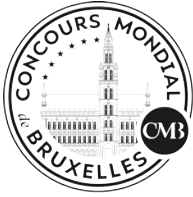




**CMB** | **WINE  
BAR**

## Food Menu



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Jamón Ibérico		Price
<b>Extrem Brida Negra, Ibérico. 80 gr.</b> Ibérico 100% bellota, 32 months of maturation, hand cut. D.O. Dehesa de Extremadura, Spain.		\$820.00
Charcuterie		
<b>Charcuterie Selection</b> Iberian loin, Iberian salchichón, chorizo vela, accompanied by nuts, olives and bread. (100 gr.)		\$480.00
Pickles		
<b>Green and black olives. 120 gr.</b> Pitted & seasoned. Spain		\$160.00
Cheese by Les 3 Copines		
<b>Mountain Tomme with Black Truffle. Cow, semi firm paste. 100 gr.</b> Soft and creamy, maturation 3-6 weeks. Zacatlán de las Manzanas, Puebla. Mexico		\$340.00
<b>Double Cream AOP. Cow, soft paste with mold crust. 100 gr.</b> Creamy, maturation 30 days. Guilloteau. Loire and Belley. France		\$320.00
<b>Old Amsterdam. Cow, firm paste. 100 gr.</b> Firm, maturation 12 months. Westland Family. Amsterdam. Holland		\$330.00
<b>Cambozola Black. Cow, soft paste. 100 gr.</b> Soft and creamy, with blue mold. Maturation 120 days. Kempton, Germany		\$340.00
<b>Poachers Cheddar with Caramelized Onion. Cow's milk, semi-ripe. 100 gr.</b> Soft. Lincolnshire, United Kingdom.		\$320.00
<b>Gruyère. Cow's milk, hard. 100 gr.</b> Semi-soft, aged 5 to 12 months. Gruyère, Switzerland.		\$330.00
Cheeseboard		
<b>Individual Cheeseboard. 175 gr.</b> Our selection of cheeses served with nuts, dates, red fruits and bread.		\$250.00
<b>Cheeseboard for two. 350 gr.</b> Our selection of cheeses served with nuts, dates, red fruits and bread.		\$500.00

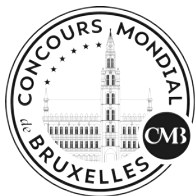
\*All our prices include taxes and are in national currency (MXN).  
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Starters		Price
<b>Zucchini Salad</b> Sliced zucchini dressed with yellow lemon, extra virgin olive oil, Grana Padano, pistachio, matcha and mint. (150 gr.)		\$150.00
<b>Burrata Salad</b> Burrata with tomato salad, sundried tomato pesto and balsamic vinegar. (300 gr.)		\$360.00
<b>Truffled Fries</b> 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
<b>Red Shrimp Aguachile</b> Red shrimp and chiltepin aguachile, marinated with lemon, cilantro flower, avocado, and kaffir lime. (120 gr.)		\$250.00
<b>Milanese Arancini</b> Saffron risotto croquettes stuffed with truffled Tomme mountain cheese and tomato sauce. 6 pieces (200 gr.)		\$190.00
<b>Foie Chalupa</b> Fried tortilla in foie fat, poblano mole, fried foie gras and toasted sesame seeds. (120 gr.)		\$130.00
<b>Beef Tartar</b> Beef tartar, Caesar dressing, grasshopper and dried shrimp chintextle, watercress and purslane salad. (100 gr.)		\$200.00
<b>Dip Sampler</b> Tzatziki / Chickpea Hummus / Baba Ganush / Muhammara. Served with pita bread. (240 gr.)		\$200.00

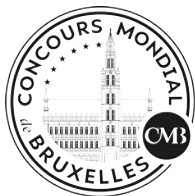
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Chiles en Nogada		Price
<b>Traditional Chile en Nogada</b> Stuffed with pork and beef, pear, apple, and Creole peach. Topped with walnut and almond nogada. (180 g) <i>*Extra order of nogada (80 g) \$80</i>		\$380.00
<b>Intense Chile en Nogada</b> Stuffed with short rib, oxtail, prune, pear, and apple compote. Topped with walnut and peanut nogada. (180 g) <i>*Extra order of nogada (80 g) \$80</i>		\$380.00
Main dishes		
<b>Papardelle &amp; Truffle</b> Fresh pasta with truffle and grana padano sauce. (180 gr.)		\$360.00
<b>Catch of the Day with Green Mole</b> Grilled catch of the day, green pistachio mole, plantain gnocchi, and aromatic leaf salad. (220 gr.)		\$320.00
<b>Mushroom Risotto</b> Mushroom risotto with parsley chlorophyll. (120 gr.)		\$380.00
<b>Wagyu Burger</b> Artisan brioche bread, wagyu beef, bacon, mushroom ketchup, and mimolette cheese. (200 gr.)		\$450.00
<b>Lasagna with Ragú</b> Fresh pasta, bolognese ragù, granna padano and spinach béchamel. (240 gr.)		\$230.00

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## Sweets

Price

### Pollination

Honey cake, wax, pollen, chamomile, saffron jelly, yellow lemon cream and marigold.  
(100 gr.)

**\$140.00**

### Mamey Tart

Sucre pastry, creamy mamey, chocolate crunch, cashew nuts, and pixtle gianduia.  
(100 gr.)

**\$130.00**

### 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.)

**\$200.00**