

CHEF'S MENU

8 COURSES SEASONAL MENU

\$1600 MXN

STARTERS

TIRADITO DE AGUACATE \$180
Avocado sashimi, green aguachile and fermented xoconostle

ELOTE \$180
Grilled corn, red dried chillies mayonnaise, local farm cheese

MOLLEJAS \$300
Crispy beef gizzards with tortillas and red grilled sauce

COSTILLITA BBQ \$350
Baby back con un bbq de ciruela ahumada

BROCHETA \$290
Chicken skewer with miso pastor marinade and pineapple infused with sake

KAMPACHI TOSTADA \$280
Corn tostada, fresh local kampachi, kosho, and habanero ashes alioli

CALLO HACHA \$320
Scallop sashimi, grilled orange, yuzu aguachile, basil coconut oil sauce with seaweed caviar

PAN NAAN \$130

GREENS

OREJONA GRILL \$320
Grilled romaine lettuce, tahini dressing, mustard caviar and parmesan cheese

BETABEL \$320
Grilled beet salad, pickled beet stems and black sesame hummus

PORO \$300
Braised leek, ropesto sauce and pan nam

ENTRÉES

COLIFLOR \$410
Braised cauliflower with homemade red curry sauce and seeds confit

ARROZ MELOSO \$610
Calasparra rice with turmeric sauce and grilled shrimps with sourdough bread

PULPO \$980
Grilled octopus, prosciutto, macadamia nuts

SHORT RIB \$1,340
Slow smoked beef rib with a grilled carrot puree

RIB EYE \$2.50
Prime rib eye with habajo sauce
(PRICE PER GRAM)

PESCA GRILL \$2.50
Grilled fish on a black zarandado sauce, tortillas and red grilled sauce
(PRICE PER GRAM)

SWEETS

PLATANO \$250
Burnt banana ice cream with smoked chocolate ganache

PIÑA \$250
Grilled pineapple with ginger syrup and lemon sorbet



ALL PRICES ARE IN MEXICAN PESOS
*TAXES INCLUDED / *SERVICE NOT INCLUDED
PRODUCTS AND PRICES MAY CHANGE WITHOUT NOTICE.

RECLAIM REVIVE RESET REPROGRAM REJOICE



DRINKS

MENU

WINE

W H I T E :

LOS ATLETES DU VIN

Sauvignon Tourine

C: \$220 B: \$1,200

LE CHARDONAY

Sur De France

C: \$220 B: \$1,450

UMEA

Garnacha Blanca España

C: \$250 B: \$1,450

R O S É :

BONINA - VNHO

Vinho Verde Portugal

C: \$200 B: \$1,000

LADY A

Provence Italia

C: \$250 B: \$1,400

R E D :

MASSIMAGO

Valpolicella Italia

C: \$250 B: \$1,200

LA SOLITUDE

Grenache Francia

B: \$1,450

MARA

Petit Verdot Argentina

B: \$1,420

ARTUKE

Rioja España

C: \$300 B: \$1,420

S P A R K L I N G :

COL FONDO

Collina Italia

C: \$300 B: \$1,500



BAR DE ORIGEN

We delve into the richness of myths, stories that transcend time and have been passed down through generations. Each cocktail on our menu is a unique expression inspired by the primordial tales of various cultures around the world. Here, mixology becomes a sensory experience that aims to take our guests on a journey through the stories that have shaped the perception of the world throughout the centuries

