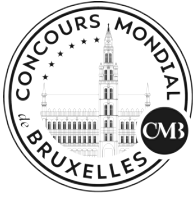




CMB | **WINE
BAR**

Food Menu



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Seasonal Experiences

Price

Traditional Chile en Nogada

Stuffed with pork and beef, pear, apple, and local peach. Topped with walnut and almond nogada sauce. (180 g)

*Extra portion of nogada sauce (80 g) \$80

\$390.00

Chile en Nogada Intense

Stuffed with short rib, oxtail, prune compote, pear, and apple. Topped with walnut and peanut nogada sauce. (180 gr.)

*Extra portion of nogada sauce (80 g) \$80

\$390.00

Duo Wine Bar

Chili of your choice + dessert of your choice from our menu

\$490.00

Puebla Experience with Pairing

Chili of your choice + dessert + Poblano mezcals according to the chili selection (1oz mezcals each)

\$890.00

- **Traditional Chile en Nogada Paired with:**

Candinga Tepextate • Candinga
Agave Tepextate | Barrio de San Juan, Puebla. Mexico

Cacaya • Arrancame La Vida
Agave Convallis | Huehuetlán El Grande, Puebla. Mexico

- **Chile en Nogada Intense Paired with:**

Rancho de Quillo Salmiana • Rancho de Quillo
Agave Salmiana | Yehualtepec, Puebla. Mexico

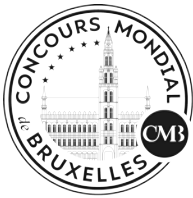
Ensamble Reserva de la Biosfera • Antigua Destileria Los Fuertes
Agave Rodhacantha y Marmorata | Santiago Coatepec-Caltepec, Puebla. Mexico

- **Dark Chocolate Coulant Filled with Mole Poblano Ganache Paired with:**

Candinga Mole Poblano • Candinga
Agave Espadín destilado con Mole Poblano | Barrio de San Juan, Puebla. Mexico

- **Or with our wine selection:**

Three 50ml glasses, selected by the sommelier, to pair with your choice of chili, and 1oz Candinga Mole Poblano Mezcal to pair with dessert.



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To Start

Price

House Olives

Selection of marinated olives with preserved lemon, olive oil, and confit garlic.
(120 g)

\$195.00

Dips and Spreads

Truffle Labneh

Creamy labneh with truffle and roasted mushrooms. Served with sourdough bread, pita bread, and crudités. (90 g)

\$285.00

Feta Cream

Feta cheese spread with olive oil, gherkin, and za'atar. Served with sourdough bread, pita bread, and crudités. (90 g)

\$285.00

Eggplant Ash Dip

Roasted eggplant dip with tahini, labneh, and olive oil. Served with sourdough bread, pita bread, and crudités. (90 g)

\$285.00

Tarama

Traditional dip made with masago, bread, olive oil, and grated cured egg yolk. Served with sourdough bread, pita bread, and crudités. (90 g)

\$285.00

Roasted Red Pepper Dip

Made with spiced roasted red peppers, walnuts, balsamic red pepper chutney, olive oil, and balsamic glaze. Served with sourdough bread, pita bread, and crudités. (90 g)

\$285.00

Trio of Spreads

Choice of three spreads, served with sourdough bread, pita bread, and crudités.
(90 g each)

\$625.00

Cheeses and Charcuterie

Cheese Board

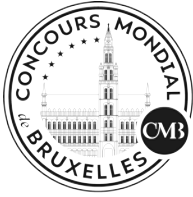
Selection of cheeses served with compote, fruit, nuts, honey, mustard, and sourdough bread.
(120 g)

\$650.00

Cold Cuts Platter

Selection of cold cuts and sausages accompanied by fruit, nuts, mustard, and sourdough bread.
(100 g)

\$650.00



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Cheeses and Charcuterie

Price

Mixed Platter

Combination of cheeses and cold cuts accompanied by fruit, compotes, nuts, gherkins, and sourdough bread.
(150 g)

\$690.00

Chicken Parfait

Xsmooth and creamy chicken mousse, accompanied by spicy fermented garlic honey and sourdough bread.
(90 g)

\$195.00

Cold and Raw

Oysters

Fresh oysters served with radish relish, ponzu sauce, green oil, and fresh leaves.
3 pieces

\$295.00

Salmon Gravlox

Gravlax-cured salmon, served with a slightly sweet vinaigrette, mustard, capers, and accompanied by gherkins and sourdough bread. (60 g)

