



MENU LUNCH

ENTRADAS

Guacamole \$195
Acompañado de totopos de maíz

ENSALADAS y SOPA

Sopa especial del día \$110
Pregunte a su mesero por la sopa del día

Cesar Clásica \$237
Lechuga romana con croutones
aderezo Cesar y queso parmesano

Extras
Camarón 150 grs \$55
Pollo 180 grs \$49

Ensalada Thai \$290
Cebolla morada, pimiento morrón, cilantro,
jengibre, camarón, pollo, fideos de arroz,
aceite de sésamo, salsa sambal, salsa de soya,
betabel, zanahoria y berros

Aderezos
Cesar, Ranch, Aceite de Olivo,
Vinagre Balsámico

PIZZAS

Pizza Pepperoni \$305
Pizza Hawaiana \$280
Pizza Queso \$280
Pizza Margarita \$280
Pizza Capresse \$270

HAMBURGUESAS

Servido con papas o camote fritas

Hamburguesa Vegana 08oz \$280
Pan Vegano artesanal acompañado de una
base de vegetales

Hamburguesa de Pollo 170 grs \$280
Pechuga de pollo molida, a la parrilla
acompañado de su tradicional guarnición

Hamburguesa de Res Calidad Angus \$280
Tradicional 8 Oz.
acompañada de su tradicional guarnición
y queso cheddar

SANDWICHES

Servido con Papas Fritas

Club Sándwich \$275
La tradicional receta

DE LA PARRILLA

Servido con dos guarniciones a su elección
papas fritas, pure de papa, verduras asadas
o ensalada verde

Pechuga de Pollo a la Parrilla \$295

Arrachera 300 gr \$345

Salmon del Atlántico \$490

POSTRES

Plato de frutas \$110

Pastel de elote \$120

Pastel de Chocolate \$120

Precios en pesos mexicanos, ya incluyen 16% de IVA

No incluye servicio

20032020

*Por favor si usted tiene algún tipo de Alergia hágaselo saber al
mesero o al Gerente del Restaurant*



MENU CENAS

ENTRADAS

Guacamole \$195
Acompañado de totopos de maíz

ENSALADAS & SOPA

Sopa del día \$110
Pregunte al mesero por la opción

Ensalada Thai \$290
Cebolla morada, pimiento morrón, cilantro, jengibre, camarón, pollo, fideos de arroz, aceite de sésamo, salsa sambal, salsa de soya, betabel, zanahoria y berros

Ensalada del Campo \$290
Lechugas mixtas, betabel, tomate, semilla de chia, queso de cabra, hinojo y vinagreta de miel limón

extras

Camaron 150 grs \$55

Pollo 180 grs \$49

PIZZAS Y PASTAS

Espaguetti \$260
Salsas: Alfredo, pomodoro, bolognesa, Vegetariana

Pizza Pepperoni \$305

Pizza Hawaiana \$280

Pizza Queso \$280

Pizza Margarita \$280

Pizza Capresse \$270

SANDWICHES

Servido con Papas Fritas

Philly Steak Sándwich \$330

Sirloin , cebolla queso cheddar gratinado

HAMBURGUESAS

Servido con papa o camote corte frances

Hamburguesa Vegana 08oz \$280
Pan Vegano artesanal acompañado de una base de vegetales

Hamburguesa de Pollo 170 grs \$280
Pechuga de pollo molida, a la parrilla acompañado de su tradicional guarnición

Hamburguesa de Res Calidad Angus
acompañada de su tradicional guarnición y queso cheddar

Tradicional 8 Oz. \$280

DE LA PARRILLA

Servido con dos guarniciones a su elección papas fritas, pure de papa, verduras asadas o ensalada verde

