

## STARTERS

### ROMAN STYLE CALAMARI \$189

BREADED SQUID SERVED WITH POMODORO SAUCE AND EUREKA LEMON.

### STUFFED PORTOBELLOS \$187

PORTOBELLO MUSHROOMS FILLED WITH CREAMY SPINACH AND TOPPED WITH PARMESAN CHEESE GRATIN.

### ROASTED CAULIFLOWER \$190

ROASTED CAULIFLOWER WITH ALIOLI CURRY AND POMODORO SAUCE.

### FRENCH FRIES \$89

FRENCH FRIES WITH KETCHUP.

### SPECIAL FRENCH FRIES \$190

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

### ORDER OF GARLIC BREAD \$70

10 PIECES OF TOAST TOPPED WITH BUTTER, GARLIC, AND PARSLEY.



## SALADS

### BEET SALAD \$245

BAKED BEET SLICES ON GOAT CHEESE WITH DILL, ORGANIC LETTUCE, AND BALSAMIC DRESSING.

### LA GRILL LETTUCE SALAD AN SHRIMPS \$379

GRILLED LETTUCE, SHRIMPS, PARMESAN CHEESE SLICES, TRUFFLE SALT, CROUTONS, AND GREEN OIL.

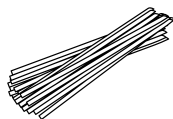
### MACCA SALAD \$199

ARUGULA, SPINACH, LETTUCE, APPLE, PEANUTS, AND MACA DRESSING

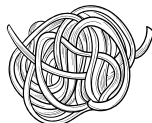
# MAKE YOUR OWN PASTA



FETTUCCINE



LINGUINE



SPAGHETTI



PENNE



FUSILLI



RICCIOLI

RAVIOLI  
4 CHEESES (+ \$80)

GLUTEN-FREE (+\$75)

**AGLIO AND OIL \$209**

OLIVE OIL, GARLIC, AND PARSLEY

**ALFREDO \$219**

CREAM, MANCHEGO CHEESE, AND PARSLEY.

**ANCHO REYES \$253**

TOMATO SAUCE, CHILI FLAKES, AND ANCHO REYES LIQUEUR.

**BOLOGNESE \$262**

GROUND BEEF, TOMATO SAUCE, AND SPICES

**ARRABIATA \$235**

POMODORO SAUCE AND CHILI FLAKES

**CARBONARA \$248**

CREAM, PARMESAN CHEESE, YOLK, AND BACON.

**POMODORO \$221**

TOMATO AND SPICE SAUCE

**PESTO \$248**

BASIL, NUTS, PARMESAN CHEESE, AND OLIVE OIL.

**TRICOLOR \$248**

POMODORO SAUCE, MOZZARELLA CHEESE, AND ARUGULA.

**4 CHEESES \$259**

CREAM, PARMESAN, MOZZARELLA, GORGONZOLA, AND MANCHEGO CHEESE.

**SPICY AMERICAN CHEESE \$344**

AMERICAN CHEESE, CREAM, CHIPOTLE, AND SHRIMP.

**MACCA & 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 CHORIZO	\$58
SPINACH	\$52
JALAPEÑO	\$36
MOZZARELLA	\$82
PECANS	\$59
PARMESAN	\$82
PEPPERONI	\$49
BELL PEPPER	\$45
PISTACHIO	\$64
CHICKEN	\$82
PORTOBELLO	\$53
BACON	\$69
CHERRY TOMATOES	\$69
DRIED TOMATOES	\$73

## PREMIUM

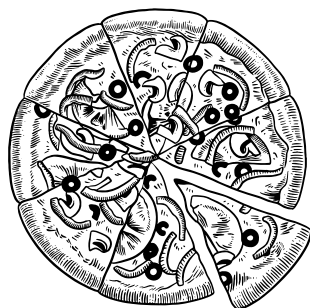
GOAT CHEESE	\$112
BURRATA	\$120
GORGONZOLA CHEESE	\$112
ARRACHERA	\$109
SHRIMP	\$125
SERRANO HAM	\$137
FRESH MOZZARELLA	\$101
ITALIAN CHORIZO	\$110
PORK BELLY	\$120

## KIDS

**PASTA FOR KIDS \$264**

Pomodoro sauce, juice or lemonade or orange, and a scoop of ice cream.

# MAKE YOUR OWN PIZZA



Pizza topped with tomato sauce and mozzarella cheese.  
\$159

GLUTEN-FREE CHOICE (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 CHORIZO	\$58
SPINACH	\$52
JALAPEÑO	\$36
MOZZARELLA	\$82
PECANS	\$59
PARMESAN	\$82
PEPPERONI	\$49
BELL PEPPER	\$45
PISTACHIO	\$64
CHICKEN	\$82
PORTOBELLO	\$53
BACON	\$69
CHERRY TOMATOES	\$69
DRIED TOMATOES	\$73

TAXES ARE INCLUDED



## PREMIUM

GOAT CHEESE	\$112
BURRATA	\$120
GORGONZOLA CHEESE	\$112
SKIRT STEAK	\$109
SHRIMP	\$125
PARMA HAM	\$137
FRESH MOZZARELLA	\$101
ITALIAN CHORIZO	\$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 PECANS.

