



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

- * BENEDICT EGGS** \$249
Two poached eggs, served over a piece of English muffin, baked ham, topped with Hollandaise sauce. Served with baked potatoes.
- * NORWEGIAN EGGS** \$299
Traditional Benedict eggs, with smoked salmon (50 g). Served with baked potatoes.
- * FLORENTINE EGGS** \$219
Two poached eggs served over a piece of English muffin, Italian style spinach with a touch of anchovies, smothered with Hollandaise sauce. Served with baked potatoes. **Salmon (50 g) +\$90.00**
- * BISTRO 702 EGGS** \$169
Two fried or scrambled eggs served with a base of bean and tortilla, red or green sauce, au gratin with cheese.
- * EGGS YOUR WAY** \$169
Choose between rancheros (covered with spicy tomato sauce), divorced (covered with both green and red sauce), Mexican-style (with red tomato, onion and green jalapeños). Fried or scrambled (choose one of the following options) with ham, bacon, country-style sausage, manchego cheese, panela cheese, tirados (with refried beans), mushrooms, peppers or vegetables.
- * LEBANESE EGGS** \$189
Two fried eggs served with dry jocoque, pita bread, rosemary oil, onion and serrano pepper.
- * EGGS WITH MACHACA (DRIED BEEF)** \$219
Two pieces of scrambled eggs Mexican-style served with northern machaca, topped with red sauce and served with flour tortillas.
- * MOTULEÑOS EGGS** \$189
Two Mexican-style scrambled eggs accompanied with northern machaca, covered with red sauce and served with flour tortillas.
- * JALISCO-STYLE EGGS** \$189
Two scrambled eggs over corn tortillas, au gratin with gouda cheese, served with country-style sausage, raw green sauce and pico de gallo.
- * OMELETTE YOUR WAY** \$199
-Choose one of the following options: with ham, bacon, country-style 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** \$199
Egg whites stuffed with nopal, tomato and cottage cheese, covered with green sauce, served with garlic mushrooms and tomato and cheese salad.
- * CROQUE MADAME** \$219
Sandwich made with brioche bread, mornay sauce, au gratin with gruyere cheese and topped with a fried egg.
- * WAFFLE 702 (1 pc divided in 4 pieces)** \$199
Freshly made waffle served with red berries, buttercream and maple syrup.
- * FRENCH TOAST** \$199
Four triangles of brioche bread, covered with powdered sugar, cinnamon and red berries.
- * EXECUTIVE BREAKFAST** \$239
Two fried or scrambled eggs with baked bacon, french toast, maple syrup and butter.
- * HOT CAKES 702 (3 pcs)** \$179
Served with red berries, maple syrup, butter and jam.
With egg (2 pcs) +\$30 With bacon (60 g) +\$40 With ham (60 g) +\$30
- * BANANA HOT CAKES (3 pcs)** \$169
Three pieces of banana hot cakes, served with kiwi, banana and agave syrup.

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** \$249
Three slices of brioche bread, with turkey ham, chicken breast, panela cheese, bacon, tomato and lettuce.
- * MONTECRISTO** \$269
Three slices of brioche bread with serrano ham, turkey ham, gruyere cheese and a blueberry and thyme jam.
- * BRISKET (100 g)** \$269
Smoked for 6 hours and slow-cooked in the oven for over 13 hours to achieve the perfect flavor, with caramelized onions and gouda cheese, in its own juices.
- * SERRANO HAM (25 g) AND MOZZARELLA** \$209
With tomato, pesto and melted gouda cheese.
- * SMOKED SALMON (50 g)** \$229
With avocado, melted gouda cheese, dressed with basil and caper oil.
- * ROAST BEEF (90 g)** \$249
Made with our house recipe, caramelized onion, avocado and melted gouda cheese.
- * MARINATED ARRACHERA (120 g)** \$219
With chiles toreados, Italian lettuce, rosemary roasted tomato and melted gouda cheese.

