



STARTERS

ROMAN-STYLE CALAMARI \$229

BREADED CALAMARI ACCOMPANIED BY TOMATO SAUCE AND EUREKA LEMON.

STUFFED PORTOBELLOS \$187

PORTOBELLO MUSHROOMS FILLED WITH SPINACH CREAM AND TOPPED WITH GRATINATED PARMESAN CHEESE.

CORN RIBS \$190

FRIED YELLOW CORN, PARMESAN CHEESE, AND CHILI MAYONNAISE.

ROASTED CAULIFLOWER \$190

CAULIFLOWER FLORETS ACCOMPANIED BY CURRY ALIOLI AND POMODORO SAUCE

FRENCH FRIES \$89

FRENCH FRIES WITH KETCHUP

SPECIAL FRENCH FRIES \$190

- BACON, JALAPEÑO, AND CHEESE
- TRUFFLE OIL, PARMESAN, AND PARSLEY

ORDER OF GARLIC BREAD \$70

ORDER OF 10 PIECES OF TOASTED BREAD WITH BUTTER, GARLIC, AND PARSLEY.

SALADS

BEETROOT SALAD \$245

BAKED BEETROOT SLICES ATOP GOAT CHEESE, ACCOMPANIED BY DILL, ORGANIC LETTUCE, AND A BALSAMIC DRESSING.

MACCA SALAD \$199

ARUGULA, SPINACH, LETTUCE, APPLE, PEANUT, AND MACCA DRESSING

BURRATA SALAD \$289

ARUGULA, CHERRY TOMATOES SAUTEED IN BALSAMIC REDUCTION, BURRATA, AND PESTO.



\$210

HOUSE COCKTAILS

PASTOR

MEZCAL, PINEAPPLE, BASIL, CILANTRO, AND MINT.

MISTERIOSA

MEZCAL AND A MYSTERIOUS BLEND

MACARIO

VODKA, MINT, STRAWBERRY, AND BASIL

HOT CHARLOTTE

GIN, LEMON, PINEAPPLE, AND JALAPEÑO

APEROL FROZEN

PROSECCO, ORANGE JUICE, AND APEROL

SPRITZ

APEROL **\$210**

APEROL AND SPARKLING WINE

HUGO **\$240**

ST. GERMAIN, SPARKLING WINE, AND MINT

MACCA **\$190**

LIMONCELLO, SPARKLING WINE, LEMON, AND ROSEMARY

CLASSICS

MARGARITA **\$160**

CADILLAC MARGARITA **\$220**

MOJITO **\$165**

APEROL **\$175**

OLD FASHIONED **\$190**

NEGRONI **\$170**

MEZCALITA **\$170**

FLAVORED MEZCALITA **\$180**

DAIQUIRI **\$170**

FLAVORED DAIQUIRI **\$180**

CLERICOT **\$130**

JAR **\$410**

SANGRIA **\$130**

JAR **\$410**

BEER

CORONA **\$65**

CORONA LIGHT **\$65**

STELLA ARTOIS **\$75**

PACIFICO **\$65**

PACIFICO LIGHT **\$65**

NEGRA MODELO **\$65**

MODELO ESPECIAL **\$65**

MICHELOB ULTRA **\$75**

BUD LIGHT **\$65**

MICHELADA **+\$10**

OJO ROJO **+\$25**

ALCOHOL-FREE

SODA **\$50**

PINEAPPLED **\$99**

LEMONADE **\$55**

ORANGEADE **\$55**

NATURAL WATER 505ML **\$65**

MINERAL WATER 600ML **\$60**

RED BULL **\$80**

FLAVORED WATER **\$60**

HIBISCUS, CUCUMBER,

MINT, HORCHATA,

PINEAPPLE, TAMARIND,

BASIL



MEZCALES	400 CONEJOS	\$180
	MONTELOBOS	\$160
	ZIGNUM REPOSADO	\$170
	ZIGNUM SILVER	\$140
	UNION	\$140
	ALACRAN	\$160
	AMARAS	\$160
	DON ARMANDO	\$140