**PORK BELLY \$310**  
SLICED POTATOES, MARINATED PORK BELLY,  
AND CHILI OIL.

**PARMA HAM & PISTACHIO \$440.**  
BURRATA, ARUGULA, PARMA HAM, AND  
PISTACHIOS.

**MEXICAN \$325**  
JALAPEÑO, GROUND BEEF, AND ONION

## KIDS

**PIZZA FOR KIDS \$264**  
MOZZARELLA CHEESE, POMODORO SAUCE,  
PEPPERONI. JUICE OR LEMONADE OR ORANGEADE,  
AND A SCOOP OF ICE CREAM.

# SPECIALS

## RYB EYE \$420

SERVED WITH FRENCH FRIES OR SALAD

## SKIRT STEAK \$398

SERVED WITH FRENCH FRIES OR SALAD

## SALMON \$420

MARINATED IN HONEY BUTTER, AND ORANGE, CREAMY POTATO, SERVED WITH PASTA AGLIO E OLIO.

## RISOTTO \$338

WITH PORTOBELLO, SHRIMP, ZUCCHINI, CARROT, AND RICE WAFER.

## SKIRT STEAK SANDWICH \$320

SOURDOUGH BREAD WITH CHIMICHURRI, CARAMELIZED ONION, AND ARUGULA, SERVED WITH FRENCH FRIES.

## NEAPOLITAN STYLE CHICKEN BREAST \$309

BREADED CHICKEN BREAST TOPPED WITH POMODORO SAUCE, MOZZARELLA CHEESE, AND PARMESAN CHEESE. SERVED WITH PASTA POMODORO

## LASAGNA \$326

PASTA SHEETS TOPPED WITH BOLOGNESE SAUCE AND CHEESE.

## CALZONE \$179

- CHICKEN & PESTO
- VEGETARIAN
- CHORIZO AND MUSHROOMS



# DESSERTS

## CHOCOLATE CAKE \$210

CHOCOLATE CAKE MOISTENED WITH COFFEE AND WHISKEY, TOPPED WITH GANACHE.

## CHURRO BASKET TOPPED WITH ICE CREAM \$179

BASKET MADE WITH CHURRO DOUGH, FILLED WITH A SCOOP OF RICE PUDDING ICE CREAM.

## NUTELLA PIZZA \$199

NUTELLA PIZZA TOPPED WITH BANANA AND RED BERRIES.

## MAZAPAN PIZZA \$199

PEANUT BUTTER MAZAPAN PIZZA TOPPED WITH CHOCOLATE SYRUP AND MARSHMALLOWS.

# DIGESTIVE

CARAJILLO	\$175
CARAJILLO DAMIANA	\$190
GRAPPA	\$160
AMARETTO	\$160
BAILEYS	\$180
SAMBUCA	\$180
LIMONCELLO	\$160

# NESPRESSO

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



## BLANCOS

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

## TINTOS

CABERNET MALBERC PUERTO NUEVO	MÉXICO	\$120	\$410
MICHEL TORINO MALBEC	ARGENTINA	\$130	\$499
CABERNETSAUVIGNON VENTISQUERO TANTEHUE	CHILE	\$140	\$605
MERLOT FINCA LA COLONIA	ARGENTINA	\$150	\$660
MONTEPRUCCIANO DE ABUZZO PODERE	ITALIA		\$670
CABERNET SAUVIGNON STONE VALLEY	U.S.A		\$680
VIENTO SUR MALBEC	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

## ROSADO

BLANC DE ZINFANDEL L.A. CETTO	MÉXICO		\$480
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## ESPUMOSO

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

TAXES ARE INCLUDED



## HOUSE COCKTAILS

\$185

### PASTOR

MEZCAL, PINEAPPLE, BASIL, CILANTRO, AND MINT.

### MYSTERIOUS

MEZCAL AND A SECRET BLEND

### MACARIO

VODKA, MINT, STRAWBERRY, AND BASIL.

### HOT CHARLOTTE

GIN, LEMON, PINEAPPLE, AND JALAPEÑO.

### ROSA MEXICANO

TEQUILA, EUREKA LEMON, AND EGG WHITE.

### APEROL FROZEN

SPARKLING WINE, ORANGE JUICE AND APEROL

### VELVET

WHISKY, RASPBERRY SYRUP, AND EGG WHITE.

## 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

## CLASSICS

MARGARITA	\$160
CADILLAC	\$220
MARGARITA MOJITO	\$165
APEROL	\$175
OLD FASHIONED	\$190
NEGRONI	\$190
MEZCALITA	\$160
• TAMARIND	\$180
• HIBISCUS	\$180
• STRAWBERRY	\$180
DAIQUIRI	\$170
• STRAWBERRY	\$180
• MANGO	\$180
CLERICOT	\$130
CARAFE	\$410
SANGRIA	\$130
CARAFE	\$410

## NON-ALCOHOLIC

SODA	\$50
VIRGIN PIÑA COLADA	\$99
ORANGEADE	\$55
LEMONADE	\$55
NATURAL WATER 505 ML	\$65
MINERAL WATER 600 ML	\$50
RED BULL	\$80
FLAVORED WATER	\$60
HIBISCUS, CUCUMBER, MINT, HORCHATA, PINEAPPLE, TAMARIND, BASIL	