



# PÚBLICO

## APERITIVOS

**Mexican Penicillin**  
*Tequila, Mezcal, Agave, Ginger* \_\_\_\_\_ 138

**Belalcázar**  
*Tequila, Port Wine, Lime, Agave, Soda* \_\_\_\_\_ 138

**Monk Settlers**  
*Pisco, Yellow Chartreuse, Lime, Guava* \_\_\_\_\_ 138

**Cochabamba**  
*Gin, Lemon, Cucumber, Mint, Cava* \_\_\_\_\_ 138

**A Russian Ginger in Peru**  
*Vodka, Falernum, Lemon, Ginger, Honey* \_\_\_\_\_ 138

**Jazzy Gringo**  
*Sage-infused Tequila, Lemon, Pineapple Sugar* \_\_\_\_\_ 148

**Pinga Sour**  
*Pisco, Cachaça, Lime, Raw Sugar, Egg White* \_\_\_\_\_ 148

## NON ALCOHOLIC

**Ginger Lemonade**  
*Lemon, Ginger, Soda* \_\_\_\_\_ 56

**Jarritos**  
*Mexican soda* \_\_\_\_\_ 45

## CERVEZA

### DRAUGHT BEERS (40 CL)

Carlsberg Export \_\_\_\_\_ 68

Brooklyn Lager \_\_\_\_\_ 72

Nya Carnegie 100W IPA \_\_\_\_\_ 86

### CIDER

Le Chat Noir, Cidre de Pomme (33 cl) \_\_\_\_\_ 66

### BOTTLED BEERS (33 CL)

Corona (4,5%) \_\_\_\_\_ 62

Moritz (5,4%) \_\_\_\_\_ 62

Cucapá Chupacabras Pale Ale (5,8%) \_\_\_\_\_ 84

Cucapá Green Card Barley Wine (10%) \_\_\_\_\_ 96

Negra Modelo (5,4%) \_\_\_\_\_ 75

Guest beer of the month \_\_\_\_\_ 84

Staropramen Non Alcoholic (0,5%) \_\_\_\_\_ 56

## LOS AMIGOS

*Our dinner menus which will be served for everyone in the party*

### GRANDE – 650 p.p

#### CEVICHE / TIRADITO

Tuna – *Green apple, yuzu, sesame*

Salmon – *Coriander, avocado, aji amarillo*

Beef – *Apple, truffle, mushrooms*

#### TACO / QUESADILLA

Scallops – *Chayote, citrus, coriander*

Brisket – *Pico de gallo, crème fraiche, nachos*

Mushrooms – *Cheddar, jalapeño, ancho*

#### MAR

Ocean perch – *Coconut, aji roccoto, tomatillo*

#### TIERRA

Beef cheek – *Mole verde, artichoke*

#### POSTRE

Churros – *Chocolate, coffe, hazelnut*

### PEQUEÑO – 450 p.p

#### CEVICHE / TIRADITO

Tuna – *Green apple, yuzu, sesame*

Beef – *Apple, truffle, mushrooms*

#### TACO / QUESADILLA

Brisket – *Pico de gallo, crème fraiche, nachos*

Mushrooms – *Cheddar, jalapeño, ancho*

#### TIERRA

Beef cheek – *Mole verde, artichoke*

#### POSTRE

Churros – *Chocolate, coffe, hazelnut*

## SNACKS

Chicharrones – <i>Crispy pork rinds</i> _____	45	Guacamole & Nachos – <i>Á la minute</i> _____	115
Jalapeño Frito – <i>Chili &amp; cheese</i> _____	45	Padrones – <i>Aji guajillo, lime</i> _____	65

## STARTERS

### CEVICHE / TIRADITO

Tuna – <i>Green apple, yuzu, sesame</i> – 95
Salmon – <i>Coriander, avocado, aji amarillo</i> – 95
Beef – <i>Apple, truffle, mushrooms</i> – 95
Ceviche / Tiraditofiesta – 260
<i>A plate with three different ceviches and tiraditos</i>

### TACO / QUESADILLA

Scallops – <i>Chayote, citrus, coriander</i> – 90
Brisket – <i>Pico de gallo, crème fraîche, nachos</i> – 90
Mushrooms – <i>Cheddar, jalapeño, ancho</i> – 90
Taco soft & crispy mix – 240
<i>A mix with 3 pairs of tacos and quesadillas</i>

## MAINS

### MAR

Ocean perch – <i>Coconut, aji roccoto, tomatillo</i> – 195
Pesca del Día – <i>Catch of the day</i>
<i>From 2 persons – 325/pp</i>

### TIERRA

Beef cheek – <i>Mole verde, artichoke</i> – 210
Fiesta de Asado – <i>Cut of the day</i>
<i>From 2 persons – 325/p.p</i>

## POSTRE / DESSERT

Churros – <i>Chocolate, coffee, hazelnut</i> _____	95	Petit four x 3 _____	75
Citrus – <i>Italian meringue, sudachi, ginger dreams</i> _____	95	Ice-cream/Sorbet _____	35/st

