



TE QUIERO  
MUCHO

**DRINKS**

## CÓCTEL DE AUTOR

A tribute to the fascinating history and mythology of the Aztec civilization, our cocktails are deeply rooted in Mexican traditions and ingredients - familiar and new.



### THE PRECIOUS FEATHER FLOWER 108

Dark rum, borghetti, rice , spices, soy milk  
Aztec goddess of pleasure, Xochiquetzal, drinks this elixir daily to maintain her beauty.

### QUEEN CHALCHIU

Tequila, aperol, habanero, lemon juice  
The deity of rivers and seas is here to quench your thirst.

108

### CHO CHI

Tequila, ginger syrup,  
corriander, lime Juice

A playful drink from the Xōchipilli, the God of games and songs, will make you dance all night long.

108

### CHOCOLINES

Mezcal, amaro, borghetti

The favourite delight of Aztec emperor Montezuma, who served chocolate to Spanish explorers in 1519, that liked it so much, they took it back to Spain.

108

### THE TURQUOISE PRINCE

Mezcal, plum, lemon juice, eggwhite

Inspired by the God, which guided the migration of Aztecs from Aztlan to their traditional home - the Valley of Mexico.

108

### 3 AMIGOS

Gin, italicus, bianco vermouth

Infamous story of travelling actors surrounded by bandits in a new city.

108

### LA ADELITA

Mezcal, lychee, rose syrup,  
lemon juice, eggwhite

Tribute to the timeless tale of a woman who followed her true love into battle.

108

## CÓCTEL CLÁSICO



### MARGARITA

Tequila, lime juice, triple sec, sugar  
Flavour: Classic, Mezcal,  
Mango, Strawberry  
Frozen / On Rocks

