

HOUSE DRINKS

- \$300 Tequila Santanera
Jugo de toronja, campari, chartreuse amarillo, aceite de chiles, jarabe
- \$250 Negroni del Vago
Gin, campari, Carpano rosso clásico, Aztec ruda bitter, hibiscus bitter, orange bitter
- \$250 Mézjamaica
Mezcal espadin, controy, miel de agave, reducción de Jamaica
- \$250 Mojito
Ron paranubes, jarabe natural, limón fresco, menta fresca desojada

CERVEZA

- \$120 Baja Brewing tap
\$60 Pacífico

VINOS NATURALES



FOOD

- \$350 Pizza PP
Crust wheat pizza, Mozzarella pepperoni cheese and homemade pesto
- \$380 Pizza Burrata
Crust wheat pizza, Mozzarella Cheese, Burrata, Mixed Lettuce, Cherry Tomato
- \$260 Pollo Kaarage
Breaded chicken breast marinated in a mixture of ponzu sauce and sake, coleslaw with mayonnaise and citrus, ricotta cheese.
- \$220 Dumplings en Salsa Macha
Dumplings with ground beef and pork, vegetables, sweet macha sauce, Ponzu, Pickles
- \$200 Fries
Mix fries potatoes, Parmesan cheese
- \$280 Burrata Salad
Lettuce mix, burrata, sourdough, cherry tomato, wine vinaigrette



