RESTAURANTE

# PIAGGIA

Piaggia, con su esencia ítalo-mediterráneo, ha hecho de Playa del Carmen y Tulúm su hogar, con la misión de reunir a las personas alrededor de la mesa. Aquí, la comida no solo nutre, sino que celebra la alegría de compartir.

Encarnando la filosofía de que la comida es una fuente de felicidad, Piaggia celebra la convivencia profunda de las comidas compartidas, simbolizando la unión y la conexión entre seres queridos y nuevos amigos.

Operado por Top Table Group, un nombre sinónimo de lujo y experiencias gastronómicas de alta calidad, Piaggia es más que solo un restaurante. Es la culminación de la pasión, el esfuerzo y la planificación meticulosa, dedicada a crear experiencia inolvidables.

Cada aspecto de su visita se considera detenidamente, asegurando que su experiencia en Piaggia no sea solo una comida, sino un evento memorable que refleje el ethos de la convivencia y la felicidad.

BIENVENIDO A TU NUEVO LUGAR FAVORITO, BIENVENIDO A PIAGGIA.

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**PDC Lunes a Domingo de: 8:00 a.m. a 11:00 p.m.**
**TULUM Martes a Domingo de: 8:00 a.m. a 10:00 p.m.**

*Algunos platillos del menú pueden contener trazas de uno o más ingredientes alergénicos. Informe a nuestro personal sobre cualquier alergia alimentaria. Dado que no podemos garantizar que nuestros platos estén 100% libres de dichos alérgenos, el consumo es responsabilidad de quienes consumen dichos alimentos.

*Los alimentos crudos o poco cocidos aumentan el riesgo de intoxicación alimentaria e infecciones en personas sensibles.

*Para asegurar la frescura de nuestros platillos, nuestros ingredientes y procesos están sujetos a ajustes debido a la disponibilidad del mercado.

*Todos nuestros platos se preparan al momento.
Se agradece su paciencia.

*Nuestros precios están expresados en Pesos Mexicanos e incluyen impuestos sobre las ventas.

*Aceptamos pagos en efectivo, dólares, Visa, MasterCard y American Express.
*El pago con tarjeta no genera comisiones.

*Para poder brindar el mejor servicio posible, grupos de 8 o más personas recibirán una única cuenta por mesa.
Agradecemos su comprensión y cooperación.

*Las propinas no están incluidas y no son obligatorias.

# ENTRADAS

## TARTAR AHUMADO DE SOLOMILLO

**BUFALO** $520.00 **RES** $450.00
(sujeto a disponibilidad)

Solomillo (100g), Pesto, salsa tártara, grana padano, yema encurtida, papa confitada, mostaza, glasé de balsámico.

## TARTAR DE ATÚN $360.00

Atún fresco (100g), crema de trufa, hueva de lumpo, alcaparras, frituras de papa, limón, gelée de jalapeño.

## BRUSCHETTONE DE BURRATA & PROSCIUTTO $350.00

Pan de la casa tostado con aceite de ajo confitado, prosciutto pesto, arúgula y tomates orgánicos.

## QUESO BRIE A LAS BRASAS $260.00

Con jalea de higos, uvas aromatizadas con miel de trufa y tomillo, pistache y arúgula.

## ALMEJAS ALLA PESCATORA $340.00

Almejas (10pz) con mantequilla de perejil al vino blanco, sofrito de tomate y pancetta ahumada.

## BISQUE DE LANGOSTA $290.00

Receta clásica, pero con nuestro toque.

## CARPACCIO DE PULPO $330.00

Pulpo (120g), queso feta, arúgula, ajo tostado, limonetta, alcaparras, aceite de oliva extra virgen con habanero tatemado.

## BERENJENA ALLA PARMIGIANA $190.00

Queso mozzarella fresco, salsa pomodoro, costra de albahaca y queso parmesano.

## ENSALADA DE BETABELES ROSTIZADOS AL CARBÓN $250.00

Con queso de cabra brûlée relleno de cebolla caramelizada, manzana, garapiñados picositos, vinagreta de la casa, glasé de balsámico y hierbas del jardín.

## MEJILLONES HORNEADOS EN BRASA $350.00

Mejillones (12pz) con salsa pomodoro a la pimienta, albahaca y pan de la casa.

## CAMARONES CON SALSA ROSA $350.00

Camarón (200g) con lechugas tiernas, pepino y aguacate con limonetta, pepinillos y hierbas del jardín.

## PLATO DE QUESOS $280.00

Selección de temporada de quesos locales e importados.

TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS

# PASTA & RISOTTO

**PENNE ALL´ARRABIATA** $180.00

Con la clásica salsa pomodoro y chile de Calabria, tomates confitados, aceite de oliva, perejil y queso parmesano.

**SPAGUETTI QUATRO FORMAGGI** $280.00

Con salsa de cuatro quesos italianos, tomates secados al sol y perejil.

**TAGLIATELLE ALLA BOLOGNESE** $270.00

Nuestra versión de esta clásica pasta con salsa de carne, servida con queso parmesano.