TEQUILA	1800	\$160
	DON JULIO BLANCO	\$150
	DON JULIO REPOSADO	\$170
	DON JULIO 70	\$170
	DON JULIO 1942	\$490
	MAESTRO DOBEL	\$180
	JOSE CUERVO TRAD.	\$150

RON	ZACAPA	\$256
	BACARDI	\$120
	BACARDI AÑEJO	\$140
	ABUELO	\$140
	APPLETON RESERVE	\$120
	HAVANA CLUB	\$120
	APPLETON SIGNATURE	\$120
	BARAIMA	\$120
	MALUBU	\$120
	APPLETON RARE B. 12	\$210
CAPITAN MORGAN	\$120	



VODKA	TITO 'S	\$170
	BELVEDERE	\$260
	ABSOLUT RASPBERRY	\$150
	ABSOLUT	\$150
	ABSOLUT EXTRACT	\$160
	ABSOLUT LIME	\$160
	GREY GOOSE	\$290
	KETEL ONE	\$160

GINEBRA	BEEFEATER	\$160
	BEEFEATER STRAWBERRY	\$170
	BEEFEATER BLACKBERRY	\$170
	TANQUERAY	\$180
	HENDRICK'S	\$270
	BOMBAY SAPPHIRE	\$190

WHISKY	BUCHANANS DELUX	\$180
	JOHNNIE WALKER BLACK	\$180
	JOHNNIE WALKER RED	\$150
	JACK DANIEL'S	\$140
	GLEN GRANT 10	\$250
	GLEN GRANT 12	\$290
	BULLEIT BOURBON	\$170
	CHIVAS REGAL 13 BLEND	\$269
JAMESON	\$150	



WHITE

SAUVIGNON BLANC	PUERTO NUEVO	MÉXICO		\$120		\$410
CHARDONNAY	VENTISQUERO TANTEHUE	CHILE		\$130		\$510
PINOT GRIGIO	TERRE NARDIN	ITALIA		\$140		\$615
SAUVIGNON BLANC	SANTO TOMAS	MEXICO				\$599
PINOT GRIGIO	MIND AND BODY	U.S.A				\$730
CHARDONNAY	ROGANTO	MÉXICO				\$730
CHARDONNAY	CASA MAGNONI	MÉXICO				\$760

RED

CABERNET MALBEC	PUERTO NUEVO	MÉXICO		\$120		\$410
MALBEC	MICHEL TORINO	ARGENTINA		\$130		\$499
CABERNETSAUVIGNON	VENTISQUERO TANTEHUE	CHILE		\$140		\$605
MERLOT	FINCA LA COLONIA	ARGENTINA		\$150		\$660
MONTEPULCIANO D'ABUZZO	PODERE	ITALIA				\$670
CABERNET SAUVIGNON	STONE VALLEY	U.S.A				\$680
MALBEC	VIENTO SUR	ARGENTINA				\$690
SHIRAZ	BANROCK STATION	AUSTRALIA				\$700
NEBBIOLO	LA CETTO RESERVA PRIVADA	MÉXICO				\$710
MERLOT	LA CETTO DON LUIS CETTO	MÉXICO				\$730
CABERNET SAUVIGNON	CASA MADERO	MÉXICO				\$960

PINK

BLANC DE ZINFANDEL	L.A. CETTO	MÉXICO				\$480
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SPARKLING

FREIXENET ESPUMA DE MAR		MÉXICO				\$630
MOET & CHANDON CHAMPAGNE	750 ML	FRANCIA				\$2,800

SPECIALS

RIBEYE \$569
WITH FRENCH FRIES OR SALAD.

SKIRT STEAK \$420
WITH FRENCH FRIES OR A SALAD.

SALMON \$420
CREAMY POTATOES MARINATED IN BUTTER, HONEY, AND ORANGE, ACCOMPANIED BY AGLIO E OLIO PASTA.

