



## P Ú B L I C O

### Little Cabo

*Tequila, Mezcal, Campari, Lime,  
Pineapple, Cinnamon* \_\_\_\_\_ 136

### MexiCAN-CAN

*Tequila, Calvados, Amaro Ciociaro,  
Lime, Raw sugar, Soda* \_\_\_\_\_ 136

### Munk Settlers

*Pisco, Yellow Chartreuse, Lime, Guava* \_\_\_\_\_ 136

### Cochabamba

*Gin, Lemon, Cucumber, Mint, Champagne* \_\_\_\_\_ 136

### A Russian Ginger in Peru

*Vodka, Falernum, Lemon, Ginger, Honey* \_\_\_\_\_ 136

### Jazzy Yucatan

*Thé-infuserad Tequila, OP rum,  
Falernum, Lime, Oregat, Raw sugar* \_\_\_\_\_ 146

### Favela Sour

*Cachaca, Sloe gin, Passion fruit, Lime, Raw sugar* \_\_\_\_\_ 146

## EXTRAVAGANCE

### Tommys Margarita on Fortaleza

*Fortaleza blanco, Lime, Agave* \_\_\_\_\_ 229

## NON ALCOHOLIC COCKTAIL

### Ginger Lemonade

*Lemon, Ginger, Soda* \_\_\_\_\_ 55

## APERITIVOS

## SNACKS

Chicharrones – <i>Crispy pork rinds</i> _____	45	Guacamole & Nachos – <i>à la minute</i> _____	115
Jalapeño Frito – <i>Chili &amp; cheese</i> _____	45	Popcorn – <i>Chimichurrirub</i> _____	25
Chips de Plátano – <i>Panka</i> _____	45	Nueces – <i>Mixed nuts</i> _____	55

## CERVEZA

### DRAUGHT BEERS

Carlsberg Export (40 cl)_____	68
Brooklyn Lager (40 cl)_____	72
Kronenbourg 1664 Blanc (40 cl)_____	72
Nya Carnegie 100W IPA (40cl)_____	72

### BOTTLED BEERS

Brooklyn Local One (75 cl)_____	195
Carlsberg Hof_____	59
Corona_____	62
Kona Big Wave Golden Ale_____	72
Kona Big Wave Firerock Pale Ale_____	72
Negra Modelo_____	75
Staropramen non alcoholic_____	55

## Los Amigos

*A dinner menu for the entire table consisting of three ceviches,  
three tacos, one mar, one tierra and a dessert, 650 p.p*

## CEVICHE / TIRADITO

Amor del Mar Oysters – <i>jalapeño, caviar, dill</i> _____	175	Jalapeñzu Vieiras Scallops – <i>avocado, citrus, cucumber</i> _____	115
Lubina Verde Seabass – <i>tomatillo, pineapple, coriander</i> _____	95	Tartar de Ternera Blackened veal – <i>chulpe, soy, scallion</i> _____	125
Atún Fresco Tuna – <i>green apple, yuzu, sesame</i> _____	105	Rábano Picante Asado Beef – <i>tosazu, lime, horseradish</i> _____	120

## TACOS

Crudo Trufas de Maiz (Tostada) Blackened beef – <i>fresh truffle, pickled onion, cream cheese</i> _____	105	Bonito Braseado (Crispy) Bonito – <i>guacamole, lime, aji panka</i> _____	115
Buena Cosa Enjaulado (Burrito) Ox cheek – <i>choclo, poblanochili, pineapple</i> _____	85	El Chivo (Soft) Lamb – <i>goat cheese, tomato, mexican slaw</i> _____	110
Camarón Frito (Soft) Wild shrimp – <i>aji rocoto, pineapple, lime</i> _____	90	Chimichurri de Asado (Quesadillas) Peruvian cheese – <i>coriander, garlic, lemon</i> _____	75

