

# TO SHARE... OR NOT TO SHARE...

## OCTOPUS CARPACCIO

Tender octopus slices (120gr) cooked and seasoned with olive oil, garlic and a touch of lemon. Topped with cherry tomatoes, capers and green leaf mix.....\$330

## TUNA SASHIMI

Sliced raw tuna (150gr), slightly marinated with citrus, soy sauce & olive oil; persian cucumber, avocado, sesame seeds and wasabi sprouts with it.....\$310

## AGUACHIDO

Lightly poached shrimp (150gr), cured in our special spicy sauce made with lime juice, cilantro and serrano pepper, mixed with red onion and cucumber, it comes with 2 fried tacos and avocado.....\$310

## BIG BOSS CEVICHE

Diced fresh tuna (150gr), cilantro, red onion and a little bit of serrano pepper, seasoned with our tasty soy & citrus sauce, served with avocado, over 2 fried tacos.....\$330

## MAHI MAHI TIRADITO

Raw catch of the day in slices (150gr), with creamy "Tiger's Milk" made from: onion, garlic & caribbean chile, confited in olive oil; lemon, cilantro and fresh dill.....\$330



## POTATO WEDGES

Home made and seasoned with spices (200gr).....\$140

## GUACAMOLE

Avocado, cucumber, red onion, cilantro, lime and serrano pepper (200gr).....\$160

## BAKED PANELA

Fresh local cheese (300gr) seasoned with garlic, oregano and olive oil; served with 5 home-made tortillas (100% Corn) and salsas.....\$210

\*WITH GARLIC MUSHROOMS (100GR).....+\$60

\*WITH RIB EYE (150GR).....+\$120

## GRILLED VEGETABLES

Cauliflower, zucchini, bell peppers, broccoli, baby carrot or other seasonal vegetables, wood fired and served with homemade hummus.....\$250

## Soups



### FISHERMAN'S SOUP

Red & hot and spicy seafood consommé, with diced shrimp, marlin and octopus, served with onion, cilantro and lime.

### CLAM CHOWDER

Made with potato cream base (flour free), diced vegetables, bacon and clams. A parmesan crisp, fresh parsley and croutons accompany it.



1 CUP  
\$140

# SALADS



OUR SALADS ARE ELABORATED WITH AN ORGANIC GREEN LEAVES MIX, FROM A LOCAL VEGETABLE GARDENS. THIS MIX MAY VARY DEPENDING ON THE WEEK'S HARVEST...



**1 CHOOSE 5 INGREDIENTS:**  
CUCUMBER, RED ONION, CHERRY TOMATO, GREEN OR BLACK OLIVES, AVOCADO, GOAT CHEESE, PECANS, PUMPKIN SEEDS, CRUTONS.

**2 DRESSINGS:**  
\* BALSAMIC VINAIGRETTE  
\* APPLE CIDER VINAIGRETTE



**\$210**

**3 OPTIONAL: ADD EXTRA-POWER!**

\* GRILLED PORTOBELLO WITH BALSAMIC & HERBS (1PZ).....\$60

\* SHRIMPS SAUTEED WITH GARLIC & HERBS (150GR).....\$140

\* GRILLED TUNA STEAK (150GR).....\$150

\* SOFT SHELL CRAB, PANKO CRUSTED (DEEP FRIED) WITH TARTAR SAUCE (1PZ).....\$150

## THE TACOS



100% CORN TORTILLA, JUST MADE

### GOBERNEITOR - \$80

Cheese and shrimp taco, with tomato, onion and poblano pepper stew (120gr)

### TACO-MACHO - \$80

Jalapeño pepper stuffed with cheese and shrimp, then wrapped in bacon and baked; with tortilla smeared with beans (100gr)

### MISSIONARY - \$90

In a tortilla smeared with beans, tuna chunks seasoned with soy sauce, garlic and lime, served with diced red onion & cilantro (120gr)

### PUL-PUNCH - \$95

Octopus in a guajillo pepper adobo with butter and lime; tortilla smeared with beans and salicornia (100gr)

### FISH PASTOR - \$90

Catch of the day in achiote and orange adobo; with cilantro, onion & grilled pineapple (120gr)

### DUCK CONFIT - \$95

Try our traditional duck confit taco with caramelized onion; or with mole, pickled onion & sesame seeds (100 gr)

### PORK BELLY - \$90

Diced PorkBelly confit, in a taco with fresh onion and cilantro (120g)

### RIB EYE - \$90

Juicy Rib-Eye chunks; tortilla smeared with beans, grilled onion & cilantro (120gr)

### MUSHROOMS - \$70

Sauteed mushrooms with garlic and guajillo pepper (100gr).  
-With or without cheese!