RISOTTO \$338
WITH PORTOBELLO MUSHROOMS, SHRIMP, PUMPKIN, CARROTS.

SKIRT STEAK SANDWICH \$320
SOURDOUGH BREAD ACCOMPANIED BY CHIMICHURRI, CARAMELIZED ONIONS AND ARUGULA, SERVED WITH FRENCH FRIES.

NEAPOLITAN STYLE CHICKEN BREAST \$309
BREADED CHICKEN BREAST, ADORNED WITH POMODORO SAUCE, MOZZARELLA CHEESE, AND GRATIN PARMESAN. ACCOMPANIED BY TOMATO PASTA

LASAGNA \$320
PASTA SHEETS WITH BOLOGNESE SAUCE AND CHEESE

MACCA-BALLS \$309
BEEF AND PORK MEATBALLS IMMERSSED IN POMODORO AND BASIL SAUCE, GRATIN CHEESE AND SERVED WITH FOCACCIA.

CALZONE \$179

- CHICKEN PESTO
- SPICY SAUSAGE AND MUSHROOMS



DESSERTS

CHOCOLATE CAKE \$210
CHOCOLATE SPONGE CAKE INFUSED WITH COFFEE AND WHISKEY, COVERED IN GANACHE.

FERRERO \$360
HAZELNUT MOUSSE ENROBED IN CHOCOLATE CRUNCH, WITH TOASTED HAZELNUTS AND GOLD LEAF.

CHURRO BASKET WITH ICE CREAM \$179
BASKET CRAFTED FROM CHURRO DOUGH, ACCOMPANIED BY A SCOOP OF RICE PUDDING ICE CREAM.

NUTELLA PIZZA \$199
NUTELLA-TOPPED PIZZA WITH BANANA AND RED BERRIES

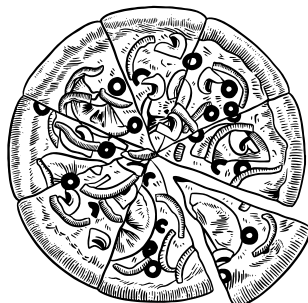
DIGESTIVE LIQUEURS

CARAJILLO	\$175
CARAJILLO DAMIANA	\$190
GRAPPA	\$160
AMARETTO	\$160
BAILEYS	\$180
ZAMBUCA	\$180
LIMONCELLO	\$160
ST. GERMAIN	\$220
GRAND MARNIER	\$220

NESPRESSO

AMERICAN	\$55
ESPRESSO	\$55
RISTRETTO	\$55
DECAFFEINATED	\$55
CAPPUCCINO	\$70

CREATE YOUR OWN PIZZA



PIZZA TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE
\$159

GLUTEN-FREE ALTERNATIVE (CHEESE CRUST AND ALMOND FLOUR)
+\$89

TOPPINGS

OLIVE	
GREEN / BLACK	\$49
AVOCADO	\$72
BASIL	\$49
ARUGULA	\$49
GROUND BEEF	\$99
ONION	\$31
MUSHROOMS	\$31
SPICY SAUSAGE	\$58
SPINACH	\$52
JALAPEÑO	\$36
MOZZARELLA	\$82
WALNUT	\$59
PARMESAN	\$82
PEPPERONI	\$49
BELL PEPPER	\$45
PISTACHIO	\$64
CHICKEN	\$82
PORTOBELLO	\$53
BACON	\$69
CHERRY TOMATOES	\$69
DRIED TOMATOES	\$73

KIDS

SMALL PIZZA \$264

MOZZARELLA CHEESE, TOMATO SAUCE, AND PEPPERONI. JUICE, LEMONADE, OR ORANGEADE. ACCOMPANIED BY A SCOOP OF ICE CREAM.