**FETUCCINI NERO SCOGLIO** $390.00

Salteado con mantequilla de perejil, tomates, almejas, mejillones y camarón.

**RAVIOLIS DEL DÍA** $320.00

Creación inspirada en los ingredientes más frescos del mercado.

**LASAGNE VEGANE** $320.00

Con hongos silvestres y vegetales orgánicos, bechamel de queso azul vegano, crumble de pesto y salsa pomodoro.

**PAPPARDELLE ALL'ARAGOSTA** $590.00

Cola de langosta (100gr) a las brasas con mantequilla de salvia, salsa de vodka, pancetta ahumada y perejil.

**RISOTTO AL FUNGHI** $340.00

Arroz arborio, crema de azafrán, hongos ahumados y queso Grana Padano.

**GNOCCHIS CASEROS CON PESTO CREMOSO** $270.00

Salteados con aceite de oliva, servidos con prosciutto crujiente, queso mozzarella fresco, tomates confitados y Grana Padano.

# DEL HORNO DE BRASA

**RIB EYE AL PEPE VERDE** $790.00

Rib eye (400g), salsa de crema a la pimienta verde.

**POLLO & TALEGGIO** $390.00

Pierna y muslo (160g) horneado con salsa cremosa de pimientos rojos asados, gratinado con queso Taleggio DOC y pesto.

**SOLOMILLO DE BÚFALO** $850.00

Solomillo de búfalo (200g) Salsa de hongos ahumados.

**COLIFLOR ESTILO MARROQUÍ** $330.00

Con salsa de tomate al za'atar, labné vegano, crumble de albahaca y semillas de girasol.

*Explore nuestra selección de guarniciones en la pagina siguiente, cada una meticulosamente elaborada para realzar su plato principal o servir como una deliciosa opción vegetariana.*

TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS

# DEL HORNO DE BRASA

**FILETE DE TOTOABA** $690.00

Filete de totoaba (200g), salsa de limón alcaparrada, pepitas tastadas y hierbas del jardín.

**CAMARONES PIL-PIL** $590.00

Los clásicos camarones (200g) con aceite de oliva, vino blanco y un toque de picante.

**FILETE DE SALMÓN** $610.00

Filete de salmón (200g) servido con crema de azafrán y eneldo.

**PULPO PUERTO PROGRESO** $480.00

Pulpo (220g) en salsa de mantequilla al vino blanco infusionada con alcaparras y perejil.

**COLA DE LANGOSTA PROVENZAL** $840.00

Cola de langosta (220g) servida con salsa cremosa de tomate, mantequilla, cítricos y estragón.

*Explore nuestra selección de guarniciones, cada una meticulosamente elaborada para realzar su plato principal o servir como una deliciosa opción vegetariana.*

# GUARNICIONES Y EXTRAS

| | |
|---|---|
| VEGETALES DEL MERCADO A LAS BRASAS | $180.00 |
| ESPÁRRAGOS TIERNOS A LA PARRILLA | $180.00 |
| ESPINACAS CON CREMA DE TOMATE AL AJO | $150.00 |
| ESCALOPAS DE PAPA GRATINADAS CON ESENCIA DE TRUFA | $180.00 |
| CREMOSO PURÉ DE CAMOTE | $160.00 |
| ALCACHOFAS GRATINADAS | $180.00 |

| | |
|---|---|
| CAMARÓN (120g) | $160.00 |
| PROSCIUTTO (80g) | $120.00 |
| MARISCOS (12pz) | $190.00 |
| POLLO (120g) | $80.00 |
| SALMÓN (100g) | $180.00 |
| QUESO BURRATA (1pz) | $150.00 |
| QUESO PARMESANO (20g) | $40.00 |
| PAN PITA (1pz) | $40.00 |

# POSTRES

| | |
|---|---|
| NUESTRA VERSIÓN INSPIRADA EN EL TIRAMISÚ | $180.00 |
| CHEESCAKE BRÛLÉE | $180.00 |
| POSTRE DE TEMPORADA | $180.00 |
| HELADOS Y SORBETES DEL DÍA | $140.00 |

TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS

# VINO BLANCO

| | BOTELLA | COPA |
|---|---|---|
| Piaggia, Chenin Blanc | $ 900.00 | $220.00 |
| Viña Maipo, Sauvignon Blanc | $ 600.00 | $150.00 |
| Raimat, Albariño | $1,300.00 | |
| Brigantello, Pinot Grigio Delle Venezie | $1,050.00 | |
| Casas Patronales, Chardonnay | $1,600.00 | |
| Twin Oaks, Chardonnay | $1,000.00 | |
| PKNT, Reserva, Chardonnay | $ 900.00 | $220.00 |
| PKNT, Sauvignon Blanc | $ 850.00 | |
| Céfiro, Reserva, Sauvignon Blanc | $1,200.00 | |
| Kim Crawford,Sauvignon Blanc | $1,200.00 | |

