

BOUTIQUE WINE BAR AND RESTAURANT

WINE O'CLOCK

MENU

12:00 - 23:00

MODAYS - SUNDAYS



# APPETIZERS



## WILD MUSSELS

SAUTEED IN TOMATO CONFIT SAUCE, CROSTINIS WITH  
SAFFRON MAYONNAISE AND PARMESAN CHEESE

\$270 MXN







## CRISPY OCTOPUS

CRISPY OCTOPUS WITH ARRABIATA SAUCE AND  
CARAMELIZED ONIONS

\$280 MXN







## SEAFOOD EMPANADAS

SAUTEED SHRIMP AND OCTOPUS IN TOMATO SAUCE WITH  
ARTISANAL CHEESE (2PCS)

**\$185MXN**







## GARLIC SHRIMP AND CITRUS

MARINATED IN PARSLEY AND CITRUS OIL, BALSAMIC  
REDUCTION, BABY VEGETABLES AND SWEET CHILI SAUCE

\$280 MXN







## BAKED CAMEMBERT CHESSE

ARTISAN MEXICAN CAMEMBERT, BERRY COMPOTE,  
ROASTED SEASONAL FRUITS AND HOMEMADE PESTO

**\$390 MXN**







## GRILL VEGETABLES

GRILLED VEGETABLES MARINATED IN FINE HERBS

\$180 MXN







## ROCK SHRIMP

CRISPY SHRIMP SERVED WITH SWEET CHILI SOUCE,  
HABANERO MAYONNAISE AND FRESH CABBAGE

\$280 MXN







## ROASTED EGGPLANT DIP (WARM)

PORTOBELLO SAUTEED WITH GUAJILLO CHILE AND TOASTED  
PUMKIN SEED, ACCOMPANIED WITH SOURDOUGH BREAD

\$200 MXN







## DUCK CHILORIO TACOS

SLOW COOKED DUCK MARINATED WITH DRIED CHILLIES AND SPICES, SERVED WITH BEANS, TORTILLAS AND PICKLED ONIONS

\$180 MXN







## PORK BELLY TACOS

PORK BELLY COOKED IN RECADO NEGRO WITH SPINACH AND  
PUMPKIN SEED TORTILLA, AVOCADO, ONION TINTED IN JAMAICA  
AND GROUND CORN

**\$190 MXN**







## BAJA STYLE FISH TACOS

FLOUR TORTILLA, CUCUMBER, CABBAGE AND CARROT  
SALAD WITH CHIPOTLE MAYONNAISE AND HABANERO

**\$170 MXN**







## WINE O'CLOCK CHESSE PLATE

COMBINATION OF MATURED AND SOFT CHEESES, ARTISAN  
ITALIAN CHARCUTERY AND RED FRUIT COMPOTE

\$420 MXN





# RAW BAR



## TUNA TARTARE

TUNA MARINATED IN PONZU WITH AVOCADO AND CRISPY  
WON TONG

\$290 MXN







## CATCH OF THE DAY

FRESH FISH OF THE DAY LECHE DE TIGRE, CUCUMBER,  
CHERRY TOMATO, AVOCADO MOUSE & CAMBRAY ONION

\$270 MXN







## FLAT IRON TAGLIATA

SERVED WITH FRESH ARUGULA SALAD, CHERRY TOMATOES,  
PARMESAN FLAKES, PARSLEY OIL AND MALDON SALT

\$320 MXN







## SEAFOOD TOSTADA

SERVED WITH SHRIMP, OCTOPUS AND FISH MARINATED IN  
LIGHTLY SPICY COCKTAIL SAUCE AND AVOCADO ON CRISPY  
CORN TORTILLA

**\$190 MXN**







## BLACK AGUACHILE TOSTADA

MARINATED SHRIMP IN BURNED CHILI SAUCE WITH FRESH  
LEMON JUICE, CUCUMBER, ONION AND AVOCADO ON CRISPY  
CORN TORTILLA

**\$180 MXN**





# SALADS



## FIGS SALAD

MIXED LETTUCE HONEY- MUSTARD VINAIGRETTE, WALNUT  
AND BLUE CHEESE.