Bistro 702 Specialties

- * PICADITAS "DOÑA MARY"** \$229
Four picaditas (small corn tortillas with a pinched-up edge) served with exquisite chistorra sausage (120 g), accompanied with green, red and peanut sauce, topped with pickled onion.
- * ENFRIJOLADAS "DON OCTAVIO"** \$209
Three corn tortillas stuffed with scrambled eggs, covered with black bean sauce with roasted chorizo, cuaresmeño chile strips, cheese, cream and avocado. **Panela Cheese Stuffed (100 g) +\$20 Chicken Stuffed (100 g) +\$35 Arrachera Stuffed (100 g) +\$50**
- * ENCHILADAS 702** \$189
Three corn tortillas stuffed with scrambled eggs, covered with peanut and chile morita sauce, served with grilled panela cheese. **Panela Cheese Stuffed (100 g) +\$20 Chicken Stuffed (100 g) +\$35 Arrachera Stuffed (100 g) +\$50**
- * ENCHILADAS WITH MOLE POBLANO** \$199
Three corn tortillas stuffed with scrambled eggs, covered with our traditional house mole, served with panela cheese and toasted sesame seeds. **Panela Cheese Stuffed (100 g) +\$20 Chicken Stuffed (100 g) +\$35 Arrachera Stuffed (100 g) +\$50**
- * SWISS ENCHILADAS** \$239
Three corn tortillas stuffed with chicken, covered with a creamy green sauce.
- * CHILAQUILES WITH MOLE** \$219
Made with totopos (fried corn tortilla chips) covered with our traditional house mole. **With chicken (100 g) or egg (2 pcs) +\$35 Cecina or marinated arrachera (100 g) +\$50 **Substitute your totopos for salmas (oven-baked crackers) +\$40**
- * CHILAQUILES YOUR WAY** \$199
Traditional chilaquiles made with totopos (fried corn tortilla chips) covered with red or green sauce. **With chicken (100 g) or egg (2 pcs) +\$35 Cecina or marinated arrachera (100 g) +\$50 **Substitute your totopos for salmas (oven-baked crackers) +\$40**
- * ARRACHERA TACOS (120 g)** \$249
Served on corn tortilla au gratin with gouda cheese with guacamole, refried beans and chiles toreados.
- * MOLLETES 702 (4 pcs)** \$169
The traditional molletes (open-faced toasted bolillo bread) topped with refried beans, melted gouda cheese and served with pico de gallo. **With chorizo sausage (50 g) +\$30 With egg (2 pcs) +\$20 With bacon (60 g) +\$40 With ham (60 g) +\$30**

CROISSANTS & BAGELS

- * CROISSANT WITH HAM AND ASIAGO CHEESE** \$219
Freshly baked bread with mustard dressing, ham and Asiago cheese, served with a classic red berries salad and balsamic vinaigrette.
- * CROISSANT WITH RICOTTA AND SPINACH** \$169
Freshly baked bread with ricotta cheese and Italian-style spinach, served with a classic red berries salad and balsamic vinaigrette.
- * CROISSANT WITH EGG AND BACON** \$159
Two fried or scrambled eggs with baked bacon, melted cheese, roasted tomato and a side salad.
- * CROISSANT WITH SERRANO HAM (25 g) AND FIG** \$179
Freshly baked bread with mozzarella cheese, serrano ham, red wine fig sauce and sweet potato chips.
- * ITALIAN CROISSANT** \$219
Freshly baked bread with mozzarella cheese, roasted tomato, pesto, balsamic reduction and sweet potato chips.
- * SMOKED SALMON BAGEL (100 g)** \$249
Delicious homemade bagel with cream cheese, capers, smoked salmon, red onion, lettuce and tomato. Choose your bread: natural, sesame seeds, chia-oatmeal or sesame seed and sunflower seed.

ENERGETIC DISHES

- * GRANOLA CUP** \$89
Try our house-made energy cup with granola, natural yogurt, agave syrup and goji berries
- * FRUIT PLATTER** \$69
papaya, pineapple, cantaloupe and watermelon with homemade granola and bee honey. **With yogurt +\$20 / With cottage cheese +\$20**
- * SALMON AVOCADO TOAST** \$239
Linseed bread, smoked salmon over avocado, sunflower seeds and cilantro.
- * EGG SALMON TOAST** \$279
Linseed toast with rustic guacamole, smoked salmon, goat cheese, a poached egg and pesto.
- * AÇAÍ BOWL** \$169
Açaí and milk base, topped with shredded coconut, banana and blueberries.
- * ACTIVATED CHARCOAL BOWL** \$149
With strawberry, amaranth and homemade granola 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 press: Green apple, pineapple, celery, cucumber, spinach and lemon. \$79
Pink press: Grapefruit, strawberry, apple and ginger \$89
Vitamin press: Orange, guava and ginger juice. \$69
Oasis: Orange, strawberry and pineapple \$79

HEALTHY SHOTS

- * DETOX (60ml)**
Ginger and lemon
- * FLU SHOT (60ml)** \$39
Ginger, lemon, bee honey and cayenne pepper
- * ANTI-AGE (60ml)**
Lemon, ginger, peppermint, cinnamon and agave syrup.

