



Restaurant & bar

Menu

Breakfast

8:30 am - 12:30 pm

Lunch & dinner

3:30 pm - 10:00 pm

Prices in Mexican pesos (MXN).

Breakfast

8:30 am - 12:30 pm

Starters

Fruit of the day	\$64
Bowl of oatmeal	\$64

Main dishes

Sweet or savoury molletes	\$98
Eggs your way	\$108
Red or green chilaquiles	\$118
Molletes with chicken or beef (120 g)	\$152
Eggs your way with chicken or beef (120 g)	\$162
Red or green chilaquiles with eggs (2 pieces)	\$152
Red or green chilaquiles with chicken or beef (120 g)	\$172

Extras

Eggs (2 pieces)	\$34
Chicken or beef (120 g)	\$54

Juices

Green juice	\$62
Orange juice	\$72

Cold drinks

Glass of milk (16 oz)	\$48
Chocolate milk (16 oz)	\$58
Banana smoothie	\$74
Strawberry smoothie	\$86
Strawberry milkshake	\$94

Hot drinks

Coffee	\$64
Turín hot chocolate	\$92

Prices in Mexican pesos (MXN). * Tepalcates specialty.

Please let us know if you have any food allergies or dietary restrictions.

Lunch & dinner

3:30 pm - 10:00 pm

Starters

Pressed pork crackling tacos (3 pieces)	\$114
With onion, coriander and salsa.	
Rib-eye tacos (3 pieces)	\$174
With onion, coriander, lime and salsas.	
French fries	\$124
With bacon, fresh parsley and dressing.	
Potato wedges	\$136
With bacon and dressing.	
Guacamole	\$136
With tomato, onion, coriander and tostadas.	
Tepalcates ceviche *	\$252
Shrimp ceviche in a chilli sauce, mildly spicy with delicate acidity.	
Black ceviche	\$244
Fish ceviche with cherry tomatoes and red onion, served with a deeply flavoured sauce.	

From the sea

Shrimp burger	\$196
With bacon, cheddar cheese and French fries.	
Tequila shrimp	\$266
Tequila-flambéed shrimp in a delicate, lightly sweet sauce.	
Shrimp your way	\$292
Your choice of spicy diablo sauce, garlic, butter or aguachile.	
Salmon in champagne sauce	\$376
With sautéed spinach and cherry tomatoes.	

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Lunch & dinner

3:30 pm - 10:00 pm

Pasta

Pomodoro and pork crackling pasta

\$268

Fettuccine with pressed pork crackling, cream and a special house preparation.

Tepalcates fusilli *

\$296

Fusilli with shrimp in a special house sauce.

Meat

Rib-eye gorditas (3 pieces)

\$366

Corn gorditas with beans, topped with rib-eye, avocado, red onion and lime.

Rib-eye in red wine sauce *

\$434

On mashed potatoes, served with asparagus and red wine sauce.

Desserts

Mandarin and tequila ice cream

\$94

Mandarin ice cream with a touch of tequila.

Nutella brownie

\$106

Served with whipped cream.

Classic cheesecake

\$118

Smooth, creamy cheesecake on a delicate biscuit base.

Bananas flambéed with Torres 10

\$126

Plantain flambéed with Torres 10 brandy, served with a special house syrup.

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Drinks & signature cocktails

Soft drinks

Gatorade (350 ml)	\$46
Coca-Cola (355 ml)	\$58
Flavoured soft drink (355 ml)	\$58
Lahar sparkling water (500 ml)	\$64
Fresh orange drink (500 ml)	\$68
Lemonade (500 ml)	\$68
Berry lemonade (500 ml)	\$76
Pineapple lemonade (500 ml)	\$76

Beer

Modelo Especial Clara (355 ml)	\$62
Modelo Especial Oscura (355 ml)	\$62
Corona (473 ml)	\$64
Colimita (355 ml)	\$82

Alcohol-free cocktails

Piñada	\$88
A refreshing blend of pineapple and coconut cream.	
Beso de Afrodita	\$98
A refreshing combination of strawberry, mint and sparkling water.	
Mora azul	\$106
Butterfly pea flower infusion, blueberry and sparkling water.	

