

Extra Orders

Chapulines (30g) – Grasshoppers (30g)	\$100
Hormigas Chicatanas (20g) – Chicatanas Ants (20g)	\$200
Gusanos de Maguey (20g) – Maguey Worms (20g)	\$230
Escorpión (1 pza) – Scorpion (1 piece)	\$500
Arrachera Certified Angus Beef® (100g) – Certified Angus Beef® Skirt Steak (100g)	\$190
Pollo (100g) – Chicken (100g)	\$120
Side de Papas a la Francesa (150g) – Side of French Fries (150g)	\$150
Side de Frijoles Refritos (150g) – Side of Refried Beans (150g)	\$140
Side de Nopales (150g) – Side of Cactus (150g)	\$120
Side de Guacamole (150g) – Side of Guacamole (150g)	\$120
Queso Mozzarella (100g) – Mozzarella Cheese (100g)	\$85
Queso Panela (100g) – Panela Cheese (100g)	\$85

Kid's Menu

Tacos de Milanesa (300g) Breaded beef or chicken cutlet (100g), served with French fries.	\$190
Tacos de Bistec (300g) Beef steak (100g) with onion, cilantro, and French fries.	\$190
Quesadillas (160g) Two handmade quesadillas made with corn dough or flour tortilla, filled with an ingredient of your choice and cheese. (Shredded chicken tinga, squash blossom, mushrooms, potato with chorizo, poblano pepper strips, pressed pork cracklings, Oaxaca cheese)	\$185
Sopes (180g) Two handmade sopes made with corn dough, topped with beans, grated panela cheese, and cream. Served with an ingredient of your choice. (Shredded chicken tinga, squash blossom, mushrooms, potato with chorizo, poblano pepper strips, pressed pork cracklings, Oaxaca cheese)	\$185

Menu Symbols



All our prices include 16% VAT. No service charge or tip has been added to your bill, and it is optional.

Per the regulations of the Bank of Mexico, we only accept payments in Mexican Pesos. We exclusively accept payments in cash, credit card, or debit card (Visa, MasterCard, or American Express) and with the meal voucher cards accepted by MercadoPago terminals. To request an invoice, payment must be made in cash, a national credit card, or a national debit card. Our system does not allow invoicing for payments made with international credit/debit cards or meal voucher cards.

If for any reason you feel that the service did not meet your expectations or if you have a complaint, please do not hesitate to inform one of our managers or send us an email at admin@fett.mx, and we will contact you within 48 hours. All weights in grams (g) are approximate. The weight of our proteins and ingredients is measured raw. All our products are handled under the highest quality standards.

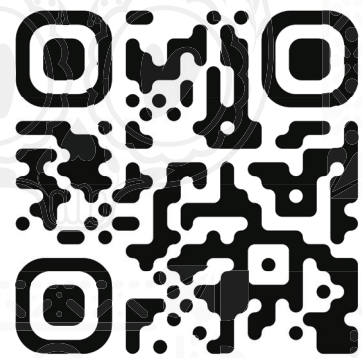
We recommend consuming all products fully cooked. Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses—consume them at your own risk.

For invoicing, future reservations, reading our terms and conditions, reviewing our privacy notice, or learning more about Santo Habanero, please visit our website: www.santohabanero.com

Drink responsibly. If you drink, don't drive. The sale of alcohol to minors under 18 years of age is prohibited. The consumption of food is required for the purchase of alcoholic beverages in our establishment.



Tripadvisor
Travelers'
Choice Awards



Menu Digital

Scan to see menu
in other languages



Visita nuestro sitio web · Visit our website
www.santohabanero.com



In Mexican celebrations, welcoming guests is a true art: they are offered the finest food, the most select drinks, and impeccable service.

More than just greeting them, they are made to feel that having them at home is a true honor.



LA CASTELLANA.

Mexican Wines Experience

Tacos de Cochinita Pibil & Vino Analogía Rosado

Two tacos in handmade double corn tortillas, filled with cochinita pibil, topped with pickled red onion and mango habanero salsa.

Pairing : 2 glasses of Merlot Rosé Wine from Valle de Bernal, Querétaro.

Tacos de Arrachera & Vino Relieve Merlot

Certified Angus Beef® arrachera cut into cubes, served on four handmade corn tortillas, accompanied by avocado, grilled onion, pico de gallo, charred chili, and lime.

Pairing: 2 glasses of Merlot Red Wine from Valle de Guadalupe, Baja California.

Aguachile Verde & Vino Analogía Espumoso

Seven fresh shrimp bathed in serrano aguachile, accompanied by avocado, red onion, cilantro, and cucumber.

Pairing : 2 glasses of Sparkling Chardonnay White Wine from Valle de Bernal, Querétaro.

Pastel Heladod de Café de Olla & Vino Xecué Kumeey

Frozen cheesecake with mascarpone cheese, café de olla, a touch of cinnamon, and coffee liqueur.

