

# VINOS DE LA CASA

## Cubierto con el paquete Todo-Incluido

|                    | 750 ml | 180 ml |
|--------------------|--------|--------|
| TINTOS             |        |        |
| MERLOT             | 700    | 215    |
| CABERNET SAUVIGNON | 700    | 215    |
| MALBEC             | 700    | 215    |
| BLANCOS            |        |        |
| CHARDONNAY         | 700    | 215    |
| SAUVIGNON BLANC    | 700    | 215    |
| ROSADOS            |        |        |
| ZINFANDEL          | 700    | 215    |
| ESPUMOSO           |        |        |
| BRUT               | 700    | 215    |

# VINOS SELECTOS

Botella de 750 ml

|                                                                                                                                                                                                                 |       |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--|
| BLANCOS                                                                                                                                                                                                         |       |  |
|  <b>CHARDONNAY, ESTEFANYA RESERVADO</b>                                                                                        | 725   |  |
| Cosecha 2020, Valle central, Chile<br><i>Ideal para acompañar pescados, tiene un agradable aroma a frutas blancas como durazno blanco y piña</i>                                                                |       |  |
|  <b>CHARDONNAY, CASA MADERO</b>                                                                                                | 1335  |  |
| Valle de parras, Coahuila, México<br><i>Gran intensidad aromática. perfecto para ceviches y filetes de pescado</i>                                                                                              |       |  |
|  <b>CHARDONNAY, HESS SELECT</b>                                                                                                | 1,965 |  |
| Monterey, Napa Valley, EUA<br><i>Perfecto para acompañar tempura, mariscos, condimentados</i>                                                                                                                   |       |  |
|  <b>SAUVIGNON BLANC, KIM CRAWFORD</b>                                                                                          | 1,965 |  |
| Marlborough, Nueva Zelanda<br><i>Ideal para acompañar cocteles de frutas, ensaladas de cítricos con queso</i>                                                                                                   |       |  |
|  <b>PINOT GRIGIO, FANTINEL</b>                                                                                                 | 1,435 |  |
| Friuli,, Italia<br><i>Indicado para platillos de mariscos y crustáceos, pastas condimentadas, pizzas y fondues ligeros</i>                                                                                      |       |  |
|  <b>RIESLING, DR. LOOSEN</b>                                                                                                   | 2,165 |  |
| Región de Mosela, Alemania<br><i>Recomendado para acompañar con jamón ahumado de pavo, huevos pochados y lomo</i>                                                                                               |       |  |
|  <b>MOSCATO D'ASTI, BOSIO</b>                                                                                                  | 1,325 |  |
| DOCG, Piemonte, Italia<br><i>Ideal como aperitivo o como vino de postre con fruta o quesos maduros</i>                                                                                                          |       |  |
| TINTOS                                                                                                                                                                                                          |       |  |
|  <b>MERLOT, ESTEFANYA RESERVADO</b>                                                                                            | 725   |  |
| Valle de Maule, Chile<br><i>Ideal para acompañar masas y pastas, cocina italiana en general, cremas y salsas blancas, quesos blancos y frescos</i>                                                              |       |  |
|  <b>MERLOT, CASA MADERO</b>                                                                                                    | 1,600 |  |
| Valle de parras, México<br><i>Ideal para sopa de tortilla, rajas con queso, torta de roast beef</i>                                                                                                             |       |  |
|  <b>PETIT SIRAH, L.A CETTO</b>                                                                                                 | 725   |  |
| Baja california, México (6 meses en barrica)<br><i>Ideal para acompañar carnes rojas, pastas, quesos y platillos mexicanos con salsas mexicanas</i>                                                             |       |  |
|  <b>TEMPRANILLO, CABERNET SAUVIGNON, MERLOT, 3V CASA MADERO</b>                                                                | 1,850 |  |
| Valle de parras. México (12 meses en barrica)<br><i>Ideal para acompañar carnes blancas con salsas ligeras, carne de res magra, salmón en salsa de jamaica, quesos suaves, comida italiana y pastas ligeras</i> |       |  |
|  <b>TEMPRANILLO, VALDUBON</b>                                                                                                  | 1,635 |  |