ASK FOR OUR CATERING SERVICES

**All our prices include VAT.*

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

**All our dishes are prepared with olive oil*

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 to 18:00h
Restaurant only and requires a minimum purchase of one beverage per person

Appetizers and Soups

- **BEEF TARTARE** (200 g) \$329
Beef fillet prepared with capers, anchovy, olive, onion and a touch of whiskey.
- **ESCARGOTS BOURGUIGNONNE** (35 g) \$169
Snails in garlic herb butter.
- **COLD CUTS AND CHEESE PLATTER** \$369
Selection of Serrano ham (50 g), Pamplona chorizo (50 g), salami (50 g), gruyere cheese (30 g), raclette cheese (30 g) and blue cheese (30 g).
- **SALMON TARTARE** (180 g) \$249
Salmon seasoned with egg yolk, capers, shallots and served with melba toast and avocado.
- **MOULES ET FRIES** (500 g) \$349
Mussels with shallots, white wine and herbs, accompanied with french fries. Perfect for sharing!
- **LA VIE EN ROSE SALAD** \$169
Mix of lettuces drizzled with balsamic vinaigrette, strawberry, blackberry, raspberry, kiwi, goat cheese and caramelized walnuts.
- **CAPRESE SALAD WITH MOZZARELLA CHEESE** \$169
Tomato and mozzarella cheese salad with Italian dressing.
- **DRIED FRUIT AND NUT SALAD** \$169
Mix of lettuces, chopped walnuts and dried fruits, drizzled with blackberry dressing.
- With serrano ham (50 g) +\$60 / chicken (100 g) +\$50 / grilled salmon (100 g) +\$100
- **NORMANDY SALAD** \$179
Mix of greens, watercress, arugula, olive oil, smoked salmon (50 g), cherry tomatoes, sesame seeds and avocado.
- **TUNA TOSTADAS** (100 g) (3 pcs) \$159
Fresh tuna with eel sauce, sweet chilli sauce, ponzu sauce, pico de gallo, served on tostadas (fried corn tortillas) with ginger guacamole.
- **SALMON TOSTADAS** (100 g) (3 pcs) \$159
fresh salmon with lemon juice, bee honey, serrano pepper and red onions served on flour tostadas (fried flour tortillas) with ginger guacamole and picked red onions.
- **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 juliennes, pork crackling, panela cheese and guajillo chili rings.
- **TOMATO CREAM SOUP** (250 ml) \$99
Delicious roasted tomato cream with a hint of gin.

FONDUES

For 2 people. Additional person + \$145

- **TRADITIONAL** \$329
Gruyere and raclette cheese, served with baguette bread.
- **FINE HERBS** \$329
Gruyere and raclette cheese with a hint of fine herbs, served with baguette bread.
- **4 CHEESE FONDUE** \$329
Gruyere, raclette, blue and camembert cheese, served with baguette bread.
- **FONDUE EXTRAS** \$60
Vegetables (200 g)

PASTA

Choose your favorite pasta, fusilli or fettuccine (200 gr).

- **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 FOUR CHEESE SAUCE** \$169
Gouda, blue, camembert and parmesan cheese.
- **WITH POBLANO SAUCE** \$159
Creamy poblano pepper sauce served with traditional poblano pepper strips.