# VINO TINTO

| | BOTELLA | COPA |
|---|---|---|
| Piaggia, Cabernet-Merlot | $ 900.00 | $220.00 |
| Viña Maipo, Cabernet Sauvignon | $ 650.00 | $160.00 |
| Viña Maipo, Merlot | $ 600.00 | $150.00 |
| Viña Maipo, Carmenere | $ 600.00 | |
| Brigantello, Cabernet Sauvignon | $1,050.00 | |
| Céfiro, Reserva, Merlot | $1,200.00 | |
| Brigantello, Sangiovese Rubicone | $1,050.00 | |
| Matarromera, Crianza, Tempranillo | $2,800.00 | |
| Matarromera, Reserva, Tempranillo | $4,400.00 | |
| Arzuaga, Crianza, Tempranillo, Cabernet, Merlot | $3,000.00 | |
| Páramo de Legaris, Ribera del Duero, Varietal/Cupaje | $1,900.00 | |
| PKNT, Carmenere | $ 850.00 | |
| PKNT, Malbec | $ 900.00 | $220.00 |
| Twin Oaks, Cabernet Sauvignon | $1,000.00 | |
| PKNT, Reserva, Merlot | $ 950.00 | $240.00 |

TODOS LOS VINOS SON DE 750ML POR BOTELLA/ COPA 150ML.
TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS.

## VINO ROSADO

| | BOTELLA | COPA |
|---|---|---|
| Piaggia, Cabernet-Merlot | $ 950.00 | $220.00 |
| Viña Maipo, Rosé | $ 600.00 | $150.00 |
| Whispering Angel | $1,950.00 | |
| Minuty | $1,700.00 | |
| Viña Pomal, Garnacha, Viura | $1,600.00 | |
| Avaniel DO Rueda verdejo | $1,400.00 | |

## ESPUMOSOS

| | BOTELLA | COPA |
|---|---|---|
| Moët & Chandon | $3,500.00 | |
| Möet & Chandon, Rosé | $3,800.00 | |
| Comte de Chamberí, Mousseux Brut | $ 600.00 | $150.00 |
| Bottega Rosé Gold | $1,800.00 | |
| Chandon, Garden | $1,600.00 | |
| Chandon, Garden, mini 187mL | $ 350.00 | |
| Chandon, Rosé, mini 187mL | $ 350.00 | |

## CERVEZA 355ML

| | |
|---|---|
| Amstel | $70.00 |
| Heineken | $75.00 |
| Tecate/Tecate Light | $70.00 |
| Indio | $70.00 |
| Bohemia Oscura | $70.00 |
| Bohemia Clara | $70.00 |
| XX Lager | $70.00 |
| XX Ambar | $70.00 |

TODOS LOS VINOS SON DE 750ML POR BOTELLA/ COPA 150ML.
TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS.

# LICORES

| | COPA |
|---|---|
| Amaretto Disaronno | $220.00 |
| Aperol | $180.00 |
| Bailey's | $140.00 |
| Campari | $140.00 |
| Cointreau | $220.00 |
| Jagermeister | $160.00 |
| Fernet Branca | $180.00 |
| Licor 43 | $160.00 |
| Martini Bianco | $120.00 |
| Martini Extra Seco | $120.00 |
| Martini Rosso | $120.00 |
| Limoncello | $ 80.00 |

# BEBIDAS SIN ALCOHOL

## AGUAS

**Mineral**

| | |
|---|---|
| Agua de Piedra, mineral con gas, 650ml | $120.00 |
| Agua San Pellegrino 750ml | $120.00 |
| Topo Chico, agua mineral 355ml | $ 70.00 |

**Natural**

| | |
|---|---|
| Agua de Piedra, mineral sin gas, 650ml | $120.00 |
| Agua Panna 750ml | $120.00 |
| 984, agua purificada, 1000ml | $120.00 |
| 984, agua purificada, 500ml | $ 80.00 |
| Limonada o Naranjada 400ml | $ 60.00 |

## CAFÉ & TÉ

| | |
|---|---|
| Café americano | $60.00 |
| Espresso | $60.00 |
| Espresso doble | $70.00 |
| Capuchino, Latte, Ice Latte, Moka | $70.00 |
| Variedad de tés | $70.00 |
| Extra leche vegetal | $16.00 |

REFRESCOS 355 ML $70.00

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Fanta, Sprite, Fresca, Manzana Mundet, Ginger Ale

TODOS LOS LICORES SE SIRVEN EN UNA MEDIDA DE 1.5 OZ POR COPA.
TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS.

# CÓCTELES

**007** **$180.00**

"Martini con vodka, agitado, no mezclado".

**PAPER PLANE** **$200.00**

Bourbon, Aperol, Angostura y jugo de lima.

**MARGARITA** **$200.00**

¡Porque estamos en México!

**DAIQUIRÍ** **$160.00**

Ron, jugo de lima y azúcar.

**BOULEVARDIER** **$200.00**

Vermouth rosso, Campari y Bourbon.

