

## 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.

## Eggs, Omelettes and Classics

* <b>EGGS BENEDICT</b> Two pieces of poached eggs, served over a piece of English muffin, baked ham, topped with hollandaise sauce. Served with baked potatoes.	<b>\$229</b>
* <b>NORWEGIAN EGGS</b> Traditional eggs Benedict with smoked salmon (50gr). Served with baked potatoes.	<b>\$269</b>
* <b>EGGS FLORENTINE</b> 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. <b>Salmon (50gr) +\$90.00</b>	<b>\$189</b>
* <b>BISTRO 702 EGGS</b> Two pieces of fried or scrambled eggs served in a clay pot with a base of bean and tortilla sauce, red or green sauce, au gratin with cheese.	<b>\$129</b>
* <b>EGGS TO TASTE</b> 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.	<b>\$139</b>
* <b>LEBANESE EGGS</b> Two pieces of fried eggs served with dry jocoque, pita bread, rosemary oil, onion and serrano chile.	<b>\$149</b>
* <b>EGGS WITH MACHACA (DRIED BEEF)</b> Two pieces of scrambled eggs Mexican-style served with northern machaca, topped with red sauce and served with flour tortillas.	<b>\$159</b>
* <b>JALISCO-STYLE EGGS</b> Two pieces of scrambled eggs over corn tortilla, au gratin with gouda cheese, served with country chorizo, raw green salsa and pico de gallo.	<b>\$149</b>
* <b>OMELETTE TO TASTE</b> - 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.	<b>\$169</b>
* <b>LIGHT OMELETTE</b> Egg whites stuffed with nopal, tomato and cottage cheese, topped with green sauce, served with garlic mushrooms, tomato and cheese salad.	<b>\$169</b>
* <b>CROQUE MADAME</b> Sandwich made with brioche bread, mornay sauce, au gratin with gruyere cheese and a piece of fried egg.	<b>\$169</b>
* <b>WAFFLES 702 (1 pc)</b> Freshly made served with red fruits, bitumen and maple honey.	<b>\$129</b>
* <b>FRENCH TOAST</b> Four triangles of brioche bread, covered with powdered sugar, cinnamon and red fruits.	<b>\$129</b>
* <b>HOT CAKES 702 (3 pcs)</b> Served with red fruits, served with maple honey, butter and jam. <b>With egg (2 pcs) +\$20</b> <b>With bacon (60 gr) +\$40</b> <b>With turkey ham (60 gr) +\$45</b>	<b>\$129</b>

## SANDWICHES

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

- |                   |                        |
|-------------------|------------------------|
| • Flaxseed        | • Rustic Baguette      |
| • Loaf            | • Gluten Free Baguette |
| • Peasant         | • Rosemary Focaccia    |
| • Sesame Baguette | • Bacon Focaccia       |

• <b>HAM</b> With goat cheese, rosemary roasted tomato, with mustard dressing.	<b>\$149</b>
• <b>BRISKET</b> 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.	<b>\$249</b>
• <b>SERRANO HAM AND MOZZARELLA</b> With tomato, pesto and melted gouda cheese.	<b>\$189</b>
• <b>COLD MEATS</b> With Serrano ham, pepperoni, Pamplona chorizo, black olive, gouda cheese, cucumber and lettuce, with mayonnaise and mustard dressing.	<b>\$179</b>
• <b>SMOKED SALMON</b> With avocado, melted gouda cheese, topped with basil and caper oil dressing.	<b>\$189</b>
• <b>ROAST BEEF</b> Made with the house recipe, caramelized onion, avocado and melted gouda cheese.	<b>\$209</b>
• <b>BEEF FILLET</b> With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.	<b>\$229</b>
• <b>MARINATED ARRACHERA</b> With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.	<b>\$179</b>

