

# LA AZOTEA

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GRILL HOUSE



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## STARTERS

- Jugo de Carne** \$140  
Gravy with a touch of red wine and rosemary, parmesan cheese crouton.  
Served with a vegetable garden.
- Flor a la Tempura** \$160  
Squash blossoms stuffed with creamy ricotta, goat cheese, and epazote, served over a bed of rabbit herb mole.
- Tostada de Hongos** \$180  
With tomatillo and chile morita jam, mezcal-sautéed oyster mushrooms, and rosemary butter. Topped with fried rabbit herb.
- Sashimi de Picaña** \$210  
Thin slices of picanha filled with blue cheese and Cantimpalo chorizo, drizzled with balsamic vinegar reduction.
- Chicharrón de Rib Eye** \$190  
Served on a bed of house guacamole, with golden rib eye cubes.
- TOAST:*
- Oaxaqueña** \$160  
Artisan bread slices with house guacamole, mezcal-flamed grasshoppers, cherry tomatoes, criollo cilantro, and habanero chili coral.
- Serranas** \$170  
Artisan bread slices with creamy ricotta, goat cheese with epazote, Serrano ham, black olives, and hoja santa oil.
- Del mar** \$180  
Artisan bread slices with goat cheese cream and chintextle, buttered shrimp, cherry tomatoes, and criollo cilantro.

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## MELTED CHEESES

**Ibérico** \$190

With Chihuahua cheese and mozzarella, grilled chistorra sausage in white wine, and black olives.

**Del campo** \$180

With Chihuahua cheese and mozzarella, white wine-sautéed oyster mushrooms, grilled rainbow chard, and cherry tomatoes.

## OSTRAS:

**Ostiones Azotea (3 pzs)** \$130

With citrus ponzu, árbol chili flakes, criollo cilantro, and yellow lemon.

**Ostiones a la Mantequilla (3 pzs)** \$160

Sautéed in rosemary butter with blue cheese and parmesan sauce.

**Almeja Chocolata** \$150

With pico de gallo, tangerine sorbet, and pineapple and celery foam.

## SALADS

**Donají** \$190

Slices of beefsteak tomato, criollo tomatillo, grilled rainbow chard, dehydrated nopales, mezcal-flamed grasshoppers, pickled quintoniles, avocado, and ancestral vinaigrette.

**Cesar con Pollo** \$260

Mixed greens, grilled chicken breast fillet, croutons, parmesan cheese, and Caesar dressing.

**Ensalada Balsámica** \$240

Lettuce, strawberries, goat cheese, caramelized walnuts, sweet potato chips, and balsamic reduction.

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## PASTAS

Artisan pasta, homemade

<b>Alfredo</b>	\$280
Fettuccine, grilled chicken with white sauce, and parmesan cheese.	
<b>Fusilli Arrachera</b>	\$320
Pasta with cranberry and tomato sauce, crispy bacon, filleted arrachera, and parmesan cheese.	
<b>Del Mar al Pesto</b>	\$350
Fettuccine with hoja santa pesto, mussels in white wine, and aged cheese shavings.	
<b>Ravioli del Campo</b>	\$280
Ravioli stuffed with ricotta, goat cheese, and spinach, topped with pomodoro sauce and parmesan cheese.	
<b>Lasagna Bolognesa</b>	\$290
Traditional lasagna with beef filling, topped with tomato sauce, cream, and parmesan cheese.	

## PIZZAS

<b>Pizza Mestiza</b>	\$280
With pomodoro sauce, quesillo, fresh mozzarella cheese, flambéed grasshoppers and epazote.	
<b>Pizza Azotea</b>	\$340
With pomodoro sauce, mix of cheeses, mushrooms, black olive, chistorra, chorizo, cantimpalo and tomato.	
<b>Pizza Arrachera</b>	\$330
With pomodoro sauce, cheese mix, premium flank steak and toreado chiles.	