**WHISKEY SOUR** **$180.00**

Bourbon, lima, jarabe natural, angostura.

**NEGRONI** **$200.00**

Tanqueray, Campari y vermouth rosso.

**GIN TONIC** **$180.00**

Gin y agua tónica.

**OLD FASHION** **$160.00**

Bourbon, Angostura y azúcar morena.

**MEZCALITA** **$200.00**

Mezcal, jugo de naranja y lima.

**MIMOSA** **$260.00**

Con burbujas.

**LIMONCELLO SPRITZ** **$260.00**

2x1 Todo el día.

**PIÑA COLADA** **$160.00**

Ron, piña, coco, leche condensada.

**APEROL SPRITZ** **$240.00**

Aperol, vino espumoso y agua mineral.

**GARDEN SPRITZ** **$260.00**

Chandon Garden, naranja y agua mineral.

**COSMOPOLITAN** **$180.00**

Vodka, licor de naranja y jugo de cranberry.

**TEQUILA PECCATO** **$180.00**

Tequila, jugo de toronja y jugo de lima.

**CUBA LIBRE** **$140.00**

Ron, Coca-Cola y jugo de lima.

**MOJITO** **$160.00**

Ron, jugo de lima, menta, azúcar y agua mineral.

**CARAJILLO AHUMADO** **$180.00**

Espresso, mezcal y Licor 43.

**CARAJILLO LICOR 43** **$160.00**

El clásico.

**CARAJILLO BAILEY'S** **$160.00**

Perfecto para acompañar nuestros postres.

**ESPRESSO MARTINI** **$160.00**

Vodka, Kahlúa y espresso.

CADA CÓCTEL ESTÁ ELABORADO CON UNA RECETA EXCLUSIVA. SI DESEA CONOCER LOS INGREDIENTES O DETALLES, NO DUDE EN CONSULTARLO CON SU MESERO.

## TEQUILA

| | BOTELLA | COPA |
|---|---|---|
| Volcán XA 750ml | $8,200.00 | $420.00 |
| Herradura Ultra 700ml | $3,400.00 | $260.00 |
| Herradura Plata 700ml | $2,200.00 | $190.00 |
| Herradura Reposado 700ml | $3,400.00 | $260.00 |
| Volcan de mi tierra, Añejo Cristalino | | $350.00 |
| Don Julio 70 750ml | $3,800.00 | $280.00 |
| Don Julio Blanco 700ml | $2,900.00 | $240.00 |
| Don Julio, Reposado 700ml | $2,900.00 | $240.00 |
| Maestro Dobel Diamante | | $260.00 |
| Jimador, Blanco | | $130.00 |

## MEZCAL

| | BOTELLA | COPA |
|---|---|---|
| Montelobos, Joven Espadín | | $250.00 |
| The lost Explorer, Espadín 750ml | $6,000.00 | $360.00 |
| The lost Explorer, Tobalá | | $500.00 |
| The lost Explorer, Salmiana | | $650.00 |
| Ojo de Tigre, Espadín/Tobalá 750mL | $2,800.00 | $220.00 |
| Verde Momento | | $200.00 |

## WHISKY

| | BOTELLA | COPA |
|---|---|---|
| Buchanan’s, 12 años 750mL | $3,400.00 | $260.00 |
| Buchanan’s, 18 años | | $450.00 |
| Glenfiddich 12 750mL | $4,500.00 | $300.00 |
| Johnnie Walker, Black Label 750mL | $3,800.00 | $280.00 |
| Johnnie Walker, Red Label 750mL | $2,200.00 | $190.00 |
| Jack Daniel’s | | $210.00 |
| Jim Beam, White | | $160.00 |

TODOS LOS PRECIOS ESTÁN EN PESOS MEXICANOS.
TODOS LOS DESTILADOS SE SIRVEN EN UNA MEDIDA DE 1.5 OZ POR COPA.
EN LA COMPRA DE CADA BOTELLA, INCLUYE 5 REFRESCOS.

## VODKA

| | BOTELLA | COPA |
|---|---|---|
| Belvedere 700mL | $3,400.00 | $260.00 |
| Grey Goose 700mL | $3,400.00 | $260.00 |
| Stolichnaya 750mL | $1,900.00 | $150.00 |
| Absolut 750mL | $2,200.00 | $190.00 |

## BRANDY & COGNAC

| | COPA |
|---|---|
| Torres 10 700mL | $220.00 |
| Torres 20 700mL | $400.00 |
| Hennessy V.S. 700mL | $320.00 |
| Hennessy V.S.0.P. 700mL | $380.00 |

## GINEBRAS

| | BOTELLA | COPA |
|---|---|---|
| Beefeater | | $260.00 |
| Bombay Sapphire 750mL | $2,400.00 | $200.00 |
| Hendrick’s 750mL | $3,800.00 | $280.00 |
| London 1 | | $240.00 |
| Tanqueray 10 años 750mL | $3,800.00 | $280.00 |

## RON

| | BOTELLA | COPA |
|---|---|---|
| Eminente | | $290.00 |
| Flor de Caña, 4 años 750mL | $1,800.00 | $160.00 |
| Flor de Caña, 7 años | | $190.00 |
| Flor de Caña, Gran Reserva | | $250.00 |
| Flor de Caña, Centenario | | $290.00 |
| Bacardí, Blanco 980mL | $1,700.00 | $140.00 |

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TODOS LOS DESTILADOS SE SIRVEN EN UNA MEDIDA DE 1.5 OZ POR COPA.
EN LA COMPRA DE CADA BOTELLA, INCLUYE 5 REFRESCOS.

