato.  
*Agrega: camarón +\$90 | pulpo + \$100*

**TUNA BOWL** (3,4,6,11) 390  
Atún en cubos, ponzu, tofu, alga, aguacate, pepino, rábano, germen de soya, col morada, zanahoria, cebolla morada, aderezo de jengibre, ajonjolí.  
*Agrega: camarón +\$90 | pulpo + \$100*

**PESCA DEL DIA** (4,6,7,12) 450  
Pescado al sartén, sobre arroz caldoso de espárragos y anchoas, salsa picata y verdes de temporada.

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

**TACO DE PESCADO** (1,3,4,6,7) 170  
Tortilla de maíz azul, pesca crujiente en tempura, aderezo de cilantro, coleslaw y pico de gallo.

**TACO DE CAMARÓN** (1,2,6) 180  
Tortilla de maíz amarillo, costra de queso, camarón al ajillo, pepino, guacamole, cilantro, cebolla frita.

**TOSTADA DE COCHINITA** (1,6) 180  
Tostada de maíz azul con cerdo al pibil, frijol refrito, aguacate, cebolla encurtida, mayonesa de habanero

**TACO DE ASADA** (1,6,7) 200  
Tortilla de maíz amarillo, new york al grill, alioli de chile mulato, cebolla asada, cilantro, aguacate.

**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.

Sopas y Pastas

Sabores con Pan

Del Club

Ceviches, fresh catch & Tacos

Le Dulce

## Extras

Salsas o aderezos (3,6,7,9,10,12) 40  
Frijoles refritos (6) **VG** 45  
Arroz al vapor **VG G** 50  
Pico de gallo **VG G** 55

Guacamole **VG G** 100  
Ensalada de la casa (10,12) **VG G** 165  
Vegetales Orgánicos (6,7) **VG** 170

**INFORMACION DE ALERGIAS:** Ciertos Platos 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) Altramuces, (14) Moluscos.

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

**VG** Vegano

**V** Vegetariano

**G** Gluten Free



Recomendación del Chef

# Lunch & Dinner

The Club  
Fundadores

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



To Share

<b>GUACAMOLE AND CHIPS</b> (1,6,7) <b>V</b>	<b>290</b>
Traditional guacamole, pico de gallo, panela cheese, cilantro with tortilla chips.	
<b>FRENCH FRIES 3/4 LB.</b> (1,6) <b>VG</b>	<b>270</b>
<i>Change to: Wedge fries +20   Sweet potato fries +70   Onion rings +\$120</i>	
<b>ROOTS</b> (1,6,7) <b>V</b>	<b>290</b>
Roasted beets and carrots, goat cheese, rukula, fennel, rukula, balsamic reduction, EVOO	
<i>Add: Chicken +100   Shrimp +150   Skirt Steak +200</i>	
<b>CLUB NACHOS</b> (1,6,7)	<b>280</b>
Fried tortilla with cheddar, refried beans, guacamole, pico de gallo, sour cream and jalapeño.	
<i>Add: Chorizo +90   Chicken +100   Shrimp +150   Skirt Steak +200</i>	
<b>WINGS</b> (1,3,6,7,10,12)	<b>290</b>
8 pieces. Buffalo or BBQ sauce with crudités, ranch or blue cheese dressing.	
<b>TUNA TOSTADA</b> (1,4,6,7,9) <b>V</b>	<b>390</b>
Crispy wonton, blackened tuna cubes, special soy sauce, sesame seeds, nori seaweed, cucumber, avocado, radish, eel sauce.	

Soups & Pastas

<b>TORTILLA SOUP</b> (6,7) <b>V</b> <b>G</b>	<b>270</b>	
Fried tortilla, sour cream, avocado and guajillo chili		
<i>Add: Chicken +100   Shrimp +150   Skirt Steak +200</i>		
<b>ESPAGHETTI PRIMAVERA</b> (1,3,6,7,12)	<b>250</b>	
With Butter, white wine, seasonal vegetables and parmesan cheese.		
<i>Add: Chicken +100   Shrimp +150   Skirt Steak +200</i>		
<b>FETTUCCINNE ALFREDO</b> (1,3,6,7,12)	<b>265</b>	
Traditional alfredo sauce and parmesan cheese.		
<i>Add: Chicken +100   Shrimp +150   Skirt Steak +200</i>		

From the Bun

<b>SLIDERS</b> (1,3,6,7,9,12) 	<b>390</b>
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>	
<b>TURKEY SANDWICH</b> (1,3,6,7) 	<b>380</b>
Homemade potato bun, tender sous vide turkey breast, panela or Manchego cheese, house pickles, avocado, alfalfa sprouts, dill dressing, salad.	
<i>Add: bacon +\$90</i>	
<i>Change to: french fries +15   wedge fries +35   sweet potato fries +100   onion rings +\$165</i>	
<b>CLASSIC BURGER</b> (1,3,6,7,11)	<b>390</b>
190g beef burger, lettuce, tomato, grilled onions, American cheese, secret sauce with French fries.	
<i>Add: egg +\$35   bacon +\$90</i>	
<i>Change to: french fries +15   wedge fries +35   sweet potato fries +100   onion rings +\$165</i>	
<b>CHEESE STEAK SANDWICH</b> (1,6,7,10,12)	<b>470</b>
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>	
<b>BUTTER-BASTED RIB EYE STEAK</b> (1,6,7,12) 	<b>1,300</b>
12 oz Silver Prime, potato wedges, sautéed vegetables, chimichurri.	



