

VAPIANO



Chi va piano va sano e va lontano



Breakfast

Antipasti · Zuppe · Lasagna

Pizza · Panini

Insalata

Pasta

Dolci · Coffee

Drinks

HUEVOS AL FORNO



SWEET PANCAKES





BREAKFAST

EGG FRITTATA (355gr) \$191

Delicious Italian cake, filled with a mix of fresh peppers, cambray potato and red onion, accompanied by Argentine chorizo and bread with garlic.

OMELETTE NAPOLITANO (332gr) \$197

Made with natural tomatoes, combined with the sweetness of spinach, the appetizing taste of the cheese mix that accompanies it, the perfume of basil and the indispensable olive oil will make your morning an experience.

OMELETTE POBLANO (415gr) \$175

The taste of Mexico in every bite... poblano pepper, yellow corn and pumpkin flower make this dish the perfect formula to start the day.

SWEET PANCAKES (305gr) \$155

Delicious pancakes with semi-sweet chocolate, covered with a marscarpone cream shake, red fruits and sweetened with chocolate syrup.

EGG AND BACON PANCAKES (325gr) \$145

The traditional pancakes with our delicious combination, sided by fried egg and crispy fried pancetta, bathed in maple honey.

CROQUE MADAME SANDWICH (440gr) \$191

slices of turkey ham, egg, mozzarella cheese and gratin with a touch of our insalata di casa.

EGG AL FORNO (340gr) \$191

Enjoy with no guilt, loaded with bolognese and mozzarella cheese this delicious option of baked eggs and a pinch of garlic.

CHILAQUILES (375gr) \$165 POLLO (70gr) +\$67

The best breakfast you can have, prepared with our house green sauce, served with egg, panela cheese and sour cream.

SMOTTHIE BOWL (415gr) \$187

Fresh and delicious red fruits accompanied by fig and granola all gathered in a bowl of natural yogurt and apple that will fill you with energy.

CHICKEN PANINI (280gr) \$159

Made with artisan bread, chicken (100gr), a bed of lettuce and tomato.*

LEG HAM PANINI (280gr) \$159

Prepared with artisan bread, leg ham, lettuce and tomato.*

*Choose your favorite dressing and cheese:

DRESSING:

MIELE E MOSTAZA
SALSA CHIPOTLE
MAYONESA
ALIOLI

CHEESE:

PROVOLONE (20gr)
GOUDA (20gr)
PANELA (20gr)
MOZZARELLA (40gr)

**ADD TO YOUR BREAKFAST AMERICAN
COFFEE (180ml) or TEA (180ml)
+ JUICE (330ml) or FRUIT (120gr)
ONLY FOR \$57**

Complement your breakfast with your favorite drink:

CAPPUCCINO (360ml)	\$61
LATTE MACCHIATTO (360ml)	\$53
CHOCOLATE ITALIANO (420ml)	\$57
MOKA CARAMEL (360ml)	\$71
ESPRESSO DOPPIO (30ml)	\$61

PIZZA DE NUTELLA (380gr) \$197

Fan of our pizza? Try this version with nutella and red fruits, an excellent option to share.

COOKIE SKILLET (245gr) \$155

A delicious freshly baked cookie with chocolate chips and a scoop of vanilla ice cream.

*Specials include a coffee.

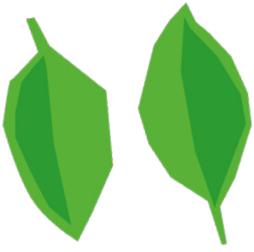
Breakfast

**CARPACCIO
DI SALMONE**



**LASAGNA
BOLOGNESE**





ANTIPASTI

PROVOLETA AL FORNO (260gr)

\$181

Baked provolone cheese with dehydrated tomato, black olives, artichoke, with a touch of garlic oil and pepperoncino.

GARLIC BREAD (260gr)

\$75

Crispy pizza dough, garlic paste, parmesan and dehydrated tomato.

MOZZARELLA DIP (280gr)

\$175

Delicious mixed mozzarella cheese, prosciutto and pistachios dip, served with toasted bread.

