

BREAKFAST

MEXICAN BREAKFAST

Red Enchiladas |VT-D|

Panela Cheese, Cotija Cheese, Sour Cream, Onion, Coriander

Red Chilaquiles |D-P|

Fried Egg, Cotija Cheese, Sour Cream, Onion, Coriander

Green Chilaquiles |D|

Chicken, Cotija Cheese, Sour Cream, Onion, Coriander

“Divorciados” Chilaquiles |D-P|

Spiced Pork, Cotija Cheese, Sour Cream, Onion, Coriander

“Rancheros” Eggs |VT-D|

Panela Cheese, Corn Tortilla, Beans, Red Sauce, Cotija Cheese,
Onion, Coriander

Alma Divorciados |D-P|

Fried Eggs, Plantain, Chorizo from Toluca, Beans, Corn Tortilla
Cotija Cheese

Nothern Style Eggs

Dry Beef, Serrano Pepper, Mexican Sauce

SPECIALTIES

Breakfast Salad |D-P|

Fried Egg, Farm Greens, Potatoes, Bacon, Avocado, Parmesan

Avocado Toast |G-N-SD|

Poached Eggs, Tomato, Farm Greens, Coriander Sauce, Multigrain
Sourdough

Benedict Eggs |D-G-P-AL|

Poached Eggs, Canadian Ham, Hollandaise Sauce, English Muffin

Mexican Benedictine |G-D-P-AL|

Poached Eggs, Guacamole, Chipotle Hollandaise Sauce, English
Muffin

BAKERY

Tiramisu Toast |G-D-N-AL|

Coffee, Cocoa, Mascarpone, Amaretto, Almonds

French Toast |G-D|

Berries, Cinnamon, Mascarpone, Maple

Hot Cakes |G-D|

Berries, Cinnamon, Caramel Sauce

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.
DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF
YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.
DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED
INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO
REGIONS.

KIDS MENU

Seasonal Fruit Plate

Yogurt Bowl |D-N|
Homemade Marmalades

Fried or Scrambled Eggs |P|
Bacon

Pan Cakes |G-D-N|
Bananas, Maple Syrup

DRINKS

Traditionals
Espresso, Latte, Flat White, Cappuccino, Macchiato, French Press,
Pour Over Coffee

Hot Chocolate

Juices
Fresh pressed juices with seasonal fruits and vegetables

Kombucha

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COFFEE SPECIALS

Vegan Coffee
Ground Coffee, Homemade Coconut and Almond Milk, Vanilla
Cinnamon
Spiced Coffee, Milk
Cold Brew
24 Hour Cold Infusion Coffee

SMOOTHIES

Energizing |N-D|
Oat Milk, Banana, Peanut Butter, Vanilla, Yoghurt, Maca, Agave
Honey, Oat
Papelillo |N-V|
Carrot Juice, Almond Milk, Ginger Extract, Maca, Agave Honey
Sauce |N-V|
Nut, Cranberry, Maca, Soy Milk, Vanilla Syrup
Copal |N-V|
Blackberry Purée, Oat Milk, Coconut Cream, Acai, Agave Honey
Caoba |SD-V|
Guava, Passion Fruit, Amaranth, Coconut Milk, Mango

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ALMA

LUNCH - DINNER

TO START

Sundried Tomato Hummus (140gr) | VT-G-SD | \$560
Crispy Chickpeas, Tahini, Smoked Paprika, Chives, Pita Bread

Beets & Greens (200gr) | VT-G-D-N | \$580
Goat Cheese, Lentils, Farm Greens, Toasted Cashews, Chives, Citrus Herb,
Vinaigrette

Burrata Cheese & Figs (210gr) | D-P-N | \$665
Prosciutto, Farm Greens, Chives, Aged Balsamic, Pesto

Fattoush Salad (200g) | VT-G-D | \$580
Cucumber, Tomato, Olives, Seasonal Market Greens, Feta Cheese, Pita
Croutons, Lemon Vinaigrette

