



ALL DAY BREAKFASTS

BISTRO | 702

COCINA & PAN

**These dishes include refill coffee, fruit or a 210ml glass of orange juice.
All our eggs and omelettes can be prepared with egg whites only.
All egg dishes and omelettes are prepared with two pieces.*

Eggs, Omelettes and Classics

* EGGS BENEDICT	\$239
Two pieces of poached eggs, served over a piece of English muffin, baked ham, topped with hollandaise sauce. Served with baked potatoes.	
* NORWEGIAN EGGS	\$279
Traditional eggs Benedict with smoked salmon (50gr). Served with baked potatoes.	
* EGGS FLORENTINE	\$199
Two pieces of poached eggs, served on a piece of English muffin, Italian-style spinach with a touch of anchovies, topped with hollandaise sauce. Served with baked potatoes. Salmon (50gr) +\$90.00	
* BISTRO 702 EGGS	\$149
Two pieces of fried or scrambled eggs served in a clay pot with a base of bean and tortilla, red or green sauce, au gratin with cheese.	
* EGGS TO TASTE	\$149
Choose between rancheros, divorced, Mexican-style. Fried or scrambled (choose one of the following options) with ham, bacon, country chorizo, manchego cheese, panela cheese, tirados, mushrooms, peppers or vegetables.	
* LEBANESE EGGS	\$169
Two pieces of fried eggs served with dry jocoque, pita bread, rosemary oil, onion and serrano chile.	
* EGGS WITH MACHACA (DRIED BEEF)	\$209
Two pieces of scrambled eggs Mexican-style served with northern machaca, topped with red sauce and served with flour tortillas.	
* MOTULEÑOS EGGS	\$169
Fried eggs covered in red sauce with peas, ham, panela cheese and plantain.	
* JALISCO-STYLE EGGS	\$169
Two pieces of scrambled eggs over corn tortilla, au gratin with gouda cheese, served with country chorizo, raw green salsa and pico de gallo.	
* OMELETTE TO TASTE	\$189
- Choose one of the following options: with ham, bacon, country sausage, manchego cheese, panela cheese, mushrooms, peppers or vegetables. - Stuffed with poblano peppers and manchego cheese, covered with poblano sauce, served with refried beans and panela cheese.	
* LIGHT OMELETTE	\$179
Egg whites stuffed with nopal, tomato and cottage cheese, topped with green sauce, served with garlic mushrooms, tomato and cheese salad.	
* CROQUE MADAME	\$189
Sandwich made with brioche bread, mornay sauce, au gratin with gruyere cheese and a piece of fried egg.	
* WAFFLES 702 (1 pc)	\$169
Freshly made served with red fruits, bitumen and maple honey.	
* FRENCH TOAST	\$159
Four triangles of brioche bread, covered with powdered sugar, cinnamon and red fruits.	
* EXECUTIVE BREAKFAST	\$209
2 pieces of fried or scrambled egg with baked bacon, french toast, maple and butter.	
* HOT CAKES 702 (3 pcs)	\$159
Served with red fruits, served with maple honey, butter and jam. With egg (2 pcs) +\$30 With bacon (60 gr) +\$40 With turkey ham (60 gr) +\$45	

SANDWICHES

*All our sandwiches include french fries
Choose the bread you like the most to make your sandwich:*

- Flaxseed
- Peasant
- Rustic Baguette
- Rosemary Focaccia
- Loaf
- Sesame Baguette
- Gluten Free Baguette

• CLUB SANDWICH	\$169
Three slices of brioche bread with turkey ham, chicken breast, panela cheese, bacon, tomato and lettuce. Served with French fries.	
• HAM	\$269
With goat cheese, rosemary roasted tomato, with mustard dressing.	
• BRISKET (100 gr)	\$209
Smoked for 6 hours and more than 13 hours in the oven to reach the perfect flavor, with caramelized onion and gouda cheese, in its juice.	
• SERRANO HAM (25 gr) AND MOZZARELLA	\$199
With tomato, pesto and melted gouda cheese.	
• COLD MEATS	\$209
With Serrano ham, pepperoni, Pamplona chorizo, black olive, gouda cheese, cucumber and lettuce, with mayonnaise and mustard dressing.	
• SMOKED SALMON (50 gr)	\$229
With avocado, melted gouda cheese, topped with basil and caper oil dressing.	
• ROAST BEEF (90 gr)	\$249
Made with the house recipe, caramelized onion, avocado and melted gouda cheese.	
• BEEF FILLET (100 gr)	\$209
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.	
• MARINATED ARRACHERA (120 gr)	\$209
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.	