SERRANO CROQUETTES (190gr)

\$171

Delicious serrano ham croquettes (260gr) with arugula served in a romesco mirror, topped with aioli.

CARPACCIO DI MANZO (160gr)

\$207

Thinly sliced beef filet served with arugula, mushrooms, parmesan cheese and a touch of Cipriani sauce.

CARPACCIO DI SALMONE (140gr)

\$207

Sliced salmon, served with powdered egg, arugula and a touch of lemon vinaigrette with dill.

ZUPPE

DI TOMATE

Aromatic tomato soup with fresh basil accompanied by croutons and parmesan cheese, with a light touch of olive oil.

LARGE (360ml)

\$69

PICCOLA (180ml)

\$57

LENTEJAS

Classic Italian recipe, Exquisite!

LARGE (360ml)

\$69

PICCOLA (180ml)

\$57

LASAGNA

LASAGNA BOLOGNESE (260gr)

\$259

Our delicious Bolognese lasagna with spinach, béchamel sauce and basil.

CHICKEN ALFREDO (280gr)

\$241

Baked chicken (120gr), sautéed mushrooms, served with parmesan and mozzarella cheeses, topped with Alfredo sauce.

CAPRICCIOSA



PROSCIUTTO E MOZZARELLA

PIZZA KIDS MARGHERITA



PANINI POLLO E PESTO

PIZZA



PANINI

- PROSCIUTTO E MOZZARELLA (420gr)** **\$253**
Mozzarella cheese, prosciutto (40gr), dehydrated tomato, cherry, spinach, garlic oil base and a pinch of ajonoli.
- SICILIANA (440gr)** **\$251**
Mozzarella cheese, Italian sausage (50gr) with spices and Sicilian pepperoni (50gr).
- CARNI E FUNGHI (420gr)** **\$229**
Cooked ham type york (50gr) with thin slices of mushrooms and mozzarella cheese.
- TROPICALE (600gr)** **\$251**
The classic Hawaiian but in the Vapiano style: york-style cooked ham (50gr), mozzarella cheese and pineapple.
- CAPRICCIOSA (420gr)** **\$241**
Combination of ham (50gr), mushroom, artichoke and black olive, on a basis of mozzarella cheese.
- MARGHERITA (380gr)** **\$219**
Delicious combination of mozzarella cheese, cherry tomatoes and basil.
- QUATRO FORMAGGI (410gr)** **\$229**
Sauce based on olive oil, mixture of 4 cheeses (mozzarella, smoked gouda, provolone and parmesan), fig, basil and fresh arugula.
- ITALIAN PEPPERONI (420gr)** **\$219**
Italian pepperoni served with mozzarella cheese.
- CALZONE (460gr)** **\$229**
A different kind of pizza, filled with homemade tomato sauce, mozzarella, pepperoni, ham and mushrooms.

- CHICKEN CAESAR (360gr)** **\$197**
Baked chicken with homemade Caesar dressing, parmesan cheese, tomato, lettuce and avocado.
- ITALIANO DI PAVO (280gr)** **\$179**
Turkey ham and crispy prosciutto with tomato and provolone cheese on a baby spinach base.
- CHICKEN E PESTO (260gr)** **\$197**
Delicious roasted chicken breast with fresh basil pesto, tomato and baby spinach.
- PORTOBELLO E AVOCADO (300gr)** **\$189**
Baked Portobello, served with goat cheese, mozzarella cheese and our secret guacamole recipe.

*Your Panini includes small tomato soup (180ml) or small salad (130gr).

PIZZA KIDS

What kind of shape do you want your pizza?

HEART · RABBIT · BEAR · FISH

- Pizza Pepperoni (290gr)** **\$105**
- Pizza Margherita (260gr)** **\$105**
- Pizza Tropical (340gr)** **\$105**
- Pizza Carni e Funghi (310gr)** **\$105**