## Bistro 702 Specialties

* <b>PICADITAS "DOÑA MARY"</b> Four pieces of picaditas served with exquisite chistorra sausage (90 gr), served with green sauce, red sauce and peanut sauce, finished with pickled onion.	<b>\$159</b>
* <b>ENFRIJOLADAS "DON OCTAVIO"</b> Three pieces stuffed with egg, topped with bean sauce with roasted chorizo, cuaresmeño chile strips, cheese, cream and avocado. <b>Panela +\$10 Chicken +\$20</b>	<b>\$169</b>
* <b>ENCHILADAS 702</b> Three pieces stuffed with egg, topped with peanut sauce and chile morita, served with grilled panela cheese. <b>Panela Stuffed +\$10 Chicken Stuffed +\$20</b>	<b>\$149</b>
* <b>ENCHILADAS DE MOLE POBLANO</b> Three pieces stuffed with egg, topped with our traditional house mole, served with grilled panela cheese and toasted sesame seeds. <b>Panela Stuffed +\$10 Chicken Stuffed +\$20</b>	<b>\$149</b>
* <b>CHILAQUILES TO TASTE</b> The traditional ones served with red or green sauce. <b>Chicken (100 grs) or egg (2 pcs) +\$19 Cecina (120 grs) +\$29</b> <b>Marinated Arrachera (120 grs) +\$29</b>	<b>\$170</b>
* <b>TACOS DE ARRACHERA (150 grs)</b> Arrachera fajitas served on corn tortilla and gratinated with gouda cheese, served with guacamole, refried beans and roasted chiles.	<b>\$219</b>
* <b>ASIAGO CHEESE AND HAM CROISSANT</b> Freshly baked bread with mustard dressing, ham and Asiago cheese, served with classic red fruit salad and balsamic vinaigrette.	<b>\$149</b>
* <b>RICOTTA AND SPINACH CROISSANT</b> Freshly baked bread with ricotta cheese and Italian-style spinach.	<b>\$129</b>
* <b>CLUB SANDWICH</b> Three slices of brioche bread with turkey ham, chicken breast, panela cheese, bacon, tomato and lettuce. Served with French fries.	<b>\$179</b>
* <b>SMOKED SALMON BAGEL</b> Delicious homemade bagel with cream cheese, capers, smoked salmon, red onion, lettuce and tomato.	<b>\$229</b>
* <b>MOLLETES 702 (4 pcs)</b> The traditional ones, with melted gouda cheese and served with Mexican sauce. <b>With chorizo sausage (50 gr) +\$30 With egg (2 pcs) +\$20</b> <b>With bacon (60 gr) +\$40 With turkey ham (60 gr) +\$45</b>	<b>\$119</b>

## ENERGETIC DISHES

• <b>GRANOLA CUP</b> Try our house granola energy cup, plain yogurt, agave honey and goji berry.	<b>\$139</b>
• <b>FRUIT PLATTER</b> The selection of your liking with homemade granola and agave honey. <b>With yogurt +\$10 / With cottage cheese +\$19</b>	<b>\$59</b>
• <b>BANANA HOT CAKES</b> Three pieces of banana hot cakes, served with kiwi and banana, served with agave honey.	<b>\$109</b>
• <b>SALMON AVOCADO TOAST</b> Brioche bread, smoked salmon over avocado, sunflower seeds and cilantro.	<b>\$169</b>
• <b>AÇAÍ BOWL</b> Açaí base and milk with topping of shredded coconut, banana and blueberries.	<b>\$169</b>
• <b>MATCHA BOWL</b> Antioxidant made from matcha base with pineapple topping, house granola and amaranth.	<b>\$169</b>
• <b>ACTIVATED CHARCOAL BOWL</b> With strawberry topping, amaranth and house granola.	<b>\$149</b>
• <b>ANTIOXIDANT BOWL</b> With strawberry, pineapple and chia topping.	<b>\$129</b>

