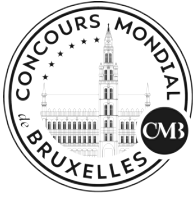




CMB | **WINE
BAR**

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

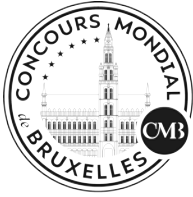
Ensamble Reserva de la Biosfera • Antigua Destileria Los Fuertes
Agave Rodhacantha y Marmorata | Santiago Coatepec-Caltepec, Puebla. Mexico

- **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

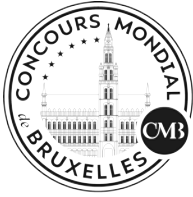
Selection of cheeses served with compote, fruit, nuts, honey, mustard, and sourdough bread.
(120 g)

\$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

Volaille Foie Gras Parfait

Smooth and creamy chicken foie gras mousse, served with spicy fermented garlic honey and sourdough bread. (90 gr.)

\$195.00

Cold and Raw

Salmon Gravlax

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

Pickled Octopus

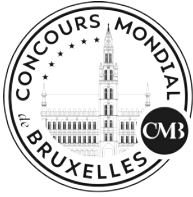
Cooked and marinated octopus in escabeche, served with lemon aioli, fried onion, and preserved lemon. (110 g)

\$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



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Starters

Price

Camembert Gratin

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

\$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

Roasted Beet Carpaccio

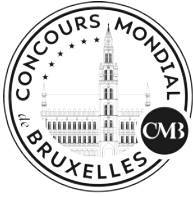
Thin slices of roasted beet, accompanied by a lemon emulsion, with a fresh and slightly sweet profile.
(100 g)

\$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

Pizzeta 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

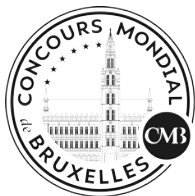
Japanese sandwich of breaded Prime CAB quality beef fillet, served in a soft shokupan-style bun with coleslaw and condiments. (160 g)

\$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

Lemon Pie

Eureka lemon custard and shortcrust pastry.
(180 g)

\$185.00

Crème Brûlée

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

\$185.00

Mousse Au Chocolat

Wolter 70% chocolate mousse, mixed nuts with cacao nibs, chocolate flakes, and feuilletine pailleté.
(200 g)

\$295.00