| Ribera del Duero, 14 meses crianza<br><i>Idóneo para carnes rojas, pastas, platillos con proteína para contrarrestar la madera del vino</i>                                                                     |       |  |
|  <b>MALBEC, NORTON RESERVA</b>                                                                                                 | 1,850 |  |
| Mendoza, Argentina, 22 meses crianza<br><i>Idóneo para carnes rojas condimentadas, a la parrilla o guisadas, costillas de cordero, lechón asado, empanadas de carne, pavo, pollo</i>                            |       |  |
|  <b>CABERNET SAUVIGNON, SANTO TOMÁS</b>                                                                                        | 1,550 |  |
| Valle de Santo Tomás, Baja California, Mexico<br><i>Ideal para carnitas, pastas con salsas especiadas, estofado de lentejas y carne</i>                                                                         |       |  |
|  <b>76% PINOT NOIR, 13% PETIT SYRAH, 6% SYRAH, 5% ZINFANDEL MENAGE A TROIS</b>                                                 | 1,700 |  |
| Central Coast, EUA<br><i>Ideal para acompañar costillas asadas a la parrilla, con sutil aroma a vainilla</i>                                                                                                    |       |  |
|  <b>85% SANGIOVESE, 15% MERLOT. BARONE RICASOLI</b>                                                                            | 1,700 |  |
| Chianti, Italia<br><i>Ideal para pastas, quesos suaves, de cabra o pastas suave y cremoso</i>                                                                                                                   |       |  |
|  <b>CABERNET, MERLOT, ÚNICO DE SANTO TOMÁS</b>                                                                                 | 3,715 |  |
| Baja California, México (18 meses en barricas de roble francés)<br><i>Ideal para acompañar carnitas, pastas con salsas especiadas, estofados con lentejas y carnes</i>                                          |       |  |
|  <b>60% CABERNET, 30% MERLOT, 10% PETIT VERDOT. GRAN RICARDO, MONTE XANIC</b>                                                  | 4,600 |  |
| Baja California, México<br><i>Armoniza con cualquier corte fino de carne, asado de cordero y lechón al horno</i>                                                                                                |       |  |
|  <b>70% CABERNET SAUVIGNON, 30% MALBEC, CAVA QUINTANILLA</b>                                                                   | 2,160 |  |
| San Luis Potosí, México (18 meses en barrica)<br><i>Ideal para acompañar ensalada caprese, sopes, tacos de barbacoa, cochinita pibil, pulpo a las brasas, pizza de quesos y trufa</i>                           |       |  |
| ESPUMOSOS                                                                                                                                                                                                       |       |  |
|  <b>CHAMPAGNE MOËT &amp; CHANDON</b>                                                                                           | 4,750 |  |
| Francia<br><i>Ideal para huevos fritos con jamón, brioche con mantequilla y mermelada de naranja amarga, ostras, mariscos, pescados y postres ligeros</i>                                                       |       |  |
|  <b>PROSECCO ERFO, BRUT</b>                                                                                                    | 1,600 |  |
| Italia<br><i>Ideal para acompañar pizza, quesos y postres, arroces delicados</i>                                                                                                                                |       |  |
|  <b>ANDRE, ROSE</b>                                                                                                            | 1,550 |  |
| EUA<br><i>Ideal para acompañar con mariscos, pescados con snacks o aperitivos</i>                                                                                                                               |       |  |
| ROSADO                                                                                                                                                                                                          |       |  |
|  <b>MALBEC, TEMPRANILLO LOS CEDROS ROSE</b>                                                                                    | 2,250 |  |
| Coahuila, México<br><i>Ideal para acompañar arrachera, quesos frescos, pizzas, tacos de rib eye</i>                                                                                                             |       |  |
|  <b>WHITE ZINFANDEL, BERINGER</b>                                                                                              | 950   |  |
| EUA<br><i>Ideal para acompañar ensaladas, pescados, mariscos, comida especiada o picante, mexicana o asiática</i>                                                                                               |       |  |
|  <b>CABERNET SAUVIGNON, “V” CASA MADERO</b>                                                                                    | 1,250 |  |
| Valle de Parras, México<br><i>Ideal para acompañar chiles en nogada, paella, carpaccio de betabel</i>                                                                                                           |       |  |

Los precios están en pesos e incluyen impuestos. Propina no incluida.

