



LOUNGE AREA MENU

Inspired by the best of our Queretan lands

Prices, presentations and forms of operation change on holidays and vacations to give you a better service, so you may not find some products and especially the cheese trays are served differently and with other weights so the price may be different.

PIZZA

PIZZA MARGARITA	\$255
Mozzarella cheese, basil and cherry tomato.	
PIZZA DE 4 ESTACIONES	\$255
Mozzarella cheese, olives black, artichoke, mushroom and serrano ham.	
PIZZA MEDITERRANEA	\$255
Bell peppers, black olives, tomatoes cherry, dried tomato and serrano ham.	
PIZZA BRAVA	\$255
Mozzarella cheese, pepperonico, peperoncito and arugula.	
PIZZA RANCHERA	\$255
Mozzarella cheese, salami, goat cheese, arugula and pickled jalapeño.	
PIZZA DE CARNES FRÍAS	\$255
Local mozzarella cheese, pepperoni, salami and serrano ham.	
PIZZA DE CAMARÓN	\$255
Local mozzarella cheese, shrimp, smoked bell pepper, arugula.	
PIZZA VEGANA	\$285
Vegan mozzarella cheese, black olive, artichoke, mushroom, tomato.	

DESSERT

DESSERT OF THE DAY -Individual	\$70
BIRTHDAY DESSERT -To share	\$285
-Colosal	
-Red Velvet	
-Cheesecake of xoconostle	
-Tiramisu	
*Ask for available flavors	

STARTERS

CHAROLA DE CRANES FRÍAS	\$285
Serrano ham, pepperoni, salami, nuts, olive and dried fruits.	
CHAROLA DE QUESOS	\$230
4 types of cheese from the region, dried fruits and seasonal fruit.	
CHAROLA MIXTA	\$440
3 types of cheese from the region, salami, pepperoni and serrano ham, dried cranberry, grapes and olives.	
PAPAS A LA FRANCESA	\$70
Accompanied with parmesan cheese and a touch of parsley.	
EMPANADAS	\$240
Trilogy of short rib empanadas baked.	
BROCHETAS DE CAMARÓN	\$240
Crusted shrimp with parsley and panko with a mayonnaise chipotle-scented handmade.	

BEVERAGES

SODA (335ml)	\$45
*Ask about our options.	
JUICE (413ml)	\$30
*Ask about our options.	

CUPS

GLASS FOR STILL WINE	\$60
GLASS SPARKLING WINE	\$60

ASK FOR OUR DRINK OPTIONS (ONLY SATURDAYS AND SUNDAYS)