Pacific Tuna Tartare (100gr) | S-R-G | \$620
Shallots, Olives, Cucumber, Green Apple, Fennel, Avocado, Lavosh

Fried Calamari (160gr) | D-S-G | \$620
Parmesan, Lemon, Parsley, Spicy Tomato, Tartar Sauce

Arancini (150gr) | D-G-AL | \$595
Beef Ragú, Mozzarella, Saffron, Tomato Sauce

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CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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GRAMMAGES REPRESENT RAW PROTEIN NET WEIGHT

FROM THE STONE OVEN

Pizza Margherita (490gr) | G-D-VT | \$650

Mozzarella, Burrata, Tomato Sauce, Basil

Quattro Stagioni Pizza (490gr) | G-D-P | \$760

Pork Ham, Mozzarella, Tomato Sauce, Artichokes, Olives, Mushrooms

Pizza Diavola (510gr) | G-D-P | \$760

Spicy Salami, Mozzarella, Parmesan, Tomato Sauce

PASTA & RICE

Tortellini (220gr) | VT-D-G-N | \$710

Spinach, Ricotta, Butter, Lemon, Sundried Tomato, Pinenuts

Penne (220gr) | VT-G-N-D | \$690

Burrata, Tomato Sauce, Garlic, Shallots, Basil, Herb Breadcrumbs

Black Spaghetti (230gr) | G-S-AL | \$790

Cherry Tomato, Garlic, Capers, Olives, Pacific Tuna, Red Chilli, Olive Oil, Parsley

Casarecce (230gr) | G-P-S-SD-AL | \$710

Pork Sausage, Butter, Parmesan, Wild Mushrooms, Parsley, Fennel

“Meloso” Seafood Rice (300gr) | S-AL | \$820

Shrimp, Squid, Octopus, Garlic, Onion, Tomato, Paprika, Parsley, Olive Oil

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MAINS

Oven-Roasted Cauliflower (320gr) | VT-D-G-SD | \$610

Lentil Ragout, Cauliflower Purée, Tahini Sauce, Spices, Herb Breadcrumbs

Chef Selection-Sustainable Pan-Fried Fish (190gr) | S-SD | \$960

Hummus, Cannellini Beans, Artichoke, Cherry Tomato, Spinach, Olive Citrus Sauce

Grilled Octopus (200gr) | D-SD-AL | \$960

Potatoes, Cherry Tomato, Cauliflower Purée, Paprika, "Mojo Verde"

Pan-Seared Organic Chicken (220gr) | G-D-AL | \$840

Israeli Couscous, Zucchini, Baby Carrots, Baba Ganoush, Jus

Prime Beef Tenderloin (220gr) | G-D-AL | \$1,850

Creamy Orzo, Parmesan, Wild Mushrooms, Asparagus, Truffle Aromas, Jus

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DESSERTS

Tiramisù (200g) | D-G-N-AL | \$350
Mascarpone, Amaretto, Lady Fingers, Coffee Ice Cream

Kèik (200g) | D-N | \$350
Pistachio Cake, Cherry Compote, Pistachio Cream, Greek Yogurt Ice Cream

Crema Catalana (180g) | D | \$350
Vanilla Foam, Caramel, Tangerine

Chocolate Fondant (180g) | G-D | \$350
Vanilla Gelato, Raspberry Sorbet

Churros (200gr) | G-D-AL | \$350
Cinnamon, Sugar, Mousseline of Rompope

Homemade Sorbets & Gelatos \$320

DIGESTIVES

Ferner Branca \$320

Amaretto Disaronno \$320

Cynar \$320

Frangelico \$320

Galliano \$320

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KIDS MENU

Tomato Soup with Grilled Cheddar Cheese Sandwich* | G-D |
\$300

Chicken Soup with Vegetables
\$300

Pomodoro Spaghetti | G-V |
\$300

Bolognese Penne | G-P |
\$300

Roasted Catch of the Day, Mashed Potatoes and Sautéed
Vegetables | S-D | ●
\$300

Hot Dog* | G |
\$300

Chicken or Fish Fingers* | G-S | ●
\$300

Burger with Cheddar Cheese, Tomato, Lettuce | G-D |
\$300

Mac & Cheese with Toasted Bread* | G-D |
\$300

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Drawing on the local surroundings, our menus are crafted using the freshest, locally sourced ingredients including seafood, produce, coffee and tea from
suppliers in the Nayarit and Jalisco regions.