Pairing suggestion: 2 glasses of Chardonnay Red Wine from Valle de Guadalupe, Baja California.

Mexican Wines Experience
For 1 or 2 persons
\$2,400



Mexican Fiesta Experience

Molcajete de Guacamole

Traditional guacamole recipe prepared tableside in a volcanic stone molcajete, made with fresh avocado, pico de gallo, tortilla chips, and panela cheese.

Sopa de Tortilla

Julienne-cut tortillas bathed in a traditional tomato broth, accompanied by cream, panela cheese, guajillo chili, avocado, and pork cracklings.

Ceviche de Atún con Mango

Diced tuna and mango, prepared with red onion, avocado, lime, dark sauce, and cucumber slices.

Tacos Ahogados

Prepared tableside with the house's special recipe, served with tortilla chips and panela cheese.

Burrito Roll de Arrachera

Certified Angus Beef® arrachera burrito wrapped in a flour tortilla, brushed with paprika butter, cut into slices, and topped with chipotle mayo and pickled red onion.

Churros con Nutella

Four churros coated in sugar and cinnamon, served with Nutella, cajeta, or condensed milk.

Mexican Fiesta Experience

For 1 or 2 persons
(Without pairing)

\$1,500

Fiesta Mexicana Pairing

Margarita de Maracuyá

Artisanal Espadín Mezcal from Oaxaca (45ml), Controy (30ml), ice, and passion fruit pulp.

Mezcal Fizz

Artisanal Espadín Mezcal from Oaxaca (45ml), Controy (30ml), cucumber, simple syrup, lime juice, and sparkling water.

Paloma Habanero

Blanco Tequila (60ml), lime juice, grapefruit soda, habanero salt and ice.

Mezcalita Xoconostle

Artisanal Espadín Mezcal from Oaxaca (45ml), Controy (30ml), ice, and xoconostle pulp with árbol chili.


Fiesta Mexicana Pairing
Per person
Regular +\$980 | Alcohol Free +\$780

Soups

- Sopa de Tortilla** ^(350ml)  \$180
Julienne-cut tortillas bathed in a traditional tomato broth, served with cream, panela cheese, guajillo chili, avocado, and pork cracklings.
- Caldo Tlalpeño** ^(350ml) \$180
Chicken broth with vegetables, rice, chipotle chili, epazote, avocado, and Manchego cheese.
- Pozole Blanco o Rojo** ^(350ml) \$180
Broth with cacahuazintle corn kernels and pork or chicken, served with lettuce, radishes, onion, oregano, lime, tostadas, and cream.
- Esquites de Camarón** ^(330g) \$250
Corn kernels in shrimp broth, mixed with mayonnaise, cilantro, lime, fresh cheese, and piquín chili, topped with three whole shrimp.

Starters

- Papas Gobernador** ^(380g)  \$250
French fries topped with diced shrimp or cauliflower, melted cheese, avocado, poblano pepper strips, chipotle mayo, pico de gallo, and a touch of toasted sesame seeds.
- Molcajete de Guacamole** ^(450g)   \$270
Traditional guacamole recipe prepared tableside in a volcanic stone molcajete, made with fresh avocado, pico de gallo, tortilla chips, panela cheese, and the house's special touch.
- Papas Habaneras** ^(380g) \$190
French fries with crispy smoked bacon, pico de gallo with a hint of habanero, mango-habanero sauce, and chipotle dressing.
- Papas Chipotle** ^(360g) \$190
French fries with melted cheese, chipotle mayo, and chives.
- Tacos Ahogados** ^(490g)   \$245
Eight crispy taquitos filled with chicken, potato, or cochinita pibil, drenched in red or green sauce, topped with cream and fresh cheese.
- Trio Yucateco** ^(590g) \$460
A handmade corn tortilla taco with cochinita pibil, a cochinita pibil panucho, and a cochinita pibil torta with refried beans, avocado, and Manchego cheese. Served with pickled red onion and mango-habanero salsa.

- Cielo, Mar y Tierra** ^(490g)  \$560
A Certified Angus Beef® arrachera taco, a chicken al pastor taco, and an Ensenada-style fish taco, all in handmade corn tortillas, served with grilled onion, charred chili, pico de gallo, lime, and coleslaw.
- Escamoles a la Mantequilla** ^(100g) \$600
Ant larvae sautéed with butter, onion, garlic, and epazote, served with handmade corn tortillas.