Bistro 702 Specialties

* PICADITAS "DOÑA MARY"	\$199
Four pieces of picaditas served with exquisite chistorra sausage (120 gr), served with green sauce, red sauce and peanut sauce, finished with pickled onion.	
* ENFRIJOLADAS "DON OCTAVIO"	\$189
Three pieces stuffed with egg, topped with bean sauce with roasted chorizo, cuaresmeño chile strips, cheese, cream and avocado. Panela +\$10 Chicken +\$30	
* ENCHILADAS 702	\$159
Three pieces stuffed with egg, topped with peanut sauce and chile morita, served with grilled panela cheese. Panela Stuffed +\$20 Chicken Stuffed +\$40	
* ENCHILADAS DE MOLE POBLANO	\$169
Three pieces stuffed with egg, topped with our traditional house mole, served with grilled panela cheese and toasted sesame seeds. Panela Stuffed +\$30 Chicken Stuffed +\$40	
* SWISS ENCHILADAS	\$209
Traditional chicken enchiladas with creamy green sauce.	
* CHILAQUILES WITH MOLE	\$189
* CHILAQUILES TO TASTE	\$179
The traditional ones served with red or green sauce. Chicken (100 gr) or egg (2 pcs) +\$20 Marinated Arrachera (120 gr) +\$50 **Cambia tus totopos por salmas +\$40	
* ARRACHERA TACOS (120 gr)	\$229
Served on corn tortilla and gratinated with gouda cheese, served with guacamole, refried beans and roasted chiles.	
* MOLLETES 702 (4 pcs)	\$149
The traditional ones, with melted gouda cheese and served with Mexican sauce. With chorizo sausage (50 gr) +\$40 With egg (2 pcs) +\$20 With bacon (60 gr) +\$50 With turkey ham (60 gr) +\$40	

CROISSANTS & BAGELS

• CROISSANT WITH HAM AND ASIAGO CHEESE	\$169
Fresh baked bread with mustard dressing, ham and asiago cheese with classic red fruit salad and balsamic vinaigrette.	
• CROISSANT WITH RICOTTA AND SPINACH	\$139
Fresh baked bread with ricotta cheese and italian spinach with red fruit salad and balsamic vinaigrette.	
• CROISSANT WITH EGG AND BACON	\$139
2 fried or scrambled eggs with baked bacon, roasted tomato and side salad.	
• SMOKED SALMON BAGEL (100 GR)	\$229
Delicious homemade bagel with cream cheese, capers, smoked salmon, red onion, lettuce and tomato. Choose your bread: natural, sesame, chia-oatmeal or sesame and sunflowerseed.	

ENERGETIC DISHES

• GRANOLA CUP	\$139
Try our house granola energy cup, plain yogurt, agave honey and goji berry.	
• FRUIT PLATTER	\$69
Papaya, pineapple, melon and watermelon with homemade granola and agave honey. With yogurt +\$10 / With cottage cheese +\$20	
• BANANA HOT CAKES	\$109
Three pieces of banana hot cakes, served with kiwi and banana, served with agave honey.	
• SALMON AVOCADO TOAST	\$199
Flax bread, smoked salmon over avocado, sunflower seeds and cilantro. With avocado oil +\$8.00	
• EGG SALMON TOAST	\$249
Flaxseed toast with rustic guacamole, smoked salmon, goat cheese and poached egg.	
• AÇAÍ BOWL	\$169
Açaí base and milk with topping of shredded coconut, banana and blueberries.	
• MATCHA BOWL	\$169
Antioxidant made from matcha base with pineapple topping, house granola and amaranth.	
• ACTIVATED CHARCOAL BOWL	\$149
With strawberry topping, amaranth and house granola.	
• ANTIOXIDANT BOWL	\$129
With strawberry, pineapple and chia topping.	

COLD PRESS JUICES

• FRESHLY SQUEEZED JUICES	
Orange, Grapefruit, Carrot, Green or Seasonal	
Small (250 ml)	\$39
Large (400ml)	\$49
• COLD PRESS JUICES (350ml)	
- Green apple, pineapple, celery, cucumber, spinach and lemon juice \$79	
- Grapefruit, strawberry, apple and ginger juice \$89	
- Orange, guava and ginger juice \$69	
- Carrot, pineapple and ginger juice \$69	

HEALTHY SHOTS

• DETOX	\$39
Ginger and lemon	
• FLU SHOT	\$39
Ginger, lemon, honey and cayenne pepper	
• HEALING	\$39
Turmeric and black pepper	

