



CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

New World Navy · BEG Boutique Distillery

Navy Gin | São Paulo. Brazil

The history of what we know today as Navy Gin began during the first "gin boom", in the 18th century. The Royal Navy established by law that there must be a certain quantity of gin on every ship at sea; Gin was necessary on board to combat disease.

To check the quality of the gin, a mixture of brandy and gunpowder was lit. If it burned with a clear flame, it was "proof" that the brandy was of sufficient quality. If it did not light or if the flame smoked, the liquor did not have the required strength.

Beer of the Week

Chimay Dorée · Bières de Chimay

Golden Ale | Chimay, Belgium (330 ml · 18 IBU)

A beer originally exclusive to the monks of the Auberge de Poteaupré abbey and inn. Today, Dorée is widely available to consumers and can be enjoyed as a refreshing light beer, with a characteristic aroma of orange peel and spicy aromas, which give way to a somewhat sweet, fresh hop taste, with a light finish. bitterness.

Tisane of the Week

Tropical Mango. Mexico

Pieces of apple, mango, orange, elderberry, rose hip, pineapple and hibiscus.

Refreshing and light, ideal if you are looking for citrus, slightly floral and spicy tones. We recommend accompanying it with passion fruit sorbet.

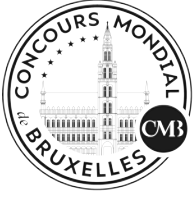
Coffee of the Week

Guatemala · Malt and cereal

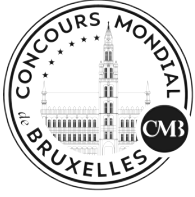
Intensity: 6 | Acatenango

Recommended service: Espresso and Lungo

Guatemala is a blend of Guatemalan Arabica and fine Robusta coffees. The surprising element is that both Arabica and Robusta are washed-processed, giving a silky-smooth texture to Robusta's intense dry, malted cereal note and its classic bitterness.

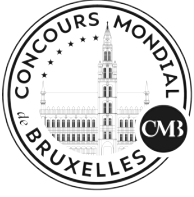


Main dishes	Price
Watermelon Salad Watermelon with dried shrimp vinaigrette, dried jocoque, grasshopper macha salsa and basil, mint and cilantro salad. (150 gr.)	\$150.00
Hummus and Vegetables Roasted baby vegetables, red pepper hummus, quintanil and purslane salad, pumpkin flower, cucumber, cherry tomato and roasted peanuts. (320 gr.)	\$220.00
Tiradito Sake-maguro catch of the day, passion fruit tiger's milk with habanero, ginger, yellow tomato, acuyo chlorophyll and cascabel chili oil. (150 gr.)	\$310.00
Camarones Zarandeados Grilled Pacific shrimp in sea urchin and dried chiles marinade, ikura cured in mezcal and cured egg yolk. 3 pieces (170 gr.)	\$580.00
Mussels in Orange Wine Wild mussels cooked in orange wine, accompanied by croutons, shallot, garlic and parsley. (120 gr.)	\$250.00
Catch of the Day in Morel Sauce Candied fish with toasted butter, accompanied by creamy morel sauce and pea sprout. (160 gr.)	\$535.00
Cheese Croquettes Our new version of house croquettes, served with hazelnut fresh romesco sauce. 5 pieces (140 gr.)	\$200.00
Truffled Potatoes Potato Mille-feuille with thyme, slices of black truffle, Grana Padano cheese and truffle oil. 6 pieces (240 gr.) *Extra gram of black truffle \$50	\$200.00
Potato and Ibérico Molotes Corn dough filled with mashed roasted potatoes and goat cheese, raw green sauce and Jamón Ibérico. 2 pieces (40 gr.)	\$260.00
Black Raviolón Fresh pasta with squid ink stuffed with huitlacoche ragout, black truffle, grana padano sauce, and black lemon. (120 gr.)	\$220.00
Lacquered Short Rib Short Rib braised for 24 hours and lacquered with coffee reduction. Mashed potatoes and quelites salad. (180 gr.)	\$650.00
Sirloin Burger Artisan brioche bread, sirloin and bacon, seasoned with mushroom ketchup, mimolette cheese and onion. (200 gr.)	\$430.00



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	\$550.00
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 tomate.	\$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	
Pineapple Cake Lacquered pineapple cake with Bacanora, yellow lemon cream and lemon grass ice cream. (120 gr.)	\$120.00
French Bread Brioche bread with toasted yeast butter, castile walnut praline, palo santo chantilly and tobacco syrup. (120 gr.)	\$220.00
Seasonal Sorbets Passion fruit pulp Fresh basil Watermelon and hibiscus infusion. <i>*Per ball (70 gr.)</i>	\$ 70.00