



Menú Cena
ROCK

ROCK DINNER MENU



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ENSALADA CESAR A LA PARRILA / GRILLED CAESAR SALAD

Crocante de parmesano, aderezo

Crispy parmesan, dressing

Champagne Piper-Heidsieck Brut FR

MAC AND CHEESE

Fórmula de queso hecha en casa, crotón de ajo.

In-House cheese formula, Garlic crouton

El Cielo "Capricornius" Chardonnay MX

PORK BELLY

Pasta seca de Poblano, chutney de mora azul y jalapeño

Poblano dry pasta, blueberry and jalapeño chutney

**Francois d'Allaines "Sur Le Fruit"
Pinot Noir-Gamay FR**

BRISKET / BEEF BRISKET

Papa "hasselback" & salsa de chile "Xcatic".

"Hasselback" potato & "Xcatic" pepper sauce.

Solar Fortún Syrah MX



PAN DE ELOTE/ CORN BREAD

Maracuya, crumble de maple, helado.

Passion fruit, maple crumble, ice cream

Crema de Tequila "1921" MX

**Ask for the Wine Pairing
Pregunte por el Maridaje**



Option 1: Full Wine Pairing \$1,000 MXN

Option 2: Wine Pairing, no Champagne \$800 MXN

Option 3: Mexican experience \$500 MXN



Menú Cena
FUEGO

FIRE DINNER MENU

su responsabilidad.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have a medical condition, the consumption of these products is under your own responsibility.



Menú Cena Fuego

FIRE DINNER MENU



BULGARIAN “KYOPOLOU”

- Pimientos, berenjena, queso de cabra y caramelo
 - *Bell peppers, eggplants, goat cheese and caramel*
- **Champagne Piper-Heidsieck Brut FR**

ESPARRAGOS / ASPARRAGUS

- Envueltos en tocino, puré de patatas
 - *Bacon-rolled, mashed potatoes*
 - **Andrea Felici**
- **Verdicchio dei Castelli di Jesi IT**

SALMÓN AL TABLÓN DE CEDRO / CEDAR PLANK SALMON

- Hongos, espinacas, rebanadas de limón
 - *White mushroom, spinach, lemon slices*
- **El Cielo “Selene” Sangiovese-Moscato MX**

FILETE DE RES / BEEF TENDERLOIN

- Estilo cavernícola, vegetales al grill y mantequilla
 - *Caveman style, grilled vegetables and compound butter*
- **Kruger Grenache, Baja California MX**

FIREPIT / FOGATA

- Ganache de chocolate, palanqueta, gel de maracuyá, helado
 - *Chocolate ganache, palanqueta, passion fruit gel, ice-cream*
- **Crema de Tequila “1921” MX**

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Menú Cena
CARIBEÑO

CARIBBEAN DINNER MENU



Menú Cena Caribeño

CARIBBEAN DINNER MENU

CEVICHE DE CAMARÓN / SHRIMP CEVICHE

Piña, jugo de limón, cebolla morada, tomates
cherry

*Pineapple, lime juice, red onion, cherry
tomato, coriander*

Champagne Piper-Heidsieck Brut FR

CREMA DE COCO / COCONUT CREAM

Curry amarillo, manzanas

Yellow curry, Apples

Pierpaolo Pecorari Pinot Grigio IT

PECHUGA DE POLLO / CHICKEN BREAST

Relleno de espinacas, risotto de chile
poblano, salsa de miel y ajo

*Spinach stuffing, poblano pepper risotto,
garlic and honey sauce*

**Kruger Chardonnay, Sauvignon Blanc,
Chenin Blanc MX**

COSTILLA / SHORT RIB

Adobo de chiles secos, vegetales salteados.

Adobo sundried peppers, sauted vegetables.

El Cielo "Orion" Tempranillo-Grenache MX



BANANA FOSTER

Caramelo de ron de coco, tocino,
crumble de chocolate, helado

*Coconut rum caramel, bacon, chocolate
crumble, ice cream*

Agavero "Licor de Tequila" MX

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