## COLD PRESS JUICES

• <b>FRESHLY SQUEEZED JUICES</b> Orange, Grapefruit, Carrot or Green <b>Small (250 ml) \$39</b> <b>Large (400ml) \$49</b>
• <b>COLD PRESS JUICES (500 ML)</b> - Green apple, pineapple, celery, cucumber, spinach and lemon juice <b>\$79</b> - Grapefruit, strawberry, apple and ginger juice <b>\$89</b> - Orange, guava and ginger juice <b>\$69</b> - Coconut, macadamia and cardamom juice <b>\$89</b> - Carrot, pineapple and ginger juice <b>\$69</b>

## HEALTHY SHOTS

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

## 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

### Appetizers and Soups

- **BEEF TARTARE** \$299  
Beef fillet (180 grs) prepared with caper, anchovy, olive, onion and a touch of whiskey.
- **ESCARGOTS BOURGUIGNONNE** \$199  
Snails in garlic herb butter.
- **COLD MEATS AND CHEESE PLATTER** \$399  
Selection of Serrano ham, Pamplona chorizo, Italian salami, Asiago, raclette and blue cheeses.
- **BISTRO 702 SALAD** \$99  
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** \$139  
Tomato and mozzarella cheese salad with Italian dressing.
- **DRIED FRUIT AND NUT SALAD** \$119  
Combination of lettuce, chopped walnut and dried fruit, drizzled with blackberry dressing.
- **ONION SOUP** (450 ML) \$129  
Slowly caramelized onion, au gratin with gruyere cheese.
- **TORTILLA SOUP** \$69  
Traditional tortilla soup served with avocado, tortilla, panela cheese and guajillo rings.
- **TOMATO CREAM SOUP** \$79  
Delicious roasted tomato cream.

### FONDUES

For 2 persons. Additional person + \$145

- **TRADITIONAL** \$279  
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** \$299  
Blue cheese, served with baguette bread or vegetables.
- **CAMEMBERT**  
Camembert cheese, served with baguette bread or vegetables.
- **4 CHEESE FONDUE**  
Gruyere, raclette, blue and camembert cheese, served with baguette bread or vegetables.

### PASTA

Choose your favorite pasta, penne or fettuccine.

- **WITH POMODORO SAUCE** \$119  
Our traditional tomato sauce with fine herbs, served with parmesan cheese.
- **WITH PESTO SAUCE** \$159  
100% homemade sauce with fresh basil and olive oil.
- **WITH PUTANESCA SAUCE** \$149  
Tomato sauce with a spicy touch, black olives, capers, olive oil and anchovies.

### Crêpes

- **CRÊPE 702** \$149  
Ham, rosemary roasted tomato and gruyere cheese.
- **CRÊPE CAMPOS ELISEOS** \$149  
Caramelized onion, rosemary roasted tomato and gruyere cheese.
- **CRÊPE FLORENTINE** \$139  
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** (330 GR) \$369  
Rib eye with café de Paris butter or Bernese sauce.
- **FILLET MIGNON DU CHEF** (200 GR) \$339  
Center of beef fillet with three peppers sauce.
- **DUCK TACOS** \$279  
Served in flour tortilla, cilantro, sliced onion and a trilogy of sauces.
- **MOULES ET FRITES** (500 GR) \$429  
Mussels with shallots, white wine and herbs, served with French fries. ideal for sharing!
- **BISTRO 702 BURGER** \$269  
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.
- **CHICKEN BREAST PROVENCAL** (200 GR) \$209  
Breaded with ham and au gratin, served with Provencal sauce.
- **MOLE POBLANO 702** (200 GR) \$199  
Chicken breast served with our traditional mole poblano and sprinkled with toasted sesame seeds, served with red rice.

