

LUNCH AND DINNER



PROMOTIONS

BREAKFAST

+\$60 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Breakfast served from 8hrs to 14hrs.

FORGOTTEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it! Minimum purchase of **\$550.00 pesos**. Valid on your birthday with an official ID (INE).

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12hrs to 14 hrs Condesa: Every day from 15hrs to 17hrs.

MEZCAL SPECIAL

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer.

Branches: Valle, Roma, Condesa and AIFA: Every day from 18hrs to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.

HEARTBREAK HOUR

3 Mezcazuelas for **\$350.00 pesos**.

Available Includes 2 oz of Criollo Mezcal from Estado de México by Jorge Millán, a mix of citrus fruits, grapefruit wedges, lime, orange, and a splash of grapefruit soda.

**Branches: Valle, Roma, Condesa and AIFA,
Monday to Thursday from 19hrs to 20hrs.**



**20% DISCOUNT WHEN PRESENTING
TIA CREDENTIAL**

Promotions are not cumulative and cannot be combined with other offers.

LUNCH AND DINNER



STARTER

Tuna Tartar **\$220.00**
Tuna loin in pieces, served with avocado and house sauce. Suggested pairing: Tobala de Ocotepéc + \$85.00

NY Tiradito 🔥 **\$245.00**
Soy, avocado, cucumber, red onion, and habanero chili.
Suggested pairing: Espadín Chixhicapam + \$70.00.

Guacamole with Grasshopper. **\$140.00**
Served with corn tostadas.

Provolone **\$220.00**
Served with roasted peppers and chistorra.

Grasshopper Plate **\$120.00**
Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

Aguachile with Cecina 🔥 **\$200.00**
Thin slices of cecina, watermelon, red onion, and aguachile mix.

SALAD AND SOUP

Garden Salad 🔥 **\$170.00**
Mix of lettuce, Persian cucumber, tomato, estotes, red onion and Cotija cheese. Dressed with cilantro vinaigrette with serrano chili.

Conejo en la Luna Soup **\$110.00**
Roasted tomato soup, quesadillas, avocado, chicharrón, and fried pasilla chili.

Country Delicacies **\$170.00**
Mixture of green and purslane leaves, with cranberries, walnuts, cubed Manchego cheese, toasted sesame seeds and crispy onion. Dressed with guava vinaigrette.

Dry noodle **\$110.00**
Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili. Served with avocado, cream and Cotija cheese.

Extra order: Garden salad \$55.00 – Avocado \$60.00 – Fries beans \$40.00 - Totopo \$40.00 - Chicharrón \$40.00 - Shredded chicken \$55.00

LUNCH AND DINNER



STARTER

Escamoles Casserole \$520.00
100 gr. Escamoles with xoconostle, onion and garlic, sauteed in epazote butter and served with guacamole.
Pairing suggestion, Cenizo de Durango + \$75.00.

Provolone \$220.00
Served with roasted peppers and chistorra.

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MAIN DISHES

Homestyle molcajeta \$510.00

Served with ranch sauce, beef skirt steak, sausage, adobera cheese, onion and cactus. **Preparation time 20 min.**

Loaded Beef Ribs. \$310.00

Braised ribs served with mashed potatoes. **Suggested pairing: Cupreata Michoacán + \$80.**

Pork Ribs. \$310.00

Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili. Served with mashed potatoes. **Suggested pairing: Tobalá Ocotepéc Oaxaca + \$85.**

Braised Picaña \$310.00

Adobada and flame-grilled with mezcal, served with rustic mashed potatoes

Big Smash Burger. \$295.00

100% beef patty, pork belly, cheese crust, serrano dressing, caramelized onions. Served with rustic fries.

Chamorro (Pork Shank) \$295.00 Adobado or Beer-Braised

Served with cambray potatoes. Preparation time: 20 minutes. **Suggested pairing: Manso from Michoacán + \$85.**

Arrachera \$295.00

Served with rustic cambray potatoes and house salad.

