



CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

E=MC2 Extra Añejo · Realeza Mexicana

Agave Tequilana Weber var. Azul | Tequila, Jalisco, Mexico

Made by Dr. Jaime Villalobos, this tequila is produced in El Arenal, the most traditional site in the production of this spirit. Signed by Carmen Sauza, great-grand daughter of Eusebio Sauza, it is a very delicate tequila, with hints of hazelnuts, chestnuts and a lot of cooked agave, as well as a long finish.

Beer of the Week

Cinco Estrellas · Mahou San Miguel

Pale Lager | Madrid, Spain

330 ml · 27 IBU

Born in Spain more than 40 years ago to satisfy the most demanding palates. A golden beer, with a creamy and consistent foam, with its characteristic, moderate and fine flavor, with a fruity aroma.

Tea Blend of the Week

Pu Erh Coffee Cocoa. China

Pu Erh tea blend with pleasant aromas of cocoa, roasted coffee, chocolate and dry wood.

Explosive, structured, with a perfect balance of toast and citrus. Round, long persistence. Try it with our chocolate volcano.

Coffee of the Week

Galápagos · Toasted and sweet cereal

Intensity: 7 | Santa Cruz

Recommended service: Espresso

The Galapagos Islands, located on both sides of the equator, are characterized by their rich biodiversity. The volcanic soils and cool climate created by the cold, moist winds from the ocean also help create ideal conditions for growing coffee. In the Galapagos Exclusive Edition, you will notice sweet notes of cereals and cookies in this full-bodied espresso. A touch of bitter cocoa marks the roasted character of this coffee. This exclusive coffee is served in a specialized Riedel glass.



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TASTING MENU

exclusive at "The Wine Table"

Amuse Bouche



Scallop Tiradito



Venison Tartare Montadito



Tortellini and Bisque



Beef Tongue with Fortified wine sauce



Seasonal Sorbet



Pear Cake

Price per person \$700

Tasting menu with pairing \$1,350

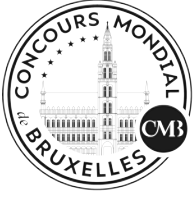
Prices in MXN

Includes taxes, service not included

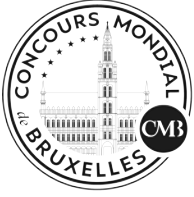
Only at "The Wine Table". Reservation Needed.

Last reservation until 20:45 hrs.

**Please make a reservation with the indicated number of diners and your desire to live the tasting menu experience. We remind you that the tasting menu offers an experience based on intensities, so you cannot order à la carte until the end of your service.*



Main dishes	Price
Hummus and Vegetables Roasted baby vegetables, red pepper hummus, quintonil and purslane salad, pumpkin flower, cucumber, cherry tomato and toasted peanuts. <i>1 piece (320 gr.)</i>	\$200.00
Scallop Tiradito Marinated scallops, watermelon aguachile, seasonal vegetables and homemade acuyo toasts. <i>1 piece (150 gr.)</i>	\$380.00
Venison Tartare Hand-chopped venison loin, truffle aioli, cascabel chili oil and house bread with garlic butter. <i>1 piece (130 gr.)</i>	\$350.00
Truffled Potatoes Potato Mille-feuille with thyme, slices of black truffle, Grana Padano cheese and truffle oil. <i>6 pieces (240 gr.) *Extra gram of black truffle \$50</i>	\$200.00
Jamón Ibérico Croquettes Served with homemade romesco sauce, a perfect mix of tomato, garlic, roasted peppers and almonds. <i>7 pieces (140 gr.)</i>	\$250.00
Tortellini and Bisque Fresh pasta filled with shrimp and clams, shrimp bisque, Grana Padano air and green lemon. <i>5 pieces (150 gr.)</i>	\$260.00
Calamari with Green apple sauce Roasted whole squids, green apple and spring onion sauce, parsley oil and paprika oil. <i>5 pieces (120 gr.)</i>	\$200.00
Marrow and Octopus Marinated and grilled octopus tentacles, served on roasted marrow bones with acuyo tortillas and mezcal and lemon. <i>3 pieces (600 gr.)</i>	\$350.00
Beef Tongue with Fortified wine sauce Slow-braised beef tongue slices, seasonal mushroom mix and dark fortified wine sauce. <i>1 piece (200 gr.)</i>	\$250.00
Black Angus - Wagyu Beef Burger and cheese fondue Rosemary brioche bread, Black Angus and Wagyu beef, baby spinach, confit tomato, caramelized onion, mushroom and truffle mayonnaise. Accompanied with Truffled Potatoes. <i>1 piece (350 gr.)</i>	\$500.00



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

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

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

Cheeseboard

Individual Cheeseboard. 175 gr.

Our selection of cheeses served with nuts, dates, red fruits and bread.

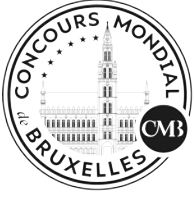
\$225.00

Cheeseboard for two. 350 gr.

Our selection of cheeses served with nuts, dates, red fruits and bread.

\$450.00

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



	Price
Jamón Ibérico	
Cinco Jotas Brida Negra, Ibérico. 50 gr. Ibérico 100% bellota, 60 months of maturation, manual cut. D.O. Jabugo, Spain	\$650.00
Jamón Serrano	
Serranos de Finca, Rioja Gran Reserva. 100 gr. Jamón serrano, 15 months of maturation, mechanic cut. La Rioja, Spain	\$300.00
<i>*All of our jamones are served without complements. The additional bread order has a cost of \$25.00</i>	
Charcuterie & Pickles	
Charcuterie & pickles for two people. 150 gr. Prosciutto, Pamplona chorizo and salami. Served with seasoned olives and pan tomate.	\$480.00
Seasoned green & black olives. 120 gr. Pitted & seasoned. Spain	\$ 80.00
<i>*The additional bread order has a cost of \$25.00</i>	
Sweets	
Seasonal Sorbets Passion fruit pulp Fresh basil Watermelon and hibiscus infusion. <i>*Per ball (70 gr.)</i>	\$ 70.00
Cheese and Honey 2.0 Mascarpone and honey ice cream, apple veil, chamomile and cardamom air, almond shingles. <i>1 piece (140 gr.)</i>	\$220.00
Pear Cake Pear and caramel spheres, pastry cream infused with cardamom and lemon, chocolate ganache, fig sorbet and dried fruits. <i>1 piece (150 gr.)</i>	\$220.00
Marquesita Diplomatic cream with Edam cheese, almond marquesita and red fruit coulis. <i>1 piece (120 gr.)</i>	\$110.00
Chocolate 100% Chocolate and roasted pepper ganache, dark chocolate crunch, chocolate sponge cake and cocoa nibs. <i>1 piece (150 gr.)</i>	\$220.00