# BURGERS

## LA NEGRA THAI

Tuna steak sandwich (150 gr) seasoned with garlic, soy sauce and sesame oil; with coleslaw, cucumber, and wasabi mayo dressing.....\$260

## ROYAL BURGER

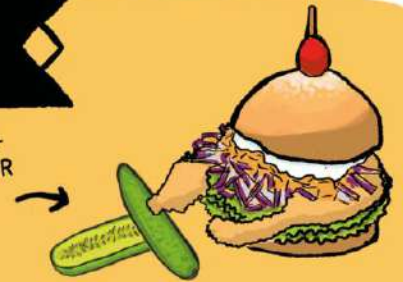
Beef tenth ground at home, seasoned with parsley, garlic & herbs (180gr), cheddar cheese and bacon on the top. With tomato, onion and fresh lettuce.....\$250

## PORTOBELLO SANDWICH

Grilled portobello with balsamic vinegar, garlic and fine herbs (1 pc); with mozzarella cheese and more mushrooms on the top....\$240

\* ALL THE BURGERS COME WITH HOME-MADE BUN AND SIDED WITH POTATO WEDGES

\* WE ALSO HAVE HOME-MADE PICKLES, ASK YOUR WAITRESS FOR ONE IF YOU FEEL LIKE TRYING THEM \*



## CRAB SANDWICH

One whole piece of soft shell crab, crispy crusted (deep fried); with lettuce, coleslaw and topped with tartar sauce.....\$260

## SHRIMP CHEESY BURGER

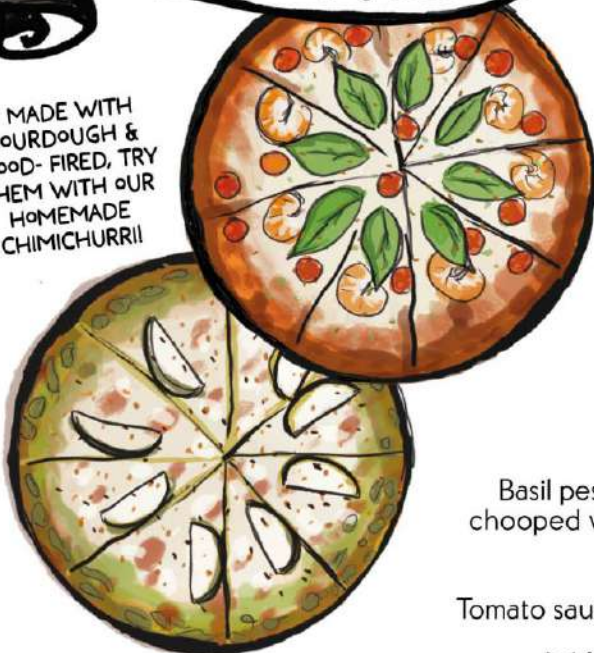
Shrimps (150gr) seasoned with garlic & spices, in a mozzarella cheese crust; with lettuce, tomato & onion.....\$260

## LAMB BURGER

Made from leg of lamb, ground at home (150gr) and seasoned with herbs; comes with fresh spinach, red onion & tzatziki.....\$260

# SOURDOUGH PIZZA

\* MADE WITH SOURDOUGH & WOOD-FIRED, TRY THEM WITH OUR HOMEMADE CHIMICHURRI



\* ONE SIZE: 12 INCH  
\* THEY HAVE SESAME

## TOMATINA

House made tomato sauce, mozzarella, sun dried tomatoes, spinach & basil pesto - \$260

## FUGAZZA

Tomato sauce, mozzarella, artichoke hearts, onion, oregano, green & black olives - \$260

## MARINERA

Tomato sauce, mozzarella, seasoned shrimp with garlic and fine herbs, cherry tomato & fresh basil - \$260

## CAPRICCIO

Tomato sauce, mozzarella, pepperoni, red onion, mushrooms, black olives & bacon - \$260

## MEDITERRANEAN

Tomato sauce, mozzarella, spanish ham, fig, arugula, goat cheese & balsamic glaze - \$290

## BIANCA

Basil pesto, mozzarella, green apple, chooped walnuts & goat cheese - \$260

## PEPPERONI

Tomato sauce, mozzarella, pepperoni - \$240

## MARGARITA

Tomato sauce, mozzarella, fresh diced tomato & basil - \$240



## SPECIALS

### GRILLED STEAK



Filet mignon (8.5 OZ), with garlic & rosemary butter, served with baby potatoes and grilled vegetables....\$450