MAKE YOUR OWN PIZZA

\$231

SAUCE	PROTEIN (Elige 1)	VEGETABLES (Elige 2)	CHEESE
Olive oil (30gr)	Shrimp (70gr)	Pancetta (30gr)	Di Cabra Cheese (30gr)
White sauce (70gr)	Filetto Di Salmone (70 gr)	Prosciutto (40gr)	Gouda Cheese (20gr)
Tomato (70gr)	Filetto Di Res (70gr)	Turkey Ham (40gr)	Provolone Cheese (20gr)
	Chicken breast (70gr)	Serrano Ham (30gr)	Gorgonzola Cheese (40gr)
	Baked Chicken (100gr)	Ham (40gr)	Feta Cheese (80gr)
	Italian Sausage (50gr)	Egg (1 pieza)	Parmesan Cheese (10gr)
	Pepperoni (40gr)	Mozzarella (70gr)	Panela Cheese (20gr)
			Olives (50gr)
			Onion (5gr)
			Mushroom (40gr)
			Bulled chili peppers (5gr)
			Pineapple (120gr)
			Mozzarella (70gr) Includo
			Goat (30gr) +\$35
			Gorgonzola (20gr) +\$35
			Gouda (20gr) +\$31
			Provolone (30gr) +\$35

TINTA



SUPER SALAD



SALMONE



INSALATA

MARE E TERRA (400gr)

\$221

Beef fillet (35gr) and grilled shrimp (35gr) with roasted vegetables, on a bed of lettuce sprinkled with exquisite Parmesan cheese with our mustard and arugula dressing.

CAESAR (160gr)

\$139

Romaine lettuce, grilled marinated chicken breast (90gr) with Parmesan cheese, croutons and Vapiano Caesar dressing.

CÉSAR CON POLLO (90gr) (230gr)

\$205

TINTA (370gr)

\$233

Combination of pears with red wine, grapes, goat cheese, caramelized walnut, almonds, orejona lettuce and honey dressing with house mustard.

SALMONE (360gr)

\$245

Grilled salmon (100gr) marinated in lemon and a touch of ginger, accompanied by avocado, basil and a fresh mixture of lettuce.

SPINACI E FRAGOLA (220gr)

\$197

Baby spinach with strawberries, pine nuts, goat cheese, red onion and maple dressing with blackberry.

CAPRESE E PROSCUITTO (260gr)

\$217

Exquisite mozzarella cheese wrapped in proscuitto (60gr), try it and see why it is one of our favorites.

Your favorite salad but... iPICCOLA! (130gr)

Caesar • Mista	\$73
Spinaci e Fragola	\$75

Complement your favorite salad with:

PROTEIN:

FILETTO DI SALMONE (70 gr)	+\$95	CHICKEN (70gr)	+\$67
FILETTO DI RES (70gr)	+\$67	SHRIMP (70gr)	+\$95
TURKEY HAM (40gr)	+\$37	AVOCADO (50gr)	+\$29
PROSCUITTO (40gr)	+\$51		

CHEESE:

PROVOLONE (20gr)	+\$35	GOUDA (20gr)	+\$31
GORGONZOLA (40gr)	+\$35	FETA (80gr)	+\$53
DI CABRA (30gr)	+\$35		

SUPER SALAD (350gr)

\$251

Super delicious combination of kale with quinoa and slows, cranberry, avocado, Indian walnut and a touch of grated coconut, bathed in a sesame soy vinaigrette.

MAKE YOUR OWN INSALATA \$227

BASE (Elige 1)

Green bed [leaf lettuce, arugula, spinach] (110gr)
Butterhead Lettuce (110gr)
Vapiano Mix (110gr)

PROTEIN (Elige 1)

Shrimp (70gr)	Pancetta (30gr)	Di Cabra Cheese (30gr)
Filetto Di Salmone (70 gr)	Proscuitto (40gr)	Gouda Cheese (20gr)
Filetto Di Res (70gr)	Turkey Ham (40gr)	Provolone Cheese (20gr)
Chicken Breast (70gr)	Serrano Ham (30gr)	Gorgonzola Cheese (40gr)
Baked Chicken (100gr)	Ham (40gr)	Parmesano Cheese (10gr)
Italiana Sausage (50gr)	Egg (1 pieza)	Panela Cheese (20gr)
Pepperoni (40gr)	Mozzarella (70gr)	

VEGETABLES (Elige 4)