ASK FOR OUR CATERING SERVICES

**All our prices include VAT.*

**If you have any allergies, please notify your waiter.*

LUNCH AND DINNER

From 13:30 to 23:00 h



BISTRO | 702

COCINA & PAN

2X1

Sandwiches, Crêpes and Burgers
Monday and Wednesday from 14:00 h
restaurant only

Appetizers and Soups

- **BEEF TARTARE** \$319
Beef fillet (180 gr) prepared with caper, anchovy, olive, onion and a touch of whisky.
- **ESCARGOTS BOURGUIGNONNE** \$169
Snails (35 gr) in garlic herb butter.
- **COLD MEATS AND CHEESE PLATTER** \$369
Selection of Serrano ham (50gr), Pamplona chorizo (50gr), pepperoni (50gr), gruyere cheese (30gr), raclette cheese (30gr) and blue cheese (30gr).
- **TUNA TIRADITO (100 gr)** \$239
Tuna loin with our 702 sauce witg tortilla texture, avocado and coriander.
- **SALMON TARTARE (180 gr)** \$319
Salmon seasoned with egg yolk, capers, echalotand served with melba bread and avocado.
- **BISTRO 702 SALAD** \$109
Mix of lettuce, mozzarella cheese, cherry tomato with Italian vinaigrette.
- With Serrano ham (50 gr) +\$85 - With grilled chicken (120 gr) +\$55
- With grilled salmon (100 gr) +\$99
- **CAPRESE SALAD WITH MOZZARELLA CHEESE** \$159
Tomato and mozzarella cheese salad with Italian dressing.
- **DRIED FRUIT AND NUT SALAD** \$159
Combination of lettuce, chopped walnut and dried fruit, drizzled with blackberry dressing.
- **NORMANDY SALAD** \$179
Mix of quelites, watercrees and arugula with olive oil, smoked salmon (50 gr) cheery tomato, sesame and avocado.
- **ONION SOUP (450 ml)** \$129
Slowly caramelized onion, au gratin with gruyere cheese.
- **TORTILLA SOUP (250 ml)** \$99
Traditional tortilla soup served with avocado, tortilla, panela cheese and guajillo rings.
- **TOMATO CREAM SOUP (250 ml)** \$99
Delicious roasted tomato cream with a bit of gin.

FONDUES

For 2 persons. Additional person + \$145

- **TRADITIONAL** \$319
Gruyere cheese and raclette, served with baguette bread or vegetables.
- **FINE HERBS**
Gruyere cheese and raclette, with a touch of fine herbs, served with baguette bread or vegetables.
- **BLUE CHEESE** \$319
Blue cheese, served with baguette bread or vegetables.
- **CAMEMBERT**
Camembert cheese, served with baguette bread or vegetables.
- **4 CHEESE FONDUE** \$319
Gruyere, raclette, blue and camembert cheese, served with baguette bread or vegetables.
- **EXTRA FONDUE** \$60
Vegetables (200 gr)

PASTA

Choose your favorite pasta, penne or fettuccine.

- **WITH POMODORO SAUCE** \$129
Our traditional tomato sauce with fine herbs, served with parmesan cheese.
- **WITH PESTO SAUCE** \$169
100% homemade sauce with fresh basil and olive oil.
- **WITH PUTANESCA SAUCE** \$159
Tomato sauce with a spicy touch, black olives, capers, olive oil and anchovies.
- **WITH FOUR CHEESES SAUCE** \$169
Tomato sauce with a spicy touch, black olives, capers, olive oil and anchovies.
- **WITH POBLANA SAUCE** \$159
Salsa cremosa de chile poblano acompañada de unas tradicionales rajas poblanas.
***Acompaña tu plato con:
Chicken (100 gr) +40 Beef steak (100 gr) +40
Grilled salmon (100 gr) +100

Crêpes

Served with red fruit salad and balsamic vinaigrette.

- **CRÊPE 702** \$149
Ham, rosemary roasted tomato and gruyere cheese.
- **CRÊPE CAMPOS ELISEOS** \$149
Caramelized onion, rosemary roasted tomato and gruyere cheese.
- **CRÊPE FLORENTINE** \$149
Spinach, mushrooms, rosemary roasted tomato, caramelized onion and goat cheese.

Bistro 702 Specialties

These dishes can be served with one of the following options:
French fries, ratatouille, house salad or buttered spinach.

- **ENTRECOTE** \$749
With café de Paris butter or Bernese sauce
-National Rib eye (330 gr)
-USA choice Rib eye choice (330 gr)
- **FILLET MIGNON DU CHEF (200 gr)** \$409
Center of beef fillet with three peppers sauce. Quality USA choice.
- **GRILLED MEAT CUTS** \$409
-Fillet mignon USA choice (200 gr)
-USA choice Rib eye (300 gr)
-USA choice New York (300 gr)
- **CHICKEN BREAST PROVENCAL (200 gr)** \$749
Breaded with ham and au gratin, served with Provencal sauce.
- **BISTRO 702 BURGER** \$209
Sirloin, French lettuce, bacon, caramelized onion, mushrooms with truffle oil and mayonnaise, au gratin with gruyere cheese.
- **GRILLED SALMON (200 gr)** \$289
Served with chipotle hollandaise sauce.
- **GRILLED TUNA (200 gr)** \$369
Grilled sealed tuna loin, with asparagus, rainbow carrots, tomatoes and pesto sauce.
- **ARRACHERA (200 gr)** \$329
Marinated arrachera served with refried beans, guacamole and 2 picaditas served with mole poblano.
- **DUCK TACOS (150 gr)** \$299
Served in flour tortilla, cilantro, sliced onion and a trilogy of sauces.
- **MOULES ET FRITES (500 gr)** \$349
Mussels with shallots, white wine and herbs, served with French fries. ideal for sharing!
- **PORK TOMAHAWK IN CHILI CRUST (250 gr)** \$289
Battered in dried chili peppers crust with asparagus, rainbow carrots, tomatoes and pesto sauce.
- **MOLE POBLANO 702 (200 gr)** \$209
Chicken breast served with our traditional mole poblano and sprinkled with toasted sesame seeds, served with red rice.
- **SCALLOP BISTRO 702 (200 gr)** \$289
Pork scallop battered with panko, poached egg and truffle butter.

