



MENÚ



XAROMA





XAROMA

Breakfast

Avocado Toast

\$200

Artisan Bread, Sunny Side Up Egg, and Salicornia

Hot Cakes

\$190

With Sweet Corn and Dulce de Leche

Bowl de Fruta

\$130

Fruit of the season with Yogurt, Granola and Honey

Birria de Res

\$320

To make tacos with Onion and Cilantro

Huevo con Machaca

\$220

Scrambled Eggs with Machaca (dried meat) and Mexican-Style Red Sauce

Huevos a la Cazuela

\$220

Chicharrón, Green Sauce, Fried Eggs, Refried Beans

Breakfast Sandwich

\$250

Scrambled Eggs, Bacon, Guacamole, American Cheese, Roasted Potatoes

Chilaquiles

Red or Green \$180

Cream, Red Onion, Frijol, Refried Beans, Cotija Cheese

Omelettes

Del Mar \$230

Shrimp in Red Sauce, Monterrey Jack, and Avocado

Bacon \$190

Bacon, Monterrey Jack, and Refried Beans

Campestre \$180

In Pomodoro Sauce with Requesón, and Refried Beans

Extras

Egg.	\$ 35
Carnitas	\$ 80
Arrachera	\$150
Chicken	\$ 80

Available until 12:00p.m.
Our prices include VAT



Starters

Guacamole con Chicharrón Norteño \$180

Tiradito de Rib Eye \$399

200Gr. of Rib Eye Seared on your Table, Ponzu with Shallot, Chile Serrano Flakes, Dill, and Black Sesame

Beet Hummus \$240

With Pita Bread and Grilled Vegetables

Surf And Turf Tacos \$235

Three Tacos and Combination of Chicarrón Prensado, Octopus, Shrimp, and Monterrey Jack

Patatas Bravas \$199

Roasted Potatoes, Alioli with Garlic, Smoked Paprika

Cheese Board \$699

Variety of Artisanal Cheeses, Ates, Pralines, Nuts, Salami, Serrano Ham, Artisanal Bread

Black Corn With Arrachera \$260

Broiled Corn, Black Mayonnaise with Poblano and Ash, Cotija Cheese

Broiled Chicken Kabobs \$180

Salad, Pita Bread and Greek Dressing





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Soup and Salad

Ensalada Veraniega

\$180

Mix of Lettuce, Blue Berries, Mango, Shallot, Pralines, and Mustard Vinaigrette

Wedge Salad

\$180

Mustard Dressing, Cotija Cheese, Cherry Tomatoes

Woodfire Tomato Soup

\$180

Basil, Olive Oil, Woodfire Bread

Main Courses

Rib Eye 400 Gr.

\$800

Medium Rare (or as requested) over cheese crust, beans, and Arugula Salad

Arrachera 200 Gr.

\$380

Broiled Cactus, Monterrey Jack, Avocado, Potatoes

Birria de Res

\$320

To Make Tacos with Onion and Cilantro

Black Aguachile

\$380

Shrimp on tamarind sauce with onion ash, Persian cucumber, red onion, and avocado

Tuna Ceviche

\$380

Mango, Persian Cucumber, Cherry Tomatoes

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Woodfire Pizzas

Peperoni

Mozzarella Cheese

\$150

Jamón Serrano

Arúgula with Black Turtle Oil and Parmesan Cheese Flakes

\$225

Mexicana

Chorizo, Beans, Bacon, Onion, and Jalapeños

\$160

Surf and Turf

Srimp, Octopus, and Chicharrón Prensado

\$225

Margarita

Fresh Mozzarella, Tomatoes, and Basil

\$180

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Desserts

Tierra de Chocolate \$160

Brownie, Vainilla Ice Cream with Dulce de Leche, Pralines, and Cinnamon

Buñuelo With Coffe \$160

Three Layers of Fried Wonton with Sugar and Cinnamon, and Coffee Mouse

Soft Drinks

<i>Coca Cola</i>	\$ 55
<i>Coca Cola Light</i>	\$ 55
<i>Coca Zero</i>	\$ 55
<i>Fresca</i>	\$ 55
<i>Sprite</i>	\$ 55
<i>Sidral Mundet</i>	\$ 55
<i>Mineral Water Ciel</i>	\$ 55
<i>Topo Chico 750 Ml.</i>	\$ 110
<i>Lemonade</i>	\$ 55
<i>Naranjada</i>	\$ 55
<i>Piñada</i>	\$ 90
<i>Clamato</i>	\$ 65