Pechuga de Pollo a la Parrilla \$295

Arrachera 300 gr \$345

Ribe Eye 10.5 oz 300 gr \$540

Salmon del Atlántico 280 gr \$490

POSTRES

Plato de Frutas \$110

Pie de Elote \$120

Pastel de Chocolate \$120

Precios en pesos mexicanos, ya incluyen 16% de IVA

No incluye servicio

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LUNCH MENU

STARTERS

Guacamole \$195
Served with corn tortilla chips

SALADS & SOUP

Today special soup \$110
Ask to the waiter for the opción

Thai Salad \$290
Purple onion, red pepper, cilantro, ginger, shrimp, chicken, rice noodles, sesame oil, sambal sauce, soy sauce, beets, carrots

Cesar salad \$290
the traditional recipe

Shrimps 150 grs \$55
Chicken 180 grs \$49

Dressings
Cesar, Ranch, Olive Oil
Balsamic Vinegar

PIZZA & PASTA

Espaguetti \$260
Salsas: Alfredo, pomodoro, bolognesa, Vegetariana

Pizza Peperoni \$305
Pizza Hawaiana \$280
Pizza Queso \$280
Pizza Margarita \$280

SANDWICHES

Served with French Fries
Club Sandwich \$275
the traditional recipe

HAMBURGER

Served with french or sweet potatoe fries

Vegan Burger \$280

Artisan Vegan bread accompanied by a vegetable base

Chicken Burguer \$280

Grilled ground chicken breast and traditional garnish

Beef Burger Angus Quality

with their traditional garnish and chedar cheese

Traditional 8 Oz. \$280

OF THE GRILL

To be served with your choice of two ítems
French fries, mashed potatoes
roasted vegetables or green salad

Grilled Chicken Breast \$295

Flank Steak 300 gr \$345

Grilled Atlantic Salmon \$490

DESSERTS

Fruit Plate \$110

Corn Pie \$120

Chocolate cake \$120

Prices in Mexican pesos, already include 16% VAT,

Does not include service

09032020

Please, if you have any type of Allergy, let the waiter or the Restaurant Manager know



DINNER MENU

STARTERS

Guacamole

Served with corn tortilla chips

SALADS & SOUP

Today special soup

Ask to the waiter for the opción

Thai Salad

Purple onion, red pepper, cilantro, ginger, shrimp, chicken, rice noodles, sesame oil, sambal sauce, soy sauce, beets, carrots and watercress

Green Field Salad

Chopped greens, beets cubes, fennel shave, herbs, goat cheese, tomatoes, lemon honey vinagrette and chia sedes extras

Shrimps 150 grs

Chicken 180 grs

Dressings

Cesar, Ranch, Olive Oil

Balsamic Vinegar

PIZZA & PASTA

Espaguetti

Salsas: Alfredo, pomodoro, bolognesa, Vegetariana

Pizza Peperoni

Pizza Hawaiana

Pizza Queso

Pizza Margarita

HAMBURGUER

Served with french or sweet potatoe fries

\$195 Vegan Burger \$280

Artisan Vegan bread accompanied by a vegetable base

\$110 Chicken Burguer \$280

Grilled ground chicken breast and traditional garnish

\$290 Beef Burger Angus Quality

with their traditional garnish and cheddar cheese

Traditional 8 Oz. \$280

SANDWICHES

Served with French Fries

Philly Steak Sandwich \$330

Sirloin, onion and melted cheddar cheese

OF THE GRILL

To be served with your choice of two ítems

French fries, mashed potatoes

roasted vegetables or green salad

Grilled Chicken Breast \$295

Flank Steak 300 gr \$345

Ribe Eye 300 gr \$540

Grilled Atlantic Salmon \$490

DESSERTS

Fruit Plate \$110

Corn Pie \$120

Chocolate cake \$120

Prices in Mexican pesos, already include 16% VAT,

Does not include service

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Restaurant Manager know

MARGARITA DE JAMAICA

Tequila milagro reposado, infusion de Jamaica, jugo de limon, azúcar, chile piquin servido en las rocas / Tequila milagro reposado, Ibuscus infusion, sugar chily and Lime juice

1.5 Oz \$220.00

2.0 Oz \$260.00

CAIPIRIÑA DE MANDARINA

Ron añejo, azúcar mascabada, suprema de mandarina y agua mineralizada / Aged Rum, Tange-rine, brown sugar, sparkling water