\$180 MXN







## BURRATA CHEESE SALAD

BURRATA CHEESE, PESTO, CHERRY TOMATOES, FRESH  
ARUGULA, GROUND BACON AND PASSION FRUIT REDUCTION.

\$280 MXN







## BEETROOT & ROSEMARY SALAD

MIXED LETTUCE, COTIJA CHEESE, BEET REDUCTION AND ROASTED  
PUMPKIN SEED

**\$180 MXN**





# PIZZETAS



## FLAT IRON

FLAT IRON, ARUGULA AND CRISPY HOMEMADE POTATO FLAKES.

\$290 MXN







## PIZZETA WINE O'CLOCK

CLASSIC MARGARITA RECIPE WITH BURRATA CHEESE, SOFRIED  
SUNDRIED TOMATOES AND HOMEMADE PESTO.

\$290 MXN







## VEGETARIAN PIZZETA

SAUTEED VEGETABLES, MOZARELLA CHEESE, SPINACH AND  
BALSAMIC REDUCTION

\$220 MXN







## SHRIMP PIZZETA

WITH SAUTEED SHRIMPS IN GUAJILLO CHILE, WHITE WINE AND FRIED LEEKS.

\$280 MXN





# MAIN COURSES



## SALMON

WITH CREAMY SAFFRON RISOTTO, CHILI POWDER AND PARMESAN  
CHEESE.

**\$400 MXN**







## FILET MIGNON

WITH MUSHROOM RISOTTO, TRUFFLE OIL & MUSHROOM SAUCE

\$420 MXN







## CATCH OF THE DAY

SERVED WITH SAUTÉED BABY VEGETABLES, MASHED POTATOES  
AND CITRUS BUTTER SAUCE

**\$410 MXN**







## BRAISED SHORT RIB

GLAZE WITH DRIED CHILI ADOBO AND CITRUS MASHED  
POTATOES

\$550 MXN







## GRILLED SMOKED OCTOPUS

MARINATED WITH CHILI PARSLEY OIL, SERVED OVER ROMESCO  
SAUCE, CHIMICHURRI AND CAMBRAY POTATOES WITH CHAIN DRESSING.

\$395 MXN







## PORK BELLY IN MORITA CHILI SAUCE

PORK BELLY CONFIT IN ITS OWN JUICE WITH CREAMY BEANS, BABY  
CORN AND FLAMED ONIONS

**\$400 MXN**







## RIB EYE BURGER

180 gr. RIB EYE MEAT SERVED ON ARTISAN BRIOCHE BREAD WITH MUSHROOMS, ONIONS, MOZZARELLA CHEESE ACCOMPANIED WITH FRENCH FRIES AND TRUFFLE OIL

**\$250 MXN**







## MUSHROOM RAVIOLI WITH SHRIMPS

SERVED WITH A CREAMY TRUFFLED MUSHROOM SAUCE WITH  
SAUTEED SHRIMPS IN CHILI OIL AND PARMESAN CHEESE

**\$310 MXN**







## SPINACH RAVIOLI WITH CHEESE SAUCE

FILLED WITH RICOTA CHEESE, PANELA, PARMESAN AND SPINACH  
WITH ONION.

**\$265 MXN**







## LAMB OSSOBUCCO

SERVED WITH CAULIFLOWER PURE, BREASTED REDUCTION AND  
SAUTEED VEGETABLES.

**\$520 MXN**







## 930 GRS RIB EYE PRIME

ACCOMPANIED WITH GRILLED VEGETABLES AND TRUFFLED MASH  
POTATOES.

**\$1800 MXN**





# DESSERTS



CHOCOLATE FONDANT

\$160 MXN







FLAN DE ROMPOPE

\$150 MXN







## APPLE TART

**\$160 MXN**

\*\*PRICES WITH TAX INCLUDED

\*\* THE SALE OF ALCOHOLIC BEVERAGES TO MINORS IS  
PROHIBITED

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