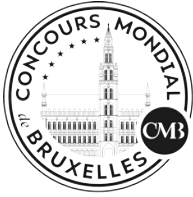




**CMB** | **WINE  
BAR**

## 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.

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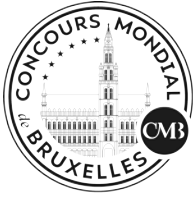
### **Seasonal Sorbet**

•

### **Crispy Cannoli**

Filled with Cambozola cheese mousse and red fruit compote.

**Tasting menu with 6 beverages: \$2,900**



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### Pickles

Price

**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

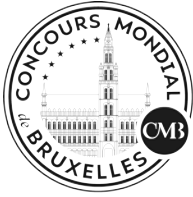
Enjoy a choice of 5 cheeses from our seasonal selection, served with compote, nuts, dates, berries and bread. (350 gr.)

**\$680.00**

#### Cheese Order. 100 gr.

Choose from our seasonal selection.

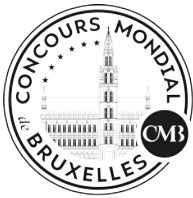
**\$320.00**



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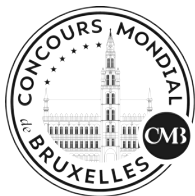
| Sharing                                                                                                                                                                             |  | Price    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------|
| <b>Beef Tartare</b><br>Served with capers, pickles, black olives, Dijon mustard, olive oil, parsley, egg yolk, lemon and onion.<br>(180 gr.)                                        |  | \$280.00 |
| <b>Croquette Sampler</b><br>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                                                                                                                                                                            |  |          |
| <b>Tuna Tostada</b><br>Baked tostada, avocado, ponzu-marinated yellowfin tuna, habanero oil and lemon pearls.<br>1 piece (150 gr.)                                                  |  | \$160.00 |
| <b>Onion Soup... Our way</b><br>Caramelized onion cream, roasted shallot puree, almond milk foam and licorice.<br>(200 gr.)                                                         |  | \$175.00 |
| <b>Burrata</b><br>With fresh tomato salad, sundried tomato pesto and balsamic vinegar.<br>(300 gr.)                                                                                 |  | \$400.00 |
| <b>Tuna Belly</b><br>A blend of fresh tomatoes, marinated melon, cucumber juice and citrus.<br>(220 gr.)                                                                            |  | \$750.00 |
| <b>Caesar Salad with Iberico</b><br>Hearts of lettuce with Caesar dressing, grilled croutons, slices of Iberico and Parmesan.<br>(180 gr.)                                          |  | \$350.00 |
| <b>Watermelon Salad</b><br>Over jocoque, peanut macha sauce, dried shrimp and citrus.<br>(180 gr.)                                                                                  |  | \$180.00 |
| <b>Truffled Fries</b><br>Mille feuilles of potato with thyme, slices of black truffle, Grana Padano cheese and truffle oil.<br>6 pieces (240 gr.) *Extra gram of black truffle \$50 |  | \$220.00 |

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