Entrées

- Arrachera Certified Angus Beef®** ^(300g) \$570
Grilled, served with truffle French fries topped with Parmesan cheese and handmade corn tortillas.
- Mole Poblano** ^(200g)   \$298
Chicken breast, American-style cut, or cauliflower covered in mole poblano, served with white rice and handmade corn tortillas.
- Flautas Doradas** ^(290g)  \$220
Four flautas filled with chicken, potato, or cochinita pibil, topped with lettuce, fresh cheese, and cream, served with refried beans and guacamole.
- Chilaquiles** ^(320g)  \$210
House-made corn tortilla chips covered in our traditional green sauce, red sauce, or Swiss-style sauce, topped with grated panela cheese, cream, and onion.
- Quesadilla Prehispánica** ^(140g) \$195
Melted cheese, grasshoppers, and green sauce inside a handmade corn tortilla.
- Enchiladas (Tradicionales o Suizas)** ^(475g) \$250
Three tortillas filled with chicken, covered in green sauce, red sauce, Swiss-style sauce, or bean sauce, topped with grated panela cheese, cream, and onion, served with refried beans.
- Oreja de Elefante** ^(200g)  \$320
Breaded beef or chicken milanesa, served with coleslaw, cucumbers, and handmade corn tortillas.

Our Specialties



- Burrito Roll de Arrachera** ^(200g)  \$450
Certified Angus Beef® arrachera burrito in a flour tortilla with melted cheese, brushed with paprika butter, cut into slices, and topped with chipotle mayo and pickled red onion.
- Burrito Roll de Camarón** ^(200g) \$400
Shrimp burrito in a flour tortilla with melted cheese, chipotle, avocado, garlic, and onion, brushed with paprika butter, cut into slices, and topped with cilantro mayo and pickled red onion.
- Charro del Pacífico** ^(350g)  \$740
Certified Angus Beef® arrachera and shrimp in garlic sauce, flambéed at the table with Espadín mezcal from Oaxaca. Served with guacamole, refried beans, grilled cactus, flour tortillas, and handmade corn tortillas.
- Caramelo Sonorense** ^(100g) \$290
Certified Angus Beef® arrachera grilled and served on two flour tortillas, layered with refried beans, a hint of chipotle chili, melted Manchego cheese, and caramelized onions, accompanied by a side of guacamole with pico de gallo.

From the Sea

- Tostada de Atún-Mango** ^(100g)  \$235
Diced tuna on a bed of guacamole with mango, scallions, black sesame, and chipotle dressing.
- Tostada de Atún-Piña** ^(100g) \$235
Diced tuna on a bed of guacamole with pineapple, scallions, black sesame, and chipotle dressing.
- Tostada de Camarón Habanero** ^(100g) \$235
Garlic shrimp with mango on guacamole, topped with pickled red onion, toasted sesame, and mango-habanero sauce.
- Ceviche de Atún con Mango** ^(100g)  \$265
Diced tuna and mango prepared with red onion, avocado, lime, dark sauce, and cucumber slices.
- Ceviche de Sierra Mazatlán** ^(100g) \$250
Smoked sierra fish with red onion, cilantro, grated carrot, jicama, chili, lime, and cucumber.
- Ceviche Mango Habanero** ^(120g) \$290
Fresh fish with carrot, cucumber, red onion, crispy leek, mango, and mango-habanero sauce.
- Aguachile Verde** ^(100g)  \$240
Seven fresh shrimp bathed in serrano aguachile, accompanied by vocado, red onion, cilantro, and cucumber.
- Aguachile Toreado** ^(100g) \$240
Seven fresh shrimp bathed in roasted habanero aguachile, dark sauce, radishes, cilantro, watercress, red onion, and lime juice.
- Aguachile Negro de Camarón** ^(100g) \$240
Seven fresh shrimp bathed in black habanero aguachile, accompanied by avocado, red onion, cilantro, and cucumber.
- Tiradito de Atún** ^(100g)  \$290
Thinly sliced tuna prepared with the house's seafood sauce, avocado, red onion, pickled onion, and a touch of sesame.

- Coctel de Camarón** ^(100g) \$195
Shrimp with Clamato, lime juice, avocado, cucumber, onion, tomato, mango, and a touch of Tabasco sauce. Served with tortilla chips.
- Coctel de Pulpo** ^(110g) \$270
Octopus with Clamato, lime juice, avocado, cucumber, tomato, mango, and a touch of Tabasco sauce. Served with tortilla chips.

Tacos & Tortas

- Tacos de Arrachera de Res** ^(100g) \$265
Certified Angus Beef® arrachera cut into cubes, served on two handmade corn tortillas, accompanied by avocado, grilled onion, pico de gallo, charred chili, and lime.
- Taco Tlatoani** ^(100g)   \$198
Diced shrimp or cauliflower in a crispy cheese crust, served with avocado, poblano pepper strips, chipotle mayo, pico de gallo, and a touch of toasted sesame on two handmade corn tortillas.
- Taco Roca** ^(100g)  \$198
Rock shrimp or cauliflower with coleslaw, a touch of chipotle dressing, and grilled onion, served on two handmade corn tortillas.
- Taco Ensenada** ^(100g)  \$150
Beer-battered fish or cauliflower with pico de gallo and chipotle dressing, served on two handmade corn tortillas.