Signature cocktails

Gaviota *	\$172
Rum with horchata syrup and a delicate touch of cinnamon.	
Cocada *	\$172
Gin, coconut cream and mango juice.	
Mezcalina Tepalcate *	\$172
White mezcal with hibiscus infusion and sparkling water.	
Sleepy *	\$184
Vodka with coconut cream and a touch of lavender.	
Rosa Mexicano *	\$192
Vodka, red vermouth and Castile rose infusion.	
Jalis Tonic *	\$196
1800 Blanco tequila with tonic water.	

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Classic cocktails

Daiquiri White rum with a touch of syrup.	\$102	Clericott Red wine with fresh fruit and sparkling water.	\$164
Strawberry daiquiri White rum with strawberry and syrup.	\$106	Paloma 1800 Blanco tequila with grapefruit juice and lime.	\$168
Piña colada White rum, pineapple juice and coconut cream.	\$114	Margarita 1800 Blanco tequila with orange liqueur and citrus.	\$174
Mojito White rum, mint, sparkling water and syrup.	\$132	Cantarito 1800 Blanco tequila with grapefruit juice, lime and Tajín.	\$182
Cuba libre Rum with Coca-Cola and lime.	\$136	Vampiro 1800 Blanco tequila with sangrita, grapefruit soda and citrus juices.	\$186
Mimosa Sparkling wine with orange juice.	\$136	Gin & Tonic Gin with tonic water and a touch of lime.	\$172
Cielo rojo Beer with Clamato, lime and salt.	\$116	Beso de Afrodita Gin with strawberry, mint and sparkling water.	\$182
Michelada Beer with Clamato, sauces and Tajín.	\$124	Classic martini Gin, vermouth and olive.	\$198
Hibiscus michelada Beer with orange liqueur, special house syrup and Tajín.	\$124	Negroni Gin, Campari and red vermouth with a touch of orange.	\$198
Carajillo Licor 43 with espresso.	\$136	Aperol Spritz Aperol with sparkling wine and a refreshing touch.	\$208

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Tequila & whisky

Tequila · Shot · 1 oz

Maestro Dobel Diamante	\$94
1800 Cristalino	\$106
Don Julio 70	\$114

Tequila · Sparkling-water highball · 2 oz

Maestro Dobel Diamante	\$186
1800 Cristalino	\$196
Don Julio 70	\$206

Tequila · Bottle service · 4 mixers

Maestro Dobel Diamante	\$1,776
1800 Cristalino	\$1,866
Don Julio 70	\$2,162

Whisky · Shot · 1 oz

Johnnie Walker Red Label	\$74
Buchanan's 12	\$108
Johnnie Walker Black Label	\$108

Whisky · Sparkling-water highball · 2 oz

Johnnie Walker Red Label	\$146
Buchanan's 12	\$196
Johnnie Walker Black Label	\$196

Whisky · Bottle service · 4 mixers

Johnnie Walker Red Label	\$1,152
Buchanan's 12	\$2,096
Johnnie Walker Black Label	\$2,222

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Wine by the glass

White

Viña Maipo	\$102
Concha y Toro Reservado Sauvignon Blanc	\$112
L.A. CETTO	\$152
Casillero del Diablo	\$172

Red

Viña Maipo	\$102
Concha y Toro Reservado	\$112
Riunite	\$124
Finca Las Moras	\$134
Benjamín Cabernet Sauvignon	\$152
La Bicicleta	\$152

Rosé

Finca Las Moras	\$134
Casillero del Diablo Rosé	\$174

Sparkling

Cavicchioli Lambrusco Rosé	\$134
Cavicchioli Lambrusco Rosso	\$134
Champbrule Brut	\$142

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Wine by the bottle

White

Viña Maipo	\$406
Concha y Toro Reserva	\$416
L.A. CETTO	\$642
Casillero del Diablo	\$716
Casa Madero 2V	\$1,016

Red

Viña Maipo	\$406
Concha y Toro Reservado	\$416
Riunite	\$492
Finca Las Moras	\$512
Benjamín Cabernet Sauvignon	\$654
La Bicicleta	\$674
Alma Mora	\$734
Casa Madero 3V	\$1,416

Rosé

Finca Las Moras	\$512
Casillero del Diablo Rosé	\$742

Sparkling

Cavicchioli Lambrusco Rosé	\$642
Cavicchioli Lambrusco Rosso	\$642
Champbrule Brut	\$694

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