



# Wine Bar

by Concours Mondial de Bruxelles

Tapas	Price
<b>Lamb shawarma</b> Arabic bread, stuffed with knife-minced lamb, cucumber, onion, coriander, mint and olive oil. 3 pieces	\$250.00
<b>Octopus taco</b> Fried octopus with pepper powder over a corn tortilla, dressed with mashed avocado and ginger alioli. 3 pieces	\$230.00
<b>Pork belly wonton</b> Stuffed with braised pork belly and Chinese spices, ginger with citrus reduction and sesame. 5 pieces	\$150.00
<b>Short rib bruschetta</b> Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces	\$200.00
<b>Rib eye and shrimp taco</b> Rib eye cubes and stir fried shrimp, fried pork skin, avocado, onion and smoked green salsa over a corn tortilla. 3 pieces	\$190.00
<b>Greek pizza</b> Ste. Monique goat cheese, black olives, onion, peppers and tomatoes, dressed with Mediterranean herb vinaigrette. 1 piece	\$150.00
<b>Mushroom crostini</b> Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. 3 pieces	\$170.00
<b>Duck confit taco</b> Duck cooked on its own fat at low temperature, pickled onion and peanut salsa over a corn tortilla. 3 pieces	\$250.00
<b>Mole stuffed brioche</b> Brioche stuffed with roasted turkey, almond mole, sunflower seeds and chocolate zest. 1 piece	\$ 80.00
<b>Vegetable curry skewer</b> Roasted yellow sweet potato, baby corn, onion, zucchini, red pepper, carrot and beetroot, served with yellow curry. 3 pieces	\$110.00



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## Jamón Ibérico

### Carrasco, Ibérico. 100 gr.

Ibérico 100% bellota, 46 months of maturation, manual cut. D.O. Guijuelo, Spain

Precio

**\$810.00**

## Jamón Serrano

### Serranos de Finca, Rioja Gran Reserva. 100 gr.

Jamón serrano, 15 months of maturation, mechanic cut. La Rioja, Spain

**\$300.00**

**\*All of our jamones are served without complements.  
The additional bread order has a cost of \$ 15.00**



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## Cheese by Fermier

Price

**Ste. Monique. Goat, moldy lactic paste. 100 gr.**

Maturation 14-21 days. Javier Chaurand. Celaya, Guanajuato. Mexico

\$160.00

**Hoja de Aguacate Sierra Encantada. Goat, lactic paste. 100 gr.**

Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA14 Super Gold-Best New Cheese

\$160.00

**Flor de Cabra Sierra Encantada. Goat, lactic paste. 100 gr.**

Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA16 Super Gold

\$160.00

**Cabrero curado al pimentón. Goat, pressed, non cooked. 100 gr.**

Cured 3-6 months. Javier Chaurand. Celaya, Guanajuato. Mexico. WCA16 Gold

\$200.00

**Villa Milagro Rancho San Josemaría. Sheep. 100 gr.**

Cured. Catalina López. Huimilpan, Querétaro. Mexico. WCA14 Gold

\$150.00

**Ahumado Rancho San Josemaría. Sheep, pressed, smoked. 100 gr.**

Medium hard, 3 months. Catalina López. Huimilpan, Querétaro. Mexico

\$150.00

**Casa de Piedra Semi Curado. Sheep, pressed. 175 gr.**

Firm, 3-4 months. Francisco Pérez Calva. Jilotepec, Estado de México. Mexico. WCA17 Gold

\$250.00

**Azul de Sinapa. Cow, blue mold. 100 gr.**

Creamy, 2-3 months. Gabriel Gómez. Lerdo de Tejada, Veracruz. Mexico

\$250.00

**El Normando. Cow, soft, moldy bark. 100 gr.**

Soft, 3-5 weeks. Gabriel Gómez. Lerdo de Tejada, Veracruz. Mexico

\$185.00

**Cheese selection for two people. 150 gr.**

Our cheese selection served with season marmalade, artisanal bread and nuts. Mexico

\$350.00

\*Except for the "Cheese selection for two people", all of our cheeses are served without complements. The additional bread order has a cost of \$ 15.00



## Chocolate Truffles

**Alma Chocolate Truffles. 200 gr.**

20% Grijalva Cacao, filled with Mango Ataulfo, mix of spices and Charanda Uruapan from Casa Tarasco. Michoacán & Estado de México, Mexico

\$420.00