98

388

### PALOMA

Tequila, lime juice,  
grapefruit soda  
Flavour : Classic, Mezcal

98

388

### SANGRIA

Wine, orange juice, triple sec  
Wine : Red, White, Rose

98

388

### MOJITO

Tequila, mint, lime juice,  
club soda  
Flavour : Classic, Tequila, Mezcal

98

388

## TEQUILA

### TEQUILA EXTRA ANEJO



**JOSE CUERVO** **288**  
**RESERVA FAMILIA PLATINO**

Light cedar and light honey

**JOSE CUERVO** **388**  
**FAMILIA EXTRA ANEJO**

Rich oak, toasted almonds and vanilla

### BLANCO

**JOSE CUERVO** **78**

Citric, grassness, vanilla and agave

**BATANGA** **108**

Pineapple, guava, hints of cinnamon,  
clove and warming spices

**OCHO** **118**

Sweet and floral lavender

**ALACRÁN** **128**

Toasted walnut and cool menthol

**1800** **128**

Smooth, sweet and a touch of orange

**HERRADURA** **138**

Sweet taste of agave and subtle oak

**PATRON** **138**

Light and subtle

**ARETTE** **158**

Aromas of herbs and citrus that characterize  
lowlands tequila

**DON JULIO** **158**

Light, Sweet, and has pure agave flavor

**K.A.H** **198**

Long, warm, and spiced

**CODIGO 1530** **228**

Earthy, mineral, sweet and citrus flavor

**SPHYNX** **268**

Unaged, with creamy agave, along with  
Green pepper spice

## REPOSADO



### JOSE CUERVO

88

Earthy agave with a hint of sweetness and pepper

### BATANGA

128

Pineapple, guava, hints of cinnamon, clove and warming spices

### PATRON

148

Smooth and sweet, fresh agave and oak wood, fruit citrus and honey

### DON JULIO

168

Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon

### K.A.H

228

Butterscotch candies, roasted agave, lemongrass, and a dash of spice

### MAESTRO DOBEL

238

Light fruit, almond and vanilla

### CODIGO 1530

258

Spicy, layered, and remarkably smooth

## ANEJO

### 1800

138

Sweet, agave, spicy and vanilla

### PATRON

168

Fresh and clean, a touch of zesty lemon and galia melon

### ARETTE

188

Smooth, soft with a bit of spice, orange peel, earth accents and oak

### DON JULIO

188

Sweet and floral flavors of pear, spice, white pepper, wood and cigar

### K.A.H

258

Hazelnut and coffee with a strong backbone of vanilla

### CODIGO 1530

288

Sherry, spicy and oaky flavor, elegant and expressive

### SPHYNX

328

Plenty of soft vanilla, and toasted oak spice to the vegetal, creamy agave

## MEZCAL



<b>NUKU</b>	<b>108</b>
Fruity and spicy with herbal, sweet, light smoky flavor	
<b>MONTELOBOS ESPADIN</b>	<b>118</b>
Honey, citrus and smoky	
<b>BARRO DE COBRE ESPADIN</b>	<b>118</b>
Mud, butter, menthol, raw wood, thyme, pineapple, citrics and vanilla	
<b>8 VIBORAS JOVEN</b>	<b>128</b>
Citric taste, herbs taste	
<b>ALACRÁN ESPADIN</b>	<b>128</b>
Bite of woody smoke, amplified by dried citrus peel and mexican oregano	
<b>JOYA AZUL REPOSADO</b>	<b>128</b>
Smoky wood flavor, citric fruit	
<b>8 VIBORAS REPOSADO</b>	<b>138</b>
Citric taste, herbs, woody taste	
<b>ZUNTE</b>	<b>148</b>
Noble taste, fruit flavored with a hint of smoke	
<b>SIETE MISTERIOUS DOBA YEJ</b>	<b>148</b>
Butterscotch and mint	
<b>MONTELOBOS ENSAMBLE</b>	<b>158</b>
Lingering fruit and honey aroma	
<b>BARRO DE COBRE TOBALA</b>	<b>158</b>
Wild herbs, clove, piloncillo, vanilla	
<b>8 VIBORAS ANEJO</b>	<b>178</b>
Vanilla, woody taste	
<b>DONAJI</b>	<b>198</b>
Herbs, sweet fruit, wet earth, pollen and honey	
<b>CODIGO 1530 ARTISANAL</b>	<b>238</b>
Floral,woody vanilla, mandarin orange citrus, dark cherry, clay and gentle smoke	

## ESPÍRITUOSOS

### GIN



<b>TANQUERAY</b>	<b>88</b>
<b>BOMBAY SAPPHIRE GIN</b>	<b>108</b>
<b>TANQUERAY N°.TEN</b>	<b>128</b>
<b>HENDRICK'S GIN</b>	<b>158</b>

### WHISKEY

<b>JOHNNIE WALKER</b>	<b>88</b>
<b>WILD TURKEY</b>	<b>98</b>
<b>TALISKER</b>	<b>148</b>
<b>CAOL ILA 12 YEARS</b>	<b>158</b>

### RUM

<b>KINGSTON WHITE RUM</b>	<b>88</b>
<b>KINGSTON DARK RUM</b>	<b>98</b>
<b>KRAKEN RUM</b>	<b>128</b>
<b>ZACAPA 23</b>	<b>148</b>

### VODKA

<b>SKY VODKA</b>	<b>88</b>
<b>GREY GOOSE</b>	<b>108</b>
<b>BELVEDERE</b>	<b>128</b>

## VINO

### SPARKING WINE



Cadanza Prosecco	<b>78</b>	<b>388</b>
Pere Ventura Cava	<b>98</b>	<b>448</b>

### ROSE WINE

Les Jamelles Cinsault France, Pays D'Oc	<b>88</b>	<b>448</b>
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Domaines OTT, Rose France, Cotes de Provence		<b>548</b>
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### WHITE WINE

Santa Cristina Pinot Grigio Italy, Tuscany	<b>88</b>	<b>448</b>
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The Spectacle, Sauvignon Blanc South Australia, Australia	<b>88</b>	<b>448</b>
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Bushman's Gully Semillon, Chardonnay New South Wales, Australia	<b>78</b>	<b>388</b>
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Auld Family Wines, Riesling South Australia, Australia	<b>108</b>	<b>548</b>
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### RED WINE

Astica Cabernet Sauvignon Mendoza, Argentina	<b>78</b>	<b>388</b>
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Delas Freres Cotes du Rhone Saint Esprit Shiraz Rhône Valley, France	<b>108</b>	<b>548</b>
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Baroncourt AOC, Merlot France, Saint Emilion	<b>88</b>	<b>448</b>
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Coldstream Hills, Pinot Noir Australia, Yarra Valley		<b>588</b>
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Frescobaldi "Nipozzano Riserva" Chianti Rufina Italy, Tuscany		<b>668</b>
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## AGUAS FRESCAS



### SOY FRESA

Strawberry, pineapple, soda

68

288

### JAMAICA

Hibiscus, cinnamon, soda

68

288

### HORCHATA

Rice, spices, soy milk

68

288

## CERVEZA



### CERVAZA DE BARRIL

#### PERONI

Italy

78

#### PILSNER URQUELL

Czechia

88

#### YOUNG MASTER IPA

Hong Kong

98

#### YOUNG MASTER CLASSIC ALE

Hong Kong

98

### CERVEZA DE BOTELLA

#### CORONA

Mexico

58



## REFRESCO

<b>COKE</b>	<b>45</b>
<b>COKE ZERO</b>	<b>45</b>
<b>SPRITE</b>	<b>45</b>
<b>GRAPEFRUIT SODA</b>	<b>45</b>
<b>GINGER BEER</b>	<b>45</b>
<b>GINGER ALE</b>	<b>45</b>
<b>SODA WATER</b>	<b>45</b>
<b>TONIC WATER</b>	<b>45</b>

## CAFÉ



<b>ESPRESSO</b>	<b>35</b>	<b>45</b>
<b>AMERICANO</b>	<b>35</b>	<b>45</b>
<b>CAFE LATTE</b>	<b>35</b>	<b>45</b>
<b>CAPPUCINO</b>	<b>35</b>	<b>45</b>
<b>FLAT WHITE</b>	<b>35</b>	<b>45</b>