SANDWICHES

All our sandwiches include french fries
Choose the bread you like the most to make your sandwich:

- Flaxseed
- Peasant
- Rustic Baguette
- Focaccia de romero
- Loaf
- Sesame Baguette
- Gluten Free Baguette

- **CLUB SANDWICH** \$209
Three slices of brioche bread with turkey ham, chicken breast, panela cheese, bacon, tomato and lettuce. Served with French fries.
- **HAM** \$169
With goat cheese, rosemary roasted tomato, with mustard dressing.
- **BRISKET (100 gr)** \$269
Smoked for 6 hours and more than 13 hours in the oven to reach the perfect flavor, with caramelized onion and gouda cheese, in its juice.
- **SERRANO HAM (25 gr) AND MOZZARELLA** \$209
With tomato, pesto and melted gouda cheese.
- **COLD MEATS** \$199
With Serrano ham, pepperoni, Pamplona chorizo, black olive, gouda cheese, cucumber and lettuce, with mayonnaise and mustard dressing.
- **SMOKED SALMON (50 gr)** \$209
With avocado, melted gouda cheese, topped with basil and caper oil dressing.
- **ROAST BEEF (90 gr)** \$229
Made with the house recipe, caramelized onion, avocado and melted gouda cheese.
- **BEEF FILLET (100 gr)** \$249
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.
- **MARINATED ARRACHERA OR CECINA (120 gr)** \$209
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.

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COCINA & PAN

BAKERY AND CONFECTIONERY

Sweet Bread

- \$49 • **CHOCOLATÍN**
- \$19 • **OREJA**
- \$39 • **PEINETA**
- \$49 • **ALMENDRÍN**
- \$39 • **TUCÁN**
- \$39 • **CHINO DE NUEZ**
- \$39 • **CINNAMON ROLL WITH BITUMEN**
- \$29 • **TRADITIONAL CINNAMON ROLL**
- \$39 • **FIG RAIL**
- \$39 • **SWISS BRAID**
- \$22 • **VANILLA OR CHOCOLATE CONCHA**
- \$49 • **TURIN BUNNY CONCHA**
(Vanilla or chocolate)
- \$29 • **FLUFFLY ORANGE**
- \$64 • **ROLL DULCE DE LECHE**
- \$44 • **CONCHA WITH CREAM**
- \$29 • **ORDER OF CREAM** (50 gr)

Croissants

- \$32 • **TRADITIONAL**
- \$55 • **NUTELLA**
- \$55 • **CHOCOLATE**
- \$55 • **ALMOND**
- \$55 • **CHOCOLATE & ALMOND**
- \$59 • **CROISSANT ROLL CHOCOLATE WITH NUT**
- \$59 • **CROISSANT ROLL CHOCOLATE WITH ALMOND**

Cookies

- \$33 • **DOUBLE CHOCOLATE**
- **CHOCOLATE CHIP**
- **ORANGE**
- \$39 • **S'MORES**
- \$39 • **KINDER**
- \$59 • **TURIN**
- \$59 • **GLUTEN FREE ALMOND COOKIE**
Ideal for all those people with gluten allergy or intolerance, with delicious taste of cranberry and walnut. It will surprise you!

Cookies

- \$189 • **PANQUÉ DE PLÁTANO**
- \$189 • **PANQUÉ DE QUESO RICOTTA**
- \$189 • **PANQUÉ DE LIMÓN**
- \$209 • **PANQUÉ DE ZANAHORIA**
- \$249 • **PANQUÉ DE CHOCOLATE CON NUEZ**

Healthy Bread Line

- \$39 • **KETO MUFFIN**
Ideal for a balanced diet made with nutrients and low in sugars.
- \$39 • **GLUTEN FREE BAGUETTE**
Our new baguette is irresistible! 100% gluten free.
- \$119 • **HEALTHY BOXED BREAD**
Ideal for people with celiac disease - you'll love it! Makes 14 slices.