TRIBUTE TO THE MEDITERRANEAN COAST

Bicicletta Bianca \$520

Vermouth Bianco, Fino Sherry, Soda

Santorini Spritz \$520

Sauvignon Blanc, Cucumber, Oregano, Tonic

Basílico \$520

Gin, Vermouth Bianco, Basil, Soda

Provençal Pêche \$520

Plum liqueur, Lavander, Tonic

Flor de Sevilla \$520

Gin, Vermouth Rosso, Fino Sherry, Mandarin – Soda

Amalfi \$520

Lemon Gin, Campari, Vermouth Rosso, Limoncello

Zero Proof

Silky Green (300ml) \$320

Non-alcoholic Gin, Avocado, Cucumber, Lime

Healthy

Svadhithana (300ml) \$320

Pineapple, Turmeric, Lemon, Tamarind Kombucha

Hera (300ml) \$320

Citrus Oil, Tangerine, Chili Soda

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WE DO NOT SELL ALCOHOLIC BEVERAGES TO MINORS UNDER 18 YEARS OF AGE.

WINES BY THE GLASS / VINOS POR COPEO
150ml PER GLASS/ POR COPA

CHAMPAGNE / CHAMPAÑA

NV Veuve Clicquot, Brut, France \$ 750

SPARKLING / ESPUMOSO

NV Chandon, Brut, Mendoza, Argentina \$ 420

ROSÉ / ROSADO

Grenache, Vinder, Extremadura, Spain \$ 420

Grenache, Cinsault, Rolle, Whispering Angel, Château d'Esclans, Côte de Provence,
France \$ 680

WHITE / BLANCO

Albariño, Alvinde, Rías Baixas, Spain \$ 420

Chardonnay, Les Jamelles, Pays D'oc, France \$ 420

Pinot Grigio, La Gondola, Delle Venezia, Italy \$ 420

Timorasso, Colli Tortonesi La Zerba, Cantine Volpi, Piedmont, Italy \$ 500

RED / TINTO

Sangiovese, Rocca delle Macie, Chianti Classico, Italy \$ 560

Tempranillo, Roa Crianza, Ribera del Duero, Spain \$ 600

Nebbiolo, Barbaresco, Cantine Volpi, Piedmont, Italy \$ 790

WINE BOTTLES / VINOS POR
BOTELLA 750ml

CHAMPAGNE / CHAMPAÑA

NV Veuve Clicquot, Brut	\$ 4900
NV Perrier Jouet Grand Brut	\$ 5000
NV Ruinart, R de Ruinart, Brut	\$ 6800
NV Duval Leroy Reserve Brut	\$ 5600
NV Veuve Clicquot Rose Brut	\$ 7500
NV Ruinart Brut Rose	\$ 9500
NV Ruinart, Blanc de Blancs, Brut	\$ 9500
2012 Dom Ruinart Blanc de Blanc 2009	\$ 23000
2012 Veuve Clicquot La Grande Dame	\$ 15000
2013 Dom Pérignon, Brut	\$ 23000
2008 Dom Pérignon, Brut Rose	\$ 23000
Krug, Grande Cuvée 171ème Édition, Brut	\$ 18000
2013 Louis Roeder, Cristal Brut	\$ 22000

SPARKLING / ESPUMOSO

NV Chandon Brut, Mendoza, Argentina	\$ 2200
NV L'Hexagone Crémant de Loire Rosé, Brut, France	\$ 3500
NV L'Hexagone Crémant de Loire Blanc, Brut France	\$ 3500
NV Ferrari Maximun, Brut, Trento, Italy	\$ 2600