***Complement your dish with: Chicken (100 g) +50
Beef fillet (100 g) +140 Grilled salmon (100 g) +100

Bistro 702 Specialties

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

- **RYB EYE CHOICE USA** (330 g) \$849
With café de Paris butter or Bearnaise sauce.
-USA choice Rib eye choice (330 g)
- **FILLET MIGNON DU CHEF** (200 g) \$609
Center-cut beef fillet with three-pepper sauce. USA Choice quality.
- **GRILLED BEEF CUTS** \$609
-USA Choice Fillet Mignon (200 g) \$849
-USA choice Rib eye (330 g) \$329
- **TUNA TATAKI** (200 g) \$329
Fresh tuna with sesame seeds served with honey mustard dressing and quinoa salad with mango, cherry tomatoes and asparagus.
- **ARRACHERA** (200 g) \$299
Marinated skirt steak served with refried beans, guacamole and 2 picaditas (small corn tortillas with a pinched-up rim around the edges) covered with mole poblano.
- **DUCK TACOS** (150 g) \$299
Three flour tortilla tacos, served with cilantro, thinly sliced onions and a trilogy of sauces.
- **BISTRO 702 BURGER** (150 g) \$299
Sirloin burger patty, French lettuce, bacon, caramelized onions, mushrooms with truffle oil and mayonnaise, au gratin with gruyere cheese.
- **SALMON IN GRAPE SAUCE** (200 g) \$309
Grilled salmon with a rustic grapes sauce, cherry tomatoes, celery, served with blanched asparagus with a hint of dill and sweet potato chips.
- **PORK TOMAHAWK IN CHILI PEPPERS CRUST** (250 g) \$339
Tomahawk battered in dried chili peppers crust, served with a side of mashed roasted cauliflower and sweet potato chips.
- **PROVENÇAL CHICKEN BREAST** (200 g) \$229
Breaded, with ham and au gratin, accompanied with Provençal sauce.
- **MOLE POBLANO 702** (200 g) \$229
Chicken breast served with our traditional mole poblano and sprinkled with toasted sesame seeds, accompanied by red rice.

Crêpes

Served with red berries salad and balsamic vinaigrette.

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

SANDWICHES

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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** \$249
Three slices of brioche bread, with turkey ham, chicken breast, panela cheese, bacon, tomato and lettuce.
- **MONTECRISTO** \$269
Three slices of brioche bread with serrano ham, turkey ham, gruyere cheese and a blueberry and thyme jam.
- **BRISKET** (100 g) \$269
Smoked for 6 hours and slow-cooked in the oven for over 13 hours to achieve the perfect flavor, with caramelized onions and gouda cheese, in its own juices.
- **SERRANO HAM (25 g) AND MOZZARELLA** \$209
With tomato, pesto and melted gouda cheese.
- **SMOKED SALMON** (50 g) \$229
With avocado, melted gouda cheese, dressed with basil and caper oil.
- **ROAST BEEF** (90 g) \$249
Made with our house recipe, caramelized onion, avocado and melted gouda cheese.
- **MARINATED ARRACHERA** (120 g) \$219
With chiles toreados, 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)
- \$49 • **SWISS BREAD**
- \$49 • **KOUIGN-AMANN**
- \$64 • **DULCE DE LECHE ROLL**
- \$49 • **CONCHA WITH CREAM**
- \$69 • **LECHUZA CANASTA**
- \$29 • **ORDER OF CREAM** (50 gr)

Croissants

- \$32 • **TRADITIONAL**
- **NUTELLA**
- **CHOCOLATE**
- \$55 • **ALMOND**
- **CHOCOLATE & ALMOND**
- **CROISSANT ROLL NUTELLA AND WALNUT**
- **CROISSANT ROLL CHOCOLATE AND ALMOND**
- \$59 • **CROISSANT ROLL CARAJILLO CREAM**
- \$69 • **CRÈME BRÛLÉE ROLL**

Cookies

- \$33 • **CHOCOLATE CHIP** (110 gr)
- \$39 • **S'MORES** (110 gr)
- \$39 • **KINDER** (110 gr)
- \$59 • **TURIN BUNNY** (110 gr)
- \$59 • **GLUTEN FREE ALMOND COOKIE** (110 gr)
Ideal for all those people who are allergic or intolerant to gluten, with delicious cranberry and almond flavor. It will surprise you!

Breads

- **BANANA BREAD**
- \$189 • **RICOTTA CHEESE BREAD**
- **LEMON BREAD**
- \$239 • **CARROT BREAD**
- \$249 • **CHOCOLATE & HAZELNUT BREAD**

Healthy Bread Line

- \$39 • **KETO MUFFIN**
Ideal for a balanced diet made with nutrients and low in sugars.
- \$39 • **GLUTEN FREE BAGUETTE**
- \$119 • **HEALTHY BOXED BREAD**
Ideal for people who are intolerant to gluten, 14 slices.