### SANDWICHES

All our sandwiches include french fries

Choose the bread you like the most to make your sandwich:

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

- **HAM** \$149  
With goat cheese, rosemary roasted tomato, with mustard dressing.
- **BRISKET** \$249  
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 AND MOZZARELLA** \$189  
With tomato, pesto and melted gouda cheese.
- **COLD MEATS** \$179  
With Serrano ham, pepperoni, Pamplona chorizo, black olive, gouda cheese, cucumber and lettuce, with mayonnaise and mustard dressing.
- **SMOKED SALMON** \$189  
With avocado, melted gouda cheese, topped with basil and caper oil dressing.
- **ROAST BEEF** \$209  
Made with the house recipe, caramelized onion, avocado and melted gouda cheese.
- **BEEF FILLET** \$229  
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.
- **MARINATED ARRACHERA** \$179  
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.

If you are allergic to any product, please notify us.



# BISTRO | 702

COCINA & PAN

## BAKERY AND CONFECTIONERY

### Sweet Bread

- \$42 • **CHOCOLATÍN**
- \$16 • **OREJA**
- \$32 • **PEINETA**
- \$32 • **ALMENDRÍN**
- \$24 • **MUFFIN**
- \$32 • **TUCÁN**
- \$29 • **OJO**
- \$32 • **CHOCOLATE CONE**
- \$32 • **CINNAMON ROLL WITH BITUMEN**
- \$24 • **TRADITIONAL CINNAMON ROLL**
- \$32 • **FIG RAIL**
- \$32 • **SWISS BRAID**
- \$16 • **VANILLA OR CHOCOLATE CONCHA**  
Large +\$6
- \$53 • **CONCHA WITH CREAM**
- \$49 • **CONCHA WITH BEANS**
- \$37 • **ORDER OF CREAM**

### Croissants

- \$29 • **TRADITIONAL**
- \$47 • **NUTELLA**
- \$47 • **CHOCOLATE**
- \$47 • **ALMOND**
- \$52 • **CHOCOLATE & ALMOND**

### Cookies

- **SNICKERDOODLE**
- **ORANGE**
- \$21 • **S'MORES**
- **CHOCOLATE CHIP**
- **CINNAMON ROLL**
- **DOUBLE CHOCOLATE**
- **GRATED TURIN CHOCOLATE**
- **DOUBLE CHOCOLATE WITH NUTELLA**
- \$31 • **KINDER**
- **TURIN**
- **CHOCOLATE CRUNCH**
- **DOUBLE CHOCOLATE WITH GLORIA SWEET**
- **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!

### Healthy Bread Line

- \$31 • **KETO MUFFIN**  
Ideal for a balanced diet made with nutrients and low in sugars.
- \$31 • **GLUTEN FREE BAGUETTE**  
Our new baguette is irresistible! 100% gluten free.
- \$99 • **HEALTHY BOXED BREAD**  
Ideal for people with celiac disease - you'll love it! Makes 14 slices.

### Desserts

All our ice cream is Häagen-Dazs

- \$199 • **CAMELIZED POPCORN SUNDAY**  
With caramelized peanut, chocolate fudge, dulce de leche and vanilla ice cream. Crunchy and perfect for sharing! (2 persons)
- \$189 • **TARTE TATIN**  
Warm apple tart with vanilla ice cream.
- \$99 • **CRÊME BRÛLÉE WITH RED FRUITS**
- \$79 • **ORDER OF 4 STUFFED MACARONS**  
Choose your favorite flavor: Lemon, chocolate, coffee.
- \$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)
- \$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

#### COFFEE BEANS

- \$34 Refill

#### CHOCOLATE

- \$48 **Hot or Cold Chocolate** 500 ml  
Exchange your whole milk for almond or soy milk +\$15
- \$58 **Chocolate with Marshmellow** 500 ml  
Exchange your whole milk for almond or soy milk +\$15

#### NESPRESSO

- \$46 American
- \$46 Espresso
- \$65 Double Espresso
- \$46 Espresso Cortado
- \$56 Hot or Cold Latte
- \$60 Capuccino Nespresso

