

ESPAÑOL

|                                                                                                                                     | Copa/ Botella |
|-------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Pet Nat Syrah</b><br>Vino espumoso rosado método ancestral.                                                                      | ---/\$750     |
| <b>Viñedo Áureo</b><br>Vino blanco Viognier y Marsanne, floral y aromático.                                                         | \$150 / 600   |
| <b>Viña En Rosa</b><br>Vino rosado Mourvèdre, fresco y ligero.                                                                      | \$135 / 550   |
| <b>Baya Baya</b><br>Vino tinto Cabernet Sauvignon y Petit Verdot con un balance entre la frutalidad y frescura.                     | \$125 / 500   |
| <b>Mourvèdre</b><br>Cuerpo medio, altamente aromático.                                                                              | \$160/ 650    |
| <b>Syrah</b><br>Floral y especiado. 12 meses en barrica americana.                                                                  | \$195/ 800    |
| <b>Petit verdot</b><br>Estructurado y complejo.                                                                                     | ---/\$700     |
| <b>Confabulario</b><br>Petit Verdot y Mourvèdre, notas de cuero y ahumado.                                                          | ---/\$800     |
| <b>O Positivo</b><br>Cabernet Sauvignon y Syrah, estructurado y con madera presente.                                                | \$210/ 850    |
| <b>Noble Cru</b><br>Mezcla premium. Mourvedre, Syrah, Petit Verdot y Cabernet Sauvignon, añejado 14 meses en barrica. Cuerpo medio. | ---/\$1100    |
| <b>Elixir Cordis</b><br>Cabernet Sauvignon de alta gama. Añejado 24 meses en barrica de roble francés de grano extra fino.          | ---/\$1800    |

**Pregunta por el descuento en vino para llevar.**

# PLATILLOS

## Coctél

Clásico cóctel campechano con camarón, pulpo y almeja.

\$250

## Tostada Ocean Deck

Tostada de jurel en salsa negra con cremoso de aguacate.

\$120

## Caracoles Mediterráneos

Mezcla de tomate cherry, cebolla morada, tomate deshidratado, queso azul y feta, vinagreta de la casa.

\$320

## Barbacoa de Res

Jugosa carne de res, de lenta cocción. Acompañada de cebollita, cilantro y tortillas.

\$200

## Carne Apache

Carne marinada en jugo de limón con notas cítricas y queso añejo, acompañado con pan.

\$300

## Tacos Dorados

3 taquitos dorados de brisket braseado, servidos sobre salsa verde cremosa, frijol ayocote y queso fresco.

\$210

## Tortita Pork Belly

Asegurate de probarla con la salsa habanero.

\$170

## Calamares Fritos

Servidos con salsa coctelera y horseradish.

\$210

## Pulpo Frito

Servida sobre salsa cremosa herbal, y ensalada fresca con hinojo. Ideal para taqupear.

\$380

## Ensalada de Farro con Pesca del día

Vegetales frescos, tomate deshidratado, queso feta y vinagreta de limón.

\$340

## Cioppino

Estofado de tomate con hinojo y un mix de conchas y mariscos. Perfecto para chopear.

\$420

## Steak Fries

Brochetas de new york y papas fritas con salsa de mantequilla.

\$480

**Pregunta por el postre del día**

# COCKTAILS

|                   |       |                      |       |
|-------------------|-------|----------------------|-------|
| Sangría           | \$110 | Negroni              | \$195 |
| Cuba              | \$150 | Mezcalita de la casa | \$230 |
| Mojito clásico    | \$175 | Old Fashioned        | \$220 |
| Margarita clásica | \$175 | ★ Aperol spritz      | \$200 |
| Bull Ron          | \$180 | ★ St. Germain Spritz | \$240 |
| Bull Gin          | \$190 | ★ Carajillo          | \$185 |
| Gin & Tonic       | \$190 | Espresso Martini     | \$240 |
| Salmoncito        | \$230 |                      |       |

## DE LA CASA

### Mezcalita / Margarita especial

**\$230/200**

- ★ Mango y chile de árbol.  
Manzana verde especiada, infusión fresca y ácida.  
Norteña chile serrano y jalapeño.  
Tapatía chile ancho y piloncillo.
- ★ Jamaica y cáscara de naranja.  
Piña y habanero.  
Cítrica: limón, lima, naranja y toronja.  
Fresa, albahaca y balsámico.  
Pepino, toque de hierbabuena y jengibre.