1.5 Oz \$155.00

2.0 Oz \$190.00

BLUE CANCUN

Vodka, curacao azul, jugo de naranja, jugo de piña / vodka, blue curacao, orange juice, pineapple juice

1.5 Oz \$170.00

2.0 Oz \$230.00

MOJITO

Ron, limón, azúcar y menta y soda / rum, sugar, lemon, min and soda

1.5 Oz \$170.00

2.0 Oz \$230.00

AMORE

Ron añejo, jugo de lima, jugo de arandano, azúcar / Aged rum, lima juice, cranberry juice, sugar

1.5 Oz \$170.00

2.0 Oz \$230.00

GIN FIZZ

Ginebra Hendricks, jugo de limon, jugo de lima, azúcar y agua gasificada/ Hendricks Gin, lime juice, Lima juice, sugar and sparkling water

1.5 Oz \$180.00

2.0 Oz \$240.00

ORGASMO

Vodka, licor de Durazno, piña colada, jugo de piña, granadina / Vodka, peach liqueur, piña colada, pineapple juice, granadine

1.5 Oz \$170.00

2.0 Oz \$240.00

CORRE CAMINOS

Vodka, amaretto, jugo de limón, piña y granadina / Vodka, amaretto, lemon juice pineapple and granadine

1.5 Oz \$160.00

2.0 Oz \$220.00

MUDSLIDE

1.5 Oz \$180.00

2.0 Oz \$240.00

SUBMARINO AMARILLO

Vodka, mango y jugo de naranja / Vodka, mango and orange juice

1.5 Oz \$160.00

2.0 Oz \$220.00

MELON BALL

Vodka, midori y jugo de piña / midori, vodka and pineapple juice

1.5 Oz \$160.00

2.0 Oz \$220.00

DAIKIRIS

Fresa, platano o Durazno / strawberry, banana or peach

1.5 Oz \$160.00

2.0 Oz \$220.00

MARGARITA

Tradicional, fresa, Durazno, tamarindo, Durazno / Traditional, strawberry, peach, tamarindo

1.5 Oz \$220.00

2.0 Oz \$260.00

AMARETTO SOUR

Amaretto, jugo de limón y jugo de naranja/ Amaretto, lemon juice and orange juice

1.5 Oz \$170.00

2.0 Oz \$230.00

HULA-HULA

Fresa, piña colada y midori / stawberry , piña colada and midori

1.5 Oz \$160.00

2.0 Oz \$220.00

PASSION TROPICAL

Platano, fresa y midori / Banana, strawberry and midori

1.5 Oz \$160.00

2.0 Oz \$220.00

Precios en pesos Mexicanos, ya incluyen IVA no incluye propina"/

Prices in Mexican Pesos, include Taxes, tips are not included

El consumo de bebidas alcoholicas esta prohibido para menores de 18 años / The consumption of alcoholic beverages is prohibited for children under 18 years of age

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11032020



Agua / Water

Agua embotellada 355 ml /
12oz bottled water
\$50.00

Agua embotellada 1 lt /
\$110.00

33 oz bottled water

Agua mineral gasificada 355 ml / 12 oz
sparkling mineral water
\$60.00

Agua quina / tonic water \$60.00

Refrescos / Sodas \$65.00

Pepsi cola, Mirinda, 7 Up, Squirt, Pepsi
light,

Manzana / Pepsi cola, diet Pepsi, 7 Up,
Mirinda, Squirt, apple soda

Jugos / Juice

\$65.00

Naranja, tomate, piña, toronja, aran-
dano, manzana / orange, tomato,
pineapple, cranberry, apple