Glazed Salmon. \$295.00

Served with citrus sauce and rustic mashed potatoes.

Extra order: Garden salad \$55.00 – Avocado \$60.00 – Fries beans \$40.00 -
Totopo \$40.00 - Chicharrón \$40.00 - Shredded chicken \$55.00

LUNCH AND DINNER



TACO 1 PIECE

El Buba \$110.00

Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo. **Suggested pairing:** Espadín San José, Oaxaca + \$75.00.

Quesabirria \$110.00

Flour tortilla quesadilla with lamb birria and quesillo. Served with consommé. **Suggested pairing:** Tuxca from Colima + \$80.00.

Sr Barriga. \$90.00

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. **Suggested pairing:** Lechuguilla de Chihuahua + \$85.00

Chamorro perrón \$90.00

Braised pork shank in black sauces, served with avocado and cilantro.

Beef Jerky \$90.00

Marquesa style, with fresh cheese, avocado, and nopales. **Suggestion pairig:** Criollo from the State of Mexico + \$60.00

Kraken \$110.00

(Marinado con guajillo)

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.

Beef filet \$90.00

Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. **Suggested pairing:** Tobaziche Sola de Vega Oaxaca + \$85.00.

French \$90.00

Beef tongue, green mole, and toasted pumpkin seeds. **Suggested pairing:** Pitzometl from Puebla + \$75.00.

El Mejor Amigo (Best Friend) \$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

Chumita \$90.00

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha. **Suggested pairing:** Cupreata Mochitlán from Guerrero + \$75.00.

BEVERAGES



DESSERTS

Truffle Cake

\$160.00

Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

Intense chocolate

\$160.00

Semi-sweet chocolate cake, with chocolate truffle and homemade vanilla ice cream.

Cheesecake with Red Fruits

\$160.00

Classic cheesecake topped with red fruit compote and fresh red fruits.

NON-ALCOHOLIC BEVERAGES

Flavored Water

\$50.00

350 ml

Orangeade 350 ml

\$60.00

Mineral or natural.

Lemonade 350 ml

\$60.00

Mineral or natural.

Pureza Mineral Water

\$60.00

355 ml

Soft Drink 355 ml

\$60.00

Bottled Water 600 ml

\$40.00

NON COFFE BEVERAGES

Fruit Infusion Tissana

\$50.00

Ask for available flavors.

Tea Bag infusion

\$70.00

Twings

Options: Mint, red fruits, orange with cinnamon, chamomile with honey and vanilla.

Hot Chocolate or on the rocks

\$70.00

Semi-dark Mexican chocolate with steamed milk.

Chai latte or on the rocks

\$70.00

Black tea infused with spices and vanilla, topped with steamed milk.

Matcha latte or on the rocks

\$70.00

Powdered green tea with vanilla and steamed milk.

BEVERAGES



COFFEE SHOP

SWAP DAIRY-FREE FOR ALMOND MILK + \$15.00 WE PREPARE OUR ESPRESSO-BASED DRINKS WITH CRAFTY SPECIALTY COFFEE. CLASSIC MEDIUM-HIGH ROAST, SILKY BODY, LOW ACIDITY, CHOCOLATE, TOASTED NUTS AND CARAMEL.

Espresso	\$50.00	Americano	\$50.00
Flat white	\$65.00	Cappuccino with Baileys or Amaretto	\$90.00
Espresso with a thin layer of steamed milk, featuring an intense coffee flavor.		Latte	\$70.00
Cappuccino	\$70.00	Espresso with 7 oz of steamed milk.	
Espresso with steamed milk foam.		Mocha	\$80.00
Cappuccino with cajeta or Eggnog	\$75.00	Cappuccino with semi-dark chocolate.	

COLD COFFE DRINK

Coffee Milkshake	\$80.00	Vietnamese Coffee	\$80.00
Creamy espresso-based drink with vanilla ice cream and milk.		Condensed milk with espresso and steamed milk.	
Affogato	\$95.00	Cold brew	\$80.00
Two scoops of vanilla ice cream topped with espresso.		Cold-extracted coffee brewed for 12 hours.	
Affogato Baileys 45 ml	\$115.00	Cold brew latte	\$90.00
Rabbit tonic	\$90.00	Cold brew with a touch of milk.	
Citrus oils, tonic water, and cold brew.			