Tacos & Tortas

Tacos de Cochinita Pibil (100g) 🦋	\$170
Two tacos in handmade double corn tortillas, filled with cochinita pibil, topped with pickled red onion and mango habanero salsa.	
Tacos al Pastor (100g) 🦋	\$170
Two tacos in handmade double corn tortillas, filled with chicken breast or cauliflower marinated in traditional al pastor adobo, grilled with pineapple, onion, and cilantro.	
Taco de Escorpión (1 pz) 🦋	\$650
A whole scorpion on a bed of house guacamole, topped with mango habanero salsa, served in a handmade corn tortilla.	
Taco de Chapulines (30g) 🦋	\$180
Grasshoppers on a bed of house guacamole, with a touch of black habanero sauce, served in a handmade corn tortilla.	
Taco de Hormigas Chicatanas (20g) 🦋	\$280
Chicatana ants on a bed of house guacamole, topped with peanut sauce, pineapple, and árbol chili, served in a handmade corn tortilla.	
Taco de Gusanos de Maguey (20g) 🦋	\$340
Crispy maguey worms on a bed of guacamole, served in a handmade corn tortilla with a touch of lime.	
Torta Defeña (360g) 🦋	\$280
Mexican-style telera bread stuffed with breaded chicken, poblano pepper strips with cream, avocado, refried beans, tomato, lettuce, and Oaxaca cheese.	

Dessert

Flan de la Casa (200g)	\$165
Double caramel flan with a touch of maple syrup and red berries.	
Pastel Helado de Café de Olla (250g) 🦋	\$200
Frozen cheesecake with mascarpone cheese and café de olla, with a hint of cinnamon and coffee liqueur.	
Pastel de Zanahoria (295g) 🦋	\$230
A classic soft and fluffy homemade carrot cake with a touch of spices, covered with creamy cream cheese frosting and topped with crunchy walnuts.	
Orden de Churros (130g)	\$140
Four house-made churros using the chef's special recipe, coated in sugar and cinnamon, served with Nutella®, Lechera®, or cajeta.	
Helado Artesanal (270g)	\$195
Three scoops of seasonal artisanal ice cream. Ask for available flavors.	
Crepas de Cajeta Flameadas (495g)	\$235
Three crepes with cajeta, flambéed with mezcal and prepared tableside, served with a scoop of vanilla ice cream.	

Coffee, Tea & more

Café NESPRESSO	\$60
Available as ristretto (25ml), espresso (40ml), lungo (110ml), americano (250ml) o macchiato (140ml) +\$12.	
Capuccino (250ml)	\$75
Nespresso coffee with milk and milk foam (Whole, light, lactose-free light, coconut +\$12, or almond +\$12).	
Café Latte (250ml)	\$75
Nespresso coffee with milk (Whole, light, lactose-free light, coconut +\$12, or almond +\$12).	
Café Fizz (300ml)	\$75
Nespresso coffee with sparkling water and ice.	
Café Olla (250ml)	\$65
Traditional Mexican coffee brewed with cinnamon and piloncillo.	
Cold Brew Menta & Dátil (300ml)	\$95
Cold brew coffee with natural mint extract, date, figs, coconut, walnut, and a touch of almond milk.	
Café Affogato (40ml)	\$155
Nespresso coffee with a scoop of vanilla ice cream.	
Chocolate (250ml)	\$75
Hot or cold milk with Abuelita chocolate.	
Infusiones & Té Premium (250ml)	\$75
A selection of gourmet teas, house-made infusions, and tisanes.	
Café Irlandes (250ml)	\$195
Nespresso lungo coffee, caramelized sugar, whiskey (60ml), and whipped cream.	