# HOUSE WINES

## Covered by the All-Inclusive package

|                    | 750 ml | 180 ml |
|--------------------|--------|--------|
| RED                |        |        |
| MERLOT             | 700    | 215    |
| CABERNET SAUVIGNON | 700    | 215    |
| MALBEC             | 700    | 215    |
| WHITE              |        |        |
| CHARDONNAY         | 700    | 215    |
| SAUVIGNON BLANC    | 700    | 215    |
| ROSÉ               |        |        |
| ZINFANDEL          | 700    | 215    |
| SPARKLING WINE     |        |        |
| BRUT               | 700    | 215    |

# SELECT WINES

750 ml bottle

|                                                                                                                                                                                                                           |       |  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--|
| WHITE                                                                                                                                                                                                                     |       |  |
|  <b>CHARDONNAY, ESTEFANYA RESERVADO</b>                                                                                                  | 725   |  |
| 2020 Harvest, Valle Central, Chile<br><i>The ideal pairing for fish, it has a pleasant fragrance of white fruit such as white peach and pineapple.</i>                                                                    |       |  |
|  <b>CHARDONNAY, CASA MADERO</b>                                                                                                          | 1,335 |  |
| Valle de Parras, Coahuila, Mexico<br><i>Intensely aromatic, ideal for ceviches and fish.</i>                                                                                                                              |       |  |
|  <b>CHARDONNAY, HESS SELECT</b>                                                                                                          | 1,965 |  |
| Monterey, Napa Valley, U.S.A.<br><i>The perfect accompaniment for tempura, seafood and seasoned dishes.</i>                                                                                                               |       |  |
|  <b>SAUVIGNON BLANC, KIM CRAWFORD</b>                                                                                                    | 1,965 |  |
| Marlborough, New Zealand<br><i>Pair with fruit cocktails, citrus and cheese salads.</i>                                                                                                                                   |       |  |
|  <b>PINOT GRIGIO, FANTINEL</b>                                                                                                           | 1,435 |  |
| Friuli,, Italy<br><i>Recommended for seafood and shellfish, spicy pastas, pizzas and light fondues.</i>                                                                                                                   |       |  |
|  <b>RIESLING, DR. LOOSEN</b>                                                                                                             | 2,165 |  |
| Moselle Region, Germany<br><i>Serve with dishes such as smoked turkey ham, poached eggs and pork leg.</i>                                                                                                                 |       |  |
|  <b>MOSCATO D'ASTI, BOSIO</b>                                                                                                            | 1,325 |  |
| DOCG, Piemonte, Italy<br><i>The perfect aperitif or dessert wine with fruit or ripe cheeses.</i>                                                                                                                          |       |  |
| RED                                                                                                                                                                                                                       |       |  |
|  <b>MERLOT, ESTEFANYA RESERVADO</b>                                                                                                      | 725   |  |
| Valle de Maule, Chile<br><i>Ideal for pairing with pastry dishes and pastas, Italian cuisine, creams and white sauces and mild white cheese.</i>                                                                          |       |  |
|  <b>MERLOT, CASA MADERO</b>                                                                                                              | 1,600 |  |
| Valle de Parras, Coahuila, Mexico<br><i>Serve with tortilla soup, poblano chili slices in cheese sauce and roast beef rolls.</i>                                                                                          |       |  |
|  <b>PETIT SIRAH, L.A. CETTO</b>                                                                                                          | 725   |  |
| Valle de Guadalupe, Baja California, Mexico. Six months in barrels<br><i>The perfect pairing for beef and other red meat, pasta, cheese and Mexican dishes with sauces.</i>                                               |       |  |
|  <b>TEMPRANILLO, CABERNET SAUVIGNON, MERLOT, 3V, CASA MADERO</b>                                                                         | 1,850 |  |
| Valle de Parras, Coahuila, Mexico. 12 months in barrels<br><i>Serve with white meat with light sauces, lean beef, salmon in Jamaica sauce, soft cheeses, Italian cuisine and pastas.</i>                                  |       |  |
|  <b>TEMPRANILLO, VALDUBON</b>                                                                                                            | 1,635 |  |