\$295.00

Tuna Carpaccio

Thin slices of raw tuna served with black garlic aioli, radish and celery relish.
(80 g)

\$295.00

Raw Hamachi

Hamachi with citrus emulsion, green oil, and herbal notes.
(80 g)

\$425.00

Pickled Octopus

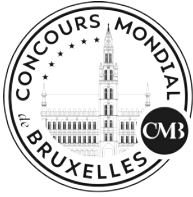
Cooked and marinated octopus in escabeche, served with lemon aioli, fried onion, and preserved lemon.
(110 g)

\$390.00

Beef Tartare

Finely minced raw Prime CAB beef fillet, XO grasshopper, remoulade, and grated cured egg yolk, served with chips. (100 g)

\$360.00



Starters

Price

Baked Camembert

Soft texture, served with bell pepper chutney.
(150 g)

\$350.00

Onion Soup Fondue

Fondue-style interpretation of onion soup, with caramelized onions and melted Gruyère cheese.
(250 g)

\$325.00

Cauliflower Tempura

Served with Parmesan cheese and chives, with a crispy texture.
(150 g)

\$210.00

Potato Wedges

Potatoes with hollandaise sauce and Parmesan cheese.
(200 g)

\$235.00

Truffled Potatoes

Potato mille-feuille with butter and white truffle oil, topped with Parmesan cheese.
(200 g)

\$235.00

Fried Shrimp Toast

Crispy toast with a kewpie-style dressing, ponzu, and a sesame seed mix.
(150 g)

\$295.00

Short Rib Croquette

Creamy croquettes of slow-cooked short rib, with a tender interior and crispy exterior, served with remoulade sauce. 5 pieces (200 g)

\$380.00

Salads

Watermelon Salad

Fresh watermelon salad with jocoque, grasshopper XO sauce, and dried shrimp.
(200 g)

\$195.00

Roasted Beet Carpaccio

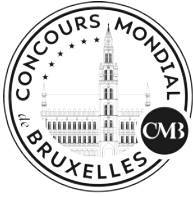
Thin slices of roasted beet, accompanied by a lemon emulsion, with a fresh and slightly sweet profile.
(100 g)

\$195.00

Caesar Salad by CMB

Mix of kale, arugula, and Boston lettuce with Caesar dressing, Parmesan cheese, and croutons.
(120 g)

\$195.00



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Hot and Comfort

Price

Flat Bread of the Week

Fresh baked flatbread with combinations that change according to the chef's creativity and ingredient availability, focusing on balanced, seasonal flavors. (500 g)

\$285.00

Grilled Shrimp

Grilled shrimp served with guajillo sauce and lemon aioli. (180 g)

\$550.00

Mussels in Orange Wine

Mussels in a creamy orange wine sauce, accompanied by sourdough bread for dipping. (500 g)

\$395.00

Fried Chicken

Chicken marinated in buttermilk and spices, fried to a crispy texture, served with coleslaw, fermented honey, and pickles. (180 g)

\$360.00

Confit Duck Empanadas

Empanadas filled with confit duck, with crispy filo pastry, served with black garlic aioli and duck jus. 3 pieces (180 g)

\$450.00

Beef Skewers

Grilled and glazed Prime CAB quality beef skewer with jus de viande and spice rub, served with mouhammara. (150 g)

\$695.00

Katsusando Beef Fillet Sandwich

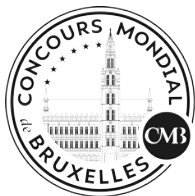
Japanese sandwich of breaded Prime CAB quality beef fillet, served in a soft shokupan-style bun with coleslaw and condiments. (160 g)

\$750.00

Trio of Mini Burgers

Selection of three mini burgers with different combinations of ingredients, including cheese, sauces, vegetables, and toppings. (200 g)

\$375.00



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Desserts

Price

Yellow Lemon Custard

Smooth yellow lemon cream with sweet and tangy notes, topped with vanilla crumble.
(200 g)

\$185.00

Cheesecake Verrine

Cheesecake served in a glass with layers of cream, homemade jam, and crumble.
(200 g)

\$225.00

Crème Brûlée

Classic French vanilla custard dessert with a caramelized sugar crust.
(200 g)

\$185.00

Pot Au Chocolat

Creamy and decadent dessert made with Mexican dark chocolate (Wolter brand) 70% cacao.
(200 g)

\$225.00