Breakfast

Disponible todos los días hasta las 13hrs



Chilaquiles Rellenos en Mole (480g)	\$290
Chilaquiles stuffed with pressed pork cracklings and melted cheese, freshly made with corn masa, covered in mole poblano, and topped with cream, sesame seeds, and cilantro.	
Huevos al Gusto (240g)	\$195
Two eggs prepared to your preference, served with refried beans and up to three ingredients of your choice (tomato, poblano pepper strips, onion, chili, beans, chorizo, pressed pork cracklings, mushrooms, squash blossom, ham, sausage, cactus, bacon).	
Huevos Rancheros (270g)	\$185
Two sunny-side-up eggs on a poached corn tortilla, covered in ranchera sauce, served with refried beans.	
Huevos Cholula (390g)	\$198
Two sunny-side-up eggs on a tortilla with Oaxaca cheese, covered in pasilla sauce, served with avocado and refried beans.	
Huevos Veracruzanos (370g)	\$198
Three tacos filled with scrambled eggs a la mexicana, topped with ean sauce, chorizo, cream, and panela cheese.	
Burrito de Desayuno (270g) 🦋	\$215
Flour tortilla burrito filled with avocado, eggs, beans, mozzarella cheese, spinach, and bacon.	
Desayuno Arriero (480g) 🦋	\$320
Certified Angus Beef ® arrachera, two sunny-side-up eggs, chorizo, grilled cactus, two handmade corn tortillas, and refried beans.	
Desayuno Del Patrón (450g) 🦋	\$299
Three-egg omelet with mushrooms, bacon, and cheese, covered in ranchera sauce, served with refried beans and green chilaquiles topped with panela cheese and cream.	
Desayuno Chilango (420g)	\$245
Chilaquiles in green or red sauce with two sunny-side-up eggs, topped with grated panela cheese, cream, and onion.	
Sope Tolteca (470g)	\$215
Large handmade corn masa sope, topped with refried beans, two sunny-side-up eggs, chorizo, panela cheese, and cream.	
Huevos Aztecas (460g) 🦋	\$215
Two sunny-side-up eggs over a ham and cheese sincronizada in a flour tortilla, covered in ranchera sauce, served with refried beans.	
Molletes (300g)	\$185
Four pieces of bread covered with refried beans and melted Manchego cheese, served with pico de gallo salsa.	
Torta Ahogada (450g)	\$220
Mexican bolillo bread layered with refried beans and filled with pork carnitas, covered in the chef's special ranchera sauce, served with onion and cilantro.	
Tacos De Carnitas (200g)	\$220
Three tacos with handmade double corn tortillas, filled with your choice of pork cuts: cuero (skin), maciza (lean), surtido (mixed), or campechano (assorted), topped with onion and cilantro.	

Sweet Awakening

Plato de Fruta de Temporada (180g) 🦋	\$139
A plate of fresh seasonal fruit served with honey, Greek yogurt, granola, and lime.	
Croissant de Almendras (160g)	\$87
Artisanal croissant filled with almond paste.	
Croissant de Mantequilla (110g)	\$65
Butter croissant served with strawberry jam.	
Croissant de Arroz con Leche (170g)	\$87
Artisanal croissant filled with rice pudding and nuts.	
Pan Frances con Frutos Rojos (290g)	\$175
Four pieces of egg-battered bread, grilled with milk, cinnamon, and vanilla, topped with fresh berries, dusted with powdered sugar, and drizzled with maple syrup.	
Bowl Jacaranda (290g) 🦋	\$290
Açaí-based bowl made with natural ingredients and no added sugars, served with a mix of red berries, banana, walnuts, and oats.	
Bowl Quetzal (290g) 🦋	\$290
Bowl made with coconut milk, Birdman matcha vegan protein, oats, chia, kiwi, mango, and strawberries.	
Aguacatost (320g) 🦋	\$215
Two slices of toast topped with guacamole, two sunny-side-up eggs, cherry tomatoes, olive oil, sea salt, and sesame seeds.	

Cocktails

Tequila & Mezcal

Naked & Famous <small>(250ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(30ml)</small> , Chartreuse amarillo <small>(30 ml)</small> , Aperol <small>(30 ml)</small> and lemon juice.	\$300
Mezcalita Ancho Reyes <small>(180ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(60ml)</small> , Ancho Reyes <small>(45ml)</small> , Controy <small>(30ml)</small> and grapefruit soda.	\$260
Paloma Habanero <small>(450ml)</small> Tequila Blanco <small>(60ml)</small> , lime, grapefruit soda, habanero salt, and ice.	\$190
Cantarito <small>(350ml)</small> Tequila Blanco <small>(60ml)</small> , lime, grapefruit soda, lime juice, orange juice, grapefruit juice, ice, and salt.	\$235
Tequila Sunrise <small>(350ml)</small> Tequila Blanco <small>(60ml)</small> , orange juice, grenadine, and ice.	\$190
Chamoy Sunset <small>(350ml)</small> Tequila José Cuervo Fresa Pícosa <small>(45ml)</small> , grenadine, lime juice, lemon soda, chamoy rim, and ice.	\$250
Mezcal Fizz <small>(280ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(60ml)</small> , cucumber, simple syrup, lime, and sparkling water.	\$290
Mezcal Mule <small>(280ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(60ml)</small> , lime, natural ginger extract, sparkling water, and ice.	\$245
Mezcalita del Bosque <small>(390ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(60ml)</small> , mixed berries, sparkling water, lemon soda, and ice.	\$280
Negrete <small>(250ml)</small> Tequila Blanco <small>(30ml)</small> , Campari <small>(30ml)</small> , Vermouth <small>(15 ml)</small> and ice.	\$250
Mezcalitas <small>(390ml)</small> Mezcal Artesanal Espadín de Oaxaca <small>(60ml)</small> , Controy <small>(30ml)</small> , ice, and your choice of flavor <small>(Habanero, Xoconostle, Passion Fruit, Tamarind, Hibiscus, or Mango)</small> .	\$255
Margaritas <small>(390ml)</small> Tequila Blanco <small>(60ml)</small> , Controy <small>(30ml)</small> , ice, and your choice of flavor <small>(Habanero, Xoconostle, Passion Fruit, Tamarind, Hibiscus, or Mango)</small> .	\$255