Desserts

- \$199 • **CARAMELIZED POPCORN SUNDAY**
With caramelized peanut, dulce de leche ice cream and vanilla. Crunchy and perfect for sharing! (2 persons)
- \$189 • **TARTE TATIN**
Warm apple tart with vanilla ice cream.
- \$99 • **CRÊME BRÛLÉE WITH RED FRUITS**
- \$89 • **ORDER OF 4 STUFFED MACARONS**
Ask for our different flavors.
- \$79 • **OPERA CAKE**
70% Belgian chocolate ganache, coffee buttercream, almond sponge cake dipped in coffee and chocolate glaze.
- \$109 • **COCOAVELLANA**
Delicious coconut mousse with a chocolate sponge cake decorated with crunchy hazelnut.
- \$99 • **APPLE CREAMY**
Turmeric, ginger, apple tart with vanilla and blueberry mousse.
- \$99 • **CHOCOLATE MOUSSE**
With orange creamy cake, hazelnut crunch and chocolate sponge cake. Familiar \$420
- \$99 • **LEMON AND RED FRUIT TART**
Lemon cream with red fruit compote.
- \$139 • **NUTELLA CRÊPE**
- \$159 • **CHOCOLATE FONDUE** (2 persons) Ideal for sharing.
- \$99 • **MASCARPONE MOUSSE**
With strawberry coulis, strawberry cream and honey walnut sponge cake.
- \$99 • **HÄAGEN-DAZS VANILLA OR DULCE DE LECHE ICE CREAM**

Coffee & Chocolate

Exchange your whole milk for almond or soy milk +\$25

CAFÉ DE GRANO

- \$49 • **De Refill**
- \$44 • **American** 200 ml.
- \$44 • **Espresso** 80 ml.

NESPRESSO

- \$54 • **American** 150 ml.
- \$59 • **Espresso** 80 ml.
- \$79 • **Espresso doble** 150 ml.
- \$59 • **Espresso cortado** 80 ml.
- \$59 • **Capuccino nespresso** 145 ml.

CHOCOLATES

Cold/Frappé

- \$49 • **Hot or cold chocolate** 500ml.
- \$59 • **Chocolate with marshmallow**

MILSHAKES

- \$99 • **Vanilla** 500ml.
- \$99 • **Strawberry** 500ml.
- \$99 • **Chocolate** 500ml.
- \$119 • **Cookies & Cream** 500ml.
- **Ferrero** 500ml.

FLAVORED CAPUCCINOS

Cold/Frappé

- \$69 • **Taro** 500ml.
- \$79 • **Hot or cold latte** 500 ml.
- \$59 • **Hot or cold capuccino** 500 ml.
- \$59 • **Flavored capuccino** 500 ml.
Choose your favorite flavor: Vanilla, hazelnut, irish cream, macadamia nut and caramel.
- \$79 • **Hot or cold moka coffee**
- \$59 • **Affogato**
Espresso with vanilla icecream.

TÉS Y TISANAS

Cold/Frappé

- \$69 • **Chai** (Traditional, green o vanilla)
- \$79 • **Matcha latte** 500 ml.
- \$69 • **Premium Mightly Leaf Tea**
Chamomile citrus, green tea tropical, masala chai, ginger twist, organic african nectar, organic spring jasmine, wild berry hibiscus, vanilla bean and organic mint melange.
- \$39 • **Hot or cold tea**
Choose your favorite flavor: Chamomile, green, jazmine, early grey, indian chai, red berries, strawberry with mango, english breakfast and mint.
- \$79 • **De Luz Kombucha**
Choose your favorite flavor: Ginger, blueberrys abd passion fruit.

Cold/Frappé

- \$49 • **Hot or cold herbal tea**
Choose your favorite flavor: Jungle berries, strawberry kiwi, piña colada, apricot, tropical fantasy, apple, blackberry, english breakfast and mint.



BISTRO | 702

COCINA & PAN

WINES

Wine by the glass

• WHITE WINE

- \$99 » 34 Chardonnay 150 ml.
- \$119 » De Cote Bulla blanco 150 ml.
- \$189 » Muga Rioja 150 ml.
- \$199 » Juanito Albariño 150 ml.

• RED WINE

- \$99 » 34 Merlot 150 ml.
- \$119 » De Cote Bulla blanco 150 ml.
- \$139 » Monte Real Crianza 150 ml.
- \$189 » Casa Madero Merlot 150 ml.
- \$199 » Casa Madero 3V 150 ml.
- \$199 » Lucas & Lewellen Pinot Noir 150 ml.
- \$259 » Pruno 150 ml.
- \$379 » Six Eight Nine 150 ml.
- \$579 » Pago de Carraovejas 150 ml.

• ROSÉ WINE

- \$159 » Nicole Rosado Nebbiolo 150 ml.
- \$149 » Casa Madero V 150 ml.



Coravin's system allows wine extraction from the bottle without removing the cork.