Olives (30gr)	Chives (5gr)	Pears in wine (40gr)
Avocado (1/2 pieza)	Mushroom (40gr)	Peppers (40gr)
Basil (5 hojas)	Cherry (40gr)	Pineapple (60gr)
Capers (5gr)	Corn (30gr)	Orange supreme (90gr)
Broccoli (40gr)	Strawberry (4 piezas)	Grapes (60gr)
Roasted squash (40gr)	Pasta (90gr)	Roasted vegetables (70gr)
Red onion (3aros)	Cucumber (30gr)	Carrot (15gr)

TOPPINGS (Elige 1)

Sesame seeds (2gr)
Almond (2gr)
Croutons (20gr)
Walnut (15gr)
Caramelized Walnut (15gr)

CHEESE (Costo extra)

Goat (30gr) +\$35
Gorgonzola (20gr) +\$35
Gouda (20gr) +\$31
Provolone (30gr) +\$35

CHOOSE YOUR FAVORITE DRESSING FOR YOUR SALAD:

- CAESAR
- MIELE E MOSTAZA
- ZARZAMORA E MAPLE
- MOSTAZA E ARÚGULA
- VINAGRE DI LIMONE
- OLIVE AND BALSAMIC OIL

PESTO BASILICO

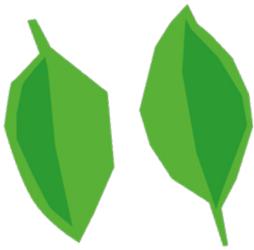


RAVIOLI DI CARNE

FRUTTI DI MARE



ALFREDO



ZOODLE \$25

ELIGE TU TIPO DE PASTA FAVORITA HECHA EN CASA:



CAMPANELLE



FUSILLI



FUSILLI INTEGRAL



CONCHIGLIE



LINGUINI



SPAGHETTI



TAGLIATELLE



PAPPARDELLE

PASTA

FUSILLI AL FORNO (350gr)

\$227

Delicious freshly made fusilli pasta, au gratin with cheese accompanied by Serrano ham (20gr) and arugula.

GRILLED SALMON (570gr)

\$255

Exquisite fresh salmon (120gr) with a creamy sauce mixed with mushrooms.

CHIPOTLE CHICKEN (560gr)

\$225

Combination of marinated chicken breast (90gr), roasted pumpkin, tender corn, chipotle cream and chives. TRY IT WITH MUSHROOM (40gr) +\$13

BOLOGNESE (600gr)

\$221

Our delicious secret recipe for bolognese with meat (100gr) served with vegetables and spices. YOU WILL LOVE IT WITH MOZZARRELA (70gr) +\$26

SCAMPI CITRUS (350gr)

\$227

From the sea to your table. Shrimp (70gr) sautéed with a spicy homemade tomato sauce and a touch of Mediterranean lemon.

WE RECOMMEND IT WITH SPINACH (20gr) +\$13

QUATTRO FORMAGGI (350gr)

\$235

A delicious cream of 4 cheeses (mozzarella, smoked gouda, provolone and parmesan) and spices. ENJOY IT WITH PROSCUITTO (40gr) +\$26

AGLIO E OLIO (290gr)

\$205

Olive oil, fresh garlic, chili and a touch of parsley with shrimp (70gr).

POMODORO (480gr)

\$193

Tomato sauce prepared with spices and basil, with a touch of parmesan.

THE CHEF RECOMMENDS IT WITH CHICKEN (70gr) +\$33

PESTO BASILICO (320gr)

\$193

Our famous basil pesto, accompanied by baked pine nuts and Parmesan cheese. RAISE YOUR TASTE WITH CHICKEN (70gr) +\$33

GAMBERETTI PICCANTE (600gr)

\$227

Sautéed shrimp (70gr) with pepperoni, dehydrated tomato and a touch of pesto, all served over a creamy sauce.

CHICKEN AL'ARRABBIATA (560gr)

\$205

Marinated chicken (90gr) accompanied with homemade tomato sauce and a touch of spiciness. DON'T FORGET TO ORDER IT WITH GOAT CHEESE (30gr) +\$17

CARBONARA (480gr)

\$213

The authentic taste of Italy, smoked pancetta (30gr) in Parmesan cheese cream, egg and a touch of fresh parsley.

