



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

Salmon in cocas

Finely chopped salmon loin, seasoned with mustard, Mediterranean herbs and avocado, served on cocas. 3 pieces (110 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

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

Prosciutto Arancini with St. Paulin Cheese

Fried rice balls, stuffed with risotto, prosciutto and St. Paulin cheese, served with homemade pesto. 5 pieces (150 gr.)

\$250.00

Jamón Ibérico croquettes

Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. 7 pieces (140 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 Saint Paulin cheese, avocado and homemade BBQ. 3 pieces (120 gr.)

\$190.00

Lamb sliders

Soft lamb on brioche bun, spread with onion marmalade and Fourme d'Ambert dressing, served with sweet-potato chips and pickles. 3 pieces (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

Beef barbacoa tacos

Spiced short rib cooked at low temperature, served with roasted tomato sauce and roasted bone marrow. 3 pieces (120 gr.)

\$250.00



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Jamón Ibérico

Price

Cinco Jotas Brida Negra, Ibérico. 50 gr.

Ibérico 100% bellota, 60 months of maturation, manual cut. D.O. Jabugo, Spain

\$450.00

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, duck pâté with sherry, duck pâté with Armagnac, Ibérico pâté. Served with seasoned olives and pan tomato.

\$480.00

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

Price

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

Mountain Tomme with Black Truffle. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 3-6 weeks. Zacatlán de las Manzanas, Puebla. Mexico

\$150.00

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, pressed paste, uncooked. 100 gr.

Semi firm, maturation 9-10 weeks. Jura. France

\$170.00

Poacher's Cheddar with caramelized onion. Cow, semi firm paste. 100 gr.

Soft and creamy, maturation 4-7 months. Cheddar Somerset. England

\$180.00

Old Amsterdam. Cow, firm paste. 100 gr.

Firm, 12 months. Westland Family. Amsterdam. Netherlands

\$180.00

Cambozola Black. Vaca, pasta suave. 100 gr.

Soft and creamy, flecked with blue mold. Maturation 120 days. Kempten, Germany

\$180.00

*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
Casa de Piedra Semi Curado. Sheep, pressed. 100 gr. Firm, 3-4 months. Francisco Pérez Calva. Jilotepec, Estado de México. Mexico. WCA17 Gold	\$200.00
St. Paulin. Cow, washed paste, mature crust. 100 gr. Maturation 60 days. Patricia Hernández. Rancho San José de Gracia, Guanajuato. Mexico	\$150.00
Cheese selection for two people. 160 gr. Our cheese selection served with season marmalade, artisanal bread and nuts.	\$420.00

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Sweets

Price

Mascarpone mousse

Seasonal fruit sauce, mascarpone, honey, grilled peaches, pistachios and edible flowers.
1 piece (140 gr.)

\$180.00

Chocolates

Semi-sweet chocolate bonbons, filled with seasonal flavors. 9 pieces

\$180.00