Other Classics

Clover Club <small>(237ml)</small> Gin Bombay Sapphire <small>(45ml)</small> , Angostura Bitters, lime juice, raspberry, and egg white.	\$240
Negroni <small>(280ml)</small> Gin Beefeater <small>(30ml)</small> , Campari <small>(30ml)</small> , Vermouth <small>(15 ml)</small> and ice.	\$245
Manhattan <small>(280ml)</small> Jack Daniel's <small>(60ml)</small> , Amargo de Angostura and Vermouth <small>(20ml)</small> .	\$290
Dirty Martini <small>(280ml)</small> Gin Tanqueray <small>(75ml)</small> , Vermouth <small>(15ml)</small> , olives and brine.	\$300
Moscow Mule <small>(280ml)</small> Vodka Stolichnaya <small>(60ml)</small> , ginger extract, mint, lime juice, and ice.	\$225
Gin Tonics <small>(280ml)</small> Ginebra Beefeater <small>(45ml)</small> , tonic water, ice, and your choice of flavor <small>(Cucumber, Mixed Berries, Hibiscus, Grapefruit, or Citrus)</small> .	\$265
Martini Nespresso <small>(237ml)</small> Vodka Stolichnaya <small>(45ml)</small> , Nespresso coffee, Kahlua <small>(45ml)</small> , simple syrup, and ice.	\$250
Daiquiri <small>(390ml)</small> Havana Club 3-Year Rum <small>(60ml)</small> , lime juice, sugar, and ice.	\$235
Piña Colada <small>(320ml)</small> Bacardi Rum <small>(60ml)</small> , coconut cream, pineapple juice, cinnamon, and ice.	\$235
Cahipirinha <small>(350ml)</small> Cachaça <small>(60ml)</small> , lime, sugar, and ice.	\$235
Mojito <small>(350ml)</small> Ron Bacardi <small>(60ml)</small> , sugar, lime, and mint.	\$235
Mimosa <small>(200ml)</small> Orange juice and Sparkling Wine <small>(60ml)</small> .	\$255
Clericot <small>(500ml)</small> Red Wine <small>(350ml)</small> , lemon soda, and fresh seasonal fruit.	\$350



Aperol Spritz (360ml) \$245
Aperol (90ml), sparkling water, prosecco (90ml), orange and ice.

Martini Mazapan (237ml) \$220
Stolichnaya (45ml), Baileys (45ml), Mazapán de la Rosa, ice, and evaporated milk.

Carajillos

Carajillo de Maiz (200ml) \$235
Nespresso coffee, cinnamon, vanilla, blue corn pinole, and Nixta Corn Liqueur (60 ml).

Carajillo Mazapán (200ml) \$225
Licor 43 (60ml), ice, almond milk, Mazapán De la Rosa, and Nespresso coffee.

Carajillo Conejito Turín (200ml) \$235
Licor 43 (60ml), ice, evaporated milk, chocolate, and Nespresso coffee.

Carajillo Tradicional (200ml) \$195
Licor 43 (60ml), ice, and Nespresso coffee.

Trajineras

Each trajinera includes 8 shots, each containing 45ml.

Trajinera Pica Fresa (45ml x 8) \$650
Tequila José Cuervo Fresa Pícosa (180ml), grenadine, lime juice, lemon soda, Tamborines candy, chamoy rim, and ice.

Trajinera Pepino Ardiente (45ml x 8) \$650
Smirnoff Tamarind Vodka (180ml), cucumber, lime juice, chamoy rim, and ice.

Trajinera Mango Habanero (45ml x 8) \$650
Habanero-infused Mezcal (180ml), mango, lime juice, chamoy rim, and ice.

Botellon de Mezcal

Each bottle comes with oranges, limes, Tajín, dark chocolate, worm salt, and grasshoppers.

Espadín de la Casa (300ml · 45% alc. vol.) \$1,100
A timeless classic with smooth and smoky notes. Artisanally distilled in Santiago Matatlán, Oaxaca, this Espadín mezcal offers a perfect balance between sweetness and minerality.

Tobala de la Casa (300ml · 45% alc. vol.) \$1,850
Elegant and complex, with nuances and aromas that reflect the richness of wild agave. Produced in limited batches, this mezcal reveals the essence of Oaxaca in every sip.

Tepextate de la Casa (300ml · 45% alc. vol.) \$2,700
A true gem among mezcals, made from Tepextate agave matured for over 25 years. Its intense and spicy profile makes it a unique experience for true mezcal lovers.

