



BISTRO | 702

COCINA & PAN

ALL DAY BREAKFASTS

Eggs, Omelettes and Classics

- * EGGS BENEDICT** \$229
Two pieces of poached eggs, served over a piece of English muffin, baked ham, topped with hollandaise sauce. Served with baked potatoes.
- * NORWEGIAN EGGS** \$269
Traditional eggs Benedict with smoked salmon (50gr). Served with baked potatoes.
- * EGGS FLORENTINE** \$189
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** \$129
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** \$139
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** \$149
Two pieces of fried eggs served with dry jocoque, pita bread, rosemary oil, onion and serrano chile.
- * EGGS WITH MACHACA (DRIED BEEF)** \$159
Two pieces of scrambled eggs Mexican-style served with northern machaca, topped with red sauce and served with flour tortillas.
- * JALISCO-STYLE EGGS** \$149
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** \$169
- 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** \$169
Egg whites stuffed with nopal, tomato and cottage cheese, topped with green sauce, served with garlic mushrooms, tomato and cheese salad.
- * CROQUE MADAME** \$169
Sandwich made with brioche bread, mornay sauce, au gratin with gruyere cheese and a piece of fried egg.
- * WAFFLES 702 (1 pc)** \$129
Freshly made served with red fruits, bitumen and maple honey.
- * FRENCH TOAST** \$129
Four triangles of brioche bread, covered with powdered sugar, cinnamon and red fruits.
- * HOT CAKES 702 (3 pcs)** \$129
Served with red fruits, served with maple honey, butter and jam.
With egg (2 pcs) +\$20
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
- Rustic Baguette
- Loaf
- Gluten Free Baguette
- Peasant
- Rosemary Focaccia
- Sesame Baguette
- Bacon Focaccia

- HAM** \$149
With goat cheese, rosemary roasted tomato, with mustard dressing.
- BRISKET (100 gr)** \$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 (25 gr) 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 (50 gr)** \$189
With avocado, melted gouda cheese, topped with basil and caper oil dressing.
- ROAST BEEF (90 gr)** \$209
Made with the house recipe, caramelized onion, avocado and melted gouda cheese.
- BEEF FILLET (100 gr)** \$229
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.
- MARINATED ARRACHERA OR CECINA (120 gr)** \$179
With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.

*These dishes include refill coffee, fruit or a 210ml glass of orange juice.
All our eggs and omelettes (2 pieces) can be prepared with egg whites only.

Bistro 702 Specialties

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

ENERGETIC DISHES

- GRANOLA CUP** \$139
Try our house granola energy cup, plain yogurt, agave honey and goji berry.
- FRUIT PLATTER** \$59
Ppapaya, pineapple, melon and watermelon with homemade granola and agave honey. **With yogurt +\$10 / With cottage cheese +\$19**
- BANANA HOT CAKES** \$109
Three pieces of banana hot cakes, served with kiwi and banana, served with agave honey.
- SALMON AVOCADO TOAST** \$169
Brioche bread, smoked salmon over avocado, sunflower seeds and cilantro. **With avocado oil +\$8.00**
- 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 (500 ml)**
- Green apple, pineapple, celery, cucumber, spinach and lemon juice **\$79**
-Grapefruit, strawberry, apple and ginger juice **\$89**
- Orange, guava and ginger juice **\$69**
- Coconut, macadamia and cardamom juice **\$89**
- 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

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** \$299
Beef fillet (180 gr) prepared with caper, anchovy, olive, onion and a touch of whisky.
- **ESCARGOTS BOURGUIGNONNE** \$199
Snails (35 gr) in garlic herb butter.
- **COLD MEATS AND CHEESE PLATTER** \$399
Selection of Serrano ham (50gr), Pamplona chorizo (50gr), pepperoni (50gr), gruyere cheese (30gr), raclette cheese (30gr) and blue cheese (30gr).
- **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** (250 ml) \$69
Traditional tortilla soup served with avocado, tortilla, panela cheese and guajillo rings.
- **TOMATO CREAM SOUP** (250 ml) \$79
Delicious roasted tomato cream with a bit of gin.

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

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** \$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**
With café de Paris butter or Bernese sauce
- National Rib eye (330 gr) \$379
- USA choice Rib eye choice (330 gr) \$689
- **FILLET MIGNON DU CHEF** (200 gr) \$359
Center of beef fillet with three peppers sauce. Quality USA choice.
- **GRILLED MEAT CUTS**
- Fillet mignon USA choice (200 gr) \$329
- USA choice Rib eye (300 gr) \$669
- USA choice New York (300 gr) \$599
- **ARRACHERA** (200 gr) \$299
Marinated arrachera served with refried beans, guacamole and 2 picaditas served with mole poblano.
- **DUCK TACOS** (150 gr) \$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 PROVENÇAL** (200 gr) \$209
Breaded with ham and au gratin, served with Provençal 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

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- Rustic Baguette
- Gluten Free Baguette
- Rosemary Focaccia
- Bacon Focaccia

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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** (50 gr) \$189
With avocado, melted gouda cheese, topped with basil and caper oil dressing.
- **ROAST BEEF** (90 gr) \$209
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With roasted chiles, Italian lettuce, rosemary roasted tomato and melted gouda cheese.
- **MARINATED ARRACHERA OR CECINA** (120 gr) \$179
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If you are allergic to any product, please notify us.