# TOP TABLE GROUP

RESTAURANTE

# PIAGGIA

Piaggia, with its Italian-Mediterranean essence, has made Playa del Carmen and Tulum its home, with the mission of bringing people together around the table. Here, food not only nourishes, but also celebrates the joy of sharing.

Embodying the philosophy that food is a source of happiness, Piaggia celebrates the deep togetherness of shared meals, symbolizing the bond and connection between loved ones and new friends.

Operated by Top Table Group, a name synonymous with luxury and high-quality gastronomic experiences, Piaggia is more than just a restaurant. It is the culmination of passion, effort, and meticulous planning, dedicated to creating unforgettable experiences.

Every aspect of your visit is carefully considered, ensuring that your experience at Piaggia is not just a meal, but a memorable event that reflects the ethos of togetherness and happiness.

WELCOME TO YOUR NEW FAVORITE PLACE, WELCOME TO PIAGGIA.

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**PDC Monday to Sunday from: 8:00 a.m. to 11:00 p.m.**
**TULUM Tuesday to Sunday from: 8:00 a.m. to 10:00 p.m.**

*Some menu items may contain traces of one or more allergenic ingredients.Please inform our staff of any food allergies. Since we cannot guarantee that our dishes are 100% free of such allergens, consumption is the responsibility of those who consume such foods.

*Raw or undercooked foods increase the risk
food poisoning and infections in sensitive people.

*To ensure the freshness of our dishes, our ingredients and processes are subject to adjustments due to market availability.

*All our dishes are prepared to order.
Your patience is appreciated.

*Our prices are expressed in Mexican Pesos
and include sales taxes.

*We accept payments in mexican pesos, dollars, Visa, MasterCard and American Express.
*Payment by card does not generate commissions.

*In order to provide the best possible service, groups of 8 or more people will receive a single bill per table. We appreciate your understanding and cooperation.

*Tips are not included and are not mandatory.

# STARTERS

## SMOKED TENDERLOIN TARTAR

**BUFFALO** $520.00 **BEEF** $450.00
(subject to availability)

Tenderloin (100g), pine nut pesto, tartar sauce, Grana Padano cheese, pickled egg yolk, potato confit, mustard & balsamic glaze.

## TUNA TARTARE $360.00

Fresh cured tuna (100g), truffle cream, lumpfish roe, capers, potato crisps, lime zest & jalapeño gelée.

## BURRATA & PROSCIUTTO BRUSCHETTONE $350.00

Toasted bread with garlic confit oil, pesto, arugula & organic tomatoes.

## WOOD-FIRED BRIE CHEESE $260.00

With homemade fig and grape jelly flavored with truffle-thyme honey, toasted pistachio & arugula.

## CLAMS ALLA PESCATORA $340.00

Clams (10pz) baked with parsley butter and white wine sauce, tomato sofrito & smoked pancetta.

## LOBSTER BISQUE $290.00

Our take on this classic recipe.

## OCTOPUS CARPACCIO $330.00

Octopus (120g) with feta cheese, arugula, garlic chips, limonetta, capers & charred habanero olive oil.

## EGGPLANT PARMIGIANA $190.00

Fresh mozzarella, pomodoro sauce, basil crumble & Parmesan cheese.

## ROASTED BEET SALAD $250.00

An array of organic beets served with goat cheese-caramelized onion brülée, apple, praliné of spicy seeds, house vinaigrette, balsamic glaze & garden herbs.

## WOOD-FIRED MUSSELS $350.00

Mussels (12pz) with peppery basil pomodoro sauce & toasted bread.

## SHRIMP WITH SALSA ROSA $350.00

Shrimp (200g) with tender lettuce, cucumber, avocado, lemonetta, pickles & garden herbs.

## CHEESE PLATE $280.00

Seasonal selection of local and imported cheeses.

ALL PRICES ARE IN MEXICAN PESOS

# PASTA & RISOTTO

**PENNE ALL´ARRABIATA** $180.00

Classic pomodoro sauce and Calabrian Pepper, confit tomatoes, olive oil, parsley & Parmesan cheese.

**SPAGUETTI QUATRO FORMAGGI** $280.00

Four Italian cheeses, sun-dried tomatoes & parsley.

**TAGLIATELLE ALLA BOLOGNESE** $270.00

Our take on this classic meat sauce pasta, served with Parmesan Cheese.