White Wines

• MEXICO

- \$639 » Casa Madero 2 V 750 ml.
- \$589 » Casa Madero Chardonnay 750 ml.
- \$569 » Santo Tomás Sauvignon Blanc 750 ml.
- \$569 » Casa Madero Chenin Blanc 750 ml.

• ARGENTINA

- \$459 » 34 Chardonnay 750 ml.

• SPAIN

- \$649 » 12 Lunas 750 ml.
- \$499 » Monteabellón Verdejo 750 ml.
- \$759 » Muga Rioja 750 ml.
- \$929 » Juanito Albariño 750 ml.

• UNITED STATES

- \$669 » Silvia Cellars Chardonnay 750 ml.

Sparkling Wines

• ITALY

- \$649 » Asti Santero Docg 750 ml.
- \$709 » Prosecco Nabucco Extra Dry 750 ml.

• SPAIN

- \$429 » Cava Flor de Raim Brut 750 ml.
- \$499 » Cava Flor de Raim Rose 750 ml.

• FRANCE

- \$1,399 » Cremant D'Alsace Cuvée Julien Dopff 750 ml.
- \$2,290 » Moët & Chandon Rosé Imperial 750 ml.
- \$2,080 » Moët & Chandon Brut Imperial 750 ml.

Rosé Wines

• MEXICO

- \$649 » Nicole Rosado Nebbiolo 750 ml.
- \$619 » Casa Madero V 750 ml.
- \$749 » Rivero González Scielo NY Rosse

• SPAIN

- \$459 » Avaniel 750 ml.
- \$589 » 12 Lunas 750 ml.

• FRANCE

- \$449 » Cassiopee Puy 128 Rose 750 ml.

Red Wines

• MEXICO

- \$729 » Cava Quintanilla Laberinto Blend
- \$739 » Rivero González Scielo MX tinto
- \$749 » Casa Madero Merlot 750 ml.
- \$749 » Casa Madero Shiraz 750 ml.
- \$759 » Casa Madero Cabernet Sauvignon 750 ml.
- \$799 » Casa Madero 3V 750 ml.
- \$849 » Pozo de Luna Ensemble
- \$899 » El Cielo Eclipse Cabernet Sauvignon 750 ml.
- \$899 » Santo Tomás Cabernet Sauvignon 750 ml.
- \$949 » Tribos Ensemble Cabernet Sauvignon y Cabernet Franc 750 ml.
- \$999 » Don Leo Reserva Linde Cabernet y Merlot
- \$1,199 » El Cielo Galileo Tempranillo 750 ml.
- \$1,399 » Mariatinto 750 ml.

• ARGENTINA

- \$459 » 34 Malbec 750 ml.
- \$459 » 34 Merlot 750 ml.
- \$949 » Salentein Malbec 750 ml.
- \$1,179 » Luigi Bosca Malbec 750 ml.

• SPAIN

- \$579 » Monteabellón 5 meses 750 ml.
- \$639 » Monte Real Crianza 750 ml.
- \$679 » 12 Lunas Garnacha 750 ml.
- \$929 » Pruno Tempranillo y Cabernet Sauvignon
- \$1,029 » Pagos de Quintana Crianza 750 ml.
- \$1,049 » Beronia Reserva 750 ml.
- \$1,229 » Señorío de Otazu Pago 750 ml.
- \$1,359 » Protos Crianza 750 ml.
- \$1,649 » Matarromera Crianza 750 ml.
- \$1,729 » Arzuaga Navarro Crianza 750 ml.
- \$2,049 » Malleolus Emilio Moro 750 ml.
- \$2,829 » Pago de Carraovejas 750 ml.
- \$2,599 » Mauro Cosecha 750 ml.

• UNITED STATES

- \$889 » Lucas & Lewellen Pinot Noir 750 ml.
- \$1,399 » Six Eight Nine 750 ml.
- \$1,889 » Intrinsic 750 ml.
- \$2,419 » Abstract 150 ml.
- \$2,419 » Austin Hope 750 ml.

• FRANCE

- \$449 » Cassiopee Puy 128 Rouge
- \$509 » Le Petit Claude
- \$599 » Felúns Petit 750 ml.
- \$669 » Felúns Domaine 750 ml.
- \$769 » Chateau Lamohte Vincent Heritage
- \$809 » Bayle Carreau Chateau Landreau
- \$829 » Bayle Carreau Chateau La Carelle
- \$899 » Bayle Carreau Chateau Eyquem

Waters and Soft drinks

- \$44 **Soft drinks** 355 ml. Coca-cola, Coca-cola sugar free, Coca-cola Light, Sidral, Sprite, Sprite sugar free, Delaware, Squirt.
- \$44 **Mineral water Schweppes** 350 ml.
- \$39 **Ciel natural water**
- \$69 **Perrier mineral water** 330 ml.
- \$139 **Agua de piedra natural water** 650 ml
- \$139 **Agua de piedra mineral water** 650 ml
- \$49 **Lemonade** Mineral or Natural 400 ml.
- \$49 **Orangeade** Mineral or Natural 400 ml.
- \$69 **Rose lemonade** 325 ml.
- \$69 **Italian soda** 325 ml
Red fruits, passion fruit, cucumber with lemon.

