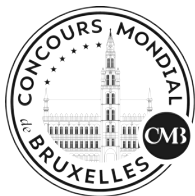




CMB | **WINE
BAR**

Food Menu



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Tasting Menu

Tabbouleh Toast

With tomato, onion, cilantro, and Eureka lemon.

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Burrata on Frisée

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

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Scallop

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

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Milk-Fed Chicken

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

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Beef Tenderloin

Black fruit demi, grilled vegetables and green salad.

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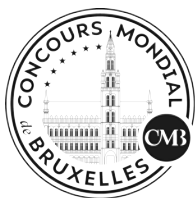
Seasonal Sorbet

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Crispy Cannoli

Filled with Cambozola cheese mousse and red fruit compote.

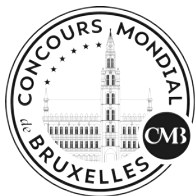
Tasting menu with 6 beverages: \$2,900



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Jamón Ibérico		Price
Extrem Brida Negra, Ibérico. 60 gr. Ibérico 100% bellota, 32 months of maturation, hand cut. D.O. Dehesa de Extremadura. Spain		\$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

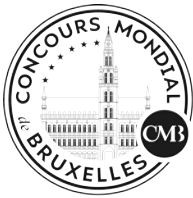
*All our prices include taxes and are in national currency (MXN).
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Sharing		Price
Beef Tartare Served with capers, pickles, black olives, Dijon mustard, olive oil, parsley, egg yolk, lemon and onion. (180 gr.)		\$260.00
Croquette Sampler Ibérico with Romesco and Pedro Ximenez reduction, duck confit with plum compote, and fried squid with lemon aioli. 6 pieces (180 gr.)		\$210.00
Starters		
Tuna Tostada Baked tostada, avocado, ponzu-marinated yellowfin tuna, habanero oil and lemon pearls. 1 piece (150 gr.)		\$140.00
Onion Soup Caramelized onion cream, roasted shallot puree, almond milk foam and licorice. (200 gr.)		\$160.00
Burrata With fresh tomato salad, sundried tomato pesto and balsamic vinegar. (300 gr.)		\$380.00
Tuna Belly A blend of fresh tomatoes, marinated melon, cucumber juice and citrus. (220 gr.)		\$720.00
Caesar Salad with Iberico Hearts of lettuce with Caesar dressing, grilled croutons, slices of Iberico and Parmesan. (180 gr.)		\$340.00
Watermelon Salad Over jocoque, peanut macha sauce, dried shrimp and citrus. (180 gr.)		\$170.00
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

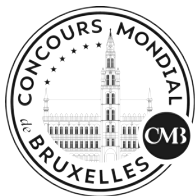
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Main dishes		Price
Socarrat de Mar Caramelized rice with seafood, lemon aioli and mussel emulsion. (300 gr.) <i>*Cooking time: 20 minutes*</i>		\$480.00
Mushroom Risotto with Beef Ingot Mushroom risotto with truffle sauce, pressed beef ingot and beef 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