Cerveza nacional**Domestic beer**

\$75.00

Sol, xx lager, bohemia, tecate, tecate
light, indio,

Cerveza Importada**Imported Beer**

\$85.00

Heineken

Cerveza sin alcohol**Non-alcoholic beer**

\$75.00

Cerveza Artesanal**Craft Beer**

\$98

PILSNER

IPA

BELGIAN

DRY STOUT

**Vino de la casa**

House wine \$150.00

Tinto, Blanco y Espumoso / Red, White
and Sparkling

Vodka / Vodka

1.5oz

2oz

Smirnoff \$220.00 \$160.00

Absolut \$250.00 \$190.00

Wyborowa \$220.00 \$169.00

Stolichnaya \$280.00 \$220.00

Grey Goose \$280.00 \$220.00

\$280.00

Ginebra / Gin

1.5oz

2oz

Beefeaters \$220.00 \$160.00

Tanqueray \$280.00 \$220.00

\$280.00

Ron / Rum

1.5oz

2oz

Flor de caña 7 años \$155.00 \$220.00

Flor de caña 18 años \$240.00 \$195.00

Bacardi blanco \$160.00 \$220.00

Appleton state \$180.00 \$240.00

Bacardi solera \$155.00 \$220.00

Bacardi añejo \$180.00 \$240.00

Whisky / Whiskey

1.5oz

2oz

Glenfiddich 12 años \$220.00 \$280.00

Johnnie Walker Red label \$170.00 \$230.00

J&B \$155.00 \$220.00

Chivas Regal \$220.00 \$280.00

Johnnie Walker Black Label \$220.00 \$280.00

Glenlivet \$220.00 \$280.00

Buchanan 12 años \$220.00 \$280.00

\$220.00

Tequila / Tequila

1.5oz

2oz

Milagro reposado \$160.00 \$220.00

Milagro blanco \$160.00 \$220.00

Cuervo Especial \$160.00 \$220.00

Herradura reposado \$180.00 \$240.00

Tradicional reposado \$180.00 \$240.00

Tequila 1800 \$190.00 \$250.00

Don Julio reposado \$220.00 \$280.00

Don Julio Blanco \$220.00 \$280.00

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11032020

cocktail

MARGARITA DE JAMAICA

Tequila milagro reposado, infusion de Jamaica, jugo de limon, azúcar, chile piquin servido en las rocas / Tequila milagro reposado, Ibuscus infusion, sugar chily and Lime juice

1.5 Oz \$220.00

2.0 Oz \$260.00

CAIPIRIÑA DE MANDARINA

Ron añejo, azúcar mascabada, suprema de mandarina y agua mineralizada / Aged Rum, Tange-rine, brown sugar, sparkling water

1.5 Oz \$155.00

2.0 Oz \$190.00

BLUE CANCUN

Vodka,

curacao azul, jugo de naranja, jugo de piña / vodka, blue curacao, orange juice, pineapple juice

1.5 Oz \$170.00

2.0 Oz \$230.00

MOJITO

Ron, limón, azúcar y

menta y soda / rum, sugar, lemon, min and soda

1.5 Oz \$170.00

2.0 Oz \$230.00

AMORE

Ron añejo, jugo de

lima, jugo de arandano, azúcar / Aged rum, lima juice, cranberry juice, sugar

1.5 Oz \$170.00

2.0 Oz \$230.00

GIN FIZZ

Ginebra Hendricks,

jugo de limon, jugo de lima, azúcar y agua gasificada/ Hendricks Gin, lime juice, Lima juice, sugar and sparkling water

1.5 Oz \$180.00

2.0 Oz \$240.00

ORGASMO

Vodka,

licor de Durazno, piña colada, jugo de piña, granadina / Vodka, peach liqueur, piña colada, pineapple juice, granadine

1.5 Oz \$170.00

2.0 Oz \$240.00

CORRE CAMINOS

Vodka,

amaretto, jugo de limón, piña y granadina / Vodka, amaretto, lemon juice pineapple and granadine

