

CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

Tribute XO · Château Vartely

Divin, Codru. Moldova

Devised as a way to preserve wine, modern Brandy appears in the 12th century, gaining rapid popularity in Europe. The XO category is reserved for Brandys that are typically aged for at least 10 years before being released for consumption.

Beer of the Week

Tap 9 Aventinus Eisbock · Schneider Weisse

Dunkel Weizen Doppelbock | Kelheim, Germany (500 ml · 15 IBU)

Beer with energetic aromas and very intense flavor. Very dark mahogany color. In its aromas we find hints of plum, berries, banana, some floral reminiscences, almonds and marzipan. Full-bodied, intense on the palate, with very pleasant fruity touches and a perfectly integrated bitterness.

Tea of the Week

Milk Oolong. Taiwan

Pure high-end oolong tea leaves. Intense dairy aromas, with a background of orchids.

In the early 1980s, the Taiwanese developed a type of varietal called Jin Xian, translated as Golden Lily, which has a characteristic buttery flavor with hints of cream and milk. Oolongs oxidize for a longer time than green teas, but less than black teas.

Coffee of the Week

Peru Organic · Blackberries and cereal

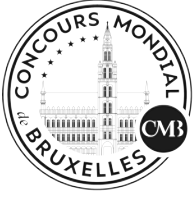
Intensity: 6 | Andes

Recommended service: Espresso and Lungo

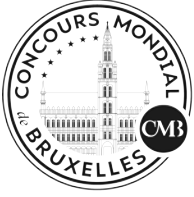
Nespresso traveled through remote Peruvian regions in search of the finest organic Arabica beans. Above 1,000 meters high, hidden among the Andes, they found this coffee. Meticulously cared for and grown by retail coffee farmers, Peru Organic is an elegant fruity coffee accented by soft notes of roasted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



Main dishes	Price
Watermelon Salad Watermelon with dried shrimp vinaigrette, dried jocoque, grasshopper macha sauce and basil, mint and cilantro salad. (150 gr.)	\$170.00
Yellow Tiradito Pickled mackerel, shaved passion fruit tiger's milk with xoconostle, habanero, ginger, yellow tomato, leaf chlorophyll, ginger oil and creole coriander. (150 gr.)	\$200.00
Camarones Zarandeados Pacific shrimp cooked over live coal in a marinade of sea urchin and yellow chilies, trout roe cooked with sotol, egg yolk cured and smoked with mesquite. 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.)	\$350.00
Catch of the Day in Citrus Leaf Curry Fish cured in sake kasu, citrus leaf curry with fig leaf milk and chilaca, black banana gnocchi and steamed rice. (160 gr.)	\$200.00
Shrimp Croquettes Crab tampico with ranch cream, kosho mayonnaise, citrus and serrano chili, fried parsley with acociles. 4 pieces (200 gr.)	\$170.00
Mole Poblano Chalupa with Foie Gras Toasted sesame and smoked Colima fleur de sel. (60 gr.)	\$150.00
Truffled Fries Mille feuilles of potato with thyme, slices of black truffle, Grana Padano cheese and truffle oil. 6 pieces (240 gr.) *Extra gram of black truffle \$50	\$200.00
Roasted Potato Molotes with Jamón Ibérico Corn dough filled with mashed roasted potatoes, raw green sauce, sheep cheese and Jamón Ibérico. 2 pieces (40 gr.)	\$280.00
Huitlacoche Black Ravioli Black squid ink ravioli, stuffed with huitlacoche ragout, Granna Padano foam, black lemon and black truffle. 3 pieces (180 gr.)	\$250.00
Pork Milanésón Pork Milanese marinated in buttermilk, confit shrimp, katsuobushi, artisanal siracha, pickled mustard seed, quelites salad and mushroom ketchup. (180 gr.)	\$480.00



Main dishes	Price
Lacquered Short Rib Loaded 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.)	\$350.00
Dip Sampler Tzatziki / Chickpea Hummus / Baba Ganush / Muhammara. Served with pita bread. (240 gr.)	\$200.00
Jamón Ibérico	
Cinco Jotas Brida Negra, Ibérico. 50 gr. Ibérico 100% bellota, 60 months of maturation, manual cut. D.O. Jabugo, Spain	\$550.00
Charcuterie	
Charcuterie Selection Iberian loin, Iberian salchichón, chorizo vela, accompanied by nuts, olives and bread. (100 gr.)	\$480.00
Pickles	
Seasoned green & black olives. 120 gr. Pitted & seasoned. Spain	\$ 80.00



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	\$245.00
Double Cream AOP. Cow, soft paste with mold crust. 100 gr. Creamy, maturation 30 days. Guilloteau. Loire and Belley. France	\$295.00
Morbier Sapin AOP. Cow, pressed paste, not cooked. 100 gr. Semi firm, maturation 9-10 weeks. Jura. France	\$275.00
Raclette. Cow, semi firm paste. 100 gr. Semi firm, brine-washed crust. Maturation 8-10 weeks. Rhone. France.	\$275.00
Old Amsterdam. Cow, firm paste. 100 gr. Firm, maturation 12 months. Westland Family. Amsterdam. Holland	\$245.00
Cambozola Black. Cow, soft paste. 100 gr. Soft and creamy, with blue mold. Maturation 120 days. Kempton, Germany	\$245.00
Cheeseboard	
Individual Cheeseboard. 175 gr. Our selection of cheeses served with nuts, dates, red fruits and bread.	\$250.00
Cheeseboard for two. 350 gr. Our selection of cheeses served with nuts, dates, red fruits and bread.	\$500.00
Sweets	
Pineapple Cake Lacquered pineapple cake with bacanora, Buddha's hand cream, kaffir lime chlorophyll and lemon grass ice cream. (120 gr.)	\$150.00
Aged French Bread Brioche bread in spiced rum royal with toasted yeast butter, walnut praline, palo santo chantilly, tobacco syrup and black cocoa. (120 gr.)	\$220.00
Japanese Lavender Cheesecake Flower and honey syrup. (120 gr.)	\$150.00
Rice Pudding Empanada Rice pudding, vanilla and citrus empanada. Yogurt powder and sake kasu ice cream. (100 gr.)	\$180.00