



A La Carte
B R U N C H

W E L C O M E A P P E T I Z E R S

Oysters with ceviche and woodfired
baked clams

Sashimi & sushi

Citrus & beetroot salad with amaranth

Cured ham and avocado crostini

Brioche dough fritters with
seasonal fruit marmalade

Turnovers “special of the week”

+

Sparkling Rosé or Special Spritz

Choice of 4 items served family style:

\$1,214 MXN

SChoice of 5 items served family style:

\$1,391 MXN

S W E E T :

Creative special of the week French toast

+

Liqueur 43 & coffee dessert cocktail

A L A C A R T E M A I N
C O U R S E S S E L E C T I O N :

Grilled steak & asparagus benedict eggs with
chimichurri hollandaise \$962 MXN

Shredded beef flutes with steak and cucumber
aguachile \$892 MXN

Seafood barbacoa enchiladas with charred chilies
adobo and fried egg \$924 MXN

Salmón & goat cheese tamal with fresh herbs
and olives salad \$844 MXN

Rib eye steak with fried eggs “a caballo” with black
mole and roasted plantain \$1,445 MXN

Shrimp & pork rinds chilaquiles with creamy
chipotle sauce and eggs\$810 MXN

Roasted mushrooms and Ramonetti cheese with
fresh herbs, baked sweet potato \$735 MXN

Roasted pork belly sándwich with piloncillo and
tamarind glaze, french fries \$870 MXN

Sushi and Sashimi \$894 MXN

Mole braised eggplant tamal with fried eggs
\$640 MXN

Artichoke & poblano pepper machaca burritos,
guacamole and queso fresco \$640 MXN

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A La Carte
B R U N C H

B E V E R A G E
SUNDAY COCKTAILS

Clamato & beer Michelada , *lime juice, spiced jicama and cucumber sticks* \$224 MXN

Gin sushi cocktail \$224 MXN

Red wine and vermouth "Tinto de Verano" \$240 MXN

Limoncello spritz, *sauvignon blanc, prosecco, honey, lime juice, fresh herbs* \$240 MXN

Besos de sabina, *mezcal, red wine, lime juice, cranberry juice and chili dust* \$281 MXN

Lichi pop, *vodka, grapefruit juice, lime juice and crushed popcorn* \$322 MXN

WINE
BY THE GLASS

Sparkling

Dos Búhos Rosé, Grenache, San Miguel de Allende Guanajuato, México \$379 MXN

RivaRose Prestige Brut Rosé, Provence, Francia \$272 MXN

Masottina Prosecco, Treviso DOC Brut, Italia \$294 MXN

White

Alma Tinta, Sauvignon Blanc, Baja California, México \$332 MXN

Henri Lurton, Chenin Blanc, Baja California, México \$336 MXN

Red

Montefiori Selezionato, Blend, Baja California, México \$464 MXN

Ask for the special red wine of the moment