



Wine Bar

by Concours Mondial de Bruxelles

Tapas

Price

Vegetable Gyoza

Vegetable dumplings sauteed with sesame oil, served with our homemade teriyaki.
9 pieces (180 gr.)

\$200.00

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.*

\$190.00

Cured salmon Vietnamese rolls

Fresh spinach leaves, sautéed vegetables, cured salmon and sweet and sour sauce, wrapped in rice paper. *6 pieces (240 gr.)*

\$190.00

Tuna tostada

Grilled tuna seasoned with paprika, topped with sesame, ginger vinaigrette and sesame oil, served with tomato and avocado. *1 piece (110 gr.)*

\$130.00

Pomodoro mussels

Fresh mussels sautéed with tomato sauce, basil and parsley, served with toasted bread with garlic oil. *350 gr.*

\$250.00

Mushroom crostini

Baked bread slices with thick white sauce, stir fried mushrooms, quail fried egg, smoked sheep cheese and truffle oil. *3 pieces (150 gr.)*

\$210.00

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 (150 gr.)*

\$130.00

Jamón Ibérico croquettes

Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. *9 pieces (180 gr.)*

\$250.00

Pork belly wonton

Stuffed with braised pork belly and Chinese spices mix, ginger with citrus reduction and sesame. *5 pieces (150 gr.)*

\$190.00

Pulled pork sandwich

Pork shoulder cooked at low temperature, served on toasted brioche with raclette cheese, avocado and pickled radish and onion. *3 pieces (120 gr.)*

\$190.00

Duck confit taco

Duck cooked on its own fat at low temperature, pickled onion and peanut salsa over a corn tortilla. *3 pieces (150 gr.)*

\$310.00

Lamb mini Burger

Soft lamb on brioche bun, spread with onion marmalade and Fourme d'Ambert dressing, served with sweet-potato chips and pickles. *1 piece (210 gr.)*

\$210.00

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 (180 gr.)*

\$250.00

Short rib bruschetta

Baked bread slices with butter, thick mushroom duxelle and braised short rib with gravy and truffle oil. *3 pieces (180 gr.)*

\$250.00



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Jamón Ibérico

Price

Carrasco, Ibérico. 100 gr.

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

\$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

Charcuterie & Pickles

Charcuterie & pickles for two people. 150 gr.

Prosciutto, Pamplona chorizo, salami, fuet with figs, sardine fillets in olive oil, duck pâté with sherry, duck pâté with Armagnac, Ibérico pâté. Served with seasoned olives and pan tomate.

\$480.00

Sardine fillets in olive oil. 120 gr.

Served with pan tomate. Spain

\$140.00

Seasoned green & black olives. 120 gr.

Pitted & seasoned. Spain

\$ 80.00

Fuet with figs. 80 gr.

Served with daily fresh baguette. Spain

\$120.00

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Cheese by Les 3 Copines	Precio
Rollo de Cabra. Goat, soft paste with nuts. 110 gr. Soft, maturation 15 days. Salvador González. Atotonilco, Jalisco. Mexico	\$130.00
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
Covin. Sheep, soft creamy paste. 100 gr. Fresh, maturation 15 days. Gabriela Flores. Querétaro, Querétaro. Mexico	\$150.00
Reblochon AOP. Cow, soft paste, with soft rind. 120 gr. Fresh, maturation 6-8 weeks. Entremont, Savoie. France	\$190.00
Queso Doble Crema AOP. Cow, soft paste with moldy crust. 100 gr. Creamy, maturation 30 days. Guilloteau. Loire - Belley. France	\$180.00
Morbier Sapin AOP. Cow, press paste, non cooked. 150 gr. Semi firm, 9-10 weeks. Morez. Jura. France	\$250.00
Raclette. Cow, pasteurized, brine washed crust. 100 gr. Semi firm, 8-10 weeks. De Clerval. Rhône. France	\$150.00
Old Amsterdam. Cow, firm paste. 100 gr. Firm, 12 months. Westland Family. Amsterdam. Netherlands	\$180.00
Fourme d'Ambert AOP. Cow, semi firm paste with moldy crust. 100 gr. Creamy, maturation 30 days. Societé Fromagère du Livradois. Auvergne. France	\$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

Pont L'Eveque. Cow, washed paste, red mold. 125 gr.

Maturation 20 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico

\$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

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 (140 gr.)

\$160.00

House chocolate truffles

Dark chocolate, macerated with award-winning spirits and cocoa powder. 9 pieces

\$190.00



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