Coffee

<i>American</i>	\$ 60
<i>Capuccino</i>	\$ 60
<i>Latte</i>	\$ 60
<i>Chocolate</i>	\$ 50
<i>Espresso</i>	\$ 50

Our prices include VAT



Wine List



Vino Espumoso 2023

Chardonnay 100%

\$600

Vino Espumoso Rosé 2024

Cabernet 100%, Pet Nat

\$550

Tonos Blanco 2023

Chenin Blanc 80%, Chardonnay 20%

\$130 \$325

Tonos Blanc de Noir

Blanco, Merlot 100%

\$145 \$350

Xaroma Rosé 2024

Cabernet 100%

\$130 \$325

Xaroma Ensemble 2022

Cabernet 90%, Merlot 10%, 15 meses en barrica

\$150 \$380

Xaroma Ensemble 2023

Cabernet 70%, Mourvèdre 30%, 12 meses en barrica

\$150 \$380

Xaroma Ensemble 2023

Cabernet 60%, Petit Syrah 40%, 12 meses en barrica

\$160 \$450



Wine List

Reserva



Reserva VTO 2020

Cabernet 100%, 18 meses en barrica

\$180 \$600

Xaroma Reserva 2021

Cabernet 100%, 16 meses en barrica

\$150 \$380

Reserva VTO 2021

Malbec 100%, 20 meses en barrica

\$170 \$550

Xaroma Reserva 2022

Cabernet 100%, 18 meses en barrica

\$165 \$500

Xaroma 2022 Nebbiolo

Nebbiolo 100%, 16 meses en barrica

\$180 \$600

Xaroma 2023 Nebbiolo

Nebbiolo 50%, Cabernet 50%, 12 meses en barrica

\$160 \$450

Xaroma Reserva 2023

Cabernet 100%, 18 meses en barrica

\$125 \$315





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Wine Tasting

Premium

\$650

Tonos Blanco 2023
Xaroma Rosé 2023
Xaroma Ensemble 2022
Reserva Cabernet 2021
Xaroma Nebbiolo, Cabernet
2023
Reserva VTO Malbec 2021

Includes Glass with Logo



Red Wine

\$400

Xaroma Ensemble 2022
Nebbiolo, Cabernet 2023
Reserva Cabernet 2021
Reserva VTO Malbec
2021



Tonos

\$250

Tonos Blanco 2023
Xaroma Rosé 2023
Xaroma Ensemble 2022



Vertical Wine Tasting \$390

Cabernet

- 2018
- 2020
- 2021
- 2022



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XAROMA

Special Wine Tasting

Tonos and Cheese

\$450

Blanc de Noir Malbec 2024
Xaroma Rosé Cabernet 2024
Xaroma Ensemble Cabernet / Merlot 2022



Tintos and Cheese

\$600

Xaroma Ensemble Cabernet / Merlot 2022
Xaroma Reserva cabernet 2021
Xaroma Nebbiolo 2023
Reserva VTO Malbec 2021



Premium Wine Tasting and Cheese

\$850

Blanc de Noir Malbec 2024
Xaroma Rosé Cabernet 2024
Xaroma Ensemble Cabernet / Merlot 2022
Xaroma Reserva Cabernet 2021
Xaroma Nebbiolo 2023
Reserva VTO Malbec 2021



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Wine Mixology

Rebujito

\$200

Cabernet Mourvèdre, Lemon, Mint, and Top Sprite

Queen Charlotte

\$200

Cabernet Mourvèdre, Granadine, Top Fresca

Calimochó

\$200

Cabernet Mourvèdre, Top Coca-Cola

Pitillingorri

\$200

Cabernet Mourvèdre, Orange Juice, and Syrup

LS

\$200

*Chardonnay-Chenin Blanc, Mango, Pineapple,
Lemon, and Syrup*

Classic Sangria

\$200

Red Wine, Syrup, and Mineral Water