### CATCH OF THE DAY

Grilled fish fillet (8.5oz) seasoned with smoked paprika, garlic and lime; served with baby potatoes, vegetables and lemon-butter.....\$450

### INFERNO SHRIMP

A family recipe of whole giant shrimp (250gr) stewed with a spicy adobo of dried chilies, lime and butter. Sided with saffron rice & baby potatoes.....\$450

### PAN-FRIED TACOS

3 PAN-FRIED TACOS OF 'MARLIN BIRRIA' SIDED WITH A CONSOMME SHOT; PICKLED ONION, CILANTRO AND LIME  
- \$190 -

## \* DESSERTS \*

CLASSIC FLAN (150GR) \$120  
THE TRADITIONAL RECIPE WITH CARAMEL + ROASTED ALMONDS TOPPING

MEZCALIZED FLAN (150GR) \$120  
THE CLASSIC + A HINT OF MEZCAL

IRRESISTIBLE BROWNIE (150GR) \$120  
CHOCOLATE CUPCAKE WITH PECANS + VANILLA GELATO



MASCARPONE CHEESECAKE (150GR) \$120  
SOFT CHEESE & LEMON CREAM; COOKIE BASE WITH MACADAMIA NUTS AND PISTACHIO

GELATO (120GR) \$100  
VANILLA OR CARAMEL WITH PECANS/  
ASK FOR THE SORBET OF THE SEASON

# DRINKS

## \* ALCOHOL FREE \*

KOMBUCHA 335ML.....	95
CRAFT GINGER BEER (335ML).....	95
FRUIT WATER (350ML).....	60
LEMONADE/ORANGEADE.....	60
BOTTLED WATER - FRANCA 650ML/FLAT.....	95
BOTTLED WATER - FRANCA 650ML/SPARKLING.....	95
BOTTLED WATER - PERRIER 330ML.....	60
COCA-COLA/LIGHT(CA355ML).....	45
ALCOHOL FREE BEER (CAN/355ML).....	60
SEASONED CLAMATO 355ML.....	80

## • Coffee & Tea •

ESPRESSO (40GR).....	\$60
ESPRESSO AMERICANO (250ML).....	\$60
LATTE / CAPUCCINO (250ML).....	\$80
CARAJILLO: ESPRESSO + LIVORNA LIQUOR (150ML).....	\$200
CARAJILLO MEX: ESPRESSO + CORN LIQUOR (150ML).....	\$200
CARAJILLO YOLO: ESPRESSO, CYNAR LIQUOR (150ML) + VANILLA GELATO.....	\$220

\* TEA (250ML/ ASK FOR FLAVORS AND COMBINATIONS AVAILABLE).....\$60  
\* GOLDEN MILK: ALMOND MILK + TURMERIC, CARDAMOM, GINGER, CLOVES & BLACK PEPPER.....\$80

# CRAFT BEER ON TAP

BARRIL	TIPO	IBU	ABV	11oz	16oz
<b>ATLANTICO</b> Monzón	Lager Mex	19	5.3%	\$80	\$120
<b>HAZY</b> Fortuna	Hazy Pale Ale	30	6%	\$100	\$140
<b>LUPITA</b> Monzón	West Coast IPA	79	7.2%	\$100	\$140
<b>IPPOLITA</b> Fortuna	IPA	60	5.5%	\$100	\$140
<b>STOUT</b> Fortuna	Oatmeal Stout	30	5.5%	\$100	\$140

## REGULAR BEER

BOHEMIA BLOND / DARK (355ML).....	\$60
AMSTEL ULTRA (355ML).....	\$70
XX AMBAR [BARREL 470ML].....	\$80
CARTA BLANCA (300ML).....	\$60

PICK YOUR FAVORITE SIZE!