**FETUCCINI NERO SCOGLIO** $390.00

Sautéed with parsley butter, tomatoes, clams, mussels & shrimp.

**RAVIOLI OF THE DAY** $320.00

Creation inspired by the freshest market ingredients.

**LASAGNE VEGANE** $320.00

With wild mushrooms and organic vegetables, blue cheese bechamel, pesto crumble & pomodoro sauce.

**PAPPARDELLE ALL'ARAGOSTA** $590.00

With grilled lobster tail (100g), sage-infused butter, vodka sauce, smoked pancetta & parsley.

**RISOTTO AL FUNGHI** $340.00

Arborio rice, saffron cream, smoked mushrooms & Grana Padano cheese.

**GNOCCHI WITH CREAMY PESTO** $270.00

Sauteed with olive oil, served with prosciutto chips, fresh mozzarella, tomato confit & Grana Padano cheese.

# FROM OUR WOOD-FIRED OVEN

**RIB EYE AL PEPE VERDE** $790.00

Rib eye (400g) with classic creamy green peppercorn sauce.

**TALEGGIO CHEESE CHICKEN** $390.00

Leg and thigh (160g) roasted, fresh herbs, creamy charred red bell pepper sauce,Taleggio cheese DOC & pesto.

**BUFFALO FILET MIGNON** $850.00

Buffalo filet mignon (200g) with smoked mushroom sauce.

**MOROCCAN STYLE CAULIFLOWER** $330.00

With za'atar tomato sauce, vegan labné, basil crumble & sunflower seeds.

*Browse our selection of side dishes on the next page, each meticulously crafted to enhance your main course or serve as a delicious vegetarian option.*

ALL PRICES ARE IN MEXICAN PESOS.

# FROM OUR WOOD-FIRED OVEN

**FILLET OF TOTOABA FISH** $690.00

Fillet of totoaba fish (200g) with creamy lime-caper sauce, toasted pepitas & garden herbs.

**SHRIMP PIL-PIL** $590.00

Classics shrimp (200g) with olive oil, white wine, and a touch of spice.

**FILLET OF SALMON** $610.00

Fillet of salmon (200g) with creamy saffron & dill sauce.

**PUERTO PROGRESO OCTOPUS** $480.00

Octopus (220 g) with buttery white wine sauce infused with capers & parsley.

**LOBSTER TAIL PROVENÇALE** $840.00

Lobster tail (220g) served with a creamy tomato sauce with butter, citrus & tarragon.

*Browse our selection of side dishes on the next page, each meticulously crafted to enhance your main course or serve as a delicious vegetarian option.*

# SIDES & EXTRAS

| | |
|---|---|
| GRILLED VEGETABLES FROM LOCAL MARKETS | $180.00 |
| TENDER GRILLED ASPARAGUS SPEARS | $180.00 |
| CREAMY GARLIC-TOMATO-SPINACH MEDLEY | $150.00 |
| TRUFFLED SCALLOPED POTATOES | $180.00 |
| VELVETY MASHED SWEET POTATOES | $160.00 |
| ANCIENT GRAINS MEDLEY | $180.00 |

| | |
|---|---|
| SHRIMP (120g) | $160.00 |
| PROSCIUTTO (80g) | $120.00 |
| SEAFOOD (12pz) | $190.00 |
| CHICKEN (120g) | $80.00 |
| SALMON (100g) | $180.00 |
| BURRATA CHEESE (1pz) | $150.00 |
| PARMESAN CHEESE (20g) | $40.00 |
| PITA BREAD (1pz) | $40.00 |

# DESSERTS

| | |
|---|---|
| OUR VERSION INSPIRED BY TIRAMISÚ | $180.00 |
| CHEESCAKE BRÛLÉE | $180.00 |
| SEASONAL DESSERT OF THE DAY | $180.00 |
| FEATURED GELATO & SORBET CREATION | $140.00 |

ALL PRICES ARE IN MEXICAN PESOS

# WHITE WINE

| | BOTTLE | GLASS |
|---|---|---|
| Piaggia, Chenin Blanc | $ 900.00 | $220.00 |
| Viña Maipo, Sauvignon Blanc | $ 600.00 | $150.00 |
| Raimat, Albariño | $1,300.00 | |
| Brigantello, Pinot Grigio Delle Venezie | $1,050.00 | |
| Casas Patronales, Chardonnay | $1,600.00 | |
| Twin Oaks, Chardonnay | $1,000.00 | |
| PKNT, Reserva, Chardonnay | $ 900.00 | $220.00 |
| PKNT, Sauvignon Blanc | $ 850.00 | |
| Céfiro, Reserva, Sauvignon Blanc | $1,200.00 | |
| Kim Crawford,Sauvignon Blanc | $1,200.00 | |