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BAKERY AND CONFECTIONERY

Sweet Bread

- \$42 • **CHOCOLATÍN**
- \$16 • **OREJA**
- \$22 • **CHOCOLATE & NUT ABANICO**
- \$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**
- \$53 • **CONCHA WITH CREAM**
- \$49 • **CONCHA WITH BEANS**
- \$37 • **ORDER OF CREAM** (50 gr)

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

- \$199 • **CAMELIZED 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**
- \$79 • **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 +\$15

COFFEE BEANS

- \$34 Refill

NESPRESSO

- \$46 American
- \$46 Espresso
- \$65 Double espresso
- \$46 Espresso cortado
- \$56 Hot or cold latte
- \$60 Capuccino nespresso

CHOCOLATE

- \$48 Hot or cold chocolate 500 ml
- \$58 Chocolate with marshmellow 500 ml

FLAVORED CAPPUCCINOS

- \$60 Hot or cold cappuccino 500ml
- \$66 Flavored capuccino 500ml
Choose your favorite flavor: Vanilla, hazelnut, irish cream, macadamia nut, caramel.
- \$90 Affogato
Espresso with vanilla ice cream
- \$70 Frappé cappuccino
Choose your favorite flavor: Vanilla, hazelnut, irish cream, macadamia nut, caramel.
- \$60 Hot or cold moka coffee

TEAS & HERBAL TEAS

- \$70 Chai frappé
- \$70 Matcha latte
- \$35 Hot or cold tea
Choose your favorite flavor: Chamomile, green, 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.



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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.
- \$196 » 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

- \$639 » Casa Madero 2 V 750 ml.
- \$589 » Casa Madero Chardonnay 750 ml.
- \$569 » Santo Tomás Sauvignon Blanc 750 ml.
- \$719 » Casa Madero Chenin Blanc 750 ml.

• ARGENTINA

- \$459 » 34 Chardonnay 750 ml.
- \$459 » 34 Sauvignon Blanc 750 ml.
- \$549 » 34 Torrontes 750 ml.

• SPAIN

- \$649 » 12 Lunas 750 ml.
- \$499 » Monteabellón Verdejo 750 ml.
- \$739 » Lagar de Cervera Albariño 750 ml.
- \$739 » Muga Rioja 750 ml.
- \$899 » Juanito Albariño 750 ml.

• UNITED STATES

- \$669 » Silvia Cellars Chardonnay 750 ml.

Sparkling Wines

• ITALY

- \$609 » Asti Santero Docg 750 ml.
- \$709 » Prosecco Nabucco Extra Dry 750 ml.

• SPAIN

- \$429 » Cava Flor de Raim Brut 750 ml.
- \$529 » Cava Flor de Raim Rose 750 ml.

• FRANCE

- \$1,399 » Cremant D'Alsace Cuvée Julien Dopff 750 ml.
- \$2,049 » Moët & Chandon Rosé Imperial 750 ml.
- \$2,519 » Moët & Chandon Brut Imperial 750 ml.

Red Wines

• MEXICO

- \$779 » Casa Madero 3V 750 ml.
- \$759 » Casa Madero Cabernet Sauvignon 750 ml.
- \$749 » Casa Madero Merlot 750 ml.
- \$729 » Casa Madero Shiraz 750 ml.
- \$899 » Santo Tomás Cabernet Sauvignon 750 ml.
- \$1,299 » Mariatinto 750 ml.

• ARGENTINA

- \$459 » 34 Cabernet Franc 750 ml.
- \$459 » 34 Cabernet Sauvignon 750 ml.
- \$459 » 34 Malbec 750 ml.
- \$459 » 34 Merlot 750 ml.
- \$459 » 34 Syrah 750 ml.
- \$409 » Finca las Moras Malbec 750 ml.
- \$949 » Salentein Malbec 750 ml.
- \$1,179 » Luigi Bosca Malbec 750 ml.