WHITES / BLANCOS

México

Viogner, Fiano, Manaz, Casa Magoni, Valle de Guadalupe	\$ 2000
Chenin Blanc, Santo Tomas, Valle de Santo Tomas	\$ 2000
Chardonnay, Casa Madero, Valle de Parras	\$ 2500
Sauvignon Blanc, Tres Raíces, Dolores Hidalgo	\$ 2500
Sauvignon Blanc, Venacava, Valle de Guadalupe	\$ 3000

United States

Sauvignon Blanc, Aveta, Stag's Leap Wine Cellar, Napa Valley	\$ 4500
Sauvignon Blanc, Cakebread, Napa Valley	\$ 5800
Chardonnay, Karia, Stag's Leap Wine Cellar, Napa Valley	\$ 5500
Chardonnay, Rombauer, Napa Valley	\$ 5900
Chardonnay, Cakebread, Napa Valley	\$ 7100

Europe/ Europa

ITALY

Vermentino, Is Arutas, Sardegna, Italy	\$ 2000
Pinot Grigio, La Godola, Delle Venezia	\$ 2100
Catarrato, Anthilia, Donnafugata, Sicily	\$ 2400
Pinot Grigio, Elena Walch, Trentino-Alto Adige	\$ 2500
Timorasso, Colli Tortonesi La Zerba, Cantine Volpi, Piedmont	\$ 2500
Gavi di Gavi, Fontanafeddra, Piemont	\$ 2800
Fiano, Donnachiara, Fiano de Avelino, Campania	\$ 3000
Trebbiano d'Abruzzo, Il bianco di Ciccio, Cantine Zaccagnini	\$ 3100
Greco di Tufo, Feudi di San Gregorio, Campania	\$ 3400
Carricante, Donnafugata, Sul Vulcano, Sicily	\$ 3800
Arneis, Roero Arneis Anterisio, Piedmont	\$ 3800
Riesling, Jermann Afix, Giulia, Veneto	\$ 7000
Chardonnay, Elena Walch "Beyond the Clouds", Trentino-Alto Adige	\$ 9800

FRANCE

Chardonnay, Les Jamelles, Pays D'oc	\$ 2100
Riesling, Edmond Rentz, Alsace	\$ 2300
Muscadet, Sevre Et Main La Muse, Loire Valley	\$ 2100
Anjou Blanc, L'Hexagone, Loire Valley	\$ 2600
Pouilly-Fumé, Chateau De Tracy, Loire Valley	\$ 4500
Sancerre, Cuvée Florès, Domaine Vincent Pinard, Loire Valley	\$ 4900
Pouilly-Fuissé, Domaine Luquet, Burgundy	\$ 4500

Spain

Albariño, Alvinte, Rías Baixas	\$ 2100
Albariño, Pazo Pondal, Rías Baixas	\$ 3100
Godello, La Revelia, Bierzo	\$ 4000
Mezcla Atlántica, Habla del Mar, Extremadura	\$ 5200

GERMANY

Riesling, Nussbien, Von Winning, Pfalz	\$ 3600
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AUSTRIA

Gruner Veltliner, Weingut Knoll, Federspiel, Wachau	\$ 3800
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Rest of the Word / Resto del Mundo

Sauvignon Blanc, Invivo, Marlborough, New Zeland	\$ 3300
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ROSÉ / ROSADOS

