



SHAREABLE / PARA COMPARTIR

Menu items including TOTOABA CARPACCIO, FRITO MISTO, GARLIC SAUTÉED MUSHROOMS, ITALIAN MEATBALLS, HOUSE-CUT FRENCH FRIES, MEDITERRANEAN MEZZE PLATE, ANTIPASTO BOARD with prices and descriptions.

SOUP & SALADS / SOPA y ENSALADAS

CHOPPED SALAD ENSALADA MIXTA with ingredients and price \$145 HALF / \$269 FULL.

MAIN DISHES / PLATOS PRINCIPALES

Main dishes including MARKET FISH, CHICKEN CACCIATORE, TRUFFLE MUSHROOM PASTA, PORK Cotoletta alla Milanese, Spicy LAMB CHOPS, and USDA PRIME RIBEYE with prices.

(V) VEGETARIAN (GF) GLUTEN FREE SELECTIONS

MICHELLE ROBLES OPERATIONS MANAGER

JULIANN & MARIO LOPEZ HOSTS/EXECUTIVE CHEF

ALEJANDRO (ALE) DIAZ SOUS CHEF

16% IVA TAX INCLUDED / 16% IVA INCLUIDO

CORKAGE \$399 MXN / BOTTLE (MAXIMUM 2 PER TABLE, \$700 EACH ADDITIONAL BOTTLE) / DESCORCHE \$399 MXN POR BOTELLA (MAXIMO 2 CADA MESA, \$700 CADA BOTELLA ADICIONAL)

SPLIT PLATE CHARGE OF \$40 MXN PER REQUEST / PLATILLO DIVIDIDO A UN COSTO ADICIONAL DE \$40 MXN

SERVICE CHARGE OF 20% ADDED TO PARTIES OF 10 OR MORE / UN CARGO POR SERVICIO DE 20% SERÁ AGREGADO A GRUPOS DE 10 O MÁS PERSONA

R/O-FILTERED STILL WATER \$50 MXN PER 1L CARAFE, \$10 MXN PER GLASS / AGUA SIN GAS O/I-FILTRADA \$50 MXN POR BOTELLA 1L, \$10 MXN POR COPIA



## WEEKLY SPECIALS

### *TUESDAY + WEDNESDAY*

OUR FAMOUS  
FISH & CHIPS  
\$355

TEMPURA-BATTERED WHITE FISH / SEASONED FRIES  
TARTAR SAUCE / MALT VINEGAR

PESCADO CAPEADO / PAPAS FRITAS / SALSA TÁRTARA / VINAGRE DE MALTA

### *THURSDAY'S - SATURDAY'S*

"CITY SLICKER"  
CHEESEBURGER  
\$375

*(COOKED MEDIUM OR TO YOUR LIKING / COCCION MEDIO O AL GUSTO)*

100% BEEF PATTY / CHEDDAR CHEESE / BALSAMIC CARAMELIZED ONION / BACON / HOUSE-MADE RANCH / L+T / WITH FRIES OR SMALL SALAD

100 % CARNE DE RES / QUESO CHEDDAR / CEBOLLA CARAMELIZADA BALSÁMICA / TOCINO / SALSA RANCH HECHA EN CASA

**ALSO AVAILABLE AS / TAMBIEN DISPONIBLE COMO**

***IMPOSSIBLE BURGER***

**MADE WITH PLANT BASED PATTY / HECHO CON PATTY A BASE DE PLANTAS**