BEVERAGES



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Every day from 15hrs to 17hrs.

Grand Mimosa \$140.00

Orange juice, Grand Marnier and Prosecco.

Mimosa Cherry \$140.00

Cranberry juice, Cherry Maraschino Liqueur and Prosecco.

Mezcal Spritz Anti Age \$195.00

Jamaica and cardamom syrup, Mezcal Criollo Mezcal (Estado de México), Limoncello and Prosecco.

Mezcal Spritz Anti Flu \$195.00

Orange and guava juice, Limoncello, Criollo Mezcal (Estado de México) and Prosecco.

Mezcal Spritz Detox \$195.00

Lime, cucumber, mint, Limoncello, Criollo Mezcal (Estado de México) and Prosecco.

Aperol Spritz \$195.00

Aperol, prosecco and mineral soda.

Limoncello Spritz \$195.00

Limoncello, prosecco and mineral soda.

BEERS

Carta Blanca (Large Bottle) \$75.00

Corona \$70.00

Victoria \$70.00

Pacífico \$70.00

Negra Modelo \$75.00

Modelo Especial \$75.00

Stella Artois \$80.00

Michelob Ultra \$80.00

Michelado Mug \$25.00

Cubano Mug \$30.00

Clamato Mug \$35.00

Prepared Clamato \$55.00

ESPIRAL, HIDALGO, 355 ML

APA. 5.1% ALC. \$120.00

Bright gold, slightly cloudy, citrus and herbal notes.

English Brown Ale. 5.1% ALC. \$120.00

Brown color, semi cloudy, notes of malt, caramel and chocolate.

Coffe Stout. 5.1% ALC \$120.00

Black, dense foam, notes of coffee, chocolate, cherry and dates.

Mexican Pilsner Lager. 5.1% ALC \$120.00

Golden, slightly malty with notes of corn.

BEVERAGES



MEMEXOLOGY

Stupid, My Dumb Hair. \$185.00
(Cold brew)

Criollo Mezcal from Estado de México, cold brew coffee, Aperol (Italian bitter aperitif), red wine reduction, Vermouth Rosso, and tonic water. Served with 75 ml of alcohol.

¡Trakaaaa! \$185.00
(Pineapple/Raspberry)

Arroqueño Mezcal from Oaxaca, pineapple, Charanda (Mexican sugarcane spirit), El Hispano Chipotle Liqueur, lime, pineapple Jarrito soda, and raspberry foam. Served with 60 ml of alcohol.

You Escaped My Curse \$185.00
(Clarified)

Criollo Mezcal from Estado de México, strawberry-banana oil, aged rum, cacao liqueur, and chocolate foam.

Yordi my grandfather saw an Alien. \$185.00
(Pitahaya / Lychee)

Criollo from the State of Mexico, pitahaya and lychee, Brigh Vatia cashew liqueur, lemon juice and pink pepper syrup. Served with 75 ml of alcohol.

Pedro, Pedro, Pedro, pé. \$185.00
(Black Cherry / Limoncello)

Mexicanito Mezcal from Oaxaca, Limoncello, black cherries, and basil. Served with 60 ml of alcohol.

That's Right, Diva! \$185.00
(Guava Kombucha)

Criollo del Estado de México, kombucha de guayaba, Lillet Blanc, Calvados, toronja, albahaca y miel de agave. Se sirve con 60 ml de alcohol.

Fan of Their Relationship \$185.00
(Clarified)

Lychee clarified cocktail with Mexicanito Mezcal from Oaxaca, Hpnotiq, and butterfly pea flower.

Take off I'll solve \$185.00
(Strawberries / vanilla)

Oaxaca, strawberry syrup, Xtabetún (Liqueur maya made from the fermentation of honey) and ice cream vanilla. Served with 60 ml of alcohol.