325 ML



470ML



## HOUSE COCKTAILS

220ML / \$180



### ENELTRIP\*NEW

SO TOL, GREEN CHARTREUSE, DILL SYRUP, LIME; DROPS OF DILL OIL ON TOP

### CACAO NEGRONI

CAMPARI WITH CACAO FAT-WASH, VERMOUTH ROSSO 'PUNT E MES' & MEZCAL, ORANGE SCENTED AQUAFAVA FOAM AND DARK CHOCOLATE ZEST

### SOURCERY

CORN WHISKY, DRAMBUIE AND LEMON; FOAMED WITH AQUAFAVA

### COLMILLO

RAICILLA, CITRUS, HIBISCUS & CINNAMON SYRUP AND CHILE ANCHO LIQUEUR

### PASSIONFRUIT MEZCALITA

PASSIONFRUIT, MEZCAL & ORANGE LIQUEUR

### MEZCAL NUBLADO

MEZCAL, CARDAMOM & CLOVE LIQUEUR, LIME AND ANGSTURA BITTERS

### LIMANTOUR

SWEET LIME, TAMARIND AND GINGER MACERATED WITH MEZCAL

### ANJOLLY

WATERMELON, APEROL & MEZCAL

### SATURNALIA\*NEW

SATVRNAL VODKA, VERMOUTH BIANCO AND A PROSSECO DASH; VANILLA-LEMON FOAM & NUTMEG

### SAILOR MOON

SO TOL, SAKE, RED CABBAGE SYRUP & LIME JUICE (WITNESS THE TRANSFORMATION)

### BERRY GOOD

STRAWBERRIES, ROSEMARY, GINGER & SATVRNAL VODKA

### MORAVILLOSO

BERRIES, SWEET LIME, BASIL & GINEBRA DE JUANITA

### PATA SALADA\*FROZEN

BASIL, LIME & RAICILLA

### WERONI

VERMOUTH DRY, ST. GERMAIN, GIN & CARDAMOM BITTER

### GYPSY

CLARIFIED GIN (SATVRNAL No.4) WITH HOMEMADE VANILLA SYRUP, LEMON AND CARDAMOM PERFUME



## Mocktails

250ml / \$100

### SANDUNGA

Watermelon, chamomile infusion, cinnamon syrup & a dash of lime

### SALVATION

Green apple, sage syrup, sweet lime, lemon juice & top of sparkling water

### TOMMY-JOY

Grapefruit juice, thyme syrup & sparkling water

## The Classics

APEROL / CYNAR / ST. GERMAIN - SPRITZ \$180

MARGARITA [TEQUILA, ORANGE LIQUEUR, LIME] \$160

MARGARITA CADILLAC [TEQUILA, GRAND MARNIER] \$200

MOJITO [RUM, BROWN SUGAR, PEPPERMINT, LIME] \$160

SANGRIA [CITRUS JUICE, RED WINE & SPARKLING WATER] \$120

BLOODY MARY [SEASONED CLAMATO, LIME & VODKA] \$160

MOSCOW MULE [GINGER BEER, LIME & VODKA] \$170

NEGRONI [GIN, CAMPARI, VERMOUTH ROSSO, ORANGE] \$170

CIELO ROJO [SEASONED CLAMATO, LIME, TAJIN & BEER] \$120

MARTINI [VERMOUTH DRY W/ GIN OR VODKA] \$170

MIMOSA [FRESH ORANGE JUICE W/ PROSSECO] \$140



## SPIRITS

### WHISKY & BOURBON

02 OZ / 60 ML

Prieto (Mexican Corn Whisky).....	150
Jack Daniels.....	150
Maker's Mark.....	160
Glenfiddich 12.....	220
JohnyWalker, Black Label.....	200

### GIN

Ginebra de Juanita.....	150
Satvral N°4 (New Western).....	160
Satvral N°5 (London Dry).....	160
Hendrick's.....	180

### VODKA

Satvral.....	150
Grey Goose.....	180
Absolut.....	140

### RON

Havana 3.....	140
Havana 7.....	160
Zacapa.....	240
Bacardi.....	140

## LIQUEURS

03 OZ / 90 ML

SAMBUCA (BLACK OR WHITE).....	150
AMARETTO (ALMOND LIQUEUR).....	150
FRANGELICO (HAZELNUT LIQUEUR).....	150
BAILEYS.....	150
LIVORNA (44 SPICES).....	150
ST. GERMAIN (ELDERFLOWER LIQUEUR).....	150
NIXTA (CORN LIQUEUR).....	150
AVERNA (AMARO-CITRUS & HERBS).....	150
CYNAR (AMARO-ARTICHOKE & HERBS).....	150
JAGGERMEISTER.....	150
KALHÚA.....	120
CAMPARI.....	150
FERNET / FERNET MENTA.....	150
GRAND MARNIER.....	150



IN MEXICO WE HAVE MORE THAN 150 VARIETIES OF AGAVE (ALSO KNOWN AS Maguey), BUT WE ONLY USE ABOUT 20 TYPES TO PRODUCE DISTILLATES. DEPENDING ON THE CUSTOMS AND TRADITIONS OF EACH AREA, AS WELL AS THE "DENOMINATION OF ORIGIN" (D.O.), WE CAN PRODUCE MEZCAL, TEQUILA, RAICILLA OR BACANORA. HERE WE OFFER YOU SOME OF OUR FAVORITES, ARTISANAL, TRADITIONAL AND BEST QUALITY 100% AGAVE SPIRITS. WE SERVE 02 OZ SHOT, ALWAYS ACCOMPANIED BY VERDITA (CITRUS & HERBS SPICY CHASER) TO CLEANSE THE PALATE.