Desserts

- \$249 • **TARTE TATIN** (Only in restaurant)
Warm apple tart with vanilla ice cream. (2 persons)
- \$129 • **CRÈME BRÛLÉE WITH RED BERRIES** (Only in restaurant)
- \$89 • **ORDER OF 4 MACARONS**
Ask for our different flavors.
- \$119 • **OPERA CAKE**
70% Belgian chocolate ganache, coffee buttercream, almond sponge cake soaked in coffee and chocolate glaze.
- \$109 • **COCOAVELLANA**
Delicious coconut mousse with a chocolate sponge cake decorated with crunchy hazelnut.
- \$99 • **APPLE TART**
Turmeric and ginger tart, creamy apple with vanilla mousse and raspberries.
- \$99 • **CHOCO-NARANJA**
Chocolate mousse, with orange cream, hazelnut crunch and chocolate sponge cake.
- \$109 • **LEMON AND BLUEBERRY TART**
Lemon cream with red berries compote and blueberries.
- \$139 • **NUTELLA CRÊPE**
With walnut and strawberry.
- \$159 • **CHOCOLATE FONDUE** Ideal for sharing: (Serves 2)
- \$139 • **MASCARPONE MOUSSE**
With strawberry coulis, strawberry cream and honey walnut sponge cake.
- \$99 • **VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM**

Coffee & Chocolate

Substitute your whole milk for almond or soy milk +\$29

WHOLE BEAN COFFEE

- \$59 Refill
- \$44 American 200 ml
- \$44 Espresso 45 ml

NESPRESSO

- \$59 American 150 ml
- \$59 Espresso 45 ml
- \$79 Double espresso 90 ml
- \$59 Espresso cortado 45 ml
- \$59 Capuccino nespresso 150 ml

TEAS & TISANES

- Hot/Frappé
- \$69 \$89 **Chai** 500 ml
(Traditional, green o vanilla)
- \$69 \$79 **Matcha latte** 500 ml
- \$59 **Premium Mightly Leaf Tea** 400 ml
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** 300 ml
Choose your favorite flavor: Chamomile, green, jazmine, early grey, indian chai, red berries, strawberry with mango, english breakfast and mint.
- \$79 **De Luz Kombucha** 340 ml
Choose your favorite flavor: Ginger, Berries or Passion fruit.

FLAVORED CAPUCCINOS

- Hot/Frappé
- \$69 \$79 **Taro** 500ml
- \$59 **Hot or cold latte** 500 ml
- \$59 \$69 **Hot or cold capuccino** 500 ml
- \$89 \$99 **Flavored capuccino** 500 ml
Choose your favorite flavor: Vanilla, hazelnut, irish cream, macadamia nut and caramel.
- \$59 \$69 **Hot or cold moka coffee** 500 ml
- \$89 **Affogato** 250 ml
Espresso with vanilla ice cream.
- \$59 **Flat white** 145 ml
- \$139 **Baileys Coffee** 500ml
Baileys, milk, coffee, and whipped cream.

CHOCOLATES

- Hot/Frappé
- \$49 \$59 **Hot or cold chocolate** 500ml
- \$59 **Marshmallow chocolate** 500ml

MILKSHAKES

- Hot/Frappé
- \$109 **Vanilla** 500ml
- \$109 **Strawberry** 500ml
- \$109 **Chocolate** 500ml
- \$119 **Cookies & Cream** 500ml
- \$119 **Ferrero** 500ml
- \$49 **Hot or cold herbal tea** 300 ml
Choose your favorite flavor: Jungle berries, strawberry kiwi, piña colada, apricot, tropical fantasy, apple, blackberry, english breakfast and mint.



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COCINA & PAN

WINES

Wines by the glass

• WHITE WINE

- \$119 » Terra Vega Sauvignon Blanc 150 ml
- \$119 » De Cote Bulla blanco 150 ml
- \$129 » 6ème Sens Chardonay y Viognier 150 ml
- \$199 » Juanito Albariño 150 ml

• RED WINE

- \$109 » Vino Bistro 702
- \$109 » Adegamäe Red Blend 150 ml
- \$119 » De Cote Bulla tinto 150 ml
- \$139 » Monte Real Crianza 150 ml
- \$149 » 6ème Sens Blend 150 ml
- \$199 » Casa Madero Merlot 150 ml
- \$199 » Casa Madero 3V 150 ml
- \$199 » Lucas & Lewellen Pinot Noir 150 ml
- \$379 » Six Eight Nine 150 ml

• ROSÉ WINE

- \$149 » 6ème Sens Garnacha y Syrah 150 ml
- \$159 » Nicole Rosado Nebbiolo 150 ml
- \$159 » Ceniza D' Volcan 150 ml
- \$159 » Casa Madero V 150 ml



The coravin system allows to extract the wine from the bottle without removing the cork..