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## GRILLED CUTS

	Premium Quality	Sterling Silver Certification
<b>Rib Eye</b> (350 grs)	\$530	\$820
<b>Picaña</b> (300 grs)	\$510	\$730
<b>Flank Steak</b> (300 grs)	\$490	\$680
<b>New York</b> (350 grs)	\$480	\$790

### *SIDE DISHES (CHOOSE ONE)*

Potatoes with Poleo and Honey

French Fries with Celery Salt

House of Guacamole

Toreados Chiles

Grilled Vegetables

Mashed Potatoes or Purple Sweet Potato

Roasted Onions

Crispy Onion Rings

**Extra Side Dish**      \$80

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## SEAFOOD Y CHICKEN

**Salmón Ahumado** \$380

White wine-smoked salmon with grilled vegetables, drizzled with hibiscus and red wine sauce.

**Pulpo Hoja Santa** \$420

Octopus with guajillo chili and garlic, served with hoja santa cream and pickled quelites.

**Pollo al Grill** \$310

House-marinated grilled chicken with grilled vegetables and onions.

## SPECIALS

**New York Randazo** \$510

New York steak topped with ricotta and goat cheese sauce, served with crispy onion rings.

**Rib Eye Philadelphia** \$530

Rib eye covered in Philadelphia cheese sauce, served with poleo-seasoned potatoes.

**Filete Añejado al Vino** \$550

Beef loin aged with red wine and agave honey, served with purple sweet potato purée.

**Chichilo de Res** \$400

Chichilo black mole made with chilhuacle chili, pressed beef rib, vegetables, and pickled water chili.

**Mole Negro con Pollo** \$390

House-made mole with chicken crusted in a mix of seeds and criollo carrot.

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## DESSERTS

<b>Tarta de Pera con Requesón</b>	\$120
Butter cookie crust filled with spiced pear jam and ricotta cream.	
<b>Tiramisu de Naranja</b>	\$140
Try this version with a citrus twist	
<b>Tarta de Manzana</b>	\$110
Crispy butter cookie crust filled with criollo apple, walnuts, almonds, and raisins.	
<b>Helado de Tejate</b>	\$90
Made with cocoa flower in the traditional way	
<b>Fresas con Chocolate</b>	\$150
Strawberries covered in Oaxacan chocolate sauce and Licor 43, served on cocoa soil.	
<b>Ensamble de Postres</b>	\$290
A deconstruction of desserts: pear tart, tejate ice cream, and chocolate strawberries.	

## COCKTAILS

### *House cocktails:*

<b>Corazón de Maguey</b>	\$180	<b>Negroni</b>	\$180
Mezcal, cucumber and lemon		The original	
<b>Catalina</b>	\$180	<b>Margaritas</b>	\$170
Mezcal, grapefruit juice and rosemary		traditional or pineapple	
<b>Pasión Mezcalera</b>	\$180	<b>Mojito</b>	\$170
Mezcal, passion fruit, tangerine and orange		Classic or Strawberry	
<b>Suspiro</b>	\$180	<b>Carajillo</b>	\$210
Mezcal, lemon, pomegranate juice		<b>Clericot</b>	\$160
		<b>Jarra</b>	\$420
		Summer White, Clericot or Rosé Sangria	

### *Signature cocktails:*

<b>Joya del Bosque</b>	\$210	<b>Esencia</b>	\$210
Gin, chamboard and red fruits		With havana club and vermouth, red wine extract and campari	

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## RED WINES

### *Cup - 5 oz*

Puerto Nuevo / Cabernet-Malbec Guadalupe Valley, BC, Mexico	\$120
Oladia / Merlot Valle Central Chile	\$130
Zinfandel Rosé Guadalupe Valley, BC, Mexico	\$140

### *Mexico* 750 ml Bottle

Puerto Nuevo / Cabernet-Malbec Guadalupe Valley, BC, Mexico	\$560
Misión / Carignan-Tempranillo-Misión Santo Tomas Valley, Mexico	\$590
Verdades Roble / Cabernet Sauvignon Santo Tomas Valley, Mexico	\$660
Sierra Blanca / Tempranillo Las Bellotas, Guadalupe Valley, México	\$630
Sierra Blanca / Cabernet Sauvignon Las Bellotas, Guadalupe Valley, México	\$690
Santo Tomás ST / Merlot Santo Tomas Valley, Ensenada, Mexico	\$730
Casa Madero 3V / Cabernet Sauvignon-Merlot-Tempranillo Fostering, Valle de Parras, Coahuila, Mexico	\$1,000