• SPAIN

- \$539 » Monteabellón 5 months 750 ml.
- \$549 » 12 Lunas Cabernet Sauvignon, Tempranillo, Garnacha and Shyrach 750 ml.
- \$639 » Monte Real Crianza 750 ml.
- \$669 » 12 Lunas Garnacha 750 ml.
- \$659 » Cune Crianza 750 ml.
- \$879 » Monteabellón 14 months 750 ml.
- \$929 » Pruno 750 ml.
- \$1,029 » Pagos de Quintana Crianza 750 ml.
- \$1,009 » Beronia Reserva 750 ml.
- \$1,109 » Señorío de Otazu Pago 750 ml.
- \$1,259 » Protos Crianza 750 ml.
- \$1,569 » Matarromera Crianza 750 ml.
- \$1,699 » Arzuaga Navarro Crianza 750 ml.
- \$2,079 » Malleolus Emilio Moro 750 ml.
- \$2,469 » Pago de Carraovejas 750 ml.
- \$2,149 » Mauro Cosecha 750 ml.

• UNITED STATES

- \$739 » Lucas & Lewellen Pinot Noir 750 ml.
- \$1,399 » Six Eight Nine 750 ml.
- \$1,639 » Intrinsic 750 ml.
- \$2,419 » Abstract 150 ml.
- \$2,378 » Austin Hope 750 ml.

• FRANCE

- \$639 » Felúns Petit 750 ml.
- \$809 » Felúns Domaine 750 ml.

Rosé Wines

• MEXICO

- \$649 » Nicole Rosado Nebbiolo 750 ml.
- \$619 » Casa Madero V 750 ml.

• SPAIN

- \$399 » Avaniel 750 ml.
- \$589 » 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

Every drink is served with 45 ml.

RUM

- \$65 **Matusalem platino**
- \$65 **Bacardí blanco**
- \$69 **Ron Malibu**
- \$63 **Matusalem clásico**
- \$83 **Havana 7 years**
- \$90 **Flor de Caña 4 años añejo**
- \$159 **Zacapa 23**

BRANDY

- \$86 **Magno**
- \$91 **Terry**
- \$96 **Torres 10**

VODKA

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

GIN

- \$94 **Tanqueray**
- \$89 **Beefeater**
- \$114 **Bombay**
- \$141 **Hendrick's**

WHISKY

- \$91 **Johnnie Walker Red Label**
- \$117 **Chivas Regal 12 Years**
- \$125 **Buchanan's 12 Years**
- \$140 **Glenfiddich 12**
- \$151 **Johnnie Walker Black Label**
- \$198 **Macallan 12**

TEQUILA

- \$79 **José Cuervo tradicional reposado**
- \$86 **Gran Centenario plata**
- \$86 **Gran Centenario reposado**
- \$103 **Herradura reposado**
- \$119 **Maestro Dobel diamante**
- \$157 **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**
- \$122 **Amarás reposado**
- \$125 **Zignum plata**

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**



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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.
- \$129 **CARAJILLO DE MENTA**
Licor 43, coffee and mint fernet.
- \$119 **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 lemon-grapefruit flavored Corona sparkling water.
- \$85 **GREAT SHINING**
Vodka, campari, yellow lemon, grapefruit and frosted with Orange Sugar.
- \$80 **GREEN FRESH**
Midori, passionfruit syrup, orange, lemon and light beer.
- \$115 **IRISH COFFEE**
Whisky, sugar, coffee and whipped cream.
- \$95 **KIWI COOLER**
Gin, elderflower syrup, kiwi, strawberry-kiwi kombucha and lemon.
- \$85 **KIR ROYAL**
Sparkling wine and cassis liqueur.
- \$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

Exchange your whole milk for almond or soy milk +\$15

FLAVORED CAPUCCINOS

- \$60 **Hot or cold cappuccino** 500 ml.
- \$66 **Flavored capuccino** 500 ml.
Vanilla, hazelnut, irish cream, macadamia nut, caramel.
- \$90 **Affogato**
Espresso with vanilla ice cream.
- \$70 **Capuccino frappé**
Vanilla, hazelnut, irish cream, macadamia nut, caramel.
- \$60 **Hot or cold moka coffee**

NESPRESSO

- \$46 **American**
- \$46 **Espresso**
- \$65 **Double espresso**
- \$46 **Espresso cortado**
- \$56 **Hot or cold latte**
- \$60 **Capuccino nespresso**

CHOCOLATE

- \$48 **Hot or cold chocolate** 500 ml.
- \$58 **Chocolate with marshmallow** 500 ml.

- \$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.
- \$75 **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.
- \$98 **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.
- CLAMATO**
\$54 Natural
\$85 With tequila
\$85 With vodka
\$80 With beer

DIGESTIVES

- \$94 **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 **National Beer** 355 ml. Corona, Victoria, Corona Light
- \$56 **Negra Modelo** 355 ml. / **Modelo Especial** 355 ml. **Michelob Ultra** 355 ml.
- Stella Artois** 330 ml.
- \$45 **Corona Cero** 355 ml.