RAVIOLI DI CARNE (430gr)

\$255

Delicious homemade ravioli, stuffed with our famous bolognese sauce with meat (80gr), accompanied by a creamy tomato sauce and spices.

ADD THE CHEF'S TOUCH WITH DI CABRA CHEESE (80gr) +\$17

ALFREDO (380gr)

\$227

The traditional recipe, Parmesan cheese and butter is a classic not to be missed.

ALFREDO WITH CHICKEN (420gr)

\$249

ALLA VODKA (380gr)

\$201

Tomato sauce and vodka. ORDER IT WITH GOAT CHEESE (30gr) +\$17

AI FUNGHI (380gr)

\$201

Mushrooms and portobello mushrooms, bathed in white wine and a spicy touch with crushed red chili. ENJOY ITS FLAVOR WITH FILLETO DI RES (70gr) +\$33

ALLA PUTTANESCA (410gr)

\$201

Neapolitan recipe of caper, anchovies, black and green olives, bathed in tomato sauce and Parmesan cheese.

WE LOVE TO ORDER IT WITH FILLETO DI SALMONE (70gr) +\$47

FRUTTI DI MARE (450gr)

\$279

Delicious mussels and shrimp (120gr), bathed in pomodoro sauce and white wine.

PASTA KIDS

What kind of pasta do you want?

Alfredo (180gr)

\$103

Al Burro (125gr)

\$93

Bolognesa (190gr)

\$103

Pomodoro (180gr)

\$93



AIRPLANE



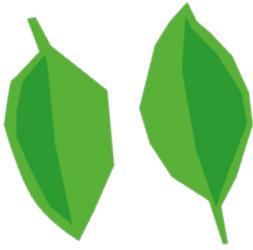
PIZZA DE NUTELLA



PASTIERA DE MANZANA



CAFÉ



DOLCI

YOUR DOLCI INCLUDES
 Café Espresso (30ml) ó
 Café Americano (210ml) ó
 Café Capuccino (210ml).

BROWNIE DI FERRERO (270gr)	\$151	BAILEYS IRISH CREAM	+ \$89*
Delicious chocolate brownie, with pieces of chocolate and vanilla ice cream to accompany.			
BLACKBERRY CHEESECAKE (220gr)	\$149		
Delicious cheesecake with blackberry sauce.			
DEATH BY CHOCOLATE (130gr)	\$107		
Exquisite semi-sweet chocolate sponge cake made with the secret recipe of the house.			
PASTIERA DE MANZANA (330gr)	\$155		
Traditional apple and ricotta cheese cake, with a scoop of milk-flavored ice cream and garnished with cajeta.			
SEMIFREDDO DE NUTELLA (155gr)	\$159		
Delicious Italian dessert made from semi-cold Nutella brise dough with hazelnut and a touch of semi-sweet chocolate.			
TIRAMISÚ DELLA CASA (250gr)	\$155		
The Italian classic, soleta cookies, mascarpone cheese, coffee and herbal liqueur. Order it bathed in espresso.			
PIZZA DE NUTELLA (380gr)	\$197		
Fan of our pizza? Try this version with nutella and red fruits, an excellent option to share.			
COOKIE SKILLET (245gr)	\$155	BAILEYS IRISH CREAM (45ml)	+ \$89*
A delicious freshly baked cookie with chocolate chips and a scoop of vanilla ice cream.			
Accompany your desserts with:			
SCOOP DE HELADO	+ \$55		
2 CARAJILLOS	+ \$299*		