## MEZCAL

Type of Agave / ABV / Maturity / Origin

<b>HOUSE MEZCAL</b> .....	<b>\$100</b>
Espadín / 46° / 7 years / Oaxaca	
<b>MEZCAL VAGO</b> .....	<b>\$180</b>
Wild Espadín / 50° / 6-8 years / Oaxaca	
<b>MEZCAL CUISH</b> .....	<b>\$220</b>
Madre Cuishe / 48° / 10-12 years / Oaxaca	
<b>MEZCAL JOLGORIO</b> .....	<b>\$310</b>
Tobala / 47° / 12 - 15 years / Oaxaca	
<b>MEZCAL APRENDIZ</b> .....	<b>\$190</b>
Espadín with Tepeztate / 45° / Oaxaca	
<b>MEZCAL MACURICHOS</b> .....	<b>\$310</b>
Cirial / 53° / 10 - 12 years / Oaxaca	
<b>MEZCAL MACURICHOS</b> .....	<b>\$310</b>
Tepeztate / 48° / 15 - 25 years / Oaxaca	

## SOTOL

<b>COYOTE</b> .....	<b>\$150</b>
Dasilyrion Leiophyllum / 50° / Chihuahua	

## TEQUILA

Agave: Tequilana Weber / Maturity: 7 años / Jalisco

<b>DON JULIO 70</b> Aged/40°.....	\$200
<b>TEQUILA OCHO</b> Reposado/40°.....	\$180
<b>7 LEGUAS</b> White/40°.....	\$150
<b>CASCAHUIN</b> Tahona/42°.....	\$200
<b>CASCAHUIN</b> White/38°.....	\$140
<b>FORTALEZA</b> White/40°.....	\$220
<b>FORTALEZA</b> Still Strength/46°.....	\$240

## RAICILLA

<b>RAICILLA DE LA CASA</b> .....	<b>\$100</b>
Agave Lechuguilla / 45 / 8-10yrs / Jalisco	
<b>RAICILLA NEGRA</b> .....	<b>\$120</b>
Agave Lechuguilla 45° + Coastecomate / Jalisco	
<b>ATARRAYA 1 / FEDERICO CASTILLON</b> .....	<b>\$250</b>
Chinito&Criollo (Variety 8-10yrs) / 44.5° / Jalisco	
<b>ATARRAYA 2 / ADRIAN RODRIGUEZ</b> .....	<b>\$250</b>
Amarillito (Rodacantha 8-11yrs) / 45.5° / Jalisco	
<b>ATARRAYA 3 / ANGELBERTO RAMOS</b> .....	<b>\$250</b>
Amarillito (Rodacantha 8-11yrs) / 48.8° / Jalisco	

# Wine

## • White •

	GLASS 180ML	Bot. 750ML
	↓	↓
<b>CHIARO, IT</b> PINOT GRIGIO.....		140/470
<b>ETNIA, CH</b> SAUVIGNON BLANC.....		140/470
<b>BLISS, EUA</b> CHARDONNAY.....		170/610
<b>TRASIEGO SELECCIÓN BLANCA, MX</b> VIGNIER, ARNEIS, MARSANNE.....		NA/610
<b>HENRY LURTON, MX</b> CHENIN BLANC.....		NA/790

## • Rosé •

<b>CASA MADERO - V, MX</b> CABERNET SAUVIGNON.....	180/690
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## • Red •

	GLASS 180ML	Bot. 750ML
	↓	↓
<b>MONTEFIORI-TINTO GUADALUPE, MX</b> CABERNET/NEBBIOLO.....		170/620
<b>TRASIEGO, MX</b> CABERNET / SANGIOVESE / MALBEC.....		180/690
<b>ROGANTO - RA, MX</b> CABERNET SAUVIGNON (VARIETAL).....		180/690
<b>CASA MADERO - 3V, MX</b> CABERNET/MERLOT/TEMPRANILLO.....		200/760
<b>MONTEFIORI, MX</b> SHIRAZ/CABERNET.....		NA/850
<b>TENUTA DEL MORER, IT</b> PINOT NOIR.....		NA/590
<b>OJOS NEGROS, MX</b> CABERNET SAUVIGNON.....		NA/1,100

\* CORKAGE: \$350

★ la ★  
**Negra**  
EST. 2015