White Wines

• MEXICO

- \$639 » Casa Madero 2 V 750 ml
- \$589 » Casa Madero Chardonay 750 ml
- \$569 » Santo Tomás Sauvignon Blanc 750 ml
- \$569 » De Cote Bulla Blanco 750 ml

• SPAIN

- \$549 » Chis Verdejo 750 ml
- \$569 » Monteabellón Verdejo 750 ml
- \$1099 » Juanito Albariño 750 ml

• UNITED STATES

- \$669 » Silvia Cellars Chardonay 750 ml

• FRANCE

- \$649 » 6ème Sens chardonay y viognier 750 ml

• CHILE

- \$459 » Terra Vega Sauvignon Blanc 750 ml

Sparkling Wines

• MEXICO

- \$649 » Tacuche Brut Blanco 750 ml
- \$759 » Ceniza Rossato Brut 750 ml

• ITALY

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

• SPAIN

- \$449 » Cava Flor de Raïm Brut 750 ml
- \$499 » Cava Flor de Raïm Rosé 750 ml

• FRANCE

- \$2,999 » Moët & Chandon Rosé Imperial 750 ml
- \$2,899 » Moët & Chandon Brut Imperial 750 ml

Red Wines

• MEXICO

- \$569 » De Cote Bulla Tinto 750 ml
- \$729 » Cava Quintanilla Laberinto Blend 750 ml
- \$739 » Rivero González Scielo MX tinto 750 ml
- \$849 » Tacuche Blend 750 ml
- \$869 » Casa Madero Merlot 750 ml
- \$869 » Casa Madero Shiraz 750 ml
- \$899 » Casa Madero 3V 750 ml
- \$859 » Pozo de Luna Ensemble 750 ml
- \$899 » El Cielo Eclipse Cabernet Sauvignon 750 ml
- \$949 » Tribos Ensemble Cabernet Sauvignon y Cabernet Franc 750 ml
- \$999 » Don Leo Reserva Linde Cabernet y Merlot 750 ml
- \$1,199 » El Cielo Galileo Tempranillo 750 ml
- \$1,399 » Mariatinto 750 ml

• ARGENTINA

- \$479 » 34 Malbec 750 ml
- \$479 » 34 Merlot 750 ml
- \$999 » Acordeon Malbec 750 ml
- \$1,179 » Luigi Bosca Malbec 750 ml

• SPAIN

- \$549 » Vino Bistro 702 Cariñena 750 ml
- \$579 » Monteabellón 5 meses 750 ml
- \$579 » 12 Lunas Cabernet Sauvignon, Tempranillo, Garnacha y Shryrah 750 ml
- \$639 » Monte Real Crianza 750 ml
- \$679 » 12 Lunas Garnacha 750 ml
- \$799 » Demuerte One Monastrell y Cabernet Sauvignon 750 ml
- \$809 » Mogollón Tempranillo 750 ml
- \$1,029 » Pagos de Quintana Crianza 750 ml
- \$1,349 » Demuerte Delux Monastrell, Syrah y Petit Verdot 750 ml
- \$1,649 » Matarromera Crianza 750 ml
- \$1,729 » Arzuaga Navarro Crianza 750 ml
- \$2,829 » Pago de Carraovejas 750 ml

• UNITED STATES

- \$889 » Lucas & Lewellen Pinot Noir 750 ml
- \$1,399 » Six Eight Nine 750 ml

• PORTUGAL

- \$459 » Adegamäe Red Blend 750 ml

• FRANCE

- \$509 » Le Petit Claude 750 ml
- \$599 » Felúns Petit 750 ml
- \$669 » Felúns Domaine 750 ml
- \$649 » 6ème Sens Red Blend 750 ml
- \$849 » Prima Nature Syrah 750 ml

Rosé Wines

• MEXICO

- \$619 » Casa Madero V 750 ml
- \$649 » Nicole Rosado Nebbiolo 750 ml
- \$659 » Ceniza D' Volcan 750 ml
- \$749 » Rivero González Scielo NY Rosse 750 ml
- \$959 » Eszencia Tempranillo / Merlot 720 ml

• SPAIN

- \$459 » Avaniel 750 ml

• FRANCE

- \$409 » Cote des Roses 375ml
- \$649 » 6ème Sens garnacha y syrah 750 ml
- \$999 » Hampton Water Garnacha, Cinsault, Mourvèdre 750 ml

*All our prices include VAT.