From the Club

<b>ROASTED CORN AND AVOCADO SALAD</b> (6,7,10,12) <b>VG</b>	<b>240</b>
Fresh salad with roasted corn, avocado, tomato, cilantro, roasted red onion and honey mustard dressing.	
<i>Add: Chicken +100   Shrimp +150   Skirt Steak +200</i>	
<b>CESAR SALAD</b> (1,3,6,7,10,12) <b>V</b> 	<b>290</b>
Romaine lettuce with Caesar dressing, parmesan cheese, garlic and chia croutons.	
<i>Pollo +\$100   Camarón +\$150   Arrachera + \$200</i>	
<b>MARKET SALAD</b> (7,10,12) <b>V</b> 	<b>290</b>
Organic lettuces, roasted pineapple, berries, grapes and green apple, caramelized pepitas, goat cheese with aged sherry vinaigrette.	
<i>Pollo +\$100   Camarón +\$150   Arrachera + \$200</i>	
<b>UOVO CACCIO</b> (1,3,6,7)	<b>305</b>
Pappardelle, bacon, fried egg, parmesan cheese, fresh black pepper.	
<i>Add: Chicken +100   Shrimp +150</i>	
<b>RISOTTO BIANCO</b> (6,7) <b>G</b>	<b>310</b>
Creamy rice, sautéed vegetables "lemon" style, parmesan cheese	
<i>Add: Chicken +100   Shrimp +150</i>	
<b>ROASTED CHICKEN</b> (6,7,9) <b>G</b> 	<b>480</b>
Rustic mashed potatoes, roasted carrots, gravy-jus, fresh greens, chimichurri.	
<b>POLENTA RIB</b> (6,7,9,12) <b>G</b>	<b>510</b>
Braised short rib served with creamy parmesan polenta, au jus, cherry tomatoes and fresh greens.	

Ceviches, Fresh catch & Tacos

<b>TRADITIONAL CEVICHE</b> (1,4,6,9) 	<b>390</b>
Fresh catch of the day marinated with onion, cucumber, tomato, cilantro, spiced oil, and Clamato.	
<i>Add: shrimp +125   octopus +170</i>	
<b>TUNA BOWL</b> (3,4,6,11) 	<b>390</b>
Fresh tuna, ponzu, tofu, seaweed, avocado, cucumber, radish, soybean sprouts, purple cabbage, carrot, red onion, ginger dressing, sesame seeds.	
<i>Add: shrimp +125   octopus +170</i>	
<b>CATCH OF THE DAY</b> (4,6,7,12) 	<b>450</b>
Pan-seared fish served with broth rice, asparagus, anchovies, piccata sauce, and seasonal greens.	
<b>LOMBARDA SHRIMP</b> (2,3,6,7,10,12)	<b>550</b>
Blackened with morita chili adobo, tartar sauce, sautéed cabbage, avocado slices, crispy garlic chips, toasted almonds, and toasted pepitas.	
<b>FISH TACO</b> (1,3,4,6,7)	<b>170</b>
Crispy tempura fish on a blue corn tortilla with cilantro-lime aioli, coleslaw and pico de gallo.	
<b>SHRIMP TACO</b> (1,2,6) 	<b>180</b>
Corn tortilla with melted cheese crust, "ajillo" style shrimp, cucumber, avocado purée, cilantro and crispy onion	
<b>COCHINITA TOSTADA</b> (1,6)	<b>180</b>
Blue corn tostada with pibil-style pork, refried beans, avocado, pickled onion and habanero aioli	
<b>ASADA TACO</b> (1,6,7)	<b>200</b>
Corn tortilla with "asada" New York steak, beef rind, mulato chili aioli, charred onions, cilantro and avocado puree.	

Sweet Treat

<b>ICE CREAM OR SORBET</b> (7)	<b>180</b>
House flavors served with fresh strawberries and/or chocolate sauce.	
<b>CHURROS</b> (1,3,6,7) 	<b>180</b>
Served with vanilla and chocolate sauce.	
<b>CHOCOLATE</b> (1,3,6,7) 	<b>200</b>
Chocolate cake, rich 65% dark chocolate mousse, chocolate crumble, silky 32% chocolate sauce, chocolate ice cream.	

Sauces or Dressings (3,6,7,9,10,12)	40
Refried Beans (6) <b>VG</b>	45
Steam Rice <b>VG</b>	50
Pico de gallo <b>VG</b>	55

## Extras

Guacamole <b>VG</b> <b>G</b>	100
House Salad (10,12) <b>VG</b> <b>G</b>	165
Organic Vegetables (6,7) <b>V</b> <b>G</b>	170

**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