# RED WINE

| | BOTTLE | GLASS |
|---|---|---|
| Piaggia, Cabernet-Merlot | $ 900.00 | $220.00 |
| Viña Maipo, Cabernet Sauvignon | $ 650.00 | $160.00 |
| Viña Maipo, Merlot | $ 600.00 | $150.00 |
| Viña Maipo, Carmenere | $ 600.00 | |
| Brigantello, Cabernet Sauvignon | $1,050.00 | |
| Céfiro, Reserva, Merlot | $1,200.00 | |
| Brigantello, Sangiovese Rubicone | $1,050.00 | |
| Matarromera, Crianza, Tempranillo | $2,800.00 | |
| Matarromera, Reserva, Tempranillo | $4,400.00 | |
| Arzuaga, Crianza, Tempranillo, Cabernet, Merlot | $3,000.00 | |
| Páramo de Legaris, Ribera del Duero, Varietal/Cupaje | $1,900.00 | |
| PKNT, Carmenere | $ 850.00 | |
| PKNT, Malbec | $ 900.00 | $220.00 |
| Twin Oaks, Cabernet Sauvignon | $1,000.00 | |
| PKNT, Reserva, Merlot | $ 950.00 | $240.00 |

ALL WINES ARE 750ML PER BOTTLE/ 150ML GLASS.
ALL PRICES ARE IN MEXICAN PESOS.

## ROSE WINE

| | BOTTLE | GLASS |
|---|---|---|
| Piaggia, Cabernet-Merlot | $ 950.00 | $220.00 |
| Viña Maipo, Rosé | $ 600.00 | $150.00 |
| Whispering Angel | $1,950.00 | |
| Minuty | $1,700.00 | |
| Viña Pomal, Garnacha, Viura | $1,600.00 | |
| Avaniel DO Rueda verdejo | $1,400.00 | |

## BUBBLES

| | BOTTLE | GLASS |
|---|---|---|
| Moët & Chandon | $3,500.00 | |
| Möet & Chandon, Rosé | $3,800.00 | |
| Comte de Chamberí, Mousseux Brut | $ 600.00 | $150.00 |
| Bottega Rosé Gold | $1,800.00 | |
| Chandon, Garden | $1,600.00 | |
| Chandon, Garden, mini 187mL | $ 350.00 | |
| Chandon, Rosé, mini 187mL | $ 350.00 | |

## BEER 355ML

| | |
|---|---|
| Amstel | $70.00 |
| Heineken | $75.00 |
| Tecate/Tecate Light | $70.00 |
| Indio | $70.00 |
| Bohemia Oscura | $70.00 |
| Bohemia Clara | $70.00 |
| XX Lager | $70.00 |
| XX Ambar | $70.00 |

ALL WINES ARE 750ML PER BOTTLE/ 150ML GLASS.
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# LIQUORS

| | COPA |
|---|---|
| Amaretto Disaronno | $220.00 |
| Aperol | $180.00 |
| Bailey's | $140.00 |
| Campari | $140.00 |
| Cointreau | $220.00 |
| Jagermeister | $160.00 |
| Fernet Branca | $180.00 |
| Licor 43 | $160.00 |
| Martini Bianco | $120.00 |
| Martini Extra Seco | $120.00 |
| Martini Rosso | $120.00 |
| Limoncello | $ 80.00 |

# NON-ALCOHOLIC DRINKS

## WATER

### Sparkling

| | |
|---|---|
| Agua de Piedra, sparkling mineral, 650mL | $120.00 |
| Agua San Pellegrino 750ml | $120.00 |
| Topo Chico, mineral water 355ml | $ 70.00 |

### Natural

| | |
|---|---|
| Agua de Piedra, still mineral, 650mL | $120.00 |
| Panna, natural water 750ml | $120.00 |
| 984, purified water 1000ml | $120.00 |
| 984, purified water 500ml | $ 80.00 |
| Lemonade or Orangeade 400ml | $ 60.00 |

## HOT BEVERAGES

| | |
|---|---|
| American coffee | $60.00 |
| Espresso | $60.00 |
| Double espresso | $70.00 |
| Capuchino, Latte, Ice Latte, Moka | $70.00 |
| Variety of teas | $70.00 |
| Extra plant-based milk | $16.00 |

SODAS 355 ML $70.00

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Fanta, Sprite, Fresca, Manzana Mundet, Ginger Ale

ALL PRICES ARE IN MEXICAN PESOS.
ALL SPIRITS ARE SERVED IN A MEASURE OF 1.5 OZ PER GLASS.

# COCKTAILS

**007** $180.00

"Martini with vodka, stirred, not shaked".

**PAPER PLANE** $200.00

Bourbon, Aperol, Angostura & lime juice.

**MARGARITA** $200.00

Just because we are in Mexico!

**DAIQUIRÍ** $160.00

Ron, lime juice & sugar.

**BOULEVARDIER** $200.00

Vermouth rosso, Campari & Bourbon.

**WHISKEY SOUR** $180.00

Bourbon, lime, natural syrup, Angostura.

**NEGRONI** $200.00

Tanqueray, Campari & vermouth rosso.

**GIN TONIC** $180.00

Gin & tonic water.

