

CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

Mezcal 33 Joven · Casa Mezcal Oaxaca 1934

Agave Espadín | Santiago Matatlán, Oaxaca. Mexico

Serving as a guide to new destinations, attracting good fortune, encouraging us to break barriers, the number 33 symbolizes growth and positivity. A fresh style full of herbal aromas finishing with orange, grapefruit and subtle smokiness.

Beer of the Week

Tsingtao Pilsner · Tsingtao

Pilsner | Qingdao, Shandong, China (330 ml · 25 IBU)

Tsingtao is one of China's most popular beers and has become a brand known around the world. This pilsner-style beer is produced in the coastal city of Qingdao and is brewed with the best ingredients to offer a unique and refreshing taste.

Tea Blend of the Week

English Breakfast. Sri Lanka / China

Black tea blend with pleasant aromas of red apples and citrus.

There are those who claim that the creator of this blend was an English merchant based in New York, trying to replicate a tea that was drunk in England to sell it in the United States, where this strategy was successful and became popular very quickly.

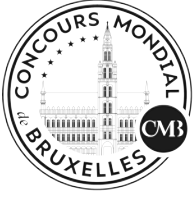
Coffee of the Week

Nepal Lamjung · Toasted bread and mild spices

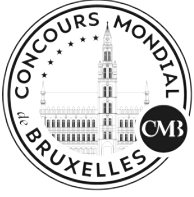
Intensity: 8 | Lamjung, Gandaki

Recommended service: Ristretto and Espresso

It comes from the foothills of the Himalayas, home of one of the most unusual grains in the world. Coffee is grown in limited quantities by a group of just over 3 thousand 000 farmers. Harvested and pulped by hand, each farmer processes his own beans. Nespresso uses a two-part roasting technique to provide complexity. The result is an intense coffee with fresh notes of toasted bread and a velvety texture, which is ideal to combine with chocolate desserts.

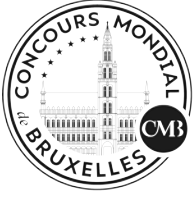


Main dishes	Price
Watermelon Salad Watermelon with dried shrimp vinaigrette, dried jocoque, grasshopper macha salsa and basil, mint and cilantro salad. (150 gr.)	\$150.00
Hummus and Vegetables Roasted baby vegetables, red pepper hummus, quintanil and purslane salad, pumpkin flower, cucumber, cherry tomato 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