### *Imported* 750 ml Bottle

Oladia / Merlot Central Valley, Chile	\$570
Viceversa Reserva / Tempranillo-Cabernet Sauvignon-Merlot Navarre, Spain	\$750
Marraso / Malbec Lujan de Cuyo-Maipú, Argentina	\$890
Norton Barrel Select / Malbec Mendoza, Argentina	\$920
El Coto Crianza / Tempranillo Oyon, Spain	\$910

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## *Appellation of origin* 750 ml Bottle

Ruffino / Chianti - Sangiovese Chianti, Italia	\$930
Pomal Crianza Vineyard / Rioja Rioja, España	\$880
Paul Mas Estate / Pinot Noir Languedo-Rusillon, Francia	\$1050

## WHITE WINES

### *Cup - 5 oz*

Puerto Nuevo / Sauvignon Blanc Guadalupe Valley, BC, Mexico	\$120
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### *Mexico* 750 ml Bottle

Puerto Nuevo / Sauvignon Blanc Guadalupe Valley, BC, Mexico	\$560
Santo Tomás ST / French Colombard Santo Tomas Valley, Ensenada, Mexico	\$730

### *Imported* 750 ml Bottle

Oladia / Pinot Grigio Central Valley, Chile	\$630
De Martino Estate Reserva / Chardonnay Casablanca Valley, Chile	\$660

## ROSÉ WINE 750 ml Bottle

Zinfandel Rosé Guadalupe Valley, BC, Mexico	\$710
Santo Tomás ST/ Grenache Santo Tomas Valley, Ensenada, Mexico	\$730

## SPARKLING WINES 750 ml Bottle

Champbrulé Brut / Chardonnay-French Colombard Guadalupe Valley, BC, Mexico	\$750
Prosecco Pinelli / Glera Italia	\$800

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## DRINKS

Soft Drink or Quina Water	\$50	Capuccino	\$70
Bottled water	\$45	Baileys Cappuccino	\$150
Perrier	\$70	Tisanes or Teas	\$60
Lemonade or Orange	\$60	Green Jasmine/ Herbal Chai	
Corona o Victoria	\$60	Chamomille/Lavender	
Negra Modelo o Modelo Especial	\$65	Ginger/Tangerine	
Stella Artois, Heineken o Ultra	\$70	Espresso or	\$50
Serum or Michelada Preparation	\$30	Americano	
Chemato Preparation	\$30	Lemon Jug	\$250
Oaxacan Craft Beer	\$150	Orange Jug	\$250

## MEZCAL

Espadín Joven Convite - 2 oz	\$155	Tepextate Convite - 2 oz	\$220
Gusano Tradición Oaxaca - 2 oz	\$190	Ensamble Convite - 2 oz	\$190
Reposado Sangre de Agave - 2 oz	\$190	Rosita de Cacao La última palabra - 1.5 oz	\$185
Añejo Real Caballero - 2 oz	\$240	Shubba (de maíz) La última palabra - 1.5 oz	\$190
Tobalá Convite - 2 oz	\$210		

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<b>SPIRITS</b>	Cup 1.5 oz	
Baileys		\$150
Licor 43		\$170
Anis las Cadenas		\$140
Amaretto dissaronno		\$160
Sambuca		\$150
Hennessy		\$190

<b>VODKA Y GIN</b>	Cup 1.5 oz	
Bombay		\$180
Tanqueray London		\$190
Gin Hendrick's		\$260
Absolut Azul		\$150
Smirnoff 21		\$150

<b>RON Y BRANDY</b>	Cup 1.5 oz	
Torres 10		\$150
Matusalem Gran Reserva		\$210
Flor de Caña		\$220
Zacapa 23		\$270
Havana club		\$190

<b>TEQUILA</b>	Cup 1.5 oz	
Cuervo Tradicional		\$180
Don Julio Reposado		\$240
Don Julio 70		\$280

<b>WHISKY</b>	Cup 1.5 oz	
JW Red Label		\$150
JW Black Label		\$260
Buchanan's 12		\$230