#### FLAVORED CAPPUCINOS

- \$60 **Hot or Cold Cappuccino** 500ml
- \$66 **Flavored Capuccino** 500ml  
Choose your favorite flavor: Vanilla, Hazelnut, Irish Cream, Macadamia Nut
- \$90 **Affogato**  
Espresso with vanilla ice cream
- \$70 **Cappuccino Hazelnut or Vanilla Frappé**

#### TEAS & HERBAL TEAS

- \$70 **Chai Frappé**
- \$70 **Matcha Latte**
- \$35 **Hot or Cold Tea**  
Choose your favorite flavor: Chamomile, Green Tea, Jazmine, Early Grey, Indian Chai, Red Berries, Strawberry with Mango, English Breakfast, Mint.
- \$40 **Hot or Cold Herbal Tea**  
Choose your favorite flavor: Jungle Berries, Strawberry Kiwi, Piña Colada, Apricot, Tropical Fantasy, Apple, Blackberry, English Breakfast, Mint.

- \$75 **Mándolin Kombucha**  
Choose your favorite flavor: Strawberry Kiwi, Ginger, Green Apple.





# BISTRO | 702

COCINA & PAN

## WINES

### *Wine by the glass*

#### • WHITE WINE

- \$121 ..... » 34 Chardonnay 150 ml.
- \$184 ..... » Lagar de Cervera Albariño 150 ml.
- \$184 ..... » Muga Rioja 150 ml.
- \$196 ..... » Juanito Albariño 150 ml. ▼

#### • RED WINE

- \$100 ..... » 34 Merlot 150 ml.
- \$132 ..... » Monte Real Crianza 150 ml.
- \$184 ..... » Casa Madero Merlot 150 ml.
- \$198 ..... » Casa Madero 3V 150 ml.
- \$232 ..... » Lucas & Lewellen Pinot Noir 150 ml. ▼
- \$261 ..... » Pruno 150 ml. ▼
- \$370 ..... » Six Eight Nine 150 ml.
- \$473 ..... » Intrinsic 150 ml. ▼
- \$575 ..... » Pago de Carraovejas 150 ml. ▼

#### • ROSÉ WINE

- \$150 ..... » Nicole Rosado Nebbiolo 150 ml.
- \$155 ..... » Casa Madero V 150 ml.

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

### *White Wines*

#### • MEXICO

- \$622 ..... » Casa Madero 2 V 750 ml.
- \$622 ..... » Casa Madero Chardonnay 750 ml.
- \$687 ..... » Santo Tomas Sauvignon Blanc 750 ml.
- \$694 ..... » Casa Madero Chenin Blanc 750 ml.

#### • ARGENTINA

- \$486 ..... » 34 Chardonnay 750 ml.
- \$469 ..... » 34 Sauvignon Blanc 750 ml.
- \$469 ..... » 34 Torrontes 750 ml.

#### • SPAIN

- \$650 ..... » 12 Lunas 750 ml.
- \$491 ..... » Monteabellón Verdejo 750 ml.
- \$737 ..... » Lagar de Cervera Albariño 750 ml.
- \$737 ..... » Muga Rioja 750 ml.
- \$787 ..... » Juanito Albariño 750 ml.

#### • UNITED STATES

- \$646 ..... » Silvia Cellars Chardonnay 750 ml.

### *Sparkling Wines*

#### • ITALY

- \$508 ..... » Asti Santero Docg 750 ml.
- \$620 ..... » Prosecco Nabucco Extra Dry 750 ml.

#### • SPAIN

- \$412 ..... » Cava Flor de Raim Brut 750 ml.
- \$527 ..... » Cava Flor de Raim Rose 750 ml.

#### • FRANCE

- \$1,398 ..... » Cremant D'Alsace Cuvée Julien Dopff 750 ml.
- \$1,765 ..... » Moët & Chandon Rosé Imperial 750 ml.
- \$2,224 ..... » Moët & Chandon Brut Imperial 750 ml.

