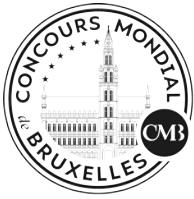




CMB | **WINE**
BAR

Food Menu



CMB | **WINE**
BAR

Tasting Menu

Tabbouleh Toast

With tomato, onion, cilantro, and Eureka lemon.

Burrata on Frisée

Frisée and French lettuce salad, sweet old-style mustard dressing, and balsamic pearls.

Scallop

Seared with brown butter (beurre noisette) and royal lemon.

Milk-Fed Chicken

Duxelles, morel stuffed with foie cream, and roasted cauliflower purée.

Beef Tenderloin

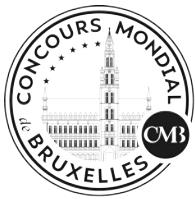
Black fruit demi, grilled vegetables and green salad.

Seasonal Sorbet

Crispy Cannoli

Filled with Cambozola cheese mousse and red fruit compote.

Tasting menu with 6 beverages: \$2,900



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Jamón Ibérico

Extrem Brida Negra, Ibérico. 60 gr.

Ibérico 100% bellota, 32 months of maturation, hand cut. D.O. Dehesa de Extremadura. Spain

Price

\$790.00

Pickles

Green and black olives. 120 gr.

Pitted & seasoned. Spain

\$160.00

Smoked Anchovies. 100 gr.

In extra virgin olive oil. Cantabria. Spain

\$600.00

Boquerones. 120 gr.

In sunflower oil. Cantabria. Spain

\$620.00

Our Cheeses

Boursin Orange. Cow's Milk, soft paste. 100 gr.

With candied orange peel. San José de Gracia, Guanajuato. Mexico

\$340.00

Casa de Piedra. Sheep, semi-cured. 100 gr.

Aged for 3 months, with a light nutty and dry straw flavor. Jilotepec, State of Mexico. Mexico

\$320.00

Corazón de Cabra. Goat, Semi-ripe. 100 gr.

Firm, 15 days of maturation, with seasonal herbs. San José de Gracia, Guanajuato. Mexico

\$340.00

Mountain Tomme with Black Truffle. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 3-6 weeks. Zacatlán de las Manzanas, Puebla. Mexico

\$340.00

Cambozola Black. Cow, soft paste. 100 gr.

Soft and creamy, with blue mold. Maturation 120 days. Kempten. Germany

\$340.00

Saint-Paulin. Cow, semi firm paste. 100 gr.

Aged for 4 weeks, slightly smoky and bittersweet. Normandy. France

\$330.00

Old Amsterdam. Cow, firm paste. 100 gr.

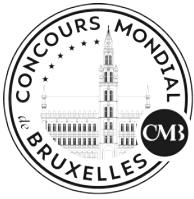
Firm, maturation 12 months. Westland Family. Amsterdam. Holland

\$330.00

Cheese Selection

Enjoy a choice of 5 cheeses, served with compote, nuts, dates, berries and bread. (350 gr.)

\$660.00



Sharing

	Price
Beef Tartare Served with capers, pickles, black olives, Dijon mustard, olive oil, parsley, egg yolk, lemon and onion. (180 gr.)	\$260.00

Croquette Sampler Ibérico with Romesco and Pedro Ximenez reduction, duck confit with plum compote, and fried squid with lemon aioli. 6 pieces (180 gr.)	\$210.00
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Starters

Tuna Tostada Baked tostada, avocado, ponzo-marinated yellowfin tuna, habanero oil and lemon pearls. 1 piece (150 gr.)	\$140.00
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Onion Soup Caramelized onion cream, roasted shallot puree, almond milk foam and licorice. (200 gr.)	\$160.00
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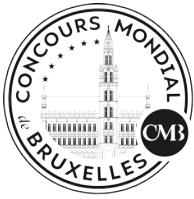
Burrata With fresh tomato salad, sundried tomato pesto and balsamic vinegar. (300 gr.)	\$380.00
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Tuna Belly A blend of fresh tomatoes, marinated melon, cucumber juice and citrus. (220 gr.)	\$720.00
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Caesar Salad with Iberico Hearts of lettuce with Caesar dressing, grilled croutons, slices of Iberico and Parmesan. (180 gr.)	\$340.00
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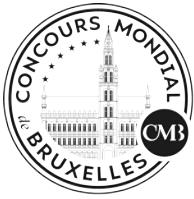
Watermelon Salad Over jocoque, peanut matcha sauce, dried shrimp and citrus. (180 gr.)	\$170.00
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Truffled Fries Mille feuilles of potato with thyme, slices of black truffle, Grana Padano cheese and truffle oil. 6 pieces (240 gr.) *Extra gram of black truffle \$50	\$200.00
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Main dishes

	Price
Socarrat de Mar Caramelized rice with seafood, lemon aioli and mussel emulsion. (300 gr.) *Cooking time: 20 minutes*	\$480.00
Mushroom Risotto with Beef Ingot Mushroom risotto with truffle sauce, pressed beef ingot and beef jus. (220 gr.)	\$330.00
Shrimp Tortellini Fresh pasta with shrimp and squid, served on shellfish bisque, with Parmesan foam and lemon zest. (220 gr.)	\$160.00
Papardelle Truffle Fresh pasta with Parmesan and black truffle sauce. (180 gr.)	\$360.00
Camarones Zarandeados Pacific shrimp grilled with sea urchin and yellow chiles marinade, trout roe, cured and smoked egg yolk. 3 pieces (250 gr.)	\$480.00
Catch of the Day with Spinach Sauce Grilled catch of the day, creamy spinach sauce and roasted enoki. (220 gr.)	\$485.00
Grilled Porterhouse Grilled and served with beef jus, truffled mashed potatoes and roasted kale. (800 gr.)	\$1,200.00
Beef Steak Grilled and served with beef jus, truffled mashed potatoes and roasted kale. (240 gr.)	\$480.00
Short Rib 19 hours Served with its juice, sautéed baby potatoes, grilled carrots, snow peas and greens. (240 gr.)	\$530.00



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Sweets

Price

Monochromatic Coconut

Thyme sponge, pineapple compote, coconut milk foam and coconut sorbet.
(120 gr.)

\$130.00

Plantain Profiterol

Roasted plantain puree, vanilla cream, bacon and smoked cinnamon.
1 piece (100 gr.)

\$110.00

Guava and Grapefruit Tart

With pink guava jelly, grapefruit gel, crème fraîche and grapefruit supremes.
(100 gr.)

\$140.00

Chocolate Textures

Cocoa sablée pastry, dark chocolate cream and hazelnut ice cream.
(180 gr.)

\$150.00