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

Waters and Soft drinks

- \$44** **Soft drinks** 355 ml Coca-cola, Coca-cola sugar free, Coca-cola light, Sidral, Sprite, Delaware, Squirt, Fanta and Ginger ale.
- \$39** **Ciel still water** 350 ml
- \$54** **Topo Chico sparkling mineral water** 355 ml
- \$69** **Perrier sparkling mineral water** 330 ml
- \$139** **Agua de piedra still water** 650 ml
- \$139** **Agua de piedra sparkling mineral water** 650 ml
- \$49** **Lemonade** still or sparkling 350 ml
- \$49** **Orangeade** still or sparkling 350 ml
- \$69** **Rose lemonade** 500 ml
- \$69** **Italian soda** 350 ml
Red berries, Passion Fruit, Cucumber with Lemon.

HAPPY HOUR

2x1 Distillates & Cocktails

Monday to Wednesday from 4:00 pm to 6:30 pm

* Only selected drinks

Spirits by the glass

All drinks are served with 45 ml and a mixer.

RUM

- \$99** * White Bacardí
- \$99** * Havana 3 years
- \$99** * Malibu
- \$99** * Matusalem platino
- \$99** * Flor de caña 4 years
- \$99** * Matusalem classic
- \$119** Havana 7 years
- \$129** White rum Cihuatán Jade
- \$249** Zacapa 23

BRANDY

- \$99** * Magno
- \$99** * Terry centenario
- \$109** * Torres 10
- \$179** Torres alta luz cristalino
- \$249** Torres 20

VODKA

- \$89** * Smirnoff
- \$99** * Absolut azul
- \$99** * Absolut Citron
- \$109** * Stolichnaya
- \$159** Grey Goose

WHISKY

- \$119** * Johnnie Walker Red Label
- \$159** * Chivas Regal 12 years
- \$169** Buchanan's 12 years
- \$179** Johnnie Walker Black Label
- \$199** Glenfiddich 12
- \$259** Macallan 12

TEQUILA

- \$119** * Gran Centenario Plata
- \$119** * Gran Centenario Reposado
- \$139** * José Cuervo Tradicional Reposado
- \$149** Herradura Reposado
- \$169** Maestro Dobel Diamante
- \$149** Don Julio Reposado
- \$189** Don Julio 70
- \$189** Herradura ultra

MEZCAL

- \$109** * 400 Conejos Espadín
- \$109** * Promesa artesanal mezcal espadín
- \$129** * Zignum Silver
- \$149** * Me amarás espadín reposado
- \$179** Promesa artesanal mezcal cuishe
- \$179** Promesa artesanal mezcal tobalá
- \$209** Promesa artesanal mezcal tepeztate
- \$199** Mezcal Entregozos 8 years

MEZCAL BOTTLE 375 ML

- \$699** Promesa artesanal mezcal espadín
- \$1,319** Promesa artesanal mezcal tobalá
- \$1,319** Promesa artesanal mezcal cuishe
- \$1,599** Promesa artesanal mezcal tepeztate