PREMIUM

GOAT CHEESE	\$112
BURRATA	\$120
GORGONZOLA	\$112
SKIRTSTEAK	\$109
SHRIMPS	\$125
PARMA HAM	\$137
ITALIAN SAUSAGE	\$110
PORK BELLY	\$120

PIZZA SUGGESTIONS

CHICKEN PESTO \$323

MOZZARELLA CHEESE, PESTO, AND CHICKEN

MARGARITA \$270

CHERRY TOMATOES AND BASIL

PEAR AND GOAT CHEESE \$329

GOAT CHEESE, PEAR, AND WALNUT

PORK BELLY \$310

POTATO SLICES, MARINATED PORK BELLY, AND CHILI OIL

PARMA HAM AND PISTACHIO \$440

BURRATA, ARUGULA, PARMA HAM AND PISTACHIOS

ITALIAN \$325

ITALIAN SAUSAGE, ROASTED TOMATO, AND BASIL

WHITE SAUCE \$329

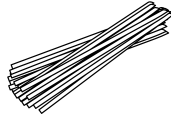
BÉCHAMEL SAUCE, CARAMELIZED BACON, MUSHROOMS

CREATE YOUR OWN PASTA DISH

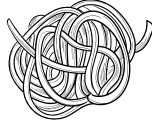
PASTAS



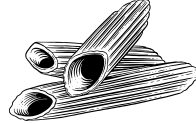
FETTUCINE



LINGUINE



SPAGHETTI



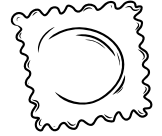
PENNE



FUSILLI



RICCIOLI



RAVIOLES
4 CHEESES (+ \$80)

SAUCES

GLUTEN FREE (+\$75)

AGLIO E OLIO \$209

OLIVE OIL, GARLIC, AND PARSLEY

ALFREDO \$219

CREAM, MANCHEGO CHEESE, AND PARSLEY

ANCHO REYES \$253

POMODORO SAUCE, CHILI FLAKES, AND ANCHO REYES LIQUEUR.

BOLOGNESA \$262

GROUND BEEF, POMODORO SAUCE, AND SPICES

ARRABIATA \$235

POMODORO SAUCE AND CHILI FLAKES.

CARBONARA \$248

CREAM, PARMESAN CHEESE, EGG, AND BACON

POMODORO \$221

TOMATO SAUCE AND SEASONINGS

PESTO \$248

BASIL, NUTS, PARMESAN CHEESE, AND OLIVE OIL

TRICOLOR \$248

POMODORO SAUCE, CHERRY TOMATOES, MOZZARELLA CHEESE, AND ARUGULA.

4 CHEESES \$259

PARMESAN, MOZZARELLA, GORGONZOLA, AND MANCHEGO CHEESE AND CREAM

MODESTO \$344

CREAMY AND SPICY TOMATO SAUCE, CHERRY TOMATOES, BACON, AND SHRIMPS.

MACCA AND CHEESE \$247

CHEDDAR CHEESE AND WHITE WINE

TOPPINGS

OLIVE

GREEN / BLACK \$49

AVOCADO \$72

BASIL \$49

ARUGULA \$49

GROUND BEEF \$99

ONION \$31

MUSHROOMS \$31

SPICY SAUSAGE \$58

SPINACH \$52

JALAPEÑO \$36

MOZZARELLA \$82

WALNUT \$59

PARMESAN CHEESE \$82

PEPPERONI \$49

BELL PEPPER \$45

PISTACHIO \$64

CHICKEN \$82

PORTOBELLO \$53

BACON \$69

CHERRY TOMATOES \$69

DRIED TOMATOES \$73

PREMIUM

GOAT CHEESE \$112

BURRATA \$120

GORGONZOLA \$112

SKIRT STEAK \$109

SHRIMPS \$125

PARMAHAM \$137

ITALIAN SAUSAGE \$110

PORK BELLY \$120

KIDS

SMALL PASTA \$264

POMODORO SAUCE, JUICE, LEMONADE, OR ORANGEADE, ACCOMPANIED BY A SCOOP OF ICE CREAM.