PROMETEOMEXICANO \$350

Mezcal espadín, hibiscus and cinnamon cordial, prosecco, lemon and thyme

NAMMU \$350

Tea infused gin, chartreuse, agave honey and lemon

GAIA \$350

Mezcal cuishe, lavender honey, berries & tonic water

KAUYUMARI \$350

Tequila, grand marnier, matcha tea, lemon and mint emulsion

UBUNTU \$350

Tequila maestro dobel, plum dew and lychee cordial

CLASSIC

OLDFASHION \$250

Bourbon, sugar, angostura, orange peel

NEGRONI \$250

Gin, Campari bitter, vermouth rosso, orange peel

MOJITO \$250

Ron, mint, raw sugar, angostura

MOSCOW MULE \$250

Vodka, lemon, ginger craft beer, menta

MARGARITA & MEZCALITA \$250

Tequila or mezcal. lemon, orange liqueur and salt

MEZCALITA PREMIUM \$550

Tequila or mezcal. lemon, orange liqueur and salt

DRYMARTINI \$300

Ginebra, extra dry and olives

COSMOPOLITAN \$250

Vodka, orange orange liqueur, cranberry juice and lemon

APERITIVOS

**ST. GERMAINE
SPRITZ** \$290
St. Germaine,
prosecco y agua
mineral

APEROL SPRITZ \$290
Aperol, prosecco y
agua mineral

DIGESTIVOS

**ESSPRESO
MARTINI** \$290
Vodka, licor de
café, coldbrew

CARAJILLO \$250
Licor 43 y cold brew
[shaked]

MOCKTAILS

**THIS IS NOT A
GIN TONIC** \$150
Tonic, juniper
hydrosol with
rosemary

BASIL CRAFT \$150
Cucumber, basil, lemon,
ginger & sparkling water

GINGER POP \$150
Mint, Ginger &
berries ferment

VENADO \$150
Hoja santa kombucha,
cranberry & sparkling
water

BEER

**CERVEZA
NACIONAL** \$100

**PIEDRA LISA
IPA** \$150

**SANTANERA
LAGER** \$150

**COLIMITA
LAGER** \$150

SOFT DRINKS

ENERGETIC \$150

**AGUA MINERAL
CON GAS** \$200

SODA RAIZ \$150

CAFÉ \$80

**AGUA MINERAL
NATURAL** \$200

TÉ \$80

SAKE

NAMI JUNMAI

1.5oz

Botella

\$200

\$1,000

TEQUILA

	<i>1.5oz</i>	<i>Botella</i>
TEQUILA CELOSA ROSÉ	\$200	
MAESTRO TEQUILERO DOBEL DIAMANTE	\$250	\$7,000
MAESTRO TEQUILERO 50 AÑOS	\$350	\$10,000
DON JULIO 70		\$9,000
DON JULIO 1942		\$15,000
CLASE AZUL REPOSADO		\$13,000
CLASE AZUL GOLD		\$16,000
TEQUILA CODIGO ORIGEN 1530 EXTRA AÑEJO		\$16,000
TEQUILA CODIGO AÑEJO	\$300	\$9,000
TEQUILA CODIGO REPOSADO	\$250	\$16,000
RESERVA DE LA FAMILIA		\$12,000

MEZCAL

	<i>1.5oz</i>	<i>Botella</i>
CREYENTE ESPADÍN	\$200	
CREYENTE CRISTALINO REPOSADO	\$300	\$6,000
CLASE AZUL	\$500	\$14,000
CLASE AZUL GUERRERO		\$16,000
CLASE AZUL DURANGO		\$16,000

GIN

	<i>1.5oz</i>	<i>Botella</i>
HENDRICKS	\$300	\$8,000
LONDON N1	\$300	\$8,000
PUERTO DE INDIAS	\$250	

RON

	<i>1.5oz</i>	<i>Botella</i>
MATUSALEM PLATINO	\$270	\$6,500
MATUSALEM GRAN RESERVA	\$300	\$8,000
BACARDI BLANCO	\$225	\$5,500

WHISKEY

	<i>1.5oz</i>	<i>Botella</i>
BUSHMIL BLACKBUSH	\$200	
BUSHMIL 10	\$250	\$6,000
BUSHMIL 16		\$8,000

VODKA

	<i>1.5oz</i>	<i>Botella</i>
GREY GOOSE	\$300	\$8,000
TITOS	\$250	\$6,000
BELVEDERE		\$8,000

CHAMPAGNE

	<i>Botella</i>
MOET CHANDON IMPERIAL (750 ML)	\$6,000
MOET CHANDON ROSÉ (750 ML)	\$7,000
VEUE CLICQUOT (750 ML)	\$8,000

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