Grenache, Vinder, Extremadura, Spain	\$ 2100
Grenache, Caladoc, Tres Raices, Dolores Hidalgo, Mexico	\$ 2100
Grenache, Monte Xanic, Valle de Guadalupe, Mexico	\$ 2400
Grolleau, Gamay, Cabernet Franc, Domaine Du Pre Clos, Rose D'Anjou, France	\$ 2100
Nero D'avola, Syrah, Pinot Nero, Nocera, Lumera Rose, Donnafugata, Sicily, Italy	\$ 2400
Cabernet Franc, Grolleau, L'Hexagone, Loire Valley, France	\$ 2800
Grenache, Syrah, Cinsault, Tibouren, Minuty Prestige, Côte de Provence, France	\$ 3500
Grenache, Cinsault, Rolle, Whispering Angel, Château d'Esclans, Côte de Provence, France	\$ 3500
Grenache, Cinsault, Rolle, Rock Angel, Château d'Esclans, Côte de Provence, France	\$ 5200
Nerello Mascalese, Nocera, Dolce & Gabbana Donnafugata Rosa, Sicily, Italy	\$ 7900

SKIN CONTACT / NARANJAS

Muscat, Semillon, Octagono, San Miguel de Allende, Mexico	\$ 3600
Ribolla Gialla, Primosic, Collio, Italy	\$ 4800

MEXICO

Cabernet Sauvignon, Naufrago, Parras, Coahuila	\$ 2600
Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe	\$ 3000
Malbec, Cabernet Sauvignon, Merlot, Monte Xanic Seleccion, Valle de Guadalupe	\$ 3300
Malbec, Los cedros, Sierra de Arteaga, Coahuila	\$ 3500
Cabernet Sauvignon, Merlot, Cabernet Franc, Los Nietos, Emeve, Valle de Guadalupe	\$ 3500
Cabernet Sauvignon, Don Leo Kosher, Parras, Coahuila	\$ 3500
Cabernet Sauvignon, Merlot, Shiraz, Megacero, Valle de las Encinillas	\$ 3600
Syrah, Grenache, Mourvèdre, Cinsault, Kerubiel, Adobe Guadalupe, Valle de Guadalupe	\$ 3800
Merlot, Cabernet Sauvignon, Cabernet Franc, Hacienda Encinillas, Valle de las Encinillas, Chihuahua	\$ 4300
Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel, Amado IV, Viñas de Garza, Valle de Guadalupe	\$ 4800
Cabernet Sauvignon, La Carrodilla, Valle de Guadalupe	\$ 5200
Syrah, La Carrodilla, Valle de Guadalupe	\$ 5200
2020 Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Gran Ricardo, Monte Xanic, Valle de Guadalupe	\$ 6800
Nebbiolo, Gran Amado, Viñas de Garza, Valle de Guadalupe	\$ 7100
Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel, Gran Amado, Viñas de Garza, Valle de Guadalupe	\$ 7500

UNITED STATES

Zinfandel, Seghesio, Sonoma County	\$ 4100
Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Farm Worker, Napa Valley	\$ 4600
Pinot Noir, Joel Gott, Willamette Valley	\$ 5000
Zinfandel, The Prisoner Saldo, Napa Valley	\$ 5200
Cabernet Sauvignon, The Prisoner, Napa Valley	\$ 5800
Pinot Noir, Duckhorn Goldeneye, Anderson Valley	\$ 8200
Cabernet Sauvignon, Artemis, Stag's Leap Wine Cellar, Napa Valley	\$ 9800
Cabernet Sauvignon, Cakebread, Napa Valley	\$ 11600
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Dominus, Napa Valley	\$ 24000
Cabernet Sauvignon, Opus One, Napa Valley	\$ 40000

CHILE

Carmenère, Cabernet Sauvignon, Merlot, Cabernet Franc, Le Petit Clos, Colchagua Valley	\$ 7000
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ARGENTINA

Malbec, Catena Alta, Mendoza	\$ 4800
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ITALY