Mocktails

Mocktini Mazapan (355ml) \$165
Mazapán de la Rosa, almond milk, hazelnut syrup, and ice.

Te Helado de Fresa (355ml) \$165
Chilled black tea, macerated fresh strawberries, lemon soda, and mint leaves.

Mockjito (355ml) \$165
Lime, sparkling water, and mint leaves.

Fakein Tonics (355ml) \$165
Tonic water, ice, and your choice of flavor (Ask your server for available options).

Tamborin Sunset (355ml) \$165
Chamoy, lemon soda, lime juice, Tajín rim, and Tamborines candy.

Margarita SA (355ml) \$165
Lime juice, Tajín rim, ice, and your choice of flavor (Ask your server for available options).

Maracuyito (355ml) \$165
Lime juice, Tajín rim, ice, and passion fruit pulp.

Spirits and Liquors

Tequila

	Glass(60ml)	Bottle
Clase Azul Reposado (Bottle 750ml)	\$1,200	\$11,500
Don Julio 70 (Bottle 700ml)	\$350	\$3,400
Reserva de la Familia (Bottle 750ml)	\$990	\$9,800
Patrón Reposado (Bottle 700ml)	\$320	\$3,000
Patrón Silver (Bottle 700ml)	\$260	\$2,500
Patrón Añejo Cristalino (Bottle 700ml)	\$350	\$3,400
1800 Cristalino (Bottle 700ml)	\$370	\$3,700
Maestro Dobel Diamante (Bottle 700ml)	\$295	\$2,900
Herradura Plata (Bottle 700ml)	\$250	\$2,400
Herradura Reposado (Bottle 700ml)	\$290	\$2,800
Casa Dragones Blanco (Bottle 750ml)	\$560	\$5,500
José Cuervo T. Reposado (Bottle 695ml)	\$190	\$1,500
José Cuervo T. Plata (Bottle 695ml)	\$190	\$1,500

Mezcal

Bruxo Receta Inicial (Bottle 750ml)	\$220	\$2,500
Baba de Agave Espadín (Bottle 750ml)	\$285	\$2,900
Baba de Agave Tobalá (Bottle 750ml)	\$430	\$4,300
Baba de Agave Tepextate (Bottle 750ml)	\$580	\$5,800
Bruxo #1 Espadín (Bottle 750ml)	\$240	\$2,700
Bruxo #5 Tobalá (Bottle 750ml)	\$580	\$6,500
Amaras Joven Espadín (Bottle 750ml)	\$290	\$3,300
Amaras Cupreata (Bottle 750ml)	\$320	\$3,700
Montelobos Espadín (Bottle 750ml)	\$275	\$3,000
400 Conejos Espadín (Bottle 750ml)	\$220	\$2,500
Ojo de Tigre Espadín (Bottle 750ml)	\$275	\$3,100
Mitre Artesanal Joven (Bottle 750ml)	\$220	\$2,500

Whisky & Bourbon

Johnnie Walker Negro (Bottle 750ml)	\$340	\$3,200
Johnnie Walker Blue Label (Bottle 750ml)	\$1,900	\$19,500
The Macallan 12 años (Bottle 700ml)	\$320	\$3,500
Buchanan's 12 (Bottle 750ml)	\$340	\$3,200
Chivas Regal 12 años (Bottle 750ml)	\$280	\$2,800
Jameson (Bottle 700ml)	\$190	\$1,900
Glenfiddich 12 años (Bottle 750ml)	\$360	\$3,200
Glenfiddich Malt 18 años (Bottle 750ml)	\$595	\$9,300
Jack Daniel's (Bottle 700ml)	\$200	\$1,800
Jim Beam White (Bottle 700ml)	\$170	\$2,900

Ron & Brandy

Appleton Estate (Bottle 750ml)	\$190	\$1,900
Bacardi Carta Blanca (Bottle 980ml)	\$150	\$1,500
Bacardi Añejo (Bottle 980ml)	\$150	\$1,500
Bacardi Reserva 8 Años (Bottle 750ml)	\$240	\$2,850
Flor de Caña 12 años (Bottle 750ml)	\$240	\$2,850
Havana Club 3 años (Bottle 700ml)	\$185	\$1,800
Havana Club 7 años (Bottle 700ml)	\$190	\$1,900
Zacapa 23 (Bottle 700ml)	\$340	\$3,500
Torres 10 (Bottle 700ml)	\$160	\$2,800
Torres 15 (Bottle 700ml)	\$195	\$3,000

