



# Wine Bar

by Concours Mondial de Bruxelles

## Tapas

Price

### Vegetable Gyoza

Vegetable dumplings sauteed with sesame oil, served with our homemade teriyaki. 7 pieces

\$100.00

### Catch of the day tiradito

Catch of the day with citrus juices, carrot and cucumber mix, mango puree, jalapeño and cascabel chili oil. 110 gr.

\$140.00

### Cured salmon Vietnamese rolls

Fresh spinach leaves, sautéed vegetables, cured salmon and sweet and sour sauce, wrapped in rice paper. 6 pieces

\$170.00

### Tuna tostada

Grilled tuna seasoned with paprika, topped with sesame, ginger vinaigrette and sesame oil, served with tomato and avocado. 1 piece

\$110.00

### Pomodoro mussels

Fresh mussels sautéed with tomato sauce, basil and parsley, served with toasted bread with garlic oil. 250 gr.

\$240.00

### Mushroom crostini

Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. 3 pieces

\$170.00

### Chicken kebab

Chicken breast marinated with citrus juices, paprika and garlic, grilled and served on Arabic bread with vegetables and dill yogurt dressing. 1 piece

\$100.00

### Jamón Ibérico croquettes

Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. 7 pieces

\$170.00

### Pork belly wonton

Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. 5 pieces

\$150.00

### Pulled pork sandwich

Pork shoulder cooked at low temperature, served on toasted brioche with raclette cheese, avocado and pickled radish and onion. 3 pieces

\$140.00

### Duck confit taco

Duck cooked on its own fat at low temperature, pickled onion and peanut salsa over a corn tortilla. 3 pieces

\$250.00

### Lamb mini Burger

Soft lamb on brioche bun, spread with onion marmalade and Fourme d'Ambert dressing, served with sweet-potato chips and pickles. 1 piece

\$160.00

### Rib eye and shrimp taco

Rib eye cubes and stir fried shrimp, fried pork skin, avocado, onion and smoked green salsa over a corn tortilla. 3 pieces

\$220.00

### Short rib bruschetta

Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces

\$200.00



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## Jamón Ibérico

Price

### Carrasco, Ibérico. 100 gr.

Ibérico 100% bellota, 46 months of maturation, manual cut. D.O. Guijuelo, Spain

\$810.00

## Jamón Serrano

### Serranos de Finca, Rioja Gran Reserva. 100 gr.

Jamón serrano, 15 months of maturation, mechanic cut. La Rioja, Spain

\$300.00

\*All of our jamones are served without complements.  
The additional bread order has a cost of \$25.00

## Charcuterie & Pickles

### Charcuterie & pickles for two people. 150 gr.

Prosciutto, Pamplona chorizo, salami, fuet with figs, sardine fillets in olive oil, duck pâté with sherry, duck pâté with Armagnac, Ibérico pâté. Served with seasoned olives and pan tomate.

\$450.00

### Sardine fillets in olive oil. 120 gr.

Served with pan tomate. Spain

\$140.00

### Seasoned green & black olives. 120 gr.

Pitted & seasoned. Spain

\$ 80.00

### Fuet with figs. 80 gr.

Served with daily fresh baguette. Spain

\$120.00

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Cheese by Les 3 Copines	Precio
<b>Rollo de Cabra. Goat, soft paste with nuts. 110 gr.</b> Soft, maturation 15 days. Salvador González. Atotonilco, Jalisco. Mexico	\$130.00
<b>Hoja de Aguacate Sierra Encantada. Goat, lactic paste. 100 gr.</b> Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA14 Super Gold-Best New Cheese	\$160.00
<b>Flor de Cabra Sierra Encantada. Goat, lactic paste. 100 gr.</b> Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA16 Super Gold	\$160.00
<b>Covin. Sheep, soft creamy paste. 100 gr.</b> Fresh, maturation 15 days. Gabriela Flores. Querétaro, Querétaro. Mexico	\$150.00
<b>Churrinche Medalist. Sheep, press and cooked paste. 150 gr.</b> Firm, maturation 120 days. Rancho San José María. Huimilpan, Querétaro. Mexico. WCA17 Gold	\$250.00
<b>Reblochon AOP. Cow, soft paste, with soft rind. 120 gr.</b> Fresh, maturation 6-8 weeks. Entremont, Savoie. France	\$190.00
<b>Queso Doble Crema AOP. Cow, soft paste with moldy crust. 100 gr.</b> Creamy, maturation 30 days. Guilloteau. Loire - Belley. France	\$180.00
<b>Morbier Sapin AOP. Cow, press paste, non cooked. 150 gr.</b> Semi firm, 9-10 weeks. Morez. Jura. France	\$250.00
<b>Raclette. Cow, pasteurized, brine washed crust. 100 gr.</b> Semi firm, 8-10 weeks. De Clerval. Rhône. France	\$150.00
<b>Old Amsterdam. Cow, firm paste. 100 gr.</b> Firm, 12 months. Westland Family. Amsterdam. Netherlands	\$180.00
<b>Fourme d'Ambert AOP. Cow, semi firm paste with moldy crust. 100 gr.</b> Creamy, maturation 30 days. Societé Fromagère du Livradois. Auvergne. France	\$170.00

\*Except for the "Cheese selection for two people", all of our cheeses are served without complements. The additional bread order has a cost of \$25.00



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Cheese by Acuyo	Price
<b>Corazón de Cabra. Goat, soft paste with mold. 110 gr.</b> Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$160.00
<b>Casa de Piedra Semi Curado. Sheep, pressed. 175 gr.</b> Firm, 3-4 months. Francisco Pérez Calva. Jilotepec, Estado de México. Mexico. WCA17 Gold	\$250.00
<b>Pont L'Eveque. Cow, washed paste, red mold. 125 gr.</b> Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$200.00
<b>Banon. Goat, Camembert style, in hoja santa and dipped in mezcal. 150 gr.</b> Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$250.00
<b>St. Paulin. Cow, washed paste, mature crust. 150 gr.</b> Maturation 60 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$160.00
<b>Cheese selection for two people. 150 gr.</b> Our cheese selection served with season marmalade, artisanal bread and nuts.	\$350.00

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## Sweets

Price

### Mascarpone mousse

Seasonal compote, mascarpone, honey, grilled peaches, pistachios and edible flowers.  
1 piece

\$150.00

### House chocolate truffles

Dark chocolate, award-winning spirit of the day and cocoa powder. 10 pieces

\$150.00



## Chocolate Truffles per Box

### Alma Chocolate Truffles. 200 gr.

20% Grijalva Cacao, filled with Mango Ataulfo, mix of spices and Charanda Uruapan from Casa Tarasco. Michoacán & Estado de México, Mexico

\$420.00