



Wine Bar

by Concours Mondial de Bruxelles

Tapas	Price
Vegetable Gyoza Vegetable dumplings sauteed with sesame oil, served with our homemade teriyaki. 7 pieces	\$100.00
Catch of the day tiradito Catch of the day with citrus juices, carrot and cucumber mix, mango puree, jalapeño and cascabel chili oil. 110 gr.	\$140.00
Cured salmon Vietnamese rolls Fresh spinach leaves, sautéed vegetables, cured salmon and sweet and sour sauce, wrapped in rice paper. 6 pieces	\$170.00
Pomodoro mussels Fresh mussels sautéed with tomato sauce, basil and parsley, served with toasted bread with garlic oil. 250 gr.	\$240.00
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
Chicken kebab Chicken breast marinated with citrus juices, paprika and garlic, grilled and served on Arabic bread with vegetables and dill yogurt dressing. 1 piece	\$100.00
Jamón Ibérico croquettes Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. 7 pieces	\$170.00
Pork belly wonton Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. 5 pieces	\$150.00
Pulled pork sandwich Pork shoulder cooked at low temperature, served on toasted brioche with raclette cheese, avocado and pickled radish and onion. 3 pieces	\$140.00
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
Lamb shawarma Arabic bread, stuffed with knife-minced lamb, cucumber, onion, coriander, mint and olive oil. 3 pieces	\$250.00
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
Short rib bruschetta Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. 3 pieces	\$200.00



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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 \$25.00**



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Cheese by Les 3 Copines	Precio
<p>Rollo de Cabra. Goat, soft paste with nuts. 110 gr. Soft, maturation 15 days. Salvador González. Atotonilco, Jalisco. Mexico</p>	\$130.00
<p>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</p>	\$160.00
<p>Flor de Cabra Sierra Encantada. Goat, lactic paste. 100 gr. Soft, 2-3 weeks. Regina Olvera. Huitzilac, Morelos. Mexico. WCA16 Super Gold</p>	\$160.00
<p>Covin. Sheep, soft creamy paste. 100 gr. Fresh, maturation 15 days. Gabriela Flores. Querétaro, Querétaro. Mexico</p>	\$150.00
<p>Churrinche Medalist. Sheep, press and cooked paste. 150 gr. Firm, maturation 120 days. Rancho San José María. Huimilpan, Querétaro. Mexico. WCA17 Gold</p>	\$250.00
<p>Queso Doble Crema AOP. Cow, soft paste with moldy crust. 100 gr. Creamy, maturation 30 days. Guilloteau. Loire - Belley. France</p>	\$180.00
<p>Reblochon AOP. Cow, soft paste with soft crust. 120 gr. Soft, 6-8 weeks. Entremont. Savoie. France</p>	\$190.00
<p>Morbier Sapin AOP. Cow, press paste, non cooked. 150 gr. Semi firm, 9-10 weeks. Morez. Jura. France</p>	\$250.00
<p>Raclette. Cow, pasteurized, brine washed crust. 100 gr. Semi firm, 8-10 weeks. De Clerval. Rhône. France</p>	\$150.00
<p>Old Amsterdam. Cow, firm paste. 100 gr. Firm, 12 months. Westland Family. Amsterdam. Netherlands</p>	\$180.00
<p>Fourme d'Ambert AOP. Cow, semi firm paste with moldy crust. 100 gr. Creamy, maturation 30 days. Societé Fromagère du Livradois. Auvergne. France</p>	\$170.00

*Except for the "Cheese selection for two people", all of our cheeses are served without complements. The additional bread order has a cost of \$25.00



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Cheese by Acuyo	Price
Corazón de Cabra. Goat, soft paste with mold. 110 gr. Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$160.00
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
Pont L'Eveque. Cow, washed paste, red mold. 125 gr. Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$200.00
Banon. Goat, Camembert style, in hoja santa and dipped in mezcal. 150 gr. Maturation 15 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$250.00
St. Paulin. Cow, washed paste, mature crust. 150 gr. Maturation 60 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$160.00
Cheese selection for two people. 150 gr. Our cheese selection served with season marmalade, artisanal bread and nuts.	\$350.00

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Sweets

Price

Mascarpone mousse

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

\$150.00

House chocolate truffles

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

\$150.00



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