**OLD FASHION** $160.00

Bourbon, Angostura & brown sugar.

**MEZCALITA** $200.00

Mezcal, orange & lime juice.

**MIMOSA** $260.00

With bubbles.

**LIMONCELLO SPRITZ** $260.00

2x1 All day.

**PIÑA COLADA** $160.00

Rum, pineapple, coconut & condensed milk.

**APEROL SPRITZ** $240.00

Aperol, sparkling wine & mineral water.

**GARDEN SPRITZ** $260.00

Chandon Garden, otange & mineral water.

**COSMOPOLITAN** $180.00

Vodka, orange liquor & cranberry juice.

**TEQUILA PECCATO** $180.00

Tequila, grapefruit juice & lime juice.

**CUBA LIBRE** $140.00

Rum, Coke, lime juice.

**MOJITO** $160.00

Rum, lime juice, mint, sugar & mineral water.

**CARAJILLO AHUMADO** $180.00

Espresso, mezcal & Licor 43.

**CARAJILLO LICOR 43** $160.00

The classic.

**CARAJILLO BAILEY'S** $160.00

Perfect to pair with our sweet treats.

**ESPRESSO MARTINI** $160.00

Vodka, Kahlúa & espresso.

ALL PRICES ARE IN MEXICAN PESOS.
EACH COCKTAIL IS MADE WITH AN EXCLUSIVE RECIPE. IF YOU WANT TO KNOW THE INGREDIENTS OR DETAILS, FEEL FREE TO CONSULT WITH YOUR WAITER.

# TEQUILA

| | BOTTLE | GLASS |
|---|---|---|
| Volcán XA 750ml | $8,200.00 | $420.00 |
| Herradura Ultra 700ml | $3,400.00 | $260.00 |
| Herradura Plata 700ml | $2,200.00 | $190.00 |
| Herradura Reposado 700ml | $3,400.00 | $260.00 |
| Volcan de mi tierra, Añejo Cristalino | | $350.00 |
| Don Julio 70 750ml | $3,800.00 | $280.00 |
| Don Julio Blanco 700ml | $2,900.00 | $240.00 |
| Don Julio, Reposado 700ml | $2,900.00 | $240.00 |
| Maestro Dobel Diamante | | $260.00 |
| Jimador, Blanco | | $130.00 |

# MEZCAL

| | BOTTLE | GLASS |
|---|---|---|
| Montelobos, Joven Espadín | | $250.00 |
| The lost Explorer, Espadín 750ml | $6,000.00 | $360.00 |
| The lost Explorer, Tobalá | | $500.00 |
| The lost Explorer, Salmiana | | $650.00 |
| Ojo de Tigre, Espadín/Tobalá 750mL | $2,800.00 | $220.00 |
| Verde Momento | | $200.00 |

# WHISKY

| | BOTTLE | GLASS |
|---|---|---|
| Buchanan’s, 12 años 750mL | $3,400.00 | $260.00 |
| Buchanan’s, 18 años | | $450.00 |
| Glenfiddich 12 750mL | $4,500.00 | $300.00 |
| Johnnie Walker, Black Label 750mL | $3,800.00 | $280.00 |
| Johnnie Walker, Red Label 750mL | $2,200.00 | $190.00 |
| Jack Daniel’s | | $210.00 |
| Jim Beam, White | | $160.00 |

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IN THE PURCHASE OF A BOTTLE, INCLUDE 5 SOFT DRINKS.

## VODKA

| | BOTTLE | GLASS |
|---|---|---|
| Belvedere 700mL | $3,400.00 | $260.00 |
| Grey Goose 700mL | $3,400.00 | $260.00 |
| Stolichnaya 750mL | $1,900.00 | $150.00 |
| Absolut 750mL | $2,200.00 | $190.00 |

## BRANDY & COGNAC

| | GLASS |
|---|---|
| Torres 10 700mL | $220.00 |
| Torres 20 700mL | $400.00 |
| Hennessy V.S. 700mL | $320.00 |
| Hennessy V.S.0.P. 700mL | $380.00 |

## GINEBRAS

| | BOTTLE | CLASS |
|---|---|---|
| Beefeater | | $260.00 |
| Bombay Sapphire 750mL | $2,400.00 | $200.00 |
| Hendrick's 750mL | $3,800.00 | $280.00 |
| London 1 | | $240.00 |
| Tanqueray 10 años 750mL | $3,800.00 | $280.00 |

## RON

| | BOTTLE | GLASS |
|---|---|---|
| Eminente | | $290.00 |
| Flor de Caña, 4 años 750mL | $1,800.00 | $160.00 |
| Flor de Caña, 7 años | | $190.00 |
| Flor de Caña, Gran Reserva | | $250.00 |
| Flor de Caña, Centenario | | $290.00 |
| Bacardí, Blanco 980mL | $1,700.00 | $140.00 |

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IN THE PURCHASE OF A BOTTLE, INCLUDE 5 SOFT DRINKS.

# TOP TABLE GROUP