



Wine Bar

by Concours Mondial de Bruxelles

Tapas

Price

Vegetable Gyoza

Vegetable dumplings sauteed with sesame oil, served with our homemade teriyaki.
9 pieces (180 gr.)

\$200.00

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.

\$190.00

Salmon in cocas

Finely chopped salmon loin, seasoned with mustard, Mediterranean herbs and avocado, served on cocas. 110 gr.

\$190.00

Tuna tostada

Grilled tuna seasoned with paprika, topped with sesame, ginger vinaigrette and sesame oil, served with tomato and avocado. 1 piece (110 gr.)

\$130.00

Pomodoro mussels

Fresh mussels sautéed with tomato sauce, basil and parsley, served with toasted bread with garlic oil. 350 gr.

\$250.00

Mushroom crostini

Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. 3 pieces (150 gr.)

\$210.00

Prosciutto Arancini with St. Paulin Cheese

Fried rice balls, stuffed with risotto, prosciutto and St. Paulin cheese, served with homemade pesto. 5 pieces (150 gr.)

\$250.00

Jamón Ibérico croquettes

Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. 9 pieces (180 gr.)

\$250.00

Pork belly wonton

Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. 5 pieces (150 gr.)

\$190.00

Pulled pork sandwich

Pork shoulder cooked at low temperature, served on toasted brioche with raclette cheese, avocado and pickled radish and onion. 3 pieces (120 gr.)

\$190.00

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 (210 gr.)

\$210.00

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 (180 gr.)

\$250.00

Short rib bruschetta

Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces (180 gr.)

\$250.00

Beef barbacoa tacos

Spiced short rib cooked at low temperature, served with roasted tomato sauce and roasted bone marrow. 3 pieces (120 gr.)

\$250.00



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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.

\$480.00

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

*The additional bread order has a cost of \$25.00



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Cheese by Les 3 Copines

Precio

Pirámide Kabry. Goat, soft creamy paste. 100 gr.

Tender, maturation 15-30 days. Rancho Sierra Encantada, Morelos. Mexico

\$160.00

Hoja de Aguacate Sierra Encantada. Goat, lactic paste. 100 gr.

Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA14 Super Gold-Best New Cheese

\$160.00

Flor de Cabra Sierra Encantada. Goat, lactic paste. 100 gr.

Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA16 Super Gold

\$160.00

Covin. Sheep, soft creamy paste. 100 gr.

Fresh, maturation 15 days. Gabriela Flores. Querétaro, Querétaro. Mexico

\$150.00

Mountain Tomme with Black Truffle. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 3-6 weeks. Zacatlán de las Manzanas, Puebla. Mexico

\$150.00

Queso Doble Crema AOP. Cow, soft paste with moldy crust. 100 gr.

Creamy, maturation 30 days. Guilloteau. Loire - Belley. France

\$180.00

Reblochon AOP. Cow, soft paste with smooth crust. 100 gr.

Tender, maturation 6-8 weeks. Entremont. Savoy. France

\$170.00

Challenger IPA. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 4-7 months. Cheddar Somerset. England

\$180.00

Poacher's Cheddar with caramelized onion. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 4-7 months. Cheddar Somerset. England

\$180.00

Fourme d'Ambert AOP. Cow, semi firm paste with moldy crust. 100 gr.

Creamy, maturation 30 days. Societé Fromagère du Livradois. Auvergne. France

\$170.00

Old Amsterdam. Cow, firm paste. 100 gr.

Firm, 12 months. Westland Family. Amsterdam. Netherlands

\$180.00

*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

Corazón de Cabra. Goat, soft paste with mold. 100 gr.

Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico

\$160.00

Pont L'Eveque. Cow, washed paste, red mold. 100 gr.

Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. . Mexico

\$150.00

Casa de Piedra Semi Curado. Sheep, pressed. 100 gr.

Firm, 3-4 months. Francisco Pérez Calva. Jilotepec, Estado de México. Mexico. WCA17 Gold

\$200.00

St. Paulin. Cow, washed paste, mature crust. 100 gr.

Maturation 60 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico

\$150.00

Cheese selection for two people. 160 gr.

Our cheese selection served with season marmalade, artisanal bread and nuts.

\$420.00

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Sweets

Price

Mascarpone mousse

Seasonal compote, mascarpone, honey, grilled peaches, pistachios and edible flowers.
1 piece (140 gr.)

\$160.00

House chocolate truffles

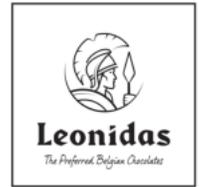
Dark chocolate, macerated with award-winning spirits and cocoa powder. *9 pieces*

\$190.00



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MAITRE CHOCOLATIER

LEONIDAS MAITRE CHOCOLATIER

Price

Selection for young agave spirits. 64 gr.

- **Floranger.** Intense praliné with a fruity heart and citrus flavours.
- **Carre Croquant.** Chocolate square filled with praliné mixed with puffed rice.
- **Pistachio sphere.** Pistachio buttercream inside, covered in white chocolate drizzled with milk chocolate.
- **Raspberry heart.** White chocolate heart, naturally colored with raspberry pieces and filled with creamy raspberry ganache.

\$130.00

Selection for aged spirits. 64 gr.

- **Palet 72% Dark chocolate ganache with 72% Single Origin Cacao.**
- **Milk Manon.** Intense buttercream infused with 100% Arabica coffee, on a thin layer of praliné and topped with a whole hazelnut, all wrapped in milk chocolate.
- **Coconut pearl.** Milk chocolate ganache, covered in milk chocolate and coconut flakes.
- **Mosaïque Speculoos.** Layer of milk chocolate decorated with dark chocolate, filled with a delicious crunchy praliné with subtle fragments of speculoos (spice biscuit).

\$130.00

Selection for young spirits vs. aged spirits. 64 gr.

- **Floranger.** Intense praliné with a fruity heart and citrus flavours.
- **Pistachio sphere.** Pistachio buttercream inside, covered in white chocolate drizzled with milk chocolate.
- **Palet 72% Dark chocolate ganache with 72% Single Origin Cacao.**
- **Coconut pearl.** Milk chocolate ganache, covered in milk chocolate and coconut flakes.

\$130.00

Universe of flavors. 64 gr.

- **Floranger.** Intense praliné with a fruity heart and citrus flavours.
- **Raspberry heart.** White chocolate heart, naturally colored with raspberry pieces and filled with creamy raspberry ganache.
- **Palet 72% Dark chocolate ganache with 72% Single Origin Cacao.**
- **Milk Manon.** Intense buttercream infused with 100% Arabica coffee, on a thin layer of praliné and topped with a whole hazelnut, all wrapped in milk chocolate.

\$130.00