HAPPY HOUR

2x1 Distillates & Cocktails
Monday to Wednesday from 4:00 pm to 6:30 pm

Distillates per shot

Every drink is served with 45 ml.

RUM

- \$79 Bacardí blanco
- \$79 Havana 3 años
- \$79 Malibú
- \$79 Matusalen platino
- \$89 Flor de caña 4 años añejo
- \$89 Matusalen clásico
- \$109 Havana 7 años
- \$229 Zacapa 23

BRANDY

- \$89 Magno
- \$89 Terry centenario
- \$99 Torres 10
- \$159 Torres alta luz cristalino
- \$239 Torres 20

VODKA

- \$79 Smirnoff
- \$99 Absolut azul
- \$99 Absolut Citron
- \$99 Stolichnaya
- \$149 Grey Goose

GINEBRA

- \$89 Larios London Dry
- \$129 Tanqueray London Dry
- \$129 Beefeater Dry
- \$129 Puerto de Indias Rosse
- \$139 Bombay Sapphire
- \$149 Mom
- \$179 Bulldog
- \$189 Hendricks
- \$199 London No. 1
- \$349 Monkey 47

WHISKY

- \$99 Johnnie Walker Etiqueta Roja
- \$139 Chivas Regal 12 años
- \$149 Buchanan's 12 años
- \$159 Johnnie Walker Etiqueta Negra
- \$189 Glenfiddich 12
- \$249 Macallan 12

TEQUILA

- \$99 Gran Centenario Plata
- \$99 Gran Centenario Reposado
- \$119 José Cuervo Tradicional Reposado
- \$129 Mayorazgo Cristalino
- \$139 Herradura Reposado
- \$149 Maestro Dobel Diamante
- \$159 Patrón Reposado
- \$129 Mayorazgo Cristalino
- \$179 Don Julio 70
- \$179 Herradura ultra

MEZCAL

- \$99 400 Conejos Espadín
- \$99 Promesa mezcal artesanal espadín
- \$125 Zignum Silver
- \$129 Me amarras espadín reposado
- \$159 Promesa mezcal artesanal cuishe
- \$159 Promesa mezcal artesanal tobalá
- \$199 Promesa mezcal artesanal tepeztate

MEZCAL BOTELLA 375 ML

- \$599 Promesa mezcal artesanal espadín
- \$1,219 Promesa mezcal artesanal tobalá
- \$1,219 Promesa mezcal artesanal cuishe
- \$1,499 Promesa mezcal artesanal tepeztate



BISTRO | 702

COCINA & PAN

BEVERAGES

TEAS AND HERBAL TEAS

Cold/Frappé

- \$69 \$79 **Chai** (Traditional, green or vanilla) 500 ml.
- \$69 \$79 **Matcha latte** 500 ml.
- \$39 \$49 **Hot or cold tea** 300 ml.
Choose your favorite flavor:
Chamomile, green tea, jazmine, early grey, indian chai, red berries, strawberry with mango, english breakfast and mint.
- \$59 \$69 **Premium Mighty Leaf Tea** 400 ml.
Chamomille citrus, green tea tropical, masala chai, ginger twist, organic african nectar, organic spring jasmine, wild berry hibiscus, vanilla bean and organic mint melange.
- \$49 \$59 **Hot or cold herbal tea** 300 ml.
Choose your favorite flavor:
Jungle berries, strawberry kiwi, piña colada, apricot, tropical fantasy, blackberry, english breakfast and mint.
- \$79 **De Luz Kombucha**
Choose your favorite flavor:
Ginger, blueberry and passion fruit.

