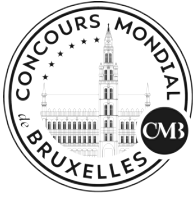




CMB | **WINE
BAR**

Food Menu



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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.

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Beef Tenderloin

Black fruit demi, grilled vegetables and green salad.

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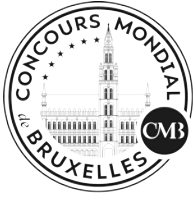
Seasonal Sorbet

•

Crispy Cannoli

Filled with Cambozola cheese mousse and red fruit compote.

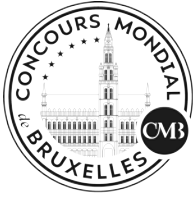
Tasting menu with 6 beverages \$2,900



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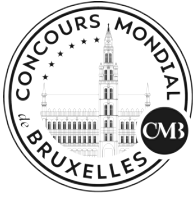
Jamón Ibérico		Price
Extrem Brida Negra, Ibérico. 60 gr. Ibérico 100% bellota, 32 months of maturation, hand cut. D.O. Dehesa de Extremadura. Spain		\$810.00
Pickles		
Green and black olives. 120 gr. Pitted & seasoned. Spain		\$180.00
Smoked Anchovies. 100 gr. In extra virgin olive oil. Cantabria. Spain		\$625.00
Boquerones. 120 gr. In sunflower oil. Cantabria. Spain		\$645.00
Our Cheeses		
Cheese Selection Enjoy a choice of 5 cheeses from our seasonal selection, served with compote, nuts, dates, berries and bread. (350 gr.)		\$680.00
Cheese Order. 100 gr. Choose from our seasonal selection.		\$320.00

*All our prices include taxes and are in national currency (MXN).
Wine Bar by Concours Mondial de Bruxelles. Copenhagen 23, Juárez. CDMX



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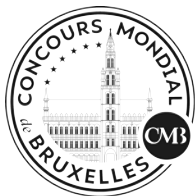
Sharing		Price
Beef Tartare Served with capers, pickles, black olives, Dijon mustard, olive oil, parsley, egg yolk, lemon and onion. (180 gr.)		\$280.00
Croquette Sampler Ibérico with Romesco and Pedro Ximenez reduction, duck confit with plum compote, and fried squid with lemon aioli. 6 pieces (180 gr.)		\$230.00
Starters		
Tuna Tostada Baked tostada, avocado, ponzu-marinated yellowfin tuna, habanero oil and lemon pearls. 1 piece (150 gr.)		\$160.00
Onion Soup... Our way Caramelized onion cream, roasted shallot puree, almond milk foam and licorice. (200 gr.)		\$175.00
Burrata With fresh tomato salad, sundried tomato pesto and balsamic vinegar. (300 gr.)		\$400.00
Tuna Belly A blend of fresh tomatoes, marinated melon, cucumber juice and citrus. (220 gr.)		\$750.00
Caesar Salad with Iberico Hearts of lettuce with Caesar dressing, grilled croutons, slices of Iberico and Parmesan. (180 gr.)		\$350.00
Watermelon Salad Over jocoque, peanut macha sauce, dried shrimp and citrus. (180 gr.)		\$180.00
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		\$220.00



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Main dishes		Price
Socarrat de Mar Grilled shrimp, caramelized seafood rice, lemon aioli and mussel emulsion. (300 gr.) <i>*Cooking time: 20 minutes*</i>		\$500.00
Mushroom Risotto with Beef Ingot Mushroom risotto with truffle sauce, pressed beef ingot and beef jus. (220 gr.)		\$380.00
Shrimp Tortellini Fresh pasta with shrimp and squid, served on shellfish bisque, with Parmesan foam and lemon zest. (220 gr.)		\$175.00
Papardelle Truffle Fresh pasta with Parmesan and black truffle sauce. (180 gr.)		\$380.00
Camarones Zarandeados Pacific shrimp grilled with sea urchin and yellow chiles marinade, trout roe, cured and smoked egg yolk. 3 pieces (250 gr.)		\$500.00
Catch of the Day with Spinach Sauce Grilled catch of the day, creamy spinach sauce and roasted enoki. (220 gr.)		\$500.00
Grilled Porterhouse Grilled and served with beef jus, truffled mashed potatoes and roasted kale. (800 gr.)		\$1,250.00
Beef Steak Grilled and served with beef jus, truffled mashed potatoes and roasted kale. (240 gr.)		\$500.00
Short Rib 19 hours Served with its juice, sautéed baby potatoes, grilled carrots, snow peas and greens. (240 gr.)		\$550.00

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Sweets

Price

Monochromatic Coconut

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

\$145.00

Plantain Profiterol

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

\$135.00

Guava and Grapefruit Tart

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

\$160.00

Chocolate Textures

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

\$165.00