*Precio exclusivo con la compra de un dolci

COFFEE, TEA & DIGESTIF

ITALIAN CHOCOLATE (420ml)	\$57	AMERICAN COFFEE (180ml)	\$53	MOKA CARAMEL (180ml)	\$71
Sweeten the drink with the syrup of your choice (Amaretto, Vanilla and Caramel)	+ \$13	Regular Decaffeinated		Warm combination of chocolate, caramel and coffee, decorated with whipped cream.	
ITALIAN CHOCOLATE LIGHT (420ml)	\$69	ESPRESSO (30ml)	\$53	ESPRESSO DOPPIO (30ml)	\$61
WHOLE MILK GLASS (60ml)	\$35	DOUBLE (60ml)	+ \$9	CARAJILLO (150ml)	\$163
LOW FAT MILK GLASS (60ml)	\$47	MACCHIATO (60ml)	+ \$11	The perfect digestive... Coffee and Liquor 43 (45ml).	
LEMON, PINK AND JAMAICA TEA (360ml)	\$53	DECAFFEINATED (30ml)	\$65	CARAJILLO AFFOGATO (180ml)	\$163
Citricos con aromas florales.		DOUBLE DECAFFEINATED (30ml)	\$73	A combination of two unique drinks, Carajillo with vanilla ice cream.	
CHAMOMILE, HONEY AND VANILLA TEA (360ml)	\$53	DOUBLE LIGHT (30ml)	\$73	BAILEYS IRISH CREAM (45ml)	\$101
Sweet, soft and warm on the palate.		CAPPUCCINO (360ml)	\$61	LICOR 43 (45ml)	\$103
BLACK, STRAWBERRY AND MANGO TEA (360ml)	\$53	Regular Decaffeinated			
Tropical fruits with a robust body.		Light	\$73		
GREEN AND BLUEBERRY TEA (360ml)	\$53	LATTE MACCHIATTO (360ml)	\$53		
Sabores frescos y agrídulces.		Regular Descafeinado			
		Light	\$55		

*These drinks are prepared with whole milk. Change it to Light lactose-free milk for \$15

SOFT DRINKS

San Pellegrino GRD (750ml)	\$155	Agua Natural (500ml)	\$53	Refresco (355ml)	\$59
San Pellegrino CH (250ml)	\$65	Agua Mineral (355ml)	\$57	Jugo Naranja (350ml)	\$61

COCTELES

HECHOS EN CASA



LONG DRINKS



CLERICOT

WINE

VINO BLANCO

Xa Domeq - Chenin/Sauvignon Blanc - México

Glass (170ml)	\$99
Bottle (750ml)	\$339

L.A. Cetto - Chenin Blanc - México

Glass (170ml)	\$123
Bottle (750ml)	\$477

VINO ROSADO

L.A. Cetto - Blanc de Zinfandel - México

Glass (170ml)	\$113
Bottle (750ml)	\$451

VINO TINTO

Di Casa - XA - Domeq - México

Glass (170ml)	\$109
Bottle (750ml)	\$349

Altozano - Tempranillo Syrah - España

Glass (170ml)	\$143
Bottle (750ml)	\$467

Altozano - Tempranillo - España

Glass (170ml)	\$133
Bottle (750ml)	\$453

Luces - Tempranillo Cabernet Sauvignon- España

Glass (170ml)	\$143
Bottle (750ml)	\$453

Upgrade your wine into a Clericot:

Clericot Pitche (750ml)	+\$79
Glass (170ml)	+\$35

HOMEMADE

RED SUNSET (460ml)

\$103

Refreshing floating lemonade with red fruits and a scoop of red wine ice cream.

WATERMELON AND STRAWBERRY LEMONADE (450ml)

\$73

Delicious combination of watermelon and strawberries macerated at the moment.

ORANGE (450ml)

\$57

The classic orange. Ask for it natural or mineral.

LEMONADE (450ml)

\$57

The classic lemon. Ask for it natural or mineral.

CUCUMBER MINT LEMONADE (450ml)

\$59

The freshest version of the house! With pieces of cucumber and mint leaves that will give the best touch to your drink.

PIÑADA (450ml)

\$73

Enjoy the delicious taste of a piña colada but without alcohol!

COCKTAILS

APEROL SPRITZ (330ml)

\$163

The Italian classic: refreshing, with a discreet citrus and floral flavor with Aperol (45ml) and sparkling wine (75ml).

MANGO MEZCAL (510ml)

\$163

All the strength of mezcal (60ml) with the sweet flavor of tropical mango and a spicy touch.

NOTTI SENSUAL (330ml)

\$163

Sweet and perfect combination of wine (90ml), vodka (30ml) and red fruits.

TINTO DE VAPIANO (510ml)

\$163

Lemon base, rum (60ml) a touch of red fruits and a scoop of red wine ice cream (100gr).