### *Red Wines*

#### • MEXICO

- \$792 ..... » Casa Madero 3V 750 ml.
- \$737 ..... » Casa Madero Cabernet Sauvignon 750 ml.
- \$737 ..... » Casa Madero Merlot 750 ml.
- \$737 ..... » Casa Madero Shiraz 750 ml.
- \$853 ..... » Santo Tomas Cabernet Sauvignon 750 ml.
- \$1,300 ..... » Mariatinto 750 ml.

#### • ARGENTINA

- \$469 ..... » 34 Cabernet Franc 750 ml.
- \$469 ..... » 34 Cabernet Sauvignon 750 ml.
- \$469 ..... » 34 Malbec 750 ml.
- \$469 ..... » 34 Merlot 750 ml.
- \$469 ..... » 34 Syrah 750 ml.
- \$403 ..... » Finca las Moras Malbec 750 ml.
- \$950 ..... » Salentein Malbec 750 ml.
- \$1,073 ..... » Luigi Bosca Malbec 750 ml.

#### • SPAIN

- \$526 ..... » Monteabellón 5 months 750 ml.
- \$536 ..... » 12 Lunas Cabernet Sauvignon, Tempranillo, Garnacha and Shyrach 750 ml.
- \$560 ..... » Monte Real Crianza 750 ml.
- \$618 ..... » 12 Lunas Garnacha 750 ml.
- \$660 ..... » Cune Crianza 750 ml.
- \$838 ..... » Monteabellón 14 months 750 ml.
- \$955 ..... » Pruno 750 ml.
- \$1,022 ..... » Pagos de Quintana Crianza 750 ml.
- \$1,031 ..... » Beronia Reserva 750 ml.
- \$1,152 ..... » Señorío de Otazu Pago 750 ml.
- \$1,344 ..... » Protos Crianza 750 ml.
- \$1,562 ..... » Matarromera Crianza 750 ml.
- \$1,732 ..... » Arzuaga Navarro Crianza 750 ml.
- \$1,942 ..... » Malleolus Emilio Moro 750 ml.
- \$2,210 ..... » Pago de Carraovejas 750 ml.
- \$2,458 ..... » Mauro Cosecha 750 ml.

#### • UNITED STATES

- \$638 ..... » Lucas & Lewellen Pinot Noir 750 ml.
- \$1,398 ..... » Six Eight Nine 750 ml.
- \$1,803 ..... » Intrinsic 750 ml.
- \$2,378 ..... » Abstract 150 ml.
- \$2,378 ..... » Austin Hope 750 ml.

#### • FRANCE

- \$695 ..... » Felúns Petit 750 ml.
- \$953 ..... » Felúns Domaine 750 ml.

### *Rosé Wines*

#### • MEXICO

- \$601 ..... » Nicole Rosado Nebbiolo 750 ml.
- \$622 ..... » Casa Madero V 750 ml.

#### • SPAIN

- \$395 ..... » Avaniel 750 ml.
- \$588 ..... » 12 Lunas 750 ml.

## Waters and Soft drinks

- \$39 **Soft Drinks** 355 ml. Coca-cola, Coca-cola sugar free, Coca-cola Light, Sidral, Sprite, Sprite sugar free, Delaware, Squirt.
- \$34 **Mineral Water** 350 ml.
- \$30 **Ciel Natural Water**
- \$65 **Perrier Mineral Water** 330 ml.
- \$130 **Agua de Piedra Natural Water** 650 ml
- \$130 **Agua de Piedra Mineral Water** 650 ml
- \$140 **Panna Natural Water** 1 L
- \$42 **Lemonade** Mineral or Natural 400 ml.
- \$42 **Orangeade** Mineral or Natural 400 ml.
- \$56 **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