## MAR

### Brocheta de Mar

Seafood - *coriander, pineapple jalapeño* \_\_\_\_\_155

### Pescado Blanco Clásico

Cod - *leche de tigre, pomelo, smoked trout roe* \_\_\_\_\_145

### Marisco Frito

Softshell crab - *corn, chorizto, pickled cucumber* \_\_\_\_\_140

## GRANDE MAR

Pesca del Día - Catch of the day

From 2 persons - 350/pp

## TIERRA

### Ibérico con Polenta

Ibérico - *polenta, aji amarillo, tomato* \_\_\_\_\_140

### Tartare Carne Mexicana

Beef tartare - *charpitachili, sweet potato, shallot* \_\_\_\_\_135

### Carne Frita Confitado

Short ribs - *chayote, roasted corn, lime* \_\_\_\_\_145

## GRANDE TIERRA

Fiesta de Asado - Cut of the day

From 2 persons - 350/pp

## MAR E TIERRA

Gorditas Piña Colada

Ice cream sandwich – coconut, almond meringue, lime\_75

Fruta a la Parilla

Grilled pineapple – coriander, dulce de leche, chipotle\_\_\_\_\_95

Ibarra de Taco

Chocolate – banana, meringue\_\_\_\_\_75

Mango Loco

Mango – ginger, lime\_\_\_\_\_75

Churros Con Caramelo

Fritters – cajeta cream\_\_\_\_\_80

Licor Mexicana

Almond – tequila, yoghurt, vanilla\_\_\_\_\_85

Paletas Estilo Público

Ice cream/sorbet\_\_\_\_\_35 each

Dulce Pequeño

Petit four\_\_\_\_\_25

Grande Postre – 165/p.p

*Chefs choice of desserts*

**POSTRES**

NV Cava Brut  
*Parés Balta, Penedés, ESP* \_\_\_\_\_ 95 / 560

NV Cuvée de Prestige Brut  
*Diebolt-Vallois, Champagne, FRA* \_\_\_\_\_ 145 / 695