### Mojito Especial

**\$200**

Jamaica, fresa, manzana o cítricos.  
Ron: Hierbabuena, limón y azúcar con agua mineral.

### Martini de la casa

Extra dry / sucio  
3 oz licor, splash vermouth triple sec

Beefeater/ Titos **\$240**  
Grey Goose **+\$20**  
Hendricks **+\$55**

### Margarita Cadillac

**\$270**

Tequila 1800 añejo , jugo de limón, Grand  
Marnier

### Cosmopolitan Clásico

Arándano o jamaica  
Vodka, controy, Jugo de arandano y  
splash de naranja.

Titos **\$230**  
Grey Goose **+\$20**

★ Best sellers

# LICORES

2 oz

## Mezcal

|                  |       |
|------------------|-------|
| 400 conejos      | \$150 |
| Montelobos joven | \$195 |
| Creyente Tobalá  | \$260 |

## Tequila

|                  |       |
|------------------|-------|
| 1800 cristalino  | \$210 |
| Dobel Diamante   | \$200 |
| Siete Leguas     | \$195 |
| Herradura Blanco | \$230 |
| Don julio 70     | \$250 |

## Vodka

|            |       |
|------------|-------|
| Titos      | \$190 |
| Grey goose | \$210 |

## Gin

|           |       |
|-----------|-------|
| Beefeater | \$190 |
| Hendricks | \$250 |

## Whisky

|                |       |
|----------------|-------|
| Makers Mark    | \$210 |
| JW Black Label | \$235 |
| Macallan 12    | \$390 |

## CERVEZA

## Digestivos

## Wendlandt \$130

|          |       |
|----------|-------|
| Licor 43 | \$140 |
| Baileys  | \$150 |

- Veraniega
- Perro del Mar lite
- Vaquita Marina
- Harry Polanco
- Perro del mar
- Foca Parlante

## Champaguamas \$290

- Tecate roja
- Tecate light
- Miller High life

## SIN ALCOHOL

|                          |       |
|--------------------------|-------|
| Sodas                    | \$50  |
| Mocktail                 | \$90  |
| Agua natural embotellada | \$110 |
| Agua Gasificada          | \$110 |
| Cafe en prensa francesa  | \$130 |
| Espresso Doble           | \$65  |

ENGLISH

# WINES

|                                                                                                                                  | Glass/Bottle |
|----------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Pet Nat Syrah</b><br>Sparkling rosé, ancestral method.                                                                        | ---/\$750    |
| <b>Viñedo Áureo</b><br>White wine. Viognier and Marsanne, floral and aromatic.                                                   | \$150 / 600  |
| <b>Viña En Rosa</b><br>Mourvèdre rosé wine. Fresh and light.                                                                     | \$135 / 550  |
| <b>Baya Baya</b><br>Red wine. Cabernet Sauvignon and Petit Verdot., balanced between fruitiness and freshness.                   | \$125 / 500  |
| <b>Mourvèdre</b><br>Medium body, highly aromatic.                                                                                | \$160/ 650   |
| <b>Syrah</b><br>Floral and spicy. 12 months in american barrel.                                                                  | \$195/ 800   |
| <b>Petit verdot</b><br>Structured and complex.                                                                                   | ---/\$700    |
| <b>Confabulario</b><br>Petit Verdot and Mourvèdre, leather and smoked notes.                                                     | ---/\$800    |
| <b>O Positivo</b><br>Cabernet Sauvignon and Syrah, structured with present wood.                                                 | \$210/ 850   |
| <b>Noble Cru</b><br>Premium blend. Mourvèdre, Syrah, Petit Verdot and Cabernet Sauvignon, aged 14 months in barrel. Medium body. | ---/\$1100   |
| <b>Elixir Cordis</b><br>High end Cabernet Sauvignon. Aged 24 months in extra fine grain, new french oak barrels.                 | ---/\$1800   |