1.5 Oz \$160.00

2.0 Oz \$220.00

MUDSLIDE

1.5 Oz \$180.00

2.0 Oz \$240.00

SUBMARINO AMARILLO

Vodka, mango y jugo

de naranja / Vodka, mango and orange juice

1.5 Oz \$160.00

2.0 Oz \$220.00

MELON BALL

Vodka,

midori y jugo de piña / midori, vodka and pineapple juice

1.5 Oz \$160.00

2.0 Oz \$220.00

DAIKIRIS

Fresa, platano o

Durazno / strawberry, banana or peach

1.5 Oz \$160.00

2.0 Oz \$220.00

MARGARITA

Tradicional, fresa, Durazno, tamarindo, Durazno / Traditional, strawberry, peach, tamarindo

1.5 Oz \$220.00

2.0 Oz \$260.00

AMARETTO SOUR

Amaretto,

jugo de limón y jugo de naranja/ Amaretto, lemon juice and orange juice

1.5 Oz \$170.00

2.0 Oz \$230.00

HULA-HULA

Fresa, piña colada y

midori / stawberry , piña colada and midori

1.5 Oz \$160.00

2.0 Oz \$220.00

PASSION TROPICAL

Platano,

fresa y midori / Banana, strawberry and midori

1.5 Oz \$160.00

2.0 Oz \$220.00

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Agua / Water

Agua embotellada 355 ml /
12oz bottled water
\$50.00

Agua embotellada 1 lt /
\$110.00

33 oz bottled water
Agua mineral gasificada 355 ml / 12 oz
sparkling mineral water
\$60.00

Agua quina / tonic water \$60.00

Refrescos / Sodas \$65.00

Pepsi cola, Mirinda, 7 Up, Squirt, Pepsi
light,

Manzana / Pepsi cola, diet Pepsi, 7 Up,
Mirinda, Squirt, apple soda

Jugos / Juice

\$65.00

Naranja, tomate, piña, toronja, aran-
dano, manzana / orange, tomato,
pineapple, cranberry, apple

Cerveza nacional

Domestic beer

\$75.00

Sol, xx lager, bohemia, tecate, tecate
light, indio,

Cerveza Importada

Imported Beer

\$85.00

Heineken

Cerveza sin alcohol

Non-alcoholic beer

\$75.00

Cerveza Artesanal

Craft Beer

\$98

PILSNER

IPA

BELGIAN

DRY STOUT



Vino de la casa

House wine \$150.00

Tinto, Blanco y Espumoso / Red, White
and Sparkling

Vodka / Vodka 1.5oz

2oz

Smirnoff	\$220.00	\$160.00
Absolut	\$250.00	\$190.00
Wyborowa	\$220.00	\$169.00
Stolichnaya	\$280.00	\$220.00
Grey Goose	\$280.00	\$220.00

Ginebra / Gin 1.5oz

2oz

Beefeaters	\$220.00	\$160.00
Tanqueray	\$280.00	\$220.00

Ron / Rum 1.5oz

2oz

Flor de caña 7 años	\$220.00	\$155.00
Flor de caña 18 años	\$240.00	\$195.00
Bacardi blanco	\$160.00	\$220.00
Appleton state	\$180.00	\$240.00
Bacardi solera	\$155.00	\$220.00
Bacardi añejo	\$180.00	\$240.00

Whisky / Whiskey 1.5oz

2oz

Glenfiddich 12 años	\$280.00	\$220.00
Johnnie Walker Red label	\$230.00	\$170.00
J&B	\$220.00	\$155.00
Chivas Regal	\$220.00	\$280.00
Johnnie Walker Black Label	\$280.00	\$220.00
Glenlivet	\$280.00	\$220.00
Buchanan 12 años	\$280.00	\$220.00

Tequila / Tequila 1.5oz

2oz

Milagro reposado	\$220.00	\$160.00
Milagro blanco	\$160.00	\$220.00
Cuervo Especial	\$160.00	\$220.00
Herradura reposado	\$240.00	\$180.00
Tradicional reposado	\$240.00	\$180.00
Tequila 1800	\$190.00	\$250.00
Don Julio reposado	\$280.00	\$220.00
Don Julio Blanco	\$220.00	\$280.00

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cocktail