BISTRO | 702

COCINA & PAN

Cocktails

- \$159** **APEROL SPRITZ** 350 ml
Aperol and sparkling wine
- \$139** **BAILEYS COFFEE** 500 ml
Baileys, milk, coffee, and whipped cream.
- \$89** * **BELLINI** 250 ml
Sparkling wine and peach.
- \$79** * **BLOODY MARY** 350 ml
Vodka, tomato juice, lemon juice and mix of sauces.
- \$149** **MINT CARAJILLO** 350 ml
Licor 43, coffee and mint fernet.
- \$149** **MAZAPÁN CARAJILLO** 350 ml
Licor 43, baileys and mazapán.
- \$139** **CARAJILLO** 350 ml
Licor 43 and coffee.
- \$89** * **CHOCOLATE MARTINI** 250 ml
Vodka, white cacao liquor and chocolate.
- \$119** * **CLERICOT** 350 ml
Red wine, seasonal fruit, natural syrup, lemon juice and mineral water.
- \$119** * **COCO BAILEYS** 350 ml
Baileys, vodka and coconut cream.
- \$89** * **GINGER PALOMA** 400 ml
Gin, ginger, berries syrup, grapefruit, lemon-grapefruit Corona Agua Rifada
- \$89** * **GREEN FRESH** 350 ml
Midori, passion fruit syrup, orange, lemon and light beer.
- \$119** * **IRISH COFFEE** 350 ml
Whisky, sugar, coffee and whipped cream.
- \$119** * **KIWI COOLER** 350 ml
Gin, elderflower syrup, kiwi and berries kombucha.
- \$109** * **LUCES DE LA HABANA** 350 ml
Malibu rum, midori, pineapple juice.
- \$99** * **MARGARITA** 250 ml
Tequila, controy, natural syrup and lemon juice.
- \$99** * **MAZAPÁN MARTINI** 250 ml
Vodka, frangelico, evaporated milk and mazapán.
- \$119** * **PINK MOON** 350 ml
Gin, lemon juice, coconut cream, raspberry and elderflower syrup.
- \$99** * **OREO MARTINI** 250 ml
Vodka, white cacao liquor and oreo cookies.
- \$119** * **HIBISCUS MEZCARITA** 250 ml
Mezcal promesa espadín, lemon juice, orange juice, natural syrup and hibiscus.
- \$119** * **TAMARIND MEZCARITA** 250 ml
Mezcal promesa espadín, lemon juice, natural syrup and tamarind.
- \$99** * **MIMOSA** 250 ml
Sparkling wine and orange juice.
- \$149** **BLUEBERRY OR BERRIES MOJITO** 450 ml.
Rum, peppermint, blueberry syrup, lemon juice, blueberry or berries.
- \$99** * **MOJITO** 450 ml
Rum, peppermint, sugar and lemon.
- \$119** * **MOSCOW MULE** 450 ml
Vodka, peppermint, lemon juice and ginger ale.

DRINKS

- \$99** * **MULE 702** 450 ml
Vodka, pear, lemon and ginger.
- \$149** **BUTTERFLY 702 GIN** 350 ml
Gin, butterfly syrup and tonic water.
- \$159** **NEGRONI** 250 ml
Gin, campari and cinzano rosso.
- \$139** **PASIÓN MARACUYÁ** 250 ml
Mezcal, ancho reyes liquor, orange juice and passion fruit.
- \$149** **RUM EXPRESS** 250 ml
Jade rum, kahlúa coffee liqueur and espresso.
- \$89** * **PIÑA COLADA** 350 ml
Rum, coconut cream, evaporated milk and pineapple juice.
- \$89** * **SANGRÍA** 350 ml
red wine, natural syrup, lemon juice and sparkling mineral water.
- * **CLAMATO** 350 ml
\$59 Natural
\$99 With tequila
\$89 With beer

Gin & Tonics

Choose your favorite flavor: orange, star anise and cinnamon, rosemary with cucumber, red berries, pink pepper and cardamom or choose from our fruit tisanes.

- \$129** * **LARIOS LONDON DRY**
- \$159** * **TANQUERAY LONDON DRY**
- \$149** * **BEEFEATER DRY**
- \$149** * **PUERTO DE INDIAS STRAWBERRY**
- \$149** **BOMBAY SAPPHIRE**
- \$169** **MOM**
- \$199** **BULLDOG**
- \$219** **HENDRICKS**
- \$219** **LONDON NO. 1**
- \$349** **MONKEY 47**

DIGESTIFS

- \$89** * **Oporto Ferreira**

APERITIFS

- \$89** * **Red Cinzano**
- \$89** * **Cinzano extra dry**
- \$109** * **Campari**
- \$129** * **Fernet Branca**
- \$129** * **Fernet Branca Menta**

LIQUEURS

- \$99** * **Dry Chinchón**
- \$99** * **Sweet Chinchón**
- \$99** * **Kahlúa Coffee Liqueur**
- \$99** * **Midori**
- \$99** * **Baileys**
- \$99** * **Frangelico**
- \$99** * **Vaccari nero**
- \$99** * **Licor 43**
- \$119** **Amaretto Disaronno**
- \$149** **Licor Strega**
- \$149** **Grand Marnier**
- \$219** **Green Chartreuse**

BEER

- \$49** **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