Cocktails

- \$149 **APEROL SPRITZ**
Aperol, sparkling wine and a touch of mineral water.
- \$119 **APPLE FIRE**
Apple whiskey, fireball, cinnamon syrup and pasteurized egg white.
- \$119 **BAILEYS COFFEE**
Baileys, milk, coffee, and whipped cream.
- \$89 **BELLINI**
Sparkling wine and peach.
- \$79 **BLOODY MARY**
Vodka, tomato juice, lime juice and mix of sauces.
- \$149 **CARAJILLO DE MENTA**
Licor 43, coffee and mint fernet.
- \$149 **CARAJILLO DE MAZAPÁN**
Licor 43, coffee and mazapán.
- \$139 **CARAJILLO**
Licor 43 and coffee.
- \$89 **CHOCOLATE MARTINI**
Vodka, cocoa cream and chocolate.
- \$119 **CLERICOT**
Red wine, seasonal fruit, natural syrup, lemon juice, and mineral water.
- \$109 **COCO BAILEYS**
Baileys, whipped cream flavored vodka and coconut cream.
- \$149 **FRENCH 75**
Gin, sparkling wine, lime juice and natural syrup.
- \$89 **GINGER PALOMA**
Gin, ginger, berry syrup, grapefruit and lemon-grapefruit flavored Corona sparkling water.
- \$149 **GREEN FRESH**
Midori, passionfruit syrup, orange, lemon and light beer.
- \$119 **IRISH COFFEE**
Whisky, sugar, coffee and whipped cream.
- \$109 **KIWI COOLER**
Gin, elderflower syrup, kiwi, strawberry-kiwi kombucha and lemon.
- \$149 **KIR ROYAL**
Sparkling wine and cassis liqueur.
- \$109 **LUCES DE LA HABANNA**
Malibu rum, midori, pineapple juice.
- \$99 **MARGARITA**
Tequila, controy, natural syrup and lime juice.
- \$99 **MAZAPAN MARTINI**
Vodka, frangelico, milk and marzipan.
- \$99 **MELONETTO**
Midori, almond liqueur, pineapple, orange and lemon.
- \$119 **MEZCARITA DE JAMAICA**
Mezcal Promesa espadín, lime juice, orange juice, natural syrup and hibiscus.
- \$119 **MEZCARITA DE TAMARINDO**
Mezcal Promesa espadín, lime juice, natural syrup and tamarind.

Coffee and Chocolate

COFFEE BEANS

- \$49 **Refill** Exchange ypu whole
- \$44 **American** 200 ml. milk for almond or soy
- \$44 **Espresso** 80 ml. milk +\$25

FLAVORED CAPUCCINOS

Frío/Frappé

- \$69 \$79 **Taro** 500 ml.
- \$59 **Hot or cold latte** 500 ml.
- \$59 \$69 **Hot or cold capuccino** 500 ml.
- \$79 \$79 **Flavored capuccino** 500 ml.
Vanilla, hazelnut, irish cream, macadamia nut, or caramel.
- \$59 \$69 **Café moka frío o caliente**
- \$89 **Affogato**
Espresso with vanilla icecream

NESPRESSO

- \$54 **American** 150 ml.
- \$59 **Espresso** 80 ml.
- \$79 **Double espresso** 150 ml.
- \$59 **Espresso cortado** 80 ml.
- \$59 **Capuccino nespreso** 145 ml.

CHOCOLATES

Cold/Frappé

- \$49 \$59 **Chocolate cold or hot** 500 ml.
 - \$59 **Chocolate with marshmallow**
- ### MILKSHAKES
- \$99 **Vanilla Strawberry Chocolate** 500 ml.
 - \$119 **Cookies & Cream Ferrero** 500 ml.

MIMOSA

- \$89 **MIMOSA**
Sparkling wine and orange juice.
- \$119 **MOJITO: BLUEBERRY**
Rum, mint, sugar, lemon and blueberry.
- \$119 **MOJITO: RED FRUITS**
Rum, mint, sugar, lemon and red fruits.
- \$89 **MOJITO**
Rum, mint, sugar and lime.
- \$119 **MOSCOW MULE**
Vodka, spearmint, lemon juice, natural syrup and ginger ale.
- \$99 **MULE 702**
Vodka, pear, lemon and ginger.
- \$149 **NEGRONI**
Gin, campari and cinzano rosso.
- \$89 **PIÑA COLADA**
Rum, coconut cream, milk, and pineapple juice.
- \$89 **SANGRÍA**
Red wine, natural syrup, lemon juice and mineral water.
- \$59 **CLAMATO**
Natural
- \$99 **With tequila**
- \$89 **With vodka**
- \$89 **With beer**

DIGESTIVES

Oporto Ferreira

- \$89 **Oporto Ferreira**
- \$79 **Red Cinzano**
- \$79 **Cinzano extra dry**
- \$89 **Campari**
- \$119 **Fernet Branca**
- \$119 **Fernet Branca Menta**
- \$89 **Uncle Pepe**
- \$129 **Pernod**

LIQUORS

- \$79 **Dry Chinchón**
- \$79 **Sweet Chinchón**
- \$89 **Kahlúa Coffee Liqueur**
- \$89 **Midori**
- \$89 **Baileys**
- \$99 **Frangelico**
- \$99 **Vaccari nero**
- \$99 **Licor 43**
- \$109 **Amaretto Disaronno**
- \$139 **Licor Strega**
- \$149 **Grand Marnier**
- \$209 **Chartreuse verde**

BEER

- \$44 **National Beer** 355 ml. Corona, Victoria, Corona Light
- \$59 **Negra Modelo** 355 ml. / **Modelo Especial** 355 ml. **Michelob Ultra** 355 ml. **Stella Artois** 330 ml.
- \$49 **Corona Cero** 355 ml.