**Ask about the discount on takeaway wine.**

# FOOD

|                                                                                                                                                          |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Coctél</b><br>Classic Campechano-style seafood cocktail with shrimp, octopus, and clams.                                                              | <b>\$250</b> |
| <b>Tostada Ocean Deck</b><br>Mackarel toast with black sauce and creamy avocado.                                                                         | <b>\$120</b> |
| <b>Caracoles Mediterráneos</b><br>Snails with blend of tomatoes, red onion, sun-dried tomatoes, feta and blue cheese, tossed with our house vinaigrette. | <b>\$320</b> |
| <b>Barbacoa de Res</b><br>Juicy, slow-cooked beef. Served with onions, cilantro, and tortillas.                                                          | <b>\$200</b> |
| <b>Carne Apache</b><br>Marinated meat on lemon juice with citric notes and aged cheese, served with bread.                                               | <b>\$300</b> |
| <b>Tacos Dorados</b><br>3 fried taquitos of braised brisket, on top of a creamy green sauce, ayocote beans and fresh cheese.                             | <b>\$210</b> |
| <b>Tortita Pork Belly</b><br>Make sure you taste it with habanero sauce.                                                                                 | <b>\$170</b> |
| <b>Fried Calamari</b><br>Served with classic cocktail sauce and horseradish.                                                                             | <b>\$210</b> |
| <b>Fried Octopus</b><br>Served on top of a creamy herbal sauce, and fennel fresh salad. Ideal for making tacos.                                          | <b>\$380</b> |
| <b>Emmer Salad with Catch of the Day</b><br>Fresh vegetables, dried tomatoes, feta cheese and lemon dressing.                                            | <b>\$340</b> |
| <b>Cioppino</b><br>Tomato and fennel stew, with a mix of shells and seafood. Perfect for chop.                                                           | <b>\$420</b> |
| <b>Steak Fries</b><br>New York style skewers and french fries with butter sauce.                                                                         | <b>\$480</b> |

**Ask your waiter for dessert of the day.**



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| Bull Gin          | <b>\$190</b> | ★ Carajillo          | <b>\$185</b> |
| Gin & Tonic       | <b>\$190</b> | Espresso Martini     | <b>\$240</b> |
| Salmoncito        | <b>\$230</b> |                      |              |

## HOUSE DRINKS

### Mezcalita / Margarita especial

**\$230/200**

- ★ Mango and chile de árbol.  
Spiced green apple - Fresh, bright, and tart infusion.  
Norteña - Serrano and jalapeño peppers.  
Tapatia - Chile Ancho and molasses.
- ★ Hibiscus and orange peel.  
Pineapple and habanero  
Citrus fruits: lemon, lime, orange and grapefruit.  
Strawberry, basil and balsamic.  
Cucumber, spearmint and ginger.

### Mojito Especial

**\$200**

Hibiscus, strawberry, apple or citrics.  
Rum, spearmint, lime, sugar, soda water.

### Martini de la casa

Extra dry / dirty  
3 oz licor, splash vermouth triple sec

Beefeater/ Titos **\$240**  
Grey Goose **+\$20**  
Hendricks **+\$55**

### Margarita Cadillac

**\$270**

Tequila 1800 añejo , lime juice, Grand  
Marnier

### Cosmopolitan

Cranberry or hibiscus  
Vodka, controy, cranberry juice and  
orange splash.

Titos **\$230**  
Grey Goose **+\$20**

★ Best sellers

# SPIRITS

2 oz

## Mezcal

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|------------------|-------|
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## Tequila

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|------------------|-------|
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| Don julio 70     | \$250 |

## Vodka

|            |       |
|------------|-------|
| Titos      | \$190 |
| Grey goose | \$210 |

## Gin

|           |       |
|-----------|-------|
| Beefeater | \$190 |
| Hendricks | \$250 |

## Whisky

|                |       |
|----------------|-------|
| Makers Mark    | \$210 |
| JW Black Label | \$235 |
| Macallan 12    | \$390 |

## BEER

## Digestivos

## Wendlandt \$130

- Veraniega
- Perro del Mar lite
- Vaquita Marina
- Harry Polanco
- Perro del mar
- Foca Parlante

|          |       |
|----------|-------|
| Licor 43 | \$140 |
| Baileys  | \$150 |

## Champaguamas \$290

- Tecate roja
- Tecate light
- Miller High life
- 940ml

## SOFT DRINKS

|                     |       |
|---------------------|-------|
| Sodas               | \$50  |
| Mocktail            | \$90  |
| Bottled still water | \$110 |
| Sparkling water     | \$110 |
| French Press Coffee | \$130 |
| Double Espresso     | \$65  |