Vodka & Gin

Smirnoff Tamarindo (Bottle 750ml)	\$150	\$1,600
Grey Goose (Bottle 750ml)	\$295	\$2,800
Stolichnaya (Bottle 750ml)	\$185	\$1,800
Zubrowka (Bottle 750ml)	\$210	\$2,500
Beefeater (Bottle 750ml)	\$190	\$1,800
Hendrick's (Bottle 750ml)	\$320	\$2,950
Tanqueray (Bottle 750ml)	\$210	\$1,950
Bombay Sapphire (Bottle 750ml)	\$210	\$1,950
Tito's (Bottle 750ml)	\$240	\$2,500

Cognac & Licores

Martel Medallion V.S.O.P	\$300	\$-
Hennessy V.S.O.P	\$360	\$-
Kahlua	\$150	\$-
Frangelico	\$150	\$-
Baileys	\$150	\$-
Licor 43	\$180	\$-
Jägermeister	\$160	\$-
Cointreau	\$200	\$-
Sambuca Vaccari Nero	\$150	\$-

Spirits by the glass (60ml) include a 235ml mixer, sangrita service with limes, or an orange, salt, and chili service. Gins and vodkas can be prepared with red berries, grapefruit, cucumber, or hibiscus.

Bottles of spirits include six 235ml mixers and ice.

Wine & Champagne



Red Wine

3V Casa Madero · Parras Coahuila, México	\$280	\$1,300
Merlot Casa Madero · Parras Coahuila, México	-	\$1,300
Malbec Casa Madero · Parras Coahuila, México	-	\$1,300
Calixa Syrah · Valle de Guadalupe, México	-	\$1,150
Calixa Cabernet S. · Valle de Guadalupe, México	-	\$1,150
Beronia Reserva · Rioja, España	-	\$1,400
Beronia · Rioja, España	-	\$800
Xecué Kumeey · Valle de Guadalupe, México	\$200	\$900
Relieve · Valle de Guadalupe, México	\$230	\$1,000
Analogía Tinto · Aguascalientes, México	\$200	\$900

White and Rosé

2V Casa Madero · Parras Coahuila, México	\$200	\$1,200
V Casa Madero · Parras Coahuila, México	\$200	\$1,200
Analogía Blanco · Aguascalientes, México	\$150	\$690
Analogía Rosado · Aguascalientes, México	\$150	\$690

Champagne & Sparkling

Veuve Clicquot Brut · Francia	-	\$4,200
Moët & Chandon Impérial Brut · Francia	-	\$3,800
Freixenet Cordón Negro · México	-	\$1,200
Freixenet Cordon Rosado Brut · España	-	\$1,200
Analogía Espumoso · Aguascalientes, México	\$170	\$790

Soft Drinks

Aguas Frescas (500ml) **\$78**
Freshly prepared agua fresca (Ask your server for the daily options).

Limonada, Naranjada o Toronjada (350ml) **\$68**
Lemon, grapefruit, or orange juice with simple syrup, still water, or sparkling water.

Refrescos (355ml) **\$65**
Coca Cola, Coca Cola Light, Coca Cola Sin Azúcar, Manzanita, 7Up.

Agua Natural o Mineral **\$65**
E:Pura (600ml), Ciel Mineral (355ml), Topo Chico (355ml +\$10), Perrier (355ml +\$35), Garci Crespo (275ml +\$15).

Jugos Naturales (500ml) **\$95**
Choice of Orange, Grapefruit, Green (cactus, pineapple, orange, celery, and lime), OR Red (carrot, beet, celery, and orange juice).

Clamatada S/A (300ml) **\$95**
Lime, salt, dark sauce, Clamato, and a chamoy rim.

Beer

Carta Blanca (Lager · 4.5% Alc. Vol · 300ml) **\$65**

XX Lager (Lager · 4.2% Alc. Vol · 355ml) **\$70**

Bohemia Pilsner (Lager · 4.7% Alc. Vol · 355ml) **\$75**

Bohemia Viena (Lager · 4.9% Alc. Vol · 355ml) **\$75**

Bohemia Weizen (Lager · 5.7% Alc. Vol · 355ml) **\$75**

Heineken (Pilsen · 5% Alc. Vol · 355ml) **\$85**

Heineken O.O (Pilsen · 0% Alc. Vol · 355ml) **\$85**

Jabalí Bock (Bock · 6.3% Alc. Vol · 330ml) **\$150**

Jabalí Hellesbock (Helles · 8.1% Alc. Vol · 330ml) **\$150**

Tempus Dorada (Blonde Ale · 4.3% Alc. Vol · 355ml) **\$150**

Tempus Doble Malta Imperial (Alt Beer · 7% Alc. Vol · 355ml) **\$150**

Lagunitas IPA (Ale · 6.2% Alc. Vol · 355ml) **\$150**

Beer Extras

Vaso Michelado (30ml) **+\$18**
Lime and salt rim.

Vaso Cubano (45ml) **+\$28**
Lime, salt, and dark sauces.

Vaso Clamatado (150ml) **+\$68**
Lime, salt, dark sauce, Clamato, and a chamoy rim.