### BRANDY

- \$81 **Magno**
- \$86 **Terry**

### GIN

- \$94 **Tanqueray**
- \$89 **Beefeater**
- \$141 **Hendriks**
- \$114 **Bombay**

### VODKA

- \$75 **Smirnoff**
- \$91 **Absolut azul**
- \$93 **Absolut citron**
- \$91 **Stolichnaya**

### RUM

- \$65 **Matusalem Platino**
- \$65 **Bacardí Blanco**
- \$69 **Ron Malibú**
- \$63 **Matusalem Clásico**
- \$83 **Havana 7 Years**
- \$159 **Zacapa 23**
- \$90 **Flor de Caña 4 años añejo**

### WHISKY

- \$91 **Johnnie Walker Red Label**
- \$117 **Chivas Regal 12 Years**
- \$125 **Buchanan's 12 Years**
- \$141 **Johnnie Walker Black Label**
- \$142 **Glenfiddich 12**
- \$192 **Macallan 12**

### TEQUILA

- \$79 **José Cuervo Tradicional Reposado**
- \$86 **Gran Centenario Plata**
- \$86 **Gran Centenario Reposado**
- \$103 **Herradura Reposado**
- \$119 **Maestro Dobel Diamante**
- \$147 **Don Julio 70**
- \$147 **Herradura Ultra**
- \$151 **Patrón Reposado**

### MEZCAL

- \$83 **Promesa Mezcal Artesanal Espadín**
- \$139 **Promesa Mezcal Artesanal Tobalá**
- \$139 **Promesa Mezcal Artesanal Cuishe**
- \$179 **Promesa Mezcal Artesanal Tepeztate**
- \$99 **400 Conejos**
- \$112 **Amores Reposado**
- \$125 **Zignum Plata**
- \$135 **Alipus San Miguel**

### MEZCAL BOTTLE

- \$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

- \$70 **Chai frappé**
- \$70 **Matcha latte**
- \$35 **Hot or Cold Tea**  
Choose your favorite flavor: Chamomile, Green Tea, Jazmine, Early Grey, Indian Chai, Red Berries, Strawberry with Mango, English Breakfast, Mint.
- \$40 **Hot or Cold Herbal Tea**  
Choose your favorite flavor: Jungle Berries, Strawberry Kiwi, Piña Colada, Apricot, Tropical Fantasy, Apple, Blackberry, English Breakfast, Mint.
- \$75 **Mándolin Kombucha**  
Choose your favorite flavor: Strawberry Kiwi, Ginger, Green Apple.

## Cocktails

- \$118 **APEROL SPRITZ**  
Aperol, sparkling wine and a touch of mineral water.
- \$93 **APPLE FIRE**  
Apple whiskey, fireball, cinnamon syrup and pasteurized egg white.
- \$110 **BAILEYS COFFEE**  
Baileys, milk, coffee, and whipped cream.
- \$65 **BELLINI**  
Sparkling wine and peach.
- \$70 **BLOODY MARY**  
Vodka, tomato juice, lime juice and mix of sauces.
- \$96 **BRAMBLE**  
Gin, Chambord Liqueur, lemon juice and natural syrup.
- \$119 **CARAJILLO DE MENTA**  
Licor 43, coffee and mint fernet.
- \$109 **CARAJILLO**  
Licor 43 and coffee.
- \$80 **CHOCOLATE MARTINI**  
Vodka, cocoa cream and chocolate.
- \$115 **CLERICOT**  
Red wine, seasonal fruit, natural syrup, lemon juice, and mineral water.
- \$99 **COCO BAILEYS**  
Baileys, whipped cream flavored Vodka and coconut cream.
- \$101 **FRENCH 75**  
Gin, sparkling wine, lime juice and natural syrup.
- \$98 **FRENCH CONNECTION**  
Brandy and Amaretto.
- \$80 **GINGER PALOMA**  
Gin, ginger, berry syrup, grapefruit and grapefruit Michelob Ultra hard seltzer.
- \$85 **GREAT SHINING**  
Vodka, campari, yellow lemon, grapefruit and frosted with Orange Sugar.
- \$80 **GREEN FRESH**  
Midori, passionfruit syrup, orange, lemon and light beer.
- \$105 **IRISH COFFEE**  
Whisky, sugar, coffee and whipped cream.
- \$95 **KIWI COOLER**  
Gin, elderflower syrup, kiwi, strawberry-kiwi kombucha and lemon.
- \$105 **LUCES DE LA HABANNA**  
Malibu rum, midori, pineapple juice.
- \$96 **MARGARITA**  
Tequila, Controy, natural syrup and lime juice.
- \$90 **MAZAPAN MARTINI**  
Vodka, Frangelico, milk and marzipan.
- \$75 **MELONETTO**  
Midori, almond liqueur, pineapple, orange and lemon.

## Coffee and Chocolate

### COFFEE BEANS

- \$34 **Refill**

### NESPRESSO

- \$46 **American**
- \$46 **Espresso**
- \$65 **Double Espresso**
- \$46 **Espresso Cortado**
- \$56 **Hot or Cold Latte**
- \$60 **Capuccino nespreso**

### FLAVORED CAPUCCINOS

- \$60 **Hot or Cold Cappuccino** 500 ml.
- \$66 **Flavored Capuccino** 500 ml.  
Choose your favorite flavor: Vanilla, Hazelnut, Irish Cream o Macadamia Nut.
- \$90 **Affogato**  
Espresso with vanilla ice cream.
- \$70 **Capuccino Hazelnut or Vainilla Frappé**

### CHOCOLATE

- \$48 **Hot or Cold Chocolate** 500 ml.  
Change your whole milk for almond or soy milk +\$15
- \$58 **Chocolate with Marshmellow** 500 ml.  
Exchange your whole milk for almond or soy milk +\$15

### MEZCARITA DE JAMAICA

- \$113 **MEZCARITA DE JAMAICA**  
Mezcal Promesa espadín, lime juice, orange juice, natural syrup and hibiscus.
- \$103 **MEZCARITA DE TAMARINDO**  
Mezcal Promesa espadín, lime juice, natural syrup and tamarind.
- \$65 **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.
- \$115 **MOSCOW MULE**  
Vodka, spearmint, lemon juice, natural syrup and ginger ale.
- \$83 **MULE 702**  
Vodka, pear, lemon and ginger.
- \$88 **NEGRONI**  
Gin, Campari, and Cinzano Rosso.
- \$86 **PIÑA COLADA**  
Rum, coconut cream, milk, and pineapple juice.
- \$85 **SANGRÍA**  
Red wine, natural syrup, lemon juice, and mineral water.
- \$96 **SIDECAR**  
Brandy, Cointreau, sugar and lemon juice.
- \$54 **CLAMATO**  
Natural
- \$80 **With Tequila**
- \$80 **With Vodka**
- \$80 **With Cerveza**

### DIGESTIVES

- \$84 **Oporto Ferreira**

### APERITIFS

- \$69 **Cinzano Rojo**
- \$86 **Campari**
- \$98 **Pernod**

### LIQUORS

- \$80 **Dry Chinchón**
- \$80 **Sweet Chinchón**
- \$85 **Kahlúa Coffee Liqueur**
- \$95 **Midori**
- \$90 **Baileys**
- \$100 **Amaretto Disaronno**
- \$100 **Frangelico**
- \$95 **Vaccari Nero**
- \$95 **Licor 43**
- \$134 **Grand Marnier**
- \$170 **Chartreuse Verde**
- \$146 **Licor Strega**

### BEER

- \$49 **Cerveza Nacional** 355 ml.  
Corona, Victoria, Corona Light
- \$56 **Negra Modelo / Modelo especial Michelob Ultra / Stella Artois**