NV Henriot Brut Souverain  
*Henriot, Champagne, FRA* \_\_\_\_\_ 1100

NV Grand Brut  
*Perrier-Jouët, Champagne, FRA* \_\_\_\_\_ 1100

NV Cuvée Rosé  
*Laurent-Perrier, Champagne, FRA* \_\_\_\_\_ 1700

NV Ruinart Blanc de Blanc  
*Ruinart, Champagne, FRA* \_\_\_\_\_ 1700

2005 Henriot Champagne Brut Millésime  
*Henriot, Champagne, FRA* \_\_\_\_\_ 1700

2004 Dom Perignon Rosé  
*Moët & Chandon, Champagne, FRA* \_\_\_\_\_ 3750

2005 Dom Perignon  
*Moët & Chandon, Champagne, FRA* \_\_\_\_\_ 2790

2007 Cristal  
*Louis Roederer, Champagne, FRA* \_\_\_\_\_ 2950

## VINO BLANCO

2015 Sancerre les Charmes  
*Domaine André Vatan, Loire, FRA* \_\_\_\_\_ 160 / 645

2015 Chablis William Fevre  
*William Fevre, Burgundy, FRA* \_\_\_\_\_ 155 / 590

2007 Chablis Grand Cru Réserve de l'Obédience  
*Laroche, Burgundy, FRA* \_\_\_\_\_ 2190

2014 Puligny-Montrachet  
*Vincent Girardin, Burgundy, FRA* \_\_\_\_\_ 950

2013 Meursault Les Narvaux  
*Vincent Girardin, Burgundy FRA* \_\_\_\_\_ 1175

2012 Chevalier- Montrachet Grand Cru  
*Bouchard Père et Fils, Burgundy, FRA* \_\_\_\_\_ 4990

2015 Pinot Gris Réserve  
*Gustave Lorentz, Alsace FRA* \_\_\_\_\_ 115 / 450

2004 Chave Hermitage Blanc  
*Domaine Jean-Louis, Rhône, FRA* \_\_\_\_\_ 2750

2015 Riesling Weissenkirchen Smaragd  
*Domäne Wachau, Wachau, AUT* \_\_\_\_\_ 145 / 570

2014 Heiligenstein Erste Lage Riesling  
*Schloss Gobelsburg, Kamptal, AUT* \_\_\_\_\_ 850

2014 Haardt Riesling  
*Müller-Catoir, Pfalz, DEU* \_\_\_\_\_ 680

2015 Tini Trebbiano/Chardonnay  
*Cavaro, ITA* \_\_\_\_\_ 90 / 350

2014 Garzon Albarinho  
*Bodega Garzón, UY* \_\_\_\_\_ 145 / 540

2014 Houge Cellar Riesling  
*Houge Cellars, Columbia Valley, USA* \_\_\_\_\_ 140/540

2013 Carneros Chardonnay  
*Clos du Val, California, USA* \_\_\_\_\_ 720

2015 Sauvignon Blanc  
*Mud House, Marlborough, NZ* \_\_\_\_\_ 140/560

2016 Cloudy Bay Sauvignon Blanc  
*Cloudy Bay, Marlborough, NZ* \_\_\_\_\_ 750

2015 Limestone Hill Chardonnay  
*Estate de Westhof, RSA* \_\_\_\_\_ 135/520

2011 Volnay 1er Cru Santenots De Milieu  
*Domaine Francois Mikulski, Burgundy, FRA* \_\_\_\_\_ 1520

2013 Santenay Vieilles Vignes  
*Domaine Vincent Girardin, Burgundy, FRA* \_\_\_\_\_ 155 / 620

2012 Cornas Vieilles Vignes  
*Alain Voge, Cornas, FRA* \_\_\_\_\_ 1820

2014 J-L Chave Sélection Silène  
*Crozes Hermitage, Rhône, FRA* \_\_\_\_\_ 750

2012 Barolo  
*Pio Cesare, Piedmont, ITA* \_\_\_\_\_ 1280

2008 Camartina  
*Querciabella, Tuscany, ITA* \_\_\_\_\_ 1950

2014 Barbera d'Asti Superior  
*Bricco Paradiso, Piedmont, ITA* \_\_\_\_\_ 650

2014 Valpolicella Ripasso Classico Superiore  
*Villabella, Veneto, ITA* \_\_\_\_\_ 165 / 690

2012 Zironda Amarone Della Valpolicella  
*Mondo Del Vino, Veneto, ITA* \_\_\_\_\_ 870

2015 Nero d'Avola  
*Cavaro, ITA* \_\_\_\_\_ 90/350

2012 Altos de Losada  
*Bierzo, ESP* \_\_\_\_\_ 690

2009 Cabernet Sauvignon Reserva  
*Jean León Vinya Le Havre, Penedès, ESP* \_\_\_\_\_ 680

2014 Old Vine Zinfandel  
*Ravenswood, Lodi, USA* \_\_\_\_\_ 145 / 570

2014 Brotherhood Cabernet Sauvignon  
*Brotherhood, New York, USA* \_\_\_\_\_ 130 / 540

2013 Mas Cavalls Pinot Noir  
*Miguel Torres, Sonoma Coast, California, USA* \_\_\_\_\_ 870

2014 Cloudy Bay Pinot Noir  
*Cloudy Bay, Marlborough, NZ* \_\_\_\_\_ 780

2014 The Chocolate Block  
*Boekenhoutsloof, Western Cape, RSA* \_\_\_\_\_ 750

2014 Paz Malbec  
*Finca Las Moras, Pedernal Valley, ARG* \_\_\_\_\_ 105 / 420

2014 Norton Barrel Select Syrah  
*Bodega Norton, Mendoza, ARG* \_\_\_\_\_ 120 / 450

2013 Vistalba Corte B  
*Bodega Vistalba, Mendoza, ARG* \_\_\_\_\_ 640

## VINO DULCE

Esporão Quinta Dos Murcas 10yo Tawny Port  
*Douro, POR* \_\_\_\_\_ 65/780

2007 Leonardo Vin Santo  
*Cantine Leonardo da Vinci, Tuscany, ITA* \_\_\_\_\_ 110 / 650

2010 Nectarria  
*Miguel Torres, CHI* \_\_\_\_\_ 95 / 480

2015 Moscato d'Asti  
*Paolo Saracco, Piedmont, ITA* \_\_\_\_\_ 70 / 310

2013 Noble Late Harvest  
*Nederburg, RSA* \_\_\_\_\_ 65 / 320

2015 Indomita Late Harvest  
*Indomita, CHI* \_\_\_\_\_ 75 / 450