Primitivo di Manduria, Brunilde di Menzione, Puglia	\$ 2400
Piediroso, Aglianico, Lacryma Chisti Rosso, Vesuvio	\$ 2800
Corvina, Veronese, Corvinone, Rondinella, Allegrini Pallazzo della Torre, Verona	\$ 3100
Chianti Classico, Rocca delle Macie, Tuscany	\$ 3100
Cabernet Sauvignon, Cabernet Franc, Le Mortelle Botrosecco, Maremma	\$ 3500
Nebbiolo, Boschi dei Signori, Barbaresco	\$ 3800
Nebbiolo, Pio Cesare, Langhe	\$ 3900
Barbaresco, Cantine Volpi, Piedmont	\$ 3950
Chianti Classico Gran Selezione, Antinori Badia a Passignano, Tuscany	\$ 5800
Pinot Nero, Elena Walch, Ludwig, Trentino Alto-Adige	\$ 5600
Barolo, Prunotto, Piedmont	\$ 6300
Brunello di Montalcino, Pian delle Vigne, Antinori, Tuscany	\$ 7500
Amarone della Valpolicella Classico, Allegrini, Verona	\$ 10500
Sangiovese, Tignanello, Tuscany	\$ 14500
Chianti Classico Gran Selezione, Rocca delle Macie, Tuscany	\$ 15000
Bolgheri, Sassicaia, Tenuta San Guido, Sassicaia	\$ 20000

FRANCE

Bourgogne, Louis Latour, Burgundy	\$ 3200
Lalande de Pomerol, Chateau Belles-Graves, Bordeaux	\$ 3500
Medoc, Chateau Greysac, Bordeaux	\$ 3600
Bourgogne, Le Chapitre, Domaine Rene Bouvier, Burgundy	\$ 3700
Cabernet Breton, Les Grandes Vignes, Loire Valley	\$ 4000
Saint-Emilion Grand Cru Classe, Chateau Tour de Pressac, Bordeaux	\$ 4200
Châteauneuf-du-Pape, Domaine de la Solitude, Rhone Valley	\$ 4800
Pinot Noir, M. Chapoutier Schieferkopf, Alsace	\$ 4900
Cornas, M. Chapoutier, Les Arenes, Rhone Valley	\$ 5000
Gevrey-Chambertin, La Justice, Domaine René Bouvier, Burgundy	\$ 9800
Santenay, 1er Cru 'Beauregard', Vincent Girardin, Burgundy	\$ 11000
Corton, Clos du Roi, Grand Cru, Domaine Dubreuil-Fontaine, Burgundy	\$ 14000
Saint-Estèphe, Cos d'Estournel, Bordeaux	\$ 25000

SPAIN

Tempranillo, Emilio Moro, Ribera del Duero	\$ 2900
Tempranillo, Roa Crianza, Ribera del Duero	\$ 3000
Tempranillo, Garnacha, Viña Ardanza Reserva, Rioja	\$ 3600
Tempranillo, Emilio Moro, Malleolus, Ribera del Duero	\$ 4500
Tempranillo, Graciano, Viña Arana Gran Reserva, Rioja	\$ 4600
Tinta de Toro, Numanthia, Toro	\$ 6200
Tempranillo, Pintia, Toro	\$ 6900
Tempranillo, Macan, Rioja	\$ 8600
Tempranillo, Alion, Ribera del Duero	\$ 9100
Tempranillo, Vega Sicilia Valbuena 5ta, Ribera del Duero	\$ 15800

DESSERT WINES
BY THE GLASS - POR COPEO / BOTTLE- BOTELLA
90ml PER GLASS/ POR COPA

SWEET / POSTRE

Zibibbo, Muskateeler, Eiswein, Tschida Grüner Gebler, Austria <i>90ml / 300ml</i>	\$ 890/\$ 4600
Vin Santo del Chianti, Rocca delle Macie, Italy <i>90ml /500ml</i>	\$ 4600
Passito di Pantelleria, Donnafugata, Ben Rye, Italy <i>90ml /375ml</i>	\$ 5100

FORTIFIED / FORTIFICADOS

Palo Cortado, Obispo Gascon, Barbadillo, España <i>90 ml/ 750ml</i>	\$ 860/\$ 6880
Port, Taylor 30 years, Port Portugal <i>90 ml/ 750ml</i>	\$ 2500/\$ 17500