MARGARITA (210ml)

\$131

The classic Vapiano style, citrus tequila shake (45ml) with orange liqueur (30ml) and lemon.

TROPICAL HAWAII (510ml)

\$163

Piña colada special Vapiano recipe with white rum (45ml) and coconut rum (30ml).

PINK GIN (510ml)

\$163

Refreshing combination of Gin (45ml) with red fruits and tonic water.

MOJITO (360ml)

\$133

All the flavor and freshness of Cuba in a refreshing drink with rum (45ml) and mint.

BLUE COLLINS (510ml)

\$163

Mixture of orange liqueur (30ml), gin (45ml), tea, grapefruit peel, flavored with star anise.

CHIN CHIN (300ml)

\$131

Do you want a sweet and sour drink? Try our recipe for vodka (45ml), tamarind, cucumber and orange.

SANGRIA NATURAL (390ml)

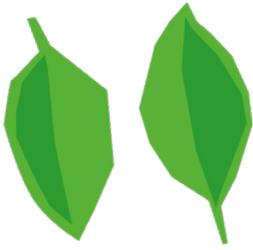
\$135

Enjoy our sangria with red wine (120ml).

LONG DRINKS

Jack Daniel's	\$135	Vodka Skyy	\$101
Matusalem Platino	\$97	Sambuca Vaccari	\$97
Bombay	\$131	Licor 43	\$103
Bacardi Blanco	\$97		
Mezcal 28	\$193	Beer	
Absolut Azul	\$119	Bohemia Clásica (325ml)	\$71
Torres X	\$131	Corona (355ml)	\$65
Black Label	\$163	Heineken (355ml)	\$81
Red Label	\$131	Bohemia Obscura (355ml)	\$71
Smirnoff	\$103	Amstel Ultra (355ml)	\$81
Havana Club 7 años	\$161	XX Lager (325ml)	\$65
Don Julio 70	\$165	Tecate Light (325ml)	\$65
Beefeater	\$131	Michelada (45ml)	\$17
Smirnoff Tamarindo	\$111	Clamato Michelada (180ml)	\$27
José Cuervo Tradicional	\$133	Cubana (60ml)	\$23

*Our Long Drinks are served with 45ml of alcohol and include a 355ml can of soda of your choice as a mixer .



ADD YOUR PERSONAL TOUCH

Our main goal is that the dish you choose is prepared 100% to your liking, so you can choose EXTRA portions of the ingredient you want and make it unique.

BOLOGNESE (90gr)	\$21	BLACK OLIVES (30gr)	\$25
SHRIMP (70gr)	\$95	AVOCADO (50gr)	\$29
FILETTO DI SALMONE (70 gr)	\$95	BROCCOLI (40gr)	\$25
FILETTO DI RES (70gr)	\$67	ITALIAN PUMPKIN (40gr)	\$25
CHICKEN BREASTS (70gr)	\$67	MUSHROOM (40gr)	\$25
BAKED CHICKEN (100gr)	\$67	CORN (30gr)	\$25
ITALIAN SAUSAGE (50gr)	\$53	SPINACH (20gr)	\$25
PEPPERONI (40gr)	\$39	STRAWBERRY (90gr)	\$27
BELLY (30gr)	\$25	MUSHROOM MIXTURE (40gr)	\$25
PROSCUITTO (40gr)	\$51	PESTO ALBAHACA (20gr)	\$25
TURKEY HAM (40gr)	\$37	CHERRY (40gr)	\$25
SERRANO HAM (30gr)	\$45	ROASTED TOMATE (20gr)	\$25
HAM (40gr)	\$35	TOMATO (40gr)	\$25
MOZZARELLA (70gr)	\$53	MIX OF PEPPERS (35gr)	\$25
DI CABRA CHEESE (30gr)	\$35	ROASTED VEGETABLES (80gr)	\$25
GOUDA CHEESE (20gr)	\$31	CARROT (15gr)	\$25
PROVOLONE CHEESE (20gr)	\$35	ZOODLES (180gr)	\$25
GORGONZOLA CHEESE (40gr)	\$35		



