



CMB | WINE
BAR

Suggestions of the Week

Spirit of the Week

Portón Mosto Verde Mollar · Destilería La Caravedo

Mollar | Ica. Peru

Shared by two countries and always disputed, the Pisco denomination covers a large part of Peru and Chile. Hacienda Caravedo has been operating since 1684, positioning itself as the oldest producer in Peru.

Beer of the Week

Gouden Carolus Whisky Infused · Brouwerij Het Anker

Belgian Strong Ale | Mechelen, Belgium (330 ml · 15 IBU)

Winner of the Best of the Show Award at the Brussels Beer Challenge 2022, this beer was released for the first time in 2015, inaugurating the special annual editions of Het Anker called Gouden Carolus Indulgence. Its success was immediate and so far it has been the only one that has been incorporated into the brewery's range. Ale refermented in the bottle and belonging to the Belgian Strong Ale category, infused with Gouden Carolus Single Malt whiskey.

Tea Blend of the Week

English Breakfast. Sri Lanka / China

Blend of black tea with pleasant aromas of red apples and citrus.

There are those who claim that the creator of this blend was an English merchant based in New York, trying to replicate a tea that was drunk in England to sell it in the United States, where this strategy was successful and became popular very quickly.

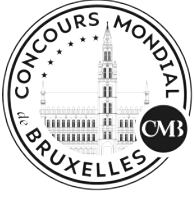
Coffee of the Week

Galapagos · Toasted and sweet cereal

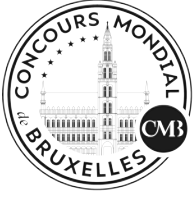
Intensity: 7 | Santa Cruz

Recommended service: Espresso

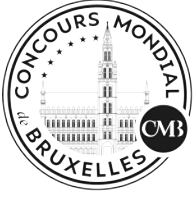
The Galapagos Islands, located on both sides of the equator, are characterized by their rich biodiversity. The volcanic soils and cool climate created by the cold, moist winds from the ocean also help create ideal conditions for growing coffee. In the Galapagos Exclusive Edition you will perceive sweet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



Main dishes	Price
Watermelon Salad Watermelon with dried shrimp vinaigrette, dried jocoque, grasshopper macha sauce and basil, mint and cilantro salad. (150 gr.)	\$170.00
Clam Chowder Generous clam, chocolate clam and queen clam soup, vegetables and herbs. (180g.)	\$150.00
Yellow Tiradito Pickled mackerel, shaved passion fruit tiger's milk with xoconostle, habanero, ginger, yellow tomato, leaf chlorophyll, ginger oil and creole coriander. (150 gr.)	\$200.00
Camarones Zarandeados Pacific shrimp cooked over live coal in a marinade of sea urchin and yellow chilies, trout roe cooked with sotol, egg yolk cured and smoked with mesquite. 3 pieces (170 gr.)	\$580.00
Mussels in Orange Wine Wild mussels cooked in orange wine, accompanied by croutons, shallot, garlic and parsley. (120 gr.)	\$350.00
Catch of the Day in Citrus Leaf Curry Fish cured in sake kasu, citrus leaf curry with fig leaf milk and chilaca, black banana gnocchi and steamed rice. (160 gr.)	\$200.00
Shrimp Croquettes Crab tampico with ranch cream, kosho mayonnaise, citrus and serrano chili, fried parsley with acociles. 4 pieces (200 gr.)	\$170.00
Mole Poblano Chalupa with Foie Gras Toasted sesame and smoked Colima fleur de sel. (60 gr.)	\$150.00
Truffled Fries Mille feuilles of potato with thyme, slices of black truffle, Grana Padano cheese and truffle oil. 6 pieces (240 gr.) *Extra gram of black truffle \$50	\$200.00
Roasted Potato Molotes with Jamón Ibérico Corn dough filled with mashed roasted potatoes, raw green sauce, sheep cheese and Jamón Ibérico. 2 pieces (40 gr.)	\$280.00
White Noodle Noodle cooked in ranch cream, Grana Padano, truffle, grilled shitake and roasted yeast. (100gr.)	\$190.00



Main dishes	Price
Pork Milanesón Pork Milanese marinated in buttermilk, confit shrimp, katsuobushi, artisanal siracha, pickled mustard seed, quelites salad and mushroom ketchup. (180 gr.)	\$480.00
Lacquered Short Rib Loaded rib braised for 24 hours and lacquered with coffee reduction. Mashed potatoes and quelites salad. (180 gr.)	\$650.00
Sirloin Burger Artisan brioche bread, sirloin and bacon, seasoned with mushroom ketchup, mimolette cheese and onion. (200 gr.)	\$350.00
Dip Sampler Tzatziki / Chickpea Hummus / Baba Ganush / Muhammara. Served with pita bread. (240 gr.)	\$200.00
Jamón Ibérico	
Cinco Jotas Brida Negra, Ibérico. 50 gr. Ibérico 100% bellota, 60 months of maturation, manual cut. D.O. Jabugo, Spain	\$550.00
Charcuterie	
Charcuterie Selection Iberian loin, Iberian salchichón, chorizo vela, accompanied by nuts, olives and bread. (100 gr.)	\$480.00
Pickles	
Seasoned green & black olives. 120 gr. Pitted & seasoned. Spain	\$ 80.00



Cheese by Les 3 Copines	Price
Mountain Tomme with Black Truffle. Cow, semi firm paste. 100 gr. Soft and creamy, maturation 3-6 weeks. Zacatlán de las Manzanas, Puebla. Mexico	\$245.00
Double Cream AOP. Cow, soft paste with mold crust. 100 gr. Creamy, maturation 30 days. Guilloteau. Loire and Belley. France	\$295.00
Morbier Sapin AOP. Cow, pressed paste, not cooked. 100 gr. Semi firm, maturation 9-10 weeks. Jura. France	\$275.00
Raclette. Cow, semi firm paste. 100 gr. Semi firm, brine-washed crust. Maturation 8-10 weeks. Rhone. France.	\$275.00
Old Amsterdam. Cow, firm paste. 100 gr. Firm, maturation 12 months. Westland Family. Amsterdam. Holland	\$245.00
Cambozola Black. Cow, soft paste. 100 gr. Soft and creamy, with blue mold. Maturation 120 days. Kempten, Germany	\$245.00
Cheeseboard	
Individual Cheeseboard. 175 gr. Our selection of cheeses served with nuts, dates, red fruits and bread.	\$250.00
Cheeseboard for two. 350 gr. Our selection of cheeses served with nuts, dates, red fruits and bread.	\$500.00
Sweets	
Aged French Bread Brioche bread in spiced rum royal with toasted yeast butter, walnut praline, palo santo chantilly, tobacco syrup and black cocoa. (120 gr.)	\$220.00
Japanese Lavender Cheesecake Flower and honey syrup. (120 gr.)	\$150.00
Rice Pudding Empanada Rice pudding, vanilla and citrus empanada. Yogurt powder and sake kasu ice cream. (100 gr.)	\$180.00