BEVERAGES



THE FAVORITES OF MEMEXOLOGY

Diablos señorita (Sandía)

\$185.00

Criollo del Estado de México, sandía, limón, Licor Giffard Flor de Sauco y jugo de arándano.
Se sirve con 60 ml de alcohol.

Deja de hablar y pégame (Peach/Kiwi Clarified)

\$190.00

Criollo Mezcal from Estado de México, peach and kiwi compote, avocado leaf infusion, Yolixpa herbal liqueur, chipotle liqueur, and Sierra Norte Yellow Whiskey. Served with 90 ml of alcohol.

Me amarraron como puerco (Chamomile/Bougainvillea)

\$175.00

Espadín Mezcal from Oaxaca, chamomile infused with honey, Limoncello, bougainvillea infusion, lime, and honey. Served with 60 ml of alcohol.

Porque no soy cualquier perra, soy la más perra. (Raspberry/Eureka Lemon)

\$185.00

MMexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, cashew liqueur, hibiscus, and soda.

Muy pegrioso

\$190.00

(Mixmango/pineapple/tamarind)

Arroqueño Mezcal from Oaxaca, El Hispano Jalapeño Liqueur, mango, pineapple, and tamarind mix.
Served with 75 ml of alcohol.

Y soporten

\$190.00

(Passion Fruit/Coconut)

·Espadín Mezcal from Oaxaca, passion fruit, Tío Pepe Fino Sherry, coconut, and tonic water.
Served with 60 ml of alcohol.

No digas mamadas Meriyein

\$185.00

(Cucumber/Hoja Santa)

Arroqueño Mezcal from Oaxaca, cucumber, hoja santa (aromatic Mexican leaf), spiced Granicera, and El Hispano Jalapeño Liqueur, topped with grasshopper foam.
Served with 75 ml of alcohol.

Mezcazuela

\$220.00

Jorge Millán's Criollo from the State of Mexico, citrus mix, grapefruit quarters, lime, orange and grapefruit soda top.
Served with 60 ml of alcohol.

BEVERAGES



THE CLASSICS

Classic Negroni **\$210.00**

Spicy Granicera, Campari and Vermouth.
Served with 90 ml of alcohol.

Negroni Mezcal **\$210.00**

Arroqueño de Oaxaca, Campari and red Vermouth.
Served with 90 ml of alcohol.

Gin & Tonic bitter **\$190.00**

(Citrus or Spicy) Granicera, quina water, (Campari or orange) bitters.
Served with 50 ml of alcohol.

Red Fruit Gin & Tonic **\$190.00**

(Citrus or Spicy) Granicera, quina water and red fruit.
Served with 50 ml of alcohol.

Classic Gin & Tonic **\$190.00**

(Citrus or Spicy) Granicera, aqua quina, orange garnitura, grapefruit and lime. Served with 50 ml of alcohol.

Conejo viejo **\$185.00**

Criollo from the State of Mexico, Sierra Norte Whisky and Xtabentún on the rocks. Served with 75 ml of alcohol.

Lime Mezcalita **\$220.00**

Jorge Millán's Criollo from the State of Mexico, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Lime Margarita **\$220.00**

Tequila Migrante, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Martini (Dry o dirty) **\$190.00**

Citrus graniciera, with a portion of extra dry vermouth and green olive. Served with 75 ml of alcohol.

Blody Mary Mezcal **\$220.00**

Oaxaca Mexicanito, tomato juice, lime, Tabasco salsa, celery salt, pepper and ice. Served with 50 ml of alcohol.

Conejillo **\$220.00**

Jorge Millán's Criollo from the State of Mexico, 43 Liqueur and shot of espresso coffee Astuto. Served with 50 ml of alcohol.

Conejillo **\$185.00**

Jorge Millán's Criollo from the State of Mexico, agave syrup and shot of espresso coffee Astuto. Served with 50 ml of alcohol.