Grande Postre - 165/ p.p  
*A selection of our favourite desserts*

## COMIDA / Á LA CARTE

## CHAMPAÑA

### NV Cava Brut

*Parés Balta, Penedès, ESP* \_\_\_\_\_ 105/560

### NV Tradition

*Diebolt-Vallois, Champagne, FRA* \_\_\_\_\_ 135/695

### NV Cuvée de Prestige Brut

*Diebolt-Vallois, Champagne, FRA* \_\_\_\_\_ 820

### NV Brut Blanc de Noir

*Boizel, Champagne, FRA* \_\_\_\_\_ 990

### 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

## VINO BLANCO

### 2016 Sancerre les Charmes

*Domaine André Vatan, Loire, FRA* \_\_\_\_\_ 165/645

### 2016 Petit Chablis

*Domaine des Malandes, Burgundy, FRA* \_\_\_\_\_ 140/590

### 2015 Chablis 1er Cru les Fourneaux

*Samuel Billaud, Burgundy, FRA* \_\_\_\_\_ 975

### 2014 Puligny-Montrachet

*Vincent Girardin, Burgundy, FRA* \_\_\_\_\_ 1150

### 2013 Meursault les Narvaux

*Vincent Girardin, Burgundy FRA* \_\_\_\_\_ 1350

### 2015 Pinot Gris Réserve

*Gustave Lorentz, Alsace FRA* \_\_\_\_\_ 115/450

### 2015 Pinot Blanc Réserve

*Domaine Weinbach, Alsace, FRA* \_\_\_\_\_ 740

### 2016 Riesling Weissenkirchen Smaragd

*Domäne Wachau, Wachau, AUT* \_\_\_\_\_ 155/620

### 2014 Heiligenstein Erste Lage Riesling

*Schloss Gobelsburg, Kamptal, AUT* \_\_\_\_\_ 975

### 2015 Grüner Veltliner Lamm Reserve

*Schloss Gobelsburg, Kamptal AUT* \_\_\_\_\_ 990

### 2013 Riesling Kabinett

*Schloss Saarsteiner, Mosel, DEU* \_\_\_\_\_ 660

### 2016 Tini Trebbiano/Chardonnay

*Caviro, ITA* \_\_\_\_\_ 90/350

### 2016 Soave Classico

*Pieropan, Veneto, ITA* \_\_\_\_\_ 610

### 2016 Fransola Sauvignon Blanc

*Miguel Torres, Penedès, ESP* \_\_\_\_\_ 680

### 2014 Carneros Chardonnay

*Clos du Val, California, USA* \_\_\_\_\_ 790

### 2014 Cordillera Chardonnay

*Miguel Torres, Central Valley, CHI* \_\_\_\_\_ 135/540

## VINO TINTO

2013 Chambolle-Musigny 1er Cru les Noirots  
*Bouchard Père & Fils, Burgundy, FRA* \_\_\_\_\_ 1900

2014 Côte de Nuits Villages  
*Reine Pédauque, Bourgogne, FRA* \_\_\_\_\_ 140/620

2015 J-L Chave Sélection Silène  
*Crozes Hermitage, Rhône, FRA* \_\_\_\_\_ 750

2013 Barolo  
*Andrea Oberto, Piedmont, ITA* \_\_\_\_\_ 1190

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

2013 Sondraia  
*Poggio al Tesoro, Bolgheri, ITA* \_\_\_\_\_ 890

2013 Zironda Amarone Della Valpolicella  
*Mondo del Vino, Veneto, ITA* \_\_\_\_\_ 950

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

2013 XIII Lunas  
*Perelada, Rioja, ESP* \_\_\_\_\_ 120/460

2010 Sagrado Reserva  
*Quinta do Sagrado, Douro, POR* \_\_\_\_\_ 610

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

2013 Mas Cavalls Pinot Noir  
*Miguel Torres, Sonoma Coast, California, USA* \_\_\_\_\_ 860

2013 Barra Cabernet Sauvignon  
*Barra of Mendocino, Mendocino California, USA* \_\_\_\_\_ 710

2012 Cabernet Sauvignon  
*Othello, Napa Valley, USA* \_\_\_\_\_ 1370

2015 Bishop Shiraz  
*Glaetzer, Barossa Valley, AUS* \_\_\_\_\_ 780

2014 Garzón Tannat  
*Bodega Garzón, Maldonado, UY* \_\_\_\_\_ 550

2015 Malbec  
*Pascual Toso, Mendoza, ARG* \_\_\_\_\_ 115/450

2013 Barrancas Toso  
*Pascual Toso, Mendoza, ARG* \_\_\_\_\_ 620

2013 Privada  
*Bodega Norton, Mendoza, ARG* \_\_\_\_\_ 670

## VINO DULCE

2015 Sauternes  
*Château Baulac Dodijos, Sauternes, FRA* \_\_\_\_\_ 85

Esporão Quinta Dos Murcas 10yo Tawny Port  
*Douro, POR* \_\_\_\_\_ 75

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

2014 Noble Late Harvest  
*Nederburg, RSA* \_\_\_\_\_ 65