



CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

Reserva Del Chegalo · Promotora Agroindustrial de la Reserva

Agave Pitzometl | Santiago Coatepec, Puebla, Mexico

The name of this mezcal is due to the Tehuacán - Cuicatlán Biosphere Reserve, and the affectionate name given to bats, the main nocturnal pollinators of agaves. Part of the profits from this very scarce product, made with 20-year-old Pitzometl agaves, go directly to the preservation of the reserve.

Beer of the Week

Gouden Carolus Tripel · Brouwerij Het Anker

Belgian Ale | Mechelen, Belgium

330 ml · 22 IBU

Despite modern technologies, this beer is brewed following ancient traditions. With a refined character and pure flavor, it is a highly fermented beer in which only pale malt is used. Its origin is in 1491, when it was created for the Knights of the Golden Fleece, one of the oldest orders of chivalry in Europe.

Tea Blend of the Week

Jasmine Green. China

Green tea blend from China scented with aromatic jasmine flowers.

Low in caffeine, this green tea has delicate aromas of wild grass, subtle white flowers and dominant jasmine in the background. We recommend accompanying it with the tripe tiradito, the Casa de Piedra cheese and the pear tart.

Coffee of the Week

India · Intense roasting and spices

Intensity: 6 | Karnataka

Recommended service: Ristretto and Espresso

Have you heard the legend of Baba Budan? In 1670 he smuggled 7 beans to India, creating the first coffee planted outside of its native African origin. This capsule from India pays tribute to the excellent Arabicas and Robustas he planted. Powerful and spicy, the coffees are hand-harvested and carefully selected, from a single state in southern India: Karnataka. Arabica coffees are lightly roasted to keep their subtle aromas intact. Robusta is short, dark roasted to highlight the cocoa and spice notes.



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TASTING MENU

exclusive at "The Wine Table"

Amuse Bouche



Scallop Tiradito



Venison Tartare Montadito



Tortellini and Bisque



Beef Tongue with Fortified wine sauce



Seasonal Sorbet



Pear Cake

Price per person \$700

Tasting menu with pairing \$1,350

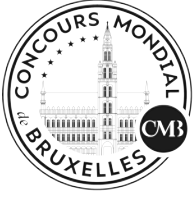
Prices in MXN

Includes taxes, service not included

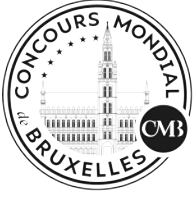
Only at "The Wine Table". Reservation Needed.

Last reservation until 20:45 hrs.

**Please make a reservation with the indicated number of diners and your desire to live the tasting menu experience. We remind you that the tasting menu offers an experience based on intensities, so you cannot order à la carte until the end of your service.*



Main dishes	Price
Hummus and Vegetables Roasted baby vegetables, red pepper hummus, quintonil and purslane salad, pumpkin flower, cucumber, cherry tomato and toasted peanuts. <i>1 piece (320 gr.)</i>	\$200.00
Scallop Tiradito Marinated scallops, watermelon aguachile, seasonal vegetables and homemade acuyo toasts. <i>1 piece (150 gr.)</i>	\$380.00
Venison Tartare Hand-chopped venison loin, truffle aioli, cascabel chili oil and house bread with garlic butter. <i>1 piece (130 gr.)</i>	\$350.00
Truffled Potatoes Potato Mille-feuille with thyme, slices of black truffle, Grana Padano cheese and truffle oil. <i>6 pieces (240 gr.) *Extra gram of black truffle \$50</i>	\$200.00
Jamón Ibérico Croquettes Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. <i>7 pieces (140 gr.)</i>	\$250.00
Tortellini and Bisque Fresh pasta filled with shrimp and clams, shrimp bisque, Grana Padano air and green lemon. <i>5 pieces (150 gr.)</i>	\$260.00
Calamari with Green apple sauce Roasted whole squids, green apple and spring onion sauce, parsley oil and paprika oil. <i>5 pieces (120 gr.)</i>	\$200.00
Marrow and Octopus Marinated and grilled octopus tentacles, served on roasted marrow bones with acuyo tortillas and mezcal and lemon. <i>3 pieces (600 gr.)</i>	\$350.00
Beef Tongue with Fortified wine sauce Slow-braised beef tongue slices, seasonal mushroom mix and dark fortified wine sauce. <i>1 piece (200 gr.)</i>	\$250.00
Black Angus - Wagyu Beef Burger and cheese fondue Rosemary brioche bread, Black Angus and Wagyu beef, baby spinach, confit tomato, caramelized onion, mushroom and truffle mayonnaise. Accompanied with Truffled Potatoes. <i>1 piece (350 gr.)</i>	\$500.00



Cheese by Les 3 Copines

Price

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

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

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

\$180.00

Cheese by Acuyo

Price

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

Quesillo Semi-skimmed. Cow, hebra. 100 gr.

Soft, fresh. Etna, Oaxaca. Mexico

\$ 90.00

Cheeseboard

Individual Cheeseboard. 175 gr.

Our selection of cheeses served with nuts, dates, red fruits and bread.

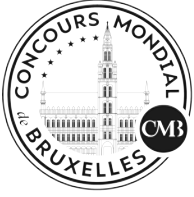
\$200.00

Cheeseboard for two. 350 gr.

Our selection of cheeses served with nuts, dates, red fruits and bread.

\$450.00

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



	Price
Jamón Ibérico	
Cinco Jotas Brida Negra, Ibérico. 50 gr. Ibérico 100% bellota, 60 months of maturation, manual cut. D.O. Jabugo, Spain	\$650.00
Jamón Serrano	
Serranos de Finca, Rioja Gran Reserva. 100 gr. Jamón serrano, 15 months of maturation, mechanic cut. La Rioja, Spain	\$300.00
<i>*All of our jamones are served without complements. The additional bread order has a cost of \$25.00</i>	
Charcuterie & Pickles	
Charcuterie & pickles for two people. 150 gr. Prosciutto, Pamplona chorizo, salami, lomo embuchado. Served with seasoned olives and pan tomato.	\$480.00
Seasoned green & black olives. 120 gr. Pitted & seasoned. Spain	\$ 80.00
<i>*The additional bread order has a cost of \$25.00</i>	
Sweets	
Seasonal Sorbets Passion fruit pulp Fresh basil Watermelon and hibiscus infusion. <i>*Per ball (70 gr.)</i>	\$ 70.00
Cheese and Honey 2.0 Mascarpone and honey ice cream, apple veil, chamomile and cardamom air, almond shingles. <i>1 piece (140 gr.)</i>	\$220.00
Pear Cake Pear jelly ring, chocolate ganache, pastry cream infused with cardamom and lemon, fig sorbet, dried fruits and beer. <i>1 piece (150 gr.)</i>	\$220.00
Marquesita Diplomatic cream with Edam cheese, almond marquesita and red fruit coulis. <i>1 piece (120 gr.)</i>	\$110.00
Chocolate 100% Chocolate and roasted pepper ganache, dark chocolate crunch, chocolate sponge cake and cocoa nibs. <i>1 piece (150 gr.)</i>	\$220.00