| Ribera del Duero, 14 months vintage<br><i>The perfect pairing for white and red meat, dishes with protein to balance the wood notes of the wine.</i>                                                                      |       |  |
|  <b>MALBEC, NORTON RESERVA</b>                                                                                                           | 1,850 |  |
| Mendoza, Argentina, 22 months vintage<br><i>The perfect pairing for seasoned beef and other red meat that are to be grilled or stewed, rack of lamb, roast suckling pig, beef empanadas, turkey and chicken.</i>          |       |  |
|  <b>CABERNET SAUVIGNON, SANTO TOMÁS</b>                                                                                                  | 1,550 |  |
| Valle de Santo Tomás, Baja California, Mexico<br><i>Ideal for pork carnitas, pastas with spicy sauces, lentil stew and meat dishes.</i>                                                                                   |       |  |
|  <b>76% PINOT NOIR, 13% PETIT SYRAH, 6% SYRAH, 5% ZINFANDEL, MENAGE A TROIS</b>                                                          | 1,700 |  |
| Central Coast, U.S.A.<br><i>The perfect accompaniment for grilled ribs, this wine has a subtle hint of vanilla.</i>                                                                                                       |       |  |
|  <b>85% SANGIOVESE, 15% MERLOT, BARONE RICASOLI</b>                                                                                     | 1,700 |  |
| Chianti, Italy<br><i>Ideal for pasta, soft cheeses, goat cheese or pastas with cream sauces.</i>                                                                                                                          |       |  |
|  <b>CABERNET SAUVIGNON, MERLOT, ÚNICO DE SANTO TOMÁS</b>                                                                                | 3,715 |  |
| Baja California, Mexico (aged in French oak barrels for 18 months)<br><i>Serve with pork carnitas, pastas with sauces, beef and lentil stews.</i>                                                                         |       |  |
|  <b>60% CABERNET SAUVIGNON, 30% MERLOT, 10% PETIT VERDOT, GRAN RICARDO, MONTE XANIC</b>                                                 | 4,600 |  |
| Valle de Guadalupe, Baja California, Mexico<br><i>This wine goes well with any kind of steak, roast lamb or roast suckling pig.</i>                                                                                       |       |  |
|  <b>70% CABERNET SAUVIGNON, 30% MALBEC, CAVA QUINTANILLA</b>                                                                            | 2,160 |  |
| San Luis Potosí, Mexico, 18 months vintage<br><i>The perfect pairing for caprese salad, sopes, barbacoa tacos, cochinita pibil marinated slow-roasted pork, grilled octopus and cheese pizzas with a hint of truffle.</i> |       |  |
| SPARKLING WINE                                                                                                                                                                                                            |       |  |
|  <b>MOËT &amp; CHANDON CHAMPAGNE</b>                                                                                                    | 4,750 |  |
| Épernay, France<br><i>Pair with brunch dishes such as fried eggs and ham, buttered brioche with Seville orange marmalade, oysters, seafood, fish dishes and light desserts.</i>                                           |       |  |
|  <b>PROSECCIO ERFO, BRUT</b>                                                                                                            | 1,600 |  |
| Italy<br><i>Serve with pizza, cheeses, rice dishes and desserts.</i>                                                                                                                                                      |       |  |
|  <b>ANDRE, ROSÉ</b>                                                                                                                     | 1,550 |  |
| United States<br><i>Serve with seafood, fish, snacks or as an aperitif.</i>                                                                                                                                               |       |  |
| ROSÉ                                                                                                                                                                                                                      |       |  |
|  <b>MALBEC, TEMPRANILLO LOS CEDROS ROSE</b>                                                                                             | 2,250 |  |
| Coahuila, Mexico<br><i>The ideal pairing for arrachera steak, cheeses, pizzas and rib-eye tacos.</i>                                                                                                                      |       |  |
|  <b>WHITE ZINFANDEL, BERINGER</b>                                                                                                       | 950   |  |
| United States<br><i>The perfect accompaniment for salads, fish, seafood, spicy or hot Mexican or Asian dishes.</i>                                                                                                        |       |  |
|  <b>CABERNET SAUVIGNON, V, CASA MADERO</b>                                                                                              | 1,250 |  |
| Valle de Parras, Coahuila, Mexico<br><i>Pair this wine with chiles en nogada, paella and beetroot carpaccio.</i>                                                                                                          |       |  |

Prices are in pesos and tax included. Tips are not included.