



# PÚBLICO

## APERITIVOS

### **Mexican Penicillin**

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

### **Sparkling Tommy's Margarita**

*Tequila, Lime, Agave, Cava* \_\_\_\_\_ 138

### **Bloody Margarita**

*Tequila, Cointreau, Lime, Grapefruit* \_\_\_\_\_ 138

### **Cochabamba #2**

*La Republica Gin, Cucumber, Mint, Cava* \_\_\_\_\_ 142

### **Blue Velvet**

*Pisco, Violet, Lemon, Sugar* \_\_\_\_\_ 142

### **Pisco Club**

*Pisco, Raspberry, Lemon* \_\_\_\_\_ 148

### **Oaxaca Mojito**

*Mezcal, Lime, Agave, Basil* \_\_\_\_\_ 148

## NON ALCOHOLIC

### **Ginger Lemonade**

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

### **Jarritos**

*Mexican fruitsoda* \_\_\_\_\_ 39

## 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  
Both menus can be served vegetarian*

### GRANDE – 650 p.p

#### CEVICHE / TIRADITO

Seabass – *jalapeño, avruga, apple*

Hokkaido Scallops – *pineapple, corn, letche-amarillo*

Veal – *beetroot, yolk, sesame*

#### TACO / QUESADILLA

Red Shrimp – *rocoto, tomatillo, coriander*

Beef – *truffle, shallots, nachos*

Mushrooms – *cheddar, jalapeño, ancho*

#### MAR

Char – *artichoke, trout roe, coriander*

#### TIERRA

Striploin – *pearl onion, habanero, tomato*

#### POSTRE

Churros – *chocolate, coffee, hazelnut*

### PEQUEÑO – 450 p.p

#### CEVICHE / TIRADITO

Seabass – *jalapeño, avruga, apple*

Veal – *beetroot, yolk, sesame*

#### TACO / QUESADILLA

Beef – *truffle, shallots, nachos*

Mushrooms – *cheddar, jalapeño, ancho*

#### TIERRA

Striploin – *pearl onion, habanero, tomato*

#### POSTRE

Churros – *chocolate, coffee, hazelnut*

## SNACKS

<b>Chicharrones</b> – <i>crispy pork rinds</i> _____	45	<b>Guacamole &amp; Nachos</b> – <i>á la minute</i> _____	115
<b>Jalapeño Frito</b> – <i>chili &amp; cheese</i> _____	45	<b>Padrones</b> – <i>aji guajillo, lime</i> _____	65

## STARTERS

### CEVICHE / TIRADITO

<b>Seabass</b> – <i>jalapeño, avruga, apple</i> _____	95
<b>Hokkaido Scallops</b> – <i>pineapple, corn, letche</i> _____	95
<b>Veal</b> – <i>beetroot, yolk, sesame</i> _____	95

#### **Ceviche / Tiraditofiesta** – 260

*A plate with three different ceviches and tiraditos*

### TACO / QUESADILLA

<b>Red Shrimp</b> – <i>rocoto, tomatillo</i> _____	90
<b>Beef</b> – <i>truffle, shallots, chipotle</i> _____	90
<b>Mushrooms</b> – <i>cheddar, jalapeño, ancho</i> _____	90

#### **Taco soft & crispy mix** – 240

*A mix with 3 pairs of tacos and quesadillas*

## MAINS

**Striploin** – *pearl onion, habanero, tomato*– 225

**Char** – *artichoke, trout roe, coriander*– 210

**Pesca del Día** – *Catch of the day*

*From 2 persons – 325/pp*

**Plato del Día** – 195

**Plato Vegeteriano del Día** – 175

**Fiesta de Asado** – *Cut of the day*

*From 2 persons – 325/p.p*

## DESSERT

<b>Churros</b> – <i>chocolate, coffee, hazelnut</i> _____	95	<b>Almondtaco</b> – <i>cardamom, creamcheese,</i> _____	95
<b>Citrus</b> – <i>italian meringue, sudachi, ginger dreams</i> _____	95	<b>Petit four x 3</b> _____	75/p
<b>Icecream sandwich</b> – <i>coconut, almond, pineapple</i> _____	95	<b>Icecream/Sorbet</b> _____	35/p

#### **Grande Postre** - 165/p.p

*A selection of our favourite desserts*

## 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

### 2017 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

### 2014 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

### 2015 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* \_\_\_\_\_ 155/620

**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

**2014 XIII Lunas**  
*Perelada, Rioja, ESP* \_\_\_\_\_ 125/460

**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

**2016 Bombinate Shiraz**  
*Rascallion, Swartland, SA* \_\_\_\_\_ 780

**2016 Hey Malbec**  
*Matias Riccitelli, Mendoza, ARG* \_\_\_\_\_ 115/450

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

## VINO DULCE

**2015 Sauternes**  
*Château Baulac Dodijos, Sauternes, FRA* \_\_\_\_\_ 95

**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