



Wine Bar

by Concours Mondial de Bruxelles

Tapas	Price
Lamb shawarma Arabic bread, stuffed with knife-minced lamb, cucumber, onion, coriander, mint and olive oil. 3 pieces	\$250.00
Octopus taco Fried octopus with pepper powder over a corn tortilla, dressed with mashed avocado and ginger alioli. 3 pieces	\$230.00
Pork belly wonton Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. 5 pieces	\$150.00
Short rib bruschetta Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces	\$200.00
Rib eye and shrimp taco Rib eye cubes and stir fried shrimp, fried pork skin, avocado, onion and smoked green salsa over a corn tortilla. 3 pieces	\$190.00
Roasted beetroot and seasonal vegetables Grilled squash mix, roasted beetroot, Ste. Monique goat cheese and Mediterranean herb vinaigrette. 1 piece	\$140.00
Mushroom crostini Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. 3 pieces	\$170.00
Duck confit taco Duck cooked on its own fat at low temperature, pickled onion and peanut salsa over a corn tortilla. 3 pieces	\$250.00
Mole stuffed brioche Brioche stuffed with roasted turkey, almond mole, sunflower seeds and chocolate zest. 1 piece	\$ 80.00
Cured salmon Vietnamese rolls Fresh spinach leaves, sautéed vegetables, cured salmon and sweet and sour sauce, wrapped in rice paper. 6 pieces	\$170.00
Grilled octopus Beetroot and avocado puree, grilled octopus, citrus jus, ginger emulsion and roasted potatoes. 1 piece	\$230.00



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Jamón Ibérico

Carrasco, Ibérico. 100 gr.

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

Price

\$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
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	\$180.00
El Normando. Cow, soft, moldy bark. 100 gr. Soft, 3-5 weeks. Gabriel Gómez. Lerdo de Tejada, Veracruz. Mexico	\$185.00
Extra Aged Cheddar. Cow, pressed, non cooked. 100 gr. Semi-hard, 12 months. Navarro, Altos de Jalisco. 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



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Sweets

Price

Mascarpone mousse

Seasonal compote, mascarpone, honey, grilled peaches, pistachios and edible flowers.
1 piece

\$110.00

House chocolate truffles

Dark chocolate, award-winning spirit of the day and cocoa powder. 10 pieces

\$130.00

Chocolate Truffles per Box



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