



CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

Asunción Cuishe · Mezcal Asunción

Agave Cuishe | Santiago Matatlán, Oaxaca. Mexico

Winner of the Grand Gold Medal in the last México Selection by CMB, this delicate mezcal is produced in one of the most famous towns for the production of this spirit: Santiago Matatlán. The poor soils and ever-changing temperatures of its hills provide us with a great maturation process for the Cuishe agave, which must be at least between 12 and 14 years old.

Beer of the Week

Cinco Estrellas · Mahou San Miguel

Pale Lager | Madrid, Spain

330 ml · 27 IBU

Born in Spain more than 40 years ago to satisfy the most demanding palates. A golden beer, with a creamy and consistent foam, with its characteristic, moderate and fine flavor, with a fruity aroma.

Tea Blend of the Week

Earl Grey. Sri Lanka /China

Black tea blend with cornflower buds and bergamot essence.

This popular tea blend is named after Charles Grey, 2nd Earl Grey, British Prime Minister from 1830 to 1834. The bergamot-flavored tea was supposedly a gift, probably a diplomatic gratification.

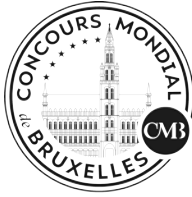
Coffee of the Week

Peru Organic · Blackberries and cereal

Intensity: 6 | Andes

Recommended service: Espresso and Lungo

Nespresso traveled through remote Peruvian regions in search of the finest organic Arabica beans. Above 1,000 meters high, hidden among the Andes, they found this coffee. Meticulously cared for and grown by retail coffee farmers, Peru Organic is an elegant fruity coffee accented by soft notes of roasted cereals.



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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

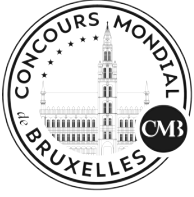
Prices in MXN

Includes taxes, service not included

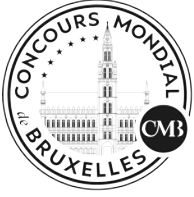
Only at "The Wine Table". Reservation Needed.

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.*

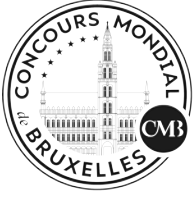


Main dishes	Price
Hummus and Vegetables Roasted baby vegetables, red pepper hummus, quintonil and purslane salad, pumpkin flower, cucumber, cherry tomato and toasted peanuts. <i>1 piece (320 gr.)</i>	\$200.00
Scallop Tiradito